

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, rasperry 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 Proseco, 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

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

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

- 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

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

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