



## LA REINA

### HOUSE COCKTAILS

<b>NO KINGS MARGARITA*</b> .....	<b>13</b>
BLANCO TEQUILA OR SOTOL (+\$1) OR MEZCAL (+\$2), TRIPLO, LIME; MAKE IT SPICY (+\$1)	
<b>LA ULTIMA PALABRA</b> .....	<b>14</b>
MEZCAL ESPADÍN, GÉNÉPY, MARASCHINO, LIME, ROCKS <i>HERBAL, TART, SMOKY; TRY IT WITH SOTOL CULEBRA FOR A SOFTER, VEGETAL FLAVOR</i>	
<b>NUEVA REINA*</b> .....	<b>15</b>
MEZCAL ESPADÍN, REPOSADO TEQUILA, SUMAC, GRAPEFRUIT, JAMAICA, BERGAMOT, LIME <i>WELL-ROUNDED, SUCCULENT, BRIGHT; YES, WE STILL HAVE THE OLD VERSION</i>	
<b>ROSALEDA</b> .....	<b>16</b>
AÑEJO TEQUILA, REPOSADO TEQUILA, SPANISH ROSÉ VERMOUTH, ROSEWATER <i>A DELICATE YET POTENT TEQUILA MARTINI</i>	
<b>GLORIETA</b> .....	<b>18</b>
MEZCAL ESPADÍN, BRAULIO AMARO, AMARO MONTENEGRO, ORANGE, PALO SANTO BITTERS <i>A MEZCAL NEGRONI FROM OUR SISTER PROPERTY WITH FLAVORS OF THE FOREST</i>	

### FEATURED COCKTAILS

<b>SPRUNG*</b> .....	<b>15</b>
MEXICAN MARIGOLD GIN, SANTA FE SPIRITS PRICKLY PEAR DESERT BLOOM GIN, SNAP PEA, MATCHA, PEACH, CHAMOMILE, LEMON <i>FRESH, VERNAL, GREEN, SERVED UP</i>	
<b>THE PHO KING DRINK*</b> .....	<b>17</b>
SOTOL INFUSED WITH PHO SPICES, GINGER, LIME, COCONUT WATER, CILANTRO, FISH SAUCE <i>SAVORY, SPICED, HERBACEOUS, REFRESHING</i>	
<b>HAY FEVER</b> .....	<b>18</b>
POX (A TRADITIONAL MAYAN SPIRIT DISTILLED FROM CORN, WHEAT + CANE SUGAR), LATE EMBERS SUNCHOKE + HONEY SPIRIT, ALPINE HAY + MARIGOLD LIQUEURS, BIG ROCK <i>SPIRIT-FORWARD, EARTHY; OPTIONAL SUB MEXICAN ANCESTRAL CORN WHISKEY</i>	
<b>THE FUN AUNTIE*</b> .....	<b>19</b>
RITUAL SISTER SMOKED PINEAPPLE SPIRIT, MAJOR ARCANA OAXACAN AGED RUM, HAMILTON DEMERARA RUM, VELVET FALERNUM, LIME CORDIAL, HINT OF BANANA, ABSINTHE RINSE, MINT <i>BRIGHT, TROPICAL, BALANCED</i>	
<b>NOT YOUR MOM'S ESPRESSO MARTINI</b> .....	<b>20</b>
BEEF TALLOW FAT-WASHED MEZCAL ESPADÍN, CACAO INFUSED BLANCO TEQUILA, CHAGA MUSHROOM HONEY, ICONIK POWDERED COFFEE, LICOR 43, CARNE SECA SALT <i>RICH, UMAMI, CAFFEINATED</i>	



**BEER + CIDER + KOMBUCHA**

PINEAPPLE TEPACHÉ..... 13  
 2ND ST. KOLSCH ..... 7  
 2ND ST. IPA ..... 6  
 BOW & ARROW HAZY IPA ..... 8  
 BOW & ARROW SEASONAL ..... 8  
 BOW & ARROW DARK MEXI LAGER ... 7  
 YO-HO 'SORRY' YUZU ALE ..... 7  
 CHARRO MEXICAN PILSNER..... 6  
 MODELO ESPECIAL ..... 5  
 PACÍFICO ..... 5  
 MILLER HIGH LIFE ..... 3  
 FENCELINE DRY CIDER..... 7  
 ROTATING NON-ALCOHOLIC BEER .... 5

**+ \$2 HOUSE MICHELADA**

YOUR BEER OF CHOICE +  
 HOUSEMADE MIX, LIME JUICE, TAJIN  
*TRY IT WITH GLUTEN-FREE KOLSCH OR  
 OUR ROTATING NON-ALCOHOLIC BEER*

**WINE**

ITALIAN SPARKLING WHITE .....13/48  
 MEXICAN WHITE .....17/64  
 ITALIAN ORANGE ..... 15/56  
 FRENCH ROSÉ ..... 16/60  
 MEXICAN RED ..... 18/68

ROTATING WINE FEATURE ..... 44/BTL  
*INQUIRE WITH YOUR BARTENDER*

**SAKE**

AMABUKI 'I LOVE SUSHI' ..... 16  
 JUNMAI, KYUSHU, 6 OZ CUP  
 AZUMA NO FUMOTO 'NANDEMO C' .. 16  
 JUNMAI GINJO, YAMAGATA, 6 OZ CAN

**ALCOHOL ALTERNATIVES**

**A MENU COCKTAIL MADE NON-ALCOHOLIC\*** ..... 14  
 ZERO-PROOF AGAVE SPIRIT WITH FLAVORS EMULATED FROM YOUR CHOICE OF MENU COCKTAIL\*  
*APPLIES TO ANY MENU COCKTAIL WITH AN ASTERISK\**

**ST. AGRESTIS PHONY WHITE NEGRONI** ..... 11  
*DRY, CRISP, SLIGHTLY EFFERVESCENT*

**GOODNIGHT MOON** ..... 14  
 HOUSEMADE ICED TEA BLEND WITH VALERIAN, PASSIONFLOWER, CATNIP, ROSE, LEMONBALM,  
 LEMONGRASS, CHAMOMILE + CARDAMOM, PEACH + POMEGRANATE JUICE, ORANGE ZEST,  
 ZERO-PROOF PATHFINDER AMARO + HOUSEMADE 'NIGHT NIGHT REINA' BITTERS  
*A FRUITY, BITTER, CALMING TONIC MEANT TO SOOTHE THE SOUL*

**CLOUDWALKER HIGH DESERT COOLER**.....12  
 PINEAPPLE KIWI (SATIVA) OR MELON BERRY (INDICA) OR CHERRY CITRUS (HYBRID)  
*5 MG THC + 2 MG CBD*

**MANGO TAMARIND KOMBUCHA** ..... 8  
 LOCALLY BREWED FROM LAST CALL KOMBUCHA

**SNACKS**

*SEE OUR FOOD TRUCK, LA REINA MESITA, FOR MORE!*

RED CHILE LIME PISTACHIOS ..... 5  
 HOUSEMADE MARINATED OLIVES ..... 6