



MENU

FIRST COURSE

HALIBUT TEQUILA – AGUACHILE GF DF
Sangría Sauce, Mango, Jicama, Cucumber, Serrano

Paired with:

GARDEN PALOMA
Socorro Blanco, Grapefruit, Lime, Jalapeño Syrup, Celery Bitters

SECOND COURSE

SMOKED BONE MARROW ESQUITES
*Roasted Corn, Cotija Cheese, Chipotle Aioli, Bolillo Toast,
Huitlacoche Butter*

Paired with:

ELOTE COBBLER
Socorro Reposado, Bourbon, Nixta Licor de Elote, Oat Milk, Orgeat

THIRD COURSE

DIABLO LOBSTER THERMIDOR
*Lobster, Rocoto Pepper Sauce, Asadero & Aged Cheddar Cheeses,
Chicharrón, Lime Crema*

Paired with:

REPOSADO FLIGHTR
Variety of Socorro Tequilas

FOURTH COURSE

TEXAS WAGYU SHORT RIB GF
*Morita Black Garlic Sauce, Herb Fried Potato, Charred Pearl Onions,
Baby Root Vegetables Escabeche*

Paired with:

CHOKER ARTIST
Socorro Añejo, Cynar, Sherry, Orange Bitters

DESSERT

SPICED ORANGE-TEQUILA FLAN DE HIBISCUS
Red Delicious Apple, Polvorón Crumble

Paired with:

TEQUILA FLIP
Soledad Tequila, Licor 43, Cream, Egg

GF — Gluten Free DF — Dairy Free

Be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, or shellfish. Please let the manager know of any food sensitivities or allergies that you may have. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.