Hispanic Heritage Month

TUESDAY, OCTOBER 6 - SATURDAY, OCTOBER 17

COCKTAILS

SPANISH MARGARITA | 16
Palomo Mezcal, Licor 43, Lime, Lemon

MOLCAJETE MARTINI | 18
G4 Blanco Overproof Tequila, Fino Sherry, Good Vermouth, Salsa de Molcajete Brine, Pickled Things

LA SANDIÁ | 16
Aged Rum, Cocchi Rosa, Watermelon, Hibiscus

RABO DE GALLO | 16
Barrel-Aged Novo Fogo Cachaça, La Fuerza Rosa Vermouth, Cynar, Orange Cream Foam

SAY ANYTHING | 18
G4 Reposado Tequila, Novo Fogo Cachaça, Aperol, Lime, Watermelon, Salt

SPICY LLAMA | 18
G4 Blanco Tequila, Pisco, Lime, Pineapple, Jalapeño, Celery Bitters

FEELINGS CATCHER | 20
G4 Añejo, Cognac, Lemon, Guava, Cinnamon, Grapefruit, Peychaud's Bitters

ISLA BONITA | 16
El Acabo Raicilla, Pedro Ximénez Sherry, Tawny Port, Crème de Mûre, Pineapple, Lime Cordial

GRINGO TACOS | 16
G4 Blanco Tequila, Lime, Club Soda, Cilantro & Fresno Pepper Tincture

CAIPARINAH | 16
Novo Fogo Cachaça, Lime, Sugar

SANGRITA AND RAICILLA | 14
El Acabo Raicilla, House Sangrita

MICHELADA | 9
Negra Modelo, House Michelada Mix *(Contains Shellfish)*

CHAVELA | 15
Modelo Especial, G4 Blanco Tequila, Hot Sauce, Tomato Juice *(Contains Shellfish)*

ALCOHOL-FREE COCKTAILS

CHOCO FRUTAS | $10
Strawberry, Banana, Sparkling Water

FREE BIRD | $10
Lyre's Agave, Lime, Grapefruit

BEER

MODELO ESPECIAL | 8
12 oz

NEGRA MODELO | 9
12 oz

PACIFICO CLARA | 9
12 oz

