

SEMI-CULTIVATED AGAVE MEZCALS

Agaves that start life in the wild and receive some support from our producer at a later stage. Wild character with greater availability.

	2 oz	450 ml
Madrecuixe Agave Karwinskii	\$230	\$1,380
47% Alc.Vol. > Miahuatlán, Oax.		
Arroqueño Agave Americana	\$230	\$1,380
49% Alc.Vol. > Sntgo. Matatlán, Oax.		

WILD AGAVE MEZCALS

Agaves that grow entirely in their natural habitat without any producer intervention. Intense, complex and unique flavors shaped by their terroir.

	2 oz	450 ml
Tepeztate Agave Marmorata	\$250	\$1,500
47% Alc.Vol. > Sntgo. Matatlán, Oax.		
Tobalá Agave Potatorum	\$250	\$1,500
47% Alc.Vol. > Miahuatlán, Oax.		
Cenizo Agave Durangensis	\$230	\$1,380
41% Alc.Vol. > Nombre de Dios, Dgo.		

ENSAMBLES (BLENDED AGAVE)

Mezcal crafted from two agave varieties — same or different species — blended to achieve greater complexity and balance.

	2 oz	450 ml
Espadillita + Pelón Verde	\$230	\$1,280
Agaves: Abgustifolia - Variante Angustifolia.		
45% Alc.Vol. > Sola de Vega, Oax.		
Papalomé + Espadín	\$180	\$1,080
Agaves: Potatorum - Angustifolia.		
46% Alc.Vol. > Sntgo. Matatlán, Oax.		

DRAFT CRAFT BEER / 480 ml

Cosaco Güera (Pale Ale)	\$150
Cosaco Oscura (Porter)	\$150
Cosaco Roja (Red Ale)	\$150

BOTTLED CRAFT BEER / 355 ml

Ponderosa Flamenca (Belgian Blond)	\$140
Ponderosa Challenger (English IPA)	\$140
Ponderosa Old Fart (Barleywine)	\$160
Ponderosa NZ Pils (Pilsner)	\$140
Ponderosa Citronelle Jengibre (Saison)	\$140

MEZCAL TO GO (LA CLANDESTINA)

	500ml	750ml
Espadín Tradicional	\$640	\$900
45% Alc.Vol. > Sntgo. Matatlán, Oax.		
Espadín Ligero	\$640	\$900
40% Alc.Vol. > Sntgo. Matatlán, Oax.		
Espadín Rudo	\$670	\$940
54% Alc.Vol. > Sntgo. Matatlán, Oax.		
Espadín Abocado	\$670	\$940
40% Alc.Vol. > Sntgo. Matatlán, Oax.		
Aged 7 weeks in American white oak barrel		
Espadín Reposado	\$670	\$940
38% Alc.Vol. > Sntgo. Matatlán, Oax.		
Aged 8 months in American white oak barrel		
Espadín Añejo	\$1,010	\$1,500
42% Alc.Vol. > Sntgo. Matatlán, Oax. Añejado:		
Aged 5 years in toasted French white oak barrel		
Pelón Verde	\$710	\$1,000
47% Alc.Vol. > Sntgo. Matatlán, Oax.		
Variante de agave angustifolia		
Cenizo	\$900	
Agave Durangensis. 41% Alc.Vol. > Nombre de Dios, Dgo.		
Papalomé Espadín	\$670	
Agaves: Potatorum - Angustifolia. 46% Alc.Vol. > Sntgo. Matatlán, Oax.		
Madrecuishe	\$900	
Agave Karwinskii. 47% Alc.Vol. > Miahuatlán, Oax.		
Tobalá	\$1,000	
Agave Potatorum. 47% Alc.Vol. > Miahuatlán, Oax.		



All prices are in Mexican pesos and include IVA.

We accept cash and card payments.



traspatio



DRINKS

ARTISANAL MEZCAL

All our mezcal honor traditional production methods passed down through over 3 generations: hand-harvested agave piñas, slow-cooked in a cone-shaped earth pit, stone-grounded with a tahona wheel, naturally fermented in wooden vats without chemical accelerants, and double-distilled in copper — resulting in a mezcal of remarkable purity, balance and expression.

CULTIVATED AGAVE MEZCALS

Agave planted and tended by our producer. Ensures greater consistency in flavor profile and availability.

	2 oz	450 ml
Espadín Tradicional	\$150	\$900
45% Alc.Vol. > Sntgo. Matatlán, Oax.		
Espadín fermented with Cacao	\$190	\$1,140
49% Alc.Vol. > Sntgo. Matatlán, Oax		
Espadín distilled with Coffee	\$190	\$1,140
45% Alc.Vol. > Sntgo. Matatlán, Oax		
Espadín Ligero	\$150	\$900
40% Alc.Vol. > Sntgo. Matatlán, Oax.		
Espadín Abocado	\$160	\$960
40% Alc.Vol. > Sntgo. Matatlán, Oax. Aged 7 weeks in American white oak barrel		
Espadín Reposado	\$180	\$1,080
38% Alc.Vol. > Sntgo. Matatlán, Oax. Aged 8 months in American white oak barrel		
Espadín Añejo	\$250	\$1,500
42% Alc.Vol. > Sntgo. Matatlán, Oax.		
Aged 5 years in toasted French white oak barrel		
Espadín Rudo	\$170	\$1,000
54% Alc.Vol. > Sntgo. Matatlán, Oax. Straight from the still		
Pelón Verde	\$210	\$1,260
47% Alc.Vol. > Sntgo. Matatlán, Oax. Angustifolia variant		

BEER

XX Lager / 325 ml	\$60
XX Ambar / 325 ml	\$60
Bohemia Clara / 355 ml	\$70
Bohemia Oscura / 355 ml	\$70
Heineken / 355 ml	\$80
Tecate 0.0 / 325 ml	\$60
Clamato mix / 300 ml	+ \$65
Michelada mix / 60 ml	+ \$35
Cubano mix / 60 ml	+ \$45

HOUSE COCKTAILS WITH MEZCAL

Hoja Santa / 210 ml	\$190
45 ml Young Espadín + pineapple juice, lime juice, chayote extract, kiwi and spearmint. Rimmed with fine salt and hoja santa leaf.	
Aguacate / 210 ml	\$190
45 ml Young Espadín + Licor 43, fresh avocado pulp, lime juice and pineapple juice. Garnished with a blackberry skewer.	
Pepino / 210 ml	\$190
45 ml Young Espadín + lime juice, ginger-rosemary syrup, cucumber macerate, finished with sparkling water.	
Habanero / 210 ml	\$190
45 ml Young Espadín + orange liqueur, lime juice and natural habanero syrup. Rimmed with worm salt and garnished with an orange half-moon.	
Agavita / 210 ml	\$190
45 ml Young Espadín + orange liqueur, lime juice and simple syrup. Rimmed with worm salt.	
Mezcalita / 210 ml	\$150
30 ml Young Espadín + seasonal pickled fruit, sparkling water in a spiced salt-rimmed glass. Light and refreshing.	
Jamaica / 210 ml	\$190
45 ml Young Espadín + orange liqueur, hibiscus concentrate, lime juice and simple syrup. Rimmed with worm salt and garnished with chapulines.	
Mezcal Tonic / 210 ml	\$190
45 ml Young Espadín + tonic water and lemon balm tincture.	
Mezcal Mojito / 210 ml	\$190
45 ml Young Espadín + lime juice, simple syrup, macerated spearmint, finished with sparkling water.	
Mezcal Mojito with Red Berries / 210 ml	\$210
45 ml Young Espadín + mixed berries, lime juice, simple syrup, macerated spearmint, finished with sparkling water.	
Cacaotero Negroni / 90 ml	\$210
45 ml Cacao Espadín + Campari and sweet vermouth. Garnished with a cacao coin with pistachio.	
Ponche Negroni / 90 ml	\$210
45 ml Young Espadín + Campari, sweet vermouth, infusion of apple, guava and cinnamon. Garnished with apple.	
Negrete / 90 ml	\$210
45 ml Young Espadín + Campari and sweet vermouth. Garnished with an orange half-moon.	
Viejo Sabio / 70 ml	\$210
45 ml Young Espadín + Angostura bitters and sugar. Garnished with an orange half-moon.	
Matatlán / 180 ml	\$190
45 ml Young Espadín + Martini Rosso and Angostura bitters.	
Cocktail of the Season / 210 ml	\$190
Ask your server!	

CLASSIC COCKTAILS

Negroni / 90 ml	\$210
Jäger Sour / 180 ml	\$180
Old Fashioned / 180 ml	\$180
Manhattan / 180 ml	\$180
Mimosa / 180 ml	\$150
Mojito / 180 ml	\$170
Red Berry Mojito / 180 ml	\$180
Margarita / 150 ml	\$170
Daiquirí / 150 ml	\$160
Boulevardier / 90 ml	\$140
Aperol Spritz / 180 ml	\$190
St Germain Spritz / 180 ml	\$210
Campari Spritz / 180 ml	\$190
Carajillo / 150 ml	\$190
Baileys Carajillo / 150 ml	\$190
Salmoncito / 180 ml	\$180
Bloody Mary / 180 ml	\$160
Espresso Martini / 180 ml	\$180
Martini / 180 ml	\$220
Cosmopolitan / 180 ml	\$170
Tom Collins / 180 ml	\$160
Vodka Collins / 180 ml	\$150

LIQUEURS & CREAMS 60 ml

Kahlúa	\$95
Baileys	\$130
Martini Rosso	\$125
Martini Extra Dry Vermouth	\$120
Licor 43	\$150
Amaretto Disaronno	\$145
Jägermeister	\$130
Campari	\$140
Fernet Branca	\$150
Black Sambuca	\$130

OTHER SPIRITS 2 oz

Vodka Grey Goose	\$180
Vodka Absolut Azul	\$150
Vodka Stolichnaya	\$140
Whisky Glenfiddich 12 Years	\$250
Whisky Johnnie Walker Black	\$240
Whisky Johnnie Walker Red	\$140
Jack Daniel's Tennessee Whiskey	\$160
Jameson Irish Whiskey	\$150
Jim Beam Bourbon	\$140
Hendrick's Gin	\$250

Granicera Floral – Mexican Artisanal Gin	\$220
Granicera Cítrica – Mexican Artisanal Gin	\$220
Beefeater Gin	\$160
Tanqueray Gin	\$150
Zacapa 23 Years Rum	\$290
Havana Club 7 Years Rum	\$160
Havana Club 3 Years Rum	\$150
Bacardí Blanco Rum	\$140
Maestro Dobel Diamante Tequila	\$220
Herradura Reposado Tequila	\$180
Herradura Blanco Tequila	\$160
Tradicional Plata Tequila	\$150

WINES

	By the Glass 150 ml	
House Red Wine	\$190	
House White Wine	\$190	
	By the Bottle 750ml	
Santo Tomás Red Blend (Tempranillo-Cabernet-Merlot)	\$850	
Santo Tomás White Blend (Colombard-Chenin Blanc)	\$850	
Larrosa Rosé (Garnacha Tinta)	\$750	
Cinzano Pro-Spritz Dry Sparkling Ask your server about current varieties.	\$600	
	Pitcher 1.5 lts	Glass 480ml
Clericot	\$320	\$190
Summer Wine Spritzer	\$300	\$140

ALCOHOL FREE

Agua fresca / 480 ml	\$45
Natural Spring Water / 355 ml	\$55
Sparkling Water / 355 ml	\$65
Coca-Cola Classic / Zero / 355 ml	\$55
Lemonade / 480 ml	\$65
Orange Agua Fresca / 480 ml	\$65
Grapefruit Agua Fresca / 480 ml	\$65
Strawberry Agua Fresca / 480 ml	\$75
Natural Clamato / 480 ml	\$90
Alcohol-Free Mojito / 180 ml	\$80
Sparkling water and lemon / 480 ml	\$65
Boost	\$110

COFFEE, TEA & HOT CHOCOLATE

<i>Multi-varietal coffee from the communities of Yuquín, Chiapas, traditionally washed</i>	
Single-Origin Coffee – French Press / 270 ml	\$60
Americano / 270 ml	\$50
Single Espresso / 30 ml	\$50
Double Espresso / 60 ml	\$75
Latte / 270 ml	\$70
Flat White / 120 ml	\$65
Cappuccino / 270 ml	\$70
Mocha / 270 ml	\$80
Irish Coffee / 200 ml	\$120
Espresso Tonic / 150ml	\$70
Affogato / 100 ml	\$70
Extra espresso shot / 45 ml	\$25
Extra milk / 60 ml	\$20
Extra plant-based milk / 90 ml	\$25
Chocolate / 270 ml	\$70
Premium Tea / 270 ml	\$60
Serenity (calming blend)	
Good Appetite (digestive blend)	
Wellness (lemon verbena)	
Vital Air (cold & flu blend)	