

## MENU

<b>Aguachile</b> ✓ <i>scallop, citrus, radish, pickled peppers, strawberry</i>	\$24
<b>Zanahorias</b> ✓ <i>carrots, jalapeño crema, cheese, corn, salsa</i>	\$17
<b>Plato de Birria</b> ✓ <i>beef, peppers, onions, maíz</i>	\$28
<b>Masita</b> ✓ <i>maíz, goat cheese, huitlacoche, asparagus, sun chokes</i>	\$26
<b>Tlayuda Occidental</b> ✓ <i>maíz, watercress, avocado, kampachi</i>	\$24
<b>Pipian Verde</b> ✓ <i>Beef, pistachio, greens, peppers, maíz</i>	\$42
<b>Postre del Dia</b> ✓	\$10

## ENTIRE MENU FOR 2:

**\$143**

*This dish can be made vegan to order* ✓

## WINES

GLASS - BOTTLE

### BUBBLES

**Pierre Sparr**  
Pinot Noir/Pinot Blanc - Alsace, Fr. || *Toasty, citrus driven, fresh.* \$15 - \$64

**Duoma**  
**Moscatel** Pet Nat - Valle de Guadalupe, Mx. || *Floral, fruity, astringent.* \$19 - \$85

### WHITE

**Monte Xanic "Kristel"**  
Sauvignon Blanc - Valle De Guadalupe, Mx. || *Crisp, citrus driven, tropical.* \$15 - \$64

**Finca La Carrodilla**  
Chenin Blanc - Valle De Guadalupe, Mx. || *Umami, earthy, fresh.* \$17 - \$69

**Santos Brujos**  
Chardonnay - Valle de Guadalupe, Mx || *Vanilla, pineapple, mushrooms.* \$20 - \$80

### ROSÉ - SKIN CONTACT

**Valle Seco**  
Mourvedre - Valle Seco, Mx. || *Savory, Hibiscus flowers, red berries.* \$16 - \$64

### RED

**Santo Tomas**  
Merlot - Valle De Guadalupe, Mx. || *Medium body, blue berries, fresh.* \$15 - \$64

**Valle Seco "Mi Prima Vera"**  
Cabernet Sauvignon - Valle Seco, Mx. || *Black fruits, Herbaceous, fresh* \$17 - \$69

**Coria**  
Pinot Noir - Willamette Valley || *Earthy, warm spices, red fruits* \$17 - \$69

**Paoloni**  
Sangiovese Grosso, Valle de Guadalupe Mx. || *Berries, cinnamon, toasty* \$20 - \$85

**Pour of the day**- Something fun until the bottle is gone! 19-23

## COCKTAILS

<p><b>Norte &amp; Sur</b> Bourbon, Pamplemousse, Pineapple, Lime, Agave, Grapefruit oil \$15</p>	<p><b>1947</b> Gin, Rum, Pasubio, Vermouth, Campari, Orange \$15</p>	<p><b>1519</b> House Tequila Blend, Lime, Agave, Saline \$15</p>
<p><b>Segundo Sol</b> Mezcal Espadin &amp; Barril, Aperol, Grapefruit, Lime, Agave, Saline, bubbles \$15</p>	<p><b>Plan de Ayutla</b> Rye Whiskey, Mezcal, Sweet Vermouth, Benedictine, Bitters \$15</p>	
<p><b>Tejuino</b> Corn Masa, Lime Sorbet, Salt \$12</p>	<p>— Non Alcoholic —</p> <p><b>Suerito</b> Lime, Saline, Sugar, Bubbles \$6</p>	<p><b>Páramo</b> Earl grey, Passion Fruit, Bittersweet Aperitivo, bubbles \$12</p>



### MEZCAL FLIGHT

Three ounces of beautiful agave spirits from all over Mexico,  
in a series of pours : \$34

## BEER SELECTION

	12oz POUR
<b>Modelo Negro</b>	\$7
<b>Bohemia</b>	\$7
<b>Victoria lager</b>	\$6
<b>Modelo Especial</b>	\$6
<b>Pacifico Clara</b>	\$6

Identity, Inclusion, Intention.  
That is the best way that we can describe beverage program.

From only offering Mezcales owned by Mexican-owned companies to bringing you wines  
by Female, LGBTQ, and BIPOC Producers... that's it.



Executive Chef: Dani Morales  
Beverage Director: Don Miguel Marquez  
*For Republica & Co.*