

# Cocktails

## FEATURED COCKTAILS

**¡a huevo!** 17

mezcal, mango liqueur, shrub, lime, egg white

**lavender fields**

la condesa gin, creme de violette, lavender, ginger, lemon

**banananana**

la josie x osito's tap serrano alembique private cask rum, banane du bresil, grapefruit, lime, angostura

**ay papaya de celaya**

mezcal, maraschino, boomsma, melon, papaya, lime

**humble tepache #4**

tequila, singani, ginger, tepache de piña, lime

**stolen vocho \***

mezcal, orange curaçao, clove and cardamom, rosemary, lemon

**trompibueno \***

tequila blanco fat washed with al pastor pork from our trompo, pineapple verdita, chiles guajillo and pulla, lime, salt

**oaxacan old fashioned**

mezcal espadín, tequila reposado, piloncillo, xocolatl mole, agave ☪

**la privadita**

la josie private batch cenizo colonial, strega, aperol, lemon

**el jardín**

mezcal, boomsma cloosterbitter, mint, jalapeño, lime

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**margarita \*** 16

libelula, lime, pierre ferrand orange curaçao, agave, salt rim

**mezcal margarita**

mezcal, lime, pierre ferrand orange curaçao, agave, gusano salt rim

**paloma**

tequila, aperitivo, jarritos toronja syrup, lime, grapefruit

**agua del día** 7

rotating house made agua fresca

ask your server for today's variation, make it boozy +7

\* available as mocktails

# Vinos

## SPARKLING

glass | bottle

**Los Monteros** cava brut, Utiel-Requena, ESP 12 46

## WHITE, ROSÉ & ORANGE

**Monte Xanic** sauvignon blanc, Valle de Guadalupe, MEX 17 65

**Gañeta** getariako txakolina rosé, Gipuzkoa, ESP 16 60

**Nortico**, alvarinho, minho, PRT 15 56

**Bodegas Altas de Montachez**, Vegas Atlas Orange, cayetana & pardina blend. Tierra de Extremadura, ESP 15 56

## RED

**Incógnito** tempranillo, grenache, cabernet sauvignon Valle de Guadalupe, MEX 13 50

**Terra Noble** carignan. Maule, CHL 15 56

☪ contains nuts

# Cervezas

## DRAFT

### Casa Humilde

Javier & Jose, two mexican-american brothers from the Hermosa neighborhood in Chicago founded Casa Humilde from their childhood home using traditional and modern twists to showcase their mexican roots.

#### Media Naranja

*Created to celebrate Jose & Denise's marriage!*

refreshing, light, crisp

mosaic & citra hops with orange peel, Pale Ale, 5.2%

8

#### Firme

hoppy, bitter, grapefruit

cascade and amarillo hops, India pale ale, 6.3%

9

#### Maizal

mild bitters, crisp, refreshing

corn from midwest, mexican style lager, 4.7%

7

### Grupo Modelo

#### Modelo Especial Draft

pilsner, 4.4%

8

## CANS & BOTTLES

#### Heineken 0.0

lager, amsterdam, 0%

7

### Grupo Modelo

#### Pacífico Clara

crisp with a touch of grass-citrus

mexican pilsner, 4.4%

7

#### Negra Modelo

creamy, caramel, dark malt

munich dunkel, 5.4%

7

### Cervecería de San Luís

#### Monopolio IPA

citra, mosaic & chinook hops 6.2%

9

### Cervecería Cuauhtémoc Moctezuma

#### Tecate

smooth, malty, sweet corn

mexican golden lager, 4.5%

5

#### Carta Blanca

full-bodied, full-flavored

mexican lager, 4.5%

5

#### Chelada

ice, fresh squeezed lime juice, salt

+1

#### Michelada

ice, fresh squeezed lime juice, housemade michelada mix, tajín

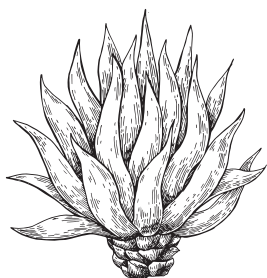
+2

## Café

### Casa Humilde

medium roast, tiramisù, walnut, tropical fruit

5



# Flights

0.5 oz pours

## **VUELTA POR MÉXICO 22**

*This flight celebrates the diversity of Mexican agave spirits, which are so much more than just tequila and mezcal.*

*In this flight you will taste sotol, raicilla and bacanora.*

*Bacanora is an agave distillate from the state of Sonora, raicilla is produced on the coast and in the sierra of Jalisco and sotol is distilled from the desert spoon, dasylirion, in a manner similar to mezcal in the states of Chihuahua, Coahuila & Durango.*

### **Kilinga**

Bacanora Silvestre  
wildflowers, citrus, green apple

### **Las Perlas de Jalisco**

Raicilla, Chico Aguiar  
sour lime soda, minerality, spearmint

### **Nocheluna**

Sotol  
pepper, dried orange peel, thyme

## **SIN MAÍZ NO HAY PAÍS 22**

*Mexican food is endlessly intertwined with corn, there are hundreds of different kinds of heirloom corn still being produced today. The biodiverse milpa farming method where corn, squash, beans and chile are planted with each other to keep the soil healthy is the backbone of the Mexican diet and agriculture. The importance of corn, maíz in Spanish, is also seen in Mexican spirits, we have selected 3 we feel are truly special.*

*As the saying goes in México: Sin maíz no hay país, without corn there is no country.*

### **Abasolo**

Mexican Corn Whisky  
light oak, toasted marshmallow, peppercorn spice

### **Siglo Cero**

Pox  
dark chocolate, funk, moonshine

### **Nixta**

Licor de Elote  
silky, piloncillo, condensed coconut milk

## **LOS MEZCALES DE LA CASA 30**

*Take a tour through Mexico and the diversity of mezcal with our 4 current private batch mezcals.*

*All four are small batch, traditionally produced agave spirits that we feel showcase the best of traditional mezcal production.*

### **Neta**, coyote

volcanic rock, melon, perfume

### **5 Sentidos La Josie x Osito's Collab**

tobalá, jabalí, sierra negra

banana pepper, clay minerality, pepper

### **Real Minero**, marteño y cuishe

black olives, raisins, aztec chocolate

### **Cenizo Colonial**, cenizo

maracuyá, hierba buena, pineapple

## **EL AZUL 21**

*These 3 traditionally produced, additive-free tequilas showcase the beautiful diversity of the blue weber agave used in tequila production*

### **G4 108 proof**, blanco

stone fruit, citrus, floral

### **Arette Artesanal**, suave reposado

tropical fruit, pepper, cinnamon

### **Tequila Ocho**, añejo

cooked agave, chocolate, gardenia

## **REZIST 24**

*Rezpiral is a spirits project focused on preserving traditional production methods and culture in an industry that is rapidly industrializing.*

*Their small scale allows them to showcase diverse micro-distillates while working to preserve mezcalero autonomy, local land control, and the pueblo spirit and culture that mezcal comes from. La Lucha Sigue.*

### **Rezpiral Series 4**

Aureliano Hernandez

tobalá: citrus peel, apple skin, peat

### **Rezpiral Series 5**

Berta Vazquez

tobalá y tepeztate: vegetal, moist earth, grass

### **Rezpiral Series 6**

Reina Sanchez

tepeztate: green, white pepper, earth