

# Cafe Mexico

# COCTELES

Please note that we do not make modifications to our house cocktails.

## AGUA FRESCA - 2oz - \$12

Hornitos Reposado, Ponche de Frutas Syrup, Soda.

Served over ice in a bamboo glass.

## ISLA DE LA VIDA - 2.5oz - \$16

Koch Espadin Mezcal, Campari, Averna Amaro, Lime Acid.

Served straight up in a small cocktail glass.

## OSCURO Y MORTAL - 2oz - \$14

Mezcal Infused with **2% Jazz** Organic Single Origin Mexican Coffee, Amaretto, Chocolate Bitters, Vanilla Almond Coconut Foam, Shaved Dark Chocolate.

Served straight up in a small cocktail glass.

## OTOÑO SOUR - 2.5oz - \$14

Pear Spiced Espolon Reposado Tequila, Esquimalt Rosso Vermouth, Lemon Juice, Pear Ginger Syrup, Miraculous Foamer.

Served straight up in a stemless wine glass.

## MANZANA YOU GLAD IT ISN'T BANANA? - 1.5oz - \$10

Vanilla Infused Espolon Reposado, Apple Walnut Shrub, Cinnamon Tincture, Prosecco.

Served straight up in a champagne flute.

## HORCHATA - 2oz - \$12

Vanilla Almond & Rice Milk, Cinnamon Syrup with Hornitos Black Barrel Tequila served over ice.

Try this with **Koch Espadin mezcal** or **Sombra Espadin mezcal** for an additional \$5

## SANGRIA ROSSO

Torres 5 Brandy, Cointreau, Odd Society Crème de Cassis, Red Wine, Orange Juice, Soda.

GLASS \$13 / JUG \$32

## FROZEN COCKTAILS

### B.A.M. V4.0 - 2oz - \$12

Serrano Infused Hornitos Plata Tequila, Hornitos Plata Tequila, Spiced Grapefruit Syrup, Lime Juice, Avocado.

Blended, served straight up in a sundae glass.

### LA PALOMA - 2oz - \$12

Fresh grapefruit and lime juice, whipped smooth and frozen, with Hornitos Reposado & Plata Tequila.

### MEZCAL PALOMA - 2oz - \$16

Fresh grapefruit and lime juice, whipped smooth and frozen, with Hornitos Reposado & Plata Tequila.

## DAILY SPECIALS

«MEZCAL MONDAY»

«TOMMYS TUESDAY»

«WINE WEDNESDAY»

«TEQUILA THURSDAY»

«SANGRIA SUNDAY»

Ask your server  
for details.

## OAXACAN DREAMS - 2oz - \$16

Grapefruit Peel Infused Mezcal, Grapefruit & Lavender Syrup, Lemon Juice, Soda, Lavender Salt Rim.  
Served over ice in a highball glass.

## DULCE DEMONIO - 2oz - \$14

Butter Washed Hornitos Añejo Tequila, Chipotle Infused Mezcal, Salted Caramel Syrup, Cinnamon Tincture.

Served over large cube of ice in a rocks glass.

## MICHELADA - \$7

An Authentic Mexican Beer Cocktail Your Choice of Driftwood Pilsner or Hoyne Vienna Lager, with Sangrita Americano, Maggi Seasoning, Lime.

Served over ice in a highball glass.

## PAPA GRANDE MICHELADA - \$14

Make your Michelada truly Mexican by upgrading!

Have your Michelada made with **Modelo Especial** or **Negra Modelo** (includes the bottle) & an ounce of **Hornitos Plata Tequila**.

## TOMMY'S MARGARITA

Created in the early 1990's by Julio Bermejo, now head of Tommy's Mexican Restaurant in San Francisco, the pinnacle of the agave movement for 30 years.

2oz 100% AGAVE SPIRIT, AGAVE SYRUP & FRESH LIME JUICE



CHOOSE YOUR TEQUILA OR MEZCAL

### TEQUILA

HORNITOS plata or reposado	\$12
EL JIMADOR plata or reposado	\$13
CAZADORES plata or reposado	\$13
HORNITOS anejo or cristilano	\$14
ALTOS plata or reposado	\$14
ESPOLON plata or reposado	\$14
PAPALOTE plata or reposado	\$15
DON JULIO plata or reposado	\$20
PATRON plata or reposado	\$20
CASAMIGOS plata or reposado	\$20

### MEZCAL

KOCH mezcal espadin	\$16
SOMBRA mezcal espadin	\$16
MONTOLOBOS mezcal espadin	\$16
ENMASCARADO 45 mezcal espadin	\$20

♦Chef Josue's favorite♦

\$2 OFF  
HAPPY HOUR

subject to tax