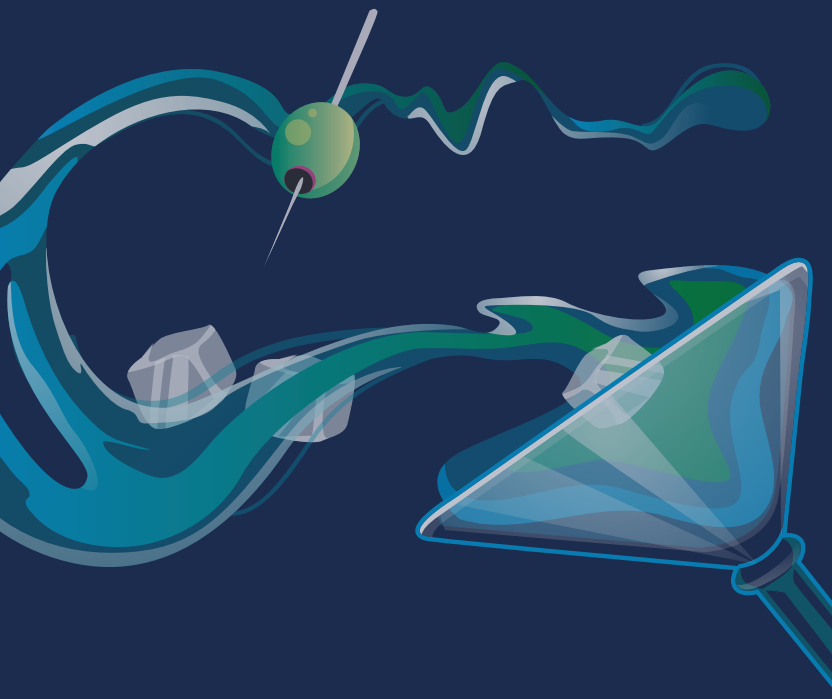


La Pescadería
marisquería & cervecería

MIXOLOGY



MEZCALS

Unión \$206
38° Alc/Vol
Espadín y Cirial
San Baltazar, Oaxaca.

Bruxo #2 \$233
46° Alc/Vol
Pechuga de Maguey
Agua del Espino, Oaxaca.

Bruxo #4 \$288
46° Alc/Vol
Ensamble Espadín, Barril y
Cuishe
Las Salinas, Oaxaca.

Amores Joven \$205
37° Alc/Vol
Espadín Joven
Santiago Matatlán, Oaxaca.

Amores Cupreata \$214
41° Alc/Vol
Espadín Joven Orgánico
Santiago Matatlán, Oaxaca.

Señorío \$205
49.2 Alc/Vol
Mezcal Joven ahumado suave
Oaxaca, México.

Contraluz \$233
36° Alc/Vol
Espadín Añejo Cristalino
Tlacolula, Oaxaca.

Montelobos \$223
43.2° Alc/Vol
Espadín Joven Orgánico
Rancho loma larga Santiago
Matatlán, Oaxaca.



400 Conejos \$206
38° Alc/Vol
Espadín Joven
Tlacolula, Oaxaca

400 Conejos Espadín-Tobalá \$273
38° Alc/Vol
Joven 100% agave
Tlacolula, Yautepec Oaxaca

Los Danzantes \$334
(Reposado)
42° Alc/Vol.
Espadín Joven
Santiago Matatlán, Oaxaca

Los Amantes \$322
(Añejo)
40° Alc/Vol
Espadín Añejo
Tlacolula de Matamoros, Oaxaca

Ojo de Tigre \$241
37° Alc/Vol.
Espadín Tobalá
Puebla y Oaxaca

Ojo de Tigre Reposado \$271
37° Alc/Vol.
Espadín Tobalá
Oaxaca y Puebla

La Medida Bicuishe \$328
48.6° Alc/Vol.
Unión de Espadín
Oaxaca, México

Pox Casa Naam \$288
45° Alc/Vol.
Destilado de Maíz
Chiapas, México



The Classics

SIDECAR \$190

Remy Martin 1738, Cointreau, lemon juice

ESPRESSO MARTINI \$170

Grey Goose, coffee liquor, espresso shot and a dice of salt

NEGRONI \$160

Bulldog Gin, Campari, Vermouth Carpano Rosso

APEROL SPRITZ \$140

Aperol, Cinzano Pro Spritz and sparkling water

WHISKY SOUR \$220

Glenfiddich 15, Narano, lemon, syrup, bitter drops

UNUSUAL MARTINI \$190

Hendrick's Gin and Dash Vermouth Carpano Dry

CLASSIC MARGARITA \$140

Herradura Plata, Cointreau, lemon, syrup and salt

OLD FASHION \$160

Jack Daniel's, sugar cube and bitter drops

MANHATTAN \$160

J.W. Black Label, Vermouth Carpano Rosso and bitter drops





PINK PANTER

\$170

Zacapa Rum, Ambar, Kalani,
raspberry liquor, coconut cream,
pineapple juice and syrup.





CIERVO SPRITZ

\$190

Glenfiddich 12, Huana, passion fruit Cordial, Cava Sangre de Toro and sparkling water.



CANTARITO

\$155

Ojo de Tigre Mezcal Reposado,
Ancho Reyes, Monkey Shoulder,
citrus, agave honey, tonic and
volcanic salt.



CENIZO

SOUR

\$170

Tequila Herradura Ultra, cilantro leaves, red berries, lemon, syrup and bitter drops.

FLOATER CUCUMBER LEMONADE

\$170

Hendrick's Gin, sparkling water and tonic, lemon juice and cucumber and lemon sorbet.





SPAIN PENICILLIN SOUR



\$215

J.W. Double Black, Jerez Tío Pepe, ginger Cordial, lemon, J.W Green Label perfume and drops of olive oil.



TEPIATL



\$160

Tequila 1800 Cristalino, homemade
tepache and lemon juice.



MARTINA



\$170

Montelobos Mezcal, Campari, Sake,
Jamaica Syrup with cardamom, agave
honey and raspberry infusion.



SAKE WOK

\$185

Hendrick's Gin, Sake, basil, macerated cucumber, sweet touch, chia and tonic.

"Aromatic rose gazpacho"





MANAGUA

\$165

Flor de Caña 12 years, Flor de Caña 4 (White), citrus mix, maple syrup, bitter drops and mango soda.

LITTLE FISH

\$160

Bombay Sapphire, Edelflower liquor,
lychee in syrup, mint and tonic.





DOÑA MARY

\$195

Don Julio 70, Ancho Reyes Green, Raspberry liquor; jalapeño syrup, citrus juice, a dash of salt and activated charcoal with grapefruit soda.



TIBURCIO



\$170

Mayorazgo Cristalino tequila,
blackberries licor; chamomile infusion,
lemon, syrup and Cava Sangre de Toro.

