SPIRITS

Vodka

Crystal Head Agave Vodka	20
Ketel One	14
Pinnacle	13
Stateside	13
Tito's	14
Weber Ranch	15
Wheatley	13

Gin

Bluecoat	14
Bombay Dry	13
Gracias a Dios	22
Gracias a Dios Oaxaca Recipe	23
Hendrick's	18

Rum

Bacardi Superior	12
Banks 7 yr	17
Bluebird Sugarcane	15
Camazotz Oaxacan Rum	18
Charanda Uruapan	13
Ron Zacapa 23 yr	20

Bourbon

Basil Hayden	18
Bluebird Four Grain	21
High West	17
Maker's Mark	15
Maker's Mark Starr Private Select 2023	24
Wild Turkey	12

Rye

Chicken Cock Kentucky Straight Rye	22
Dad's Hat	15
Old Overholt Bonded	13
Russell's 6yr	17

Whiskey

Paddy's Irish Whiskey	13

Scotch

Balvenie 12	24
Dewars	16

Amaro

Amaro Nonino	22
Averna	17
Fernet Branca	17
Nonino	22
Vigo	15

Cordials

Ancho Reyes Chile	14
Ancho Reyes Verde	15
Aperol	14
Baileys	16
Campari	16
Casa d'Aristi Huana	15
Copa De Oro	11
Disaronno Amaretto	15
Kahlua	13
Green Chartreuse	24
Yellow Chartreuse	24
Luxardo Maraschino	18
Pajarote Clave and Cardamaro	14
Pajarote Jengibre	14
Pajarote Ponche Tamarindo	14
St. Germaine	16
Vieux Carré, Absinthe Supérieure	21

Vermouth

LoFi Dry	12
Lustau Blanco	12

Cognac

Remy Martin VSOP	22

LMNO *Beverage*

MARGARITAS

Glass / Pitcher

The Spicy Mango One ..... **14G / 52P**
FROZEN. tequila, triple sec, tajín

Classic ..... **12G / 44P**
tequila, fresh lime, agave

Strawberry ..... **13G / 48P**
tequila, fresh lime, agave

Prickly Pear ..... **13G / 48P**
tequila, fresh lime, agave

MEZCAL
(CONTINUED)

PECHUGA

Harvest celebration mezcals which are given a third distillation to infuse the spirit with fruits, herbs, spices, and even meat.

Banhez Pavo **24**
Del Maguey **44**
Montelobos **28**

TEPEXTATE

Fidencio **26**
Erstwhile **26**

RAICILLA

A specific style of mezcal from western Jalisco which is not recognized under the mezcal denomination. They often use wild or semi-wild agave varieties with traditional distilling practices.

La Venenosa *'Etnica' Maguey Masparillo'* **35**
La Venenosa *'Saierra Occidental de Jalisco'* **38**
La Venenosa *'Tabernas'* **20**
La Venenosa *'Sur'* **26**

SOTOL

NOT made from agave. Weird. Distilled from the "desert spoon"

La Higuera Cedrosanum **20**
La Higuera Leiophyllum **20**
La Higuera Wheeleri **17**

MEZCAL

SOME BACANORA, RAICILLA & SOTOL, TOO

Historically, all agave spirits were known as mezcal (including Tequila). That changed in 1994 when Mezcal formally became its own Denomination of Origin. Mezcal can be made from almost 40 different species of agave and is certified in 10 states: Oaxaca, Guerrero, Michoacán, Puebla, Zacatecas, Guanajuato, San Luis Potosí, Tamaulipas, Durango and most recently Sinaloa! Most Mezcals are made by cooking the agave with wood and while some Mezcals are smokey, many others are not. Almost all mezcal is traditionally unaged, or "joven." The following spirits (Mezcal, Bacanora, Raicilla, and Sotol) are organized by the different plants from which they are made.

ESPADÍN

Catedral de mi Padre 14
Clase Azul San Luis Potosi 72
Del Que Toma el Cardenal 21
Erstwhile 21
Fidencio Clásico 20
Ilegal Joven 17
Montelobos 18
Real Minero 26
Vago Elote 22
Verde Amarás 16

TOBALÁ & CENZIO

TOBALÁ

Del Que Toma el Cardenal 24
Fósforo 26

CENZIO

Derrumbes Durango 24

OTHER SINGLE MAGUEY

Noble Coyote - Coyote 25

ENSAMBLES

Agua Mágica 24
Alipús 35
Banhez 15
Fósforo Tobalá Penca 29
Vago 25

COCKTAILS

It's All Guavy Baby 14
casco viejo blanco, campari, guava, strawberry, lime, salt

Prickly Hickly 14
banhez mezcal, prickly pear, tiki-chili hibiscus, lime

Our Daily Veg 15
amarás mezcal verde, ancho reyes verde, green juice, lemon, veggies

Tiki Bull 16
wheatley vodka, red bull yellow edition (tropical), tiki-chili hibiscus, pineapple, lime

Cockfight 16
wild turkey bourbon, tamarind, demerera, lime, mezcal rinse

Coastal Crush 15
vodka, passionfruit, vanilla infused agave, lime, orange

Piña Vibes 14
bacardi spiced rum, coconut, grapefruit, pineapple, lime, and an umbrella

Paraíso Paloma 15
corazón blanco tequila, pamplemousse, aperol, lime, grapefruit jarritos

El Emenohh! 10
a michelada…do it!

The Espresso One 15
corazón blanco tequila, copa de oro, cafe

Bloody Maria 14
mi campo blanco tequila, house made spicy tomato mix, lime

BEERS

Draft

Sacred Vice Brewing Special Enough..... 7
3.6% Local ~ Ale

Neshaminy Creek Brewing El Emeno..... 7
4.5% Local ~ Mexican Style Lager

Evil Genius Stacy's Mom..... 8
7.5 % Our Neighbors! ~ Citra IPA

Modelo Negra..... 7
5.4% Mexico ~ Munich Dunkel Style Lager

Downeast Cider House Pumpkin..... 7
5.1% East Boston ~ Cider

Bottles & Cans

Tecate Original..... 5
12oz (4.6%) Mexico ~ Pale Lager

Corona Extra..... 7
12oz (4.6%) Mexico ~ Pale Lager

Neshaminy Creek Brewing El Emeno..... 7
12oz (4.5%) Local ~ Mexican Style Lager

Crooked Stave Sour Rosé..... 9
12oz (4%) Colorado ~ Sour Ale

Two Robbers Spirits Cara Cara Orange..... 10
12oz (4.5%) Local ~ French Winter Wheat Vodka with Sparkling Water

Two Robbers Spirits Honeydew Lemonade..... 10
12oz (4.5%) Local ~ French Winter Wheat Vodka with Sparkling Water

Best Day Brewing Electro Lime..... 7
12oz California ~ Non-Alcoholic Mexican Style Lager

TEQUILA

Tequila is produced in the states of Jalisco, Guanajuato, Michoacán, Nayarit, and Tamaulipas. It is made from the BLUE WEBER agave plant, native to these regions. The production process starts by harvesting the mature agave plants and removing their spiky leaves. The core (known as the piña) is then roasted, crushed, fermented, and distilled. The final product is a flavorful spirit which showcases the distinctive characteristics of the region in which it was crafted. It may or may not be aged in oak barrels. Aging time in the barrel is denoted by:

BLANCO	REPOSADO	AÑEJO	EXTRA AÑEJO
0-60 days	2 months-364 days	1-3 years	3+ years

JALISCO - LOS ALTOS

These tequilas are made in high elevations, averaging 7,500 feet above sea level. The high clay soil or Tierra Roja is also rich in iron which gives the agave plant a higher-stress growing environment. These growing conditions result in sweeter, fruitier with more floral tequila with herbal notes.

Corazón
Blanco **12**
Casco Viejo
Blanco **12**
Casamigos
Blanco **20**
Reposado **21**
Añejo **22**
Cazadores
Blanco **14**
Reposado **16**
Añejo **18**
Clase Azul
Reposado **40**
Añejo **105**
Gold **63**
Don Julio 1942
Añejo **38**
El Tesoro
Blanco **22**
Reposado **23**
Paradiso
Extra Añejo **28**
El Tesoro, cont.
Añejo **25**
Starr Barrel
Reposado **25**
Espolón
Blanco **15**
Reposado **16**
Añejo **18**
Gran Patrón
Brudeos Añejo. **98**
Piedra
Extra Añejo **78**
Lalo
Blanco **20**
Lunazul
Blanco **13**
Reposado **14**
Mi Campo
Blanco **14**
Reposado **15**
Mijenta
Blanco **20**
Reposado **22**
Milagro Barrel Select
Blanco **23**
Reposado **24**
Añejo **22**
Ocho
Plata **20**
Reposado **20**
Olmeca Altos
Blanco **14**
Reposado **14**
Añejo **15**
Oro De Lidia
Añejo **23**
Patrón
Silver **21**
Añejo **23**
Teramana
Blanco **16**
Reposado **17**
Zumbador
Blanco **15**
Reposado **16**

JALISCO - EL VALLE

These tequilas are made in lower elevations in the valleys of Jalisco. The mineral rich soil or Volcán de Tequila comes from an inactive volcano. This gives the agaves plenty of nutrient rich soil to grow from. These growing conditions result in tequila that is earthier and more peppery with vegetal and stone notes.

Casa Dragones
Blanco **23**
Casa Noble
Blanco **21**
Reposado **22**
Casa Noble, cont.
Añejo **22**
Herradura Suprema
Extra Añejo **72**
Siembra Valles
Blanco **24**
Tequila 123
Blanco **24**
Reposado **25**
Añejo **25**

GUANAJUATO

Similar to the Jalisco highlands, the agaves in this region are grown in rocky and mineral rich soil. Cool temperatures and high altitude cause these agaves to mature slowly giving the tequila sweet and fruity notes with long finishes.

Corralejo
Blanco ..... **14** *Reposado* ..... **16** *Añejo* **16**

WINE

BY THE BOTTLE

Rosé

Tempranillo Rosé Blend ~ Adobe Guadalupe 'Uriel' **97**
Valle de Guadalupe, Mexico 2018

Mourvèdre Rosé ~ La Clarine Farm 'Rosé Alors!' **79**
Sierra Foothills, California 2019

Val de Mer ~ Sparkling Rosé - Val de Mer **69**

Pinot Noir ~ Day Wines 'Lemonade' **70**
Willamette Valley, Oregan 2021

Red

Malbec de Sed ~ Canopus **83**
Uco Valley, Mendoza, Argentina 2024

Red Blend ~ Bruma Plan B **95**
Valle de Guadalupe, Mexico 2019

Guimaro Mencia **92**
Ribeira Sacra, Spain 2024

Tragolargo Monastrell ~ Casa Balaguer **80**
Alicante, Spain 2024

Natural Red Blend ~ Desorden de Tintos **70**
Itata Valley, Chile 2024

Listan Prieto + Tintilla ~ Envinate Benje Tinto **96**
Canary Islands, Spain 2024

BEVERAGES

Our Morning Veg **6**
green juice, lemon, pickled carrot

Chili-Hibiscus Tea Cooler **6**
tiki-chili hibiscus tea, lemon, sparkling water

Virgin Margarita **6**
add any fresh fruit juice or purée to your margarita:
Strawberry, Mango, Prickly Pear **+1**

St. Agrestis Phony Mezcal Negroni **11**
100ml Brooklyn ~ Non-Alcoholic Cocktail

Red Bull **6**
energy drink, sugarfree, yellow edition (tropical)

Soda *Coke, Diet Coke, Sprite, Ginger Ale, Tonic* **4**

Mexican Coke **5**

Jarritos *Grapefruit, Pineapple, Mandarin, Guava* **4**

COFFEE

Drip Coffee 4
Cold Brew 5.5
Espresso 4
Double Espresso 5
Macchiato 5.5
Cappuccino 5.5
Latte 5.5

TEAS

Tea Turmeric Ginger 4.5
Organic Breakfast 4.5
Masala Chai 4.5
Tropical Green 4.5

WINE

BY THE GLASS

Sparkling

Brut Cuvée ~ De Bortoli Willowglen NV **13/65**
Riverina, Australia

Cava Brut ~ Flama Roja Rosat NV **15/72**
Catalonia, Spain

White

Albariño ~ Abadia De San Campio **15/69**
Almansa, Spain 2024

Sauvignon Blanc ~ Adaras Lluvia **14**
D.O. Rias Baixas, Spain 2023

Rosé

Rosé ~ Monastrell Zillamina **16/69**
Valencia, Spain 2024

Red

Malbec ~ Altos Las Hormigas **14**
Mendoza, Argentina 2023

Pinot Noir ~ Comtesse Marion **14/60**
Languedoc-Roussillon, France 2024

WINE

BY THE BOTTLE

White

Xarel-Lo ~ Agusti Torello **62**
Penedès, Spain 2024

Grüner Veltliner + Vidal Blanc ~ Old Westminster Winery **70**
'Blinded by the Light' *Maryland 2019*

Pinot Gris Blend ~ Rootdown 'Es Okay' **69**
Mendocino County, California 2020

Moscatel Blend ~ Louis-Antoine Luyt **79**
'Gorda Blanca - Cuvée Benoît' *Bío-Bío, Chile 2017*

Sauvignon Blanc ~ Bodegas Henri Lurton **95**
Valle de Guadalupe, Mexico 2017

Viognier + Fiano ~ Casa Magoni 'Manaz' **76**
Valle de Guadalupe, Mexico 2020

Chardonnay ~ Santos Brujos 'Viñas del Sol' **87**
Valle de Guadalupe, Mexico 2017

Chardonnay ~ Bruma 'Plan B' **93**
Valle de Guadalupe, Mexico 2020

Chenin Blanc + Chardonnay ~ Aldo César Palafox 'Pionero' **90**
Baja California, Mexico 2018

Chenin Blanc ~ Bodegas Henri Lurton **88**
Valle de Guadalupe, Mexico 2019