



ancestral recipes

DRINKS

NEW YORK CITY

- TRADITIONAL MARGARITA \$16.00
Add flavor \$2 extra (mango, prickly pear, cucumber, passion fruit)
- PITCHER TRADITIONAL MARGARITA \$80.00
Add flavor \$5 extra (mango, prickly pear, cucumber, passion fruit)
- SMOKY JALAPEÑO MARGARITA \$17.00
Tequila, lime, agave, orange liquor, liquid fire, smoky salt.
- PITCHER SMOKY JALAPEÑO MARGARITA \$85.00
Tequila, lime, agave, orange liquor, liquid fire, smoky salt.
- BEER. \$9.00
Modelo Especial, Negra Modelo, Tecate, Pacífico.
Michelada or Chelada \$11.00
- RED SANGRÍA \$12.00
- PITCHER RED SANGRÍA \$58.00

COCKTAILS

- Sunset in Oaxaca \$17
Rum, berries, lime juice, simple syrup, peach liquor.
- Templo \$17
Mezcal, cinnamon syrup, banana liqueur, cinnamon, lemon juice, Garnish. Smoked glass with cinnamon.
- Campo \$17
Choice of Vodka or Gin, cucumber, basil syrup, lime.
- Ofrenda’s Mezcalita \$17
Conejos mezcal, lime juice, Cointreau, tamarind, agave.
- Mr. Espresso \$18
Vodka, licor 43, Mr Black, coffee shot.



fig. (i)-
Sunset in Oaxaca

WINES

Red Wine

- Malbec. \$14 / \$56
Barrica 29, Mendoza, Argentina 2012.
- Rioja \$16 / \$64
Hermanos Frías Del Val, Crianza, Spain.
- Misión. \$14 / \$56
(Blend of Misión, Carignan, Tempranillo)
Monte Xanic, Valle de Guadalupe, Mexico.

White Wine

- Albariño. \$14 / \$56
Paso de San Mauro, Rias Baixas Galicia, Spain.
- Chardonnay \$18 / \$72
Monte Xanic, Valle de Guadalupe, México.
- House White \$13

Sparkling

- Cava. \$12

true taste of Mexico
STRONG TRADITIONS & STRONG FLAVORS