

COCKTAILS

- ACAPULQUEÑA Sauza blue silver tequila, House margarita frozen or rocks 11
- EL TORNADO Sauza blue silver tequila Frozen margarita, house made pomegranate sangria 12
- LA MONARCA Herradura reposado tequila, Cointreau liquour, fresh citrus 14
- SAN MIGUEL ALLENDE (MEXICAN MARTINI) Herradura silver tequila, Cointreau liquour, chile ancho, fresh citrus 14
- EL BIKINI House skinny margarita, frozen or rocks, fresh citrus, agave nectar 12
- LA LOLA House frozen margarita, infusion, Grand Marnier float 16
- EL GRINGO Herradura Reposado tequila, Topo Chico soda, fresh citrus 14
- PASSION FRUIT MEZCALITA Wahaka Espadin mezcal, passion fruit puree, fresh citrus, simple syrup, Veracruz rim 14
- LA PALOMA BRAVA Espandin mezcal or Herradura Silver tequila, grapefruit juice, muddled citrus, soda 14
- NUEVA MODA House margarita frozen or rocks, mango, strawberry, passion fruit, raspberry or guava puree, Veracruz rim 12

- EL DEMONIO Espadin Mezcal, muddled cucumber, peppermint, jalapeno 14
- OAXACA OLD FASHIONED Monte Lobos Mezcal, muddled oranges, agave nectar, angostura bitters 14
- MOJITO REPOSADO Herradura Reposado tequila, muddled mint, fresh citrus, soda 13
- CUBAN MOJITO Frozen or rocks. Bacardi rum, muddled mint, fresh citrus, soda water 12
- EL BATEY, SOSUA Brugal white and dark rum, fresh pineapple, cream of coconut milk 13
- SPICY PEPINO Tito's vodka, cucumber, Veracruz rim, citrus 13
- SANGRIA NJ Burgundy wine, Brandy, spiced rum, tropical fresh citrus fruit, pomegranate juice 11
- MIRIAM'S MIMOSA Lunetta Prosecco, Aperol Liquour, Orange juice 12
- CAMILA'S MARTINI Dulce Vida Silver Tequila, chile syrup, grapefruit juice, fresh citrus 12
- CARLITOS WAY Patron silver, Guava puree, fresh citrus, soda water 13

LAS CERVEZAS

- MODELO ESPECIAL 5 Mexico, 4.5% ABV
- NEGRA MODELO 5 Mexico, 5.4% ABV
- XX LAGER 5 Mexico, 4.2% ABV
- PACIFICO 5 Mexico, 4.5% ABV
- VICTORIA 5 Mexico, 4.5% ABV
- ESTRELLA JALISCO 5 Mexico, 4.5% ABV

- MICHELOB ULTRA 4 St. Louis, MO, 4.2% ABV
- BUD LIGHT 4 St. Louis, MO, 4.2% ABV
- COMMUNITY MOSIAC 6.50 Dallas, TX, 8.6% ABV
- BISHOP APPLE-PINEAPPLE 5.50 Dallas, TX, 5.5% ABV
- MICHELADAS Choice of beer, tomato juice, citrus, Veracruz rim 8

WHITE WINE

- Mionetto (small bottle) Prosecco, Italy 11
- Villa Maria, Sauvignon Blanc, Marlborough. 10/36
- Whitehaven, Sauvignon Blanc, Marlborough 12/40
- Santa Margherita, Pinot Grigio, Alto Adiage 16/45
- Vina Esmeralda, White Blend, Spain 10/35
- Casa Madero, Chardonnay, Mexico 10/35
- Joel Gott, Unoaked Chardonnay, California 11/35
- Sonoma Cutrer, Chardonnay, Russian River 14/45
- Patz & Hall, Chardonnay, Napa Valley. 18/55
- Casa Madero, Rosé, Mexico 10/35

RED WINE

- Meiomi, Pinot Noir, California. 12/40
- Etude “Lyric,” Pinot Noir, California 13/45
- Kaiken, Malbec, Mendoza, Argentina 10/36
- Bonterra, Cabernet Sauvignon, Mendocino 10/36
- Robert Hall, Cabernet Sauvignon, California 14/45
- Rodney Strong, Cabernet Sauvignon, Sonoma 15/48
- Freakshow, Red Blend, California 10/35
- Intrinsic, Red Blend, Columbia Valley 15/48

NON-ALCOHOLIC BEVERAGES

- BECK’S NA 5 Beer
- AGUA FRESCAS - “FRESH WATERS” 3.5 Menta Pepino (mint/cucumber) / Limonada
- MANGO OR STRAWBERRY AGUA FRESCA 6
- EL SANADOR 5 Topo Chico, Lime, house Veracruz chili shrub, salt

- SODAS 3 Sprite, Coca Cola, Diet Coke Dr. Pepper, Topo Chico. 4
- TEA 3 Black Indian Iced Tea / Mango Iced Tea / Hot Tea
- FRENCH PRESS COFFEE 5

ARTWORK

- PHOTO OF MIRIAM by Richard Reens, Dallas
- DIVEBOMBING MONARCHS by Brent Hale,

CEILING MURAL by The Miles Sisters, Courtney & Cara www.neoncourtneystudio.com

See if you can spot the follwing hidden items on our ceiling artwork: Bird’s Nest, Circus Peanut, Diamond Ring, Fancy Teacup, Flying Fish, Four-Leaf Clover, Golden Locket, Horseshoe, Love Letter, Mistletoe, Peppermint Candy, Playing Card. Poison ivy, Satin Shoe, Skeleton Key, Small Bell , Strawberry Candy, TeaPot , White Bunny

ABOUT MIRIAM

I am from Santo Domingo, Dominican Republic. Opening a restaurant is one of the most exciting and rewarding experiences in my life. I am privileged to dedicate myself to do what I love. Please do not hesitate to let us know if you enjoy our recipes, or not so much. It does not hurt my feelings, and we appreciate your input. Many thanks go to my current team who is working with me now.

“LOVE, SHARE, ENJOY THE RESTAURANT” - MIRIAM JIMENEZ

PLEASE MAKE YOUR SERVER AWARE OF ANY AND ALL FOOD ALLERGIES AT THE TABLE. • CONSUMER ADVISORY: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness especially if you have certain medical conditions. Our Kitchen and Bar uses nut, dairy, eggs, gluten. • PLEASE BE CAREFUL: HAND PULLED CHICKEN ITEMS MAY CONTAIN BONES