

testa

F L A P J A C K S & D U T C H B A B I E S		S T A R T E R S	
classic flapjack 	10	bread & spread  GF W/OUT BREAD	16
BUTTER & MAPLE SYRUP - ADD BERRIES & CREAM +3		SCRATCH GARLIC HUMMUS . OLIVE TAPENADE . ZAHTAR . WHITE BEAN RELISH . PISTACHIO PESTO . GUACAMOLE . CHILI PEANUT CRUNCH . WOOD-FIRED BREAD . CORN CHIPS . +1 FOR CRUDITE	
elote 	12	tomatoes conserva 	18
SWEET CORN . GREEN CHILE . POWDERED SUGAR . BUTTER & MAPLE		HEIRLOOM TOMATO CONCASSÉE . AVOCADO . SARDINE . OLIVE . SHERRY VIN . CAPER . LIME . HERBS . HEARTS OF PALM . SERVED W/ TOASTED NOBLE BAGUETTE	
G R A N O L A		h a r i s s a s h r i m p *  GF W/OUT BREAD 	
parfait tart  	10	PISTACHIO PESTO . GARLIC . SHALLOT . SERVED W/ TOASTED NOBLE BAGUETTE	
HOUSE-MADE GRANOLA TART . BERRIES . BANANA . CHIA SEEDS SOAKED IN GREEK YOGURT . DATE . UNSWEETENED PROTEIN CONTAINS NUTS		flats & drums 	
E G G B R E A K F A S T S		10 PCS . DRY RUB OR GOJUCHANG BUFFALO . CRUDITE . PEPPERCORN RANCH	
the florentine omelette *  GF W/OUT TOAST	15	gallo blanco ceviche * 	21
SPINACH . MUSHROOM . GRUYERE . FRESH HERBS . SIMPLE GREENS . TOAST		CITRUS POACHED SHRIMP . MARISCO SAUCE . AVOCADO . PICO DE GALLO . LIME . CILANTRO . CUCUMBER . SERVED W/ CHIPS	
the denver omelette *  GF W/OUT TOAST	15	hamachi aguachile 	21
MORTADELLA . RED PEPPERS . RED ONION . CHEDDAR . SCALLION . SIMPLE GREENS . TOAST		SUSHI-GRADE HAMACHI CRUDO . NUROC CHAM CHOY . AVOCADO . SPICY MAYO . THAI BASIL . PISTACHIOS . FRESH LIME . MICRO GREENS . CORN CHIPS	
early bird *  GF W/OUT TOAST	15	S M A L L P L A T E S	
TWO EGGS . NOBLE SEEDED MULTIGRAIN . BACON OR SAUSAGE . POTATO OR SALAD		thai mango noodles 	12
shakshuka *  GF W/OUT TOAST	14	CUCUMBER . RADISH . RED ONION . RED CHILI . YAKISOBA . TAMARI . PEANUT	
BAKED EGGS . CRUSHED TOMATO . SPINACH . GOAT CHEESE . HARISSA . CUMIN . FRESH HERBS . NOBLE BAGUETTE (ADD - BACON SAUSAGE ROTISSERIE CHICKEN +3)		melon y jamon 	16
barbacoa & eggs * 	20	JAMON SERRANO . MARKET MELON . HONEY . LEMON . OLIVE OIL . CHILTEPIN . BASIL	
BEEF STEAMED IN BANANA LEAF . BLACK BEANS . SALSA VERDE . SMASHED AVOCADO . PICO DE GALLO . TWO EGGS YOUR WAY . SERVED W/ LA SONORENSE FLOUR TORTILLAS		charred cabbage   GF W/OUT CRISPY SHALLOT	11
huevos rancheros *  	16	WOOD ROASTED . YOGURT MASALA . SHALLOT . ROMESCO . PISTACHIO PESTO	
LA SONORENSE CORN ASADERO QUESADILLAS . SANTA FE STYLE RANCHERO SALSA . BLACK BEANS . CILANTRO . COTIJA . TWO EGGS YOUR WAY		waffle fries  	8
avocado toast * 	16	DRY RUB . AIOLI	
TWO EGGS YOUR WAY . SIMPLE SALAD . NOBLE SEEDED MULTIGRAIN		S A L A D S	
breakfast pizetta * 	16	tesota wedge  W/OUT BACON & EGG 	10/18
SCHREINER'S SAUSAGE . SMASHED POTATO . ROMAN EGGS . ROSEMARY . MOZZARELLA . TRUFFLE CREAM . CALABRIAN CHILI		ROMAINE . BACON . CHERRY TOMATO . GORGONZOLA . EGG . AVOCADO . SIMPLE VINAIGRETTE . PEPPERCORN RANCH . SHARP CHEDDAR	
W O O D - F I R E D S A N D O S		greek grain  VEGAN W/OUT GOAT CHEESE	
CHOICE OF BREAKFAST POTATOES OR SIMPLE GREENS		10/18	
the egg & cheese sando * 	17	COUSCOUS . FARRO . QUINOA . RADICCHIO . SPRING MIX . DATE . OLIVE . CHERRY TOMATO . RED ONION . ZUCCHINI . GOAT CHEESE . HERB MIX . SIMPLE VIN	
SHARP CHEDDAR . EGG . TOMATO . AIOLI . CHOICE OF BACON SAUSAGE AVOCADO		italian chopped  GF, CAN BE MADE VEGAN	10/18
the blt & a	17	ROMAINE . RADDICHIO . PEPPERONCINI . PIQUILO PEPPER . MOZZARELLA . RED ONION . CROUTON . ARUGULA . OLIVES . SALUMI . PARMESAN . ORGANO VIN	
BACON . LETTUCE . TOMATO . AVOCADO - ADD AN EGG +2		szechuan fried chicken salad  	21
the lox * 	18	W/ ROMAINE . NAPA CABBAGE . JICAMA . APPLE . PEANUT CHILE CRUNCH . RADISH . CUCUMBER . CARROT . MINT . CILANTRO . CASHEW VINAIGRETTE	
SMOKED SALMON . EGG . CAPER . TOMATO . RED ONION . MAYO		ADDED PROTEIN : 	
CHOICE OF WAFFLE FRIES OR SIMPLE GREENS		GRILLED CHICKEN	7
the caprese 	17	FOUR OZ FLAT IRON	10
HEIRLOOM TOMATO . OLIVE OIL . MALDON SALT . MOZZARELLA . BURATTA . BASIL		HARISSA SHRIMP*	10
the mortadella skewer 	19	FOUR OZ SALMON*	10
GRILLED MORTADELLA . BURRATA . PISTACHIO PESTO . PEANUT CHILI CRUNCH		P I Z Z E T A S	
the cold cut	19	stagione	16
HOT COPPA . MORTADELLA . PEPPERONII . PEPPERONCINI . PIQUILO PEPPER . BASIL . MOZZARELLA . PISTACHIO PESTO . WOOD-FIRED BREAD		GRILLED CORN . ASPARAGUS . BLISTERED CHERRY TOMATOES . MOZZARELLA . PINE NUTS	
the crispy fish <i>on a bun</i>	21	margherita  	15
SHAVED GREEN & RED CABBAGE . TARTAR SAUCE . LEMON . LETTUCE . TOMATO		CRUSHED BIANCO TOMATO . MOZZARELLA . BASIL . PARMESAN . OLIVE OIL	
the classic cheeseburger * <i>on a bun</i>	20	della white	16
6 OZ . SHARP CHEDDAR . DIJONAISSSE ADD BACON & BLUE CHEESE +3		FRESH MOZZARELLA . MORTADELLA . PISTACHIO PESTO . BURRATA . RADDICHIO . LEMON	
R I C E & N O O D L E S		mushroom  	15
ahi tuna poke * 	24	WILD MUSHROOMS . PESTO . CALABRIAN CHILE . ASADERO . MOZZARELLA . HERBS	
SEASONED SUSHI RICE . PICKLED GINGER . AVOCADO . SPICY AIOLI . SESAME . CARROT . CUCUMBER . WASABI		ADDED PROTEIN : 	
sota yakisoba  VEGAN W/OUT FURIKAKE 	19	SICILIAN SAUSAGE +3	PEPPERONI +2
BROCCOLI . ROASTED MUSHROOMS . CARROTS . NAPA CABBAGE . TAMARI . FURIKAKE . SCALLION . PEANUT CHILI CRUNCH		JAMON SERRANO +3	
A L A C A R T E		NOBLE BAGUETTE 3	WOOD FIRED BREAD 5
		SIMPLE GREEN SALAD  6	WHITE STICKY RICE  3



- SPICY FOR SOME



- GLUTEN FREE



- VEGETARIAN

* CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. WE COOK WITH A WOOD FIRE OVEN, PLEASE INFORM YOUR SERVER FOR SEVERE ALLERGIES & CELIAC

C L A S S I C B R U N C H

mimosa ORANGE OR GRAPEFRUIT <i>^available zero proof</i>	12	french 75 BOTANIST GIN . CAVA . LEMON	15
espresso martini VODKA . BORGHETTI . ESPRESSO MIX	14	paloma BLANCO TEQUILA . GRAPEFRUIT . JARRITOS	12
aperol spritz APEROL . CAVA . TOPO CHICO	13	hugo spritz ELDERFLOWER . MINT . CAVA . TOPO CHICO	13
bloody mary or maria HOUSE BLOODY . LIME . CRUDITE . TAJIN	12	cold-brew carajillo COLD BREW . LICOR 43	12

H A P P Y H O U R
2 - 6 EVERY DAY

\$3 OFF DRAFT BEERS GLASSES OF WINE HOUSE COCKTAILS	BOTTLE OF HOUSE RED / HOUSE WHITE / HOUSE BUBBLES + CHOICE OF PIZZETA + CHOICE OF SALAD = \$36
\$6 CLASSIC MARGARITA	
BREAD & SPREAD \$10	
SMALL PLATES \$8	
WINGS: 5 FOR \$5 / 10 FOR \$10	

C O C K T A I L S

the newton's fig FIG VODKA . RHUBARB . MADAGASCAR VANILLA . LEMON . CITRUS TONIC	14 <i>rocks</i>	golden hour VERAS MEZCAL . TURMERIC . VANILLA . LEMON . NUTMEG	14 <i>up</i>
tesota martini SUNCLIFFE STIRRED <i>OR</i> GREY GOOSE SHAKEN . VERMOUTH . BRINE . PIMENTO OLIVE	16 <i>up</i>	warner old fashioned BOURBON . HEIRLOOM PINEAPPLE AMARO . XILA . BLACK WALNUT BITTERS	15 <i>big rock</i>
kan-sou margarita LALO BLANCO TEQUILA . HAKUTSURU YUZU . LEMON . TOGARASHI SALT	15 <i>rocks</i>	pear pressure BOTANIST GIN . GINGER . PEAR . LEMON	14 <i>rocks</i>
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the bar cart BOURBON . AGAVE . LEMON . CHURCH MUSIC IPA	14 <i>up</i>	clare as a bell ... CLARIFIED ... LALO BLANCO . ANCHO REYES . BELL PEPPER . LIME . CORRIANDER . JALAPENO	16 <i>big rock</i>
amaro spritz SUNCLIFFE CULTIVARO . LEMON . ORANGE . SIMPLE . CARDAMOM BITTERS . TOPO	14 <i>rocks</i>	sesame mai tai WHITE RUM . GENEVER . BANANE LIQUEUR . TAHINI ORGEAT . LIME	15 <i>crushed</i>
sonoran shade MATCHA . MEZCAL . DRY CURACAO . LIME . PINEAPPLE	15 <i>crushed</i>	teru teru HAKUTSURU SAKE . GINGER LEMONGRASS SYRUP . GRAPEFRUIT . LEMON	14 <i>up</i>
otro gallo michelada LIME . HOUSE BLOODY MIX . MODELO ESPECIAL	8		

Z E R O P R O O F

spritz del conte NON-ALCOHOLIC ITALIAN APERTIF . SODA . LEMON 0.0 %	10	amaro mule NON-ALCOHOLIC AMARO LUCANO . BIG MARBLE GINGER BEER . LIME 0.0 %	10
espresso mock-tini NON-ALCOHOLIC AMARO LUCANO . ESPRESSO MIX 0.0 %	10	the howie SEEDLIP . GRAPEFRUIT . LEMON . CINNAMON 0.0 %	10
otro gallo miche-nada LIME . HOUSE BLOODY MIX . BUDWEISER ZERO 0.0 %	7	daquiri madonna NON-ALCOHOLIC AMARO LUCANO . LIME . PINEAPPLE 0.0 %	10
athletic non-alcoholic beer < .5%	6	layla zero sparkling brut <i>alcohol removed</i>	10
budweiser zero 0.0 %	5	le naturel zero zero red <i>alcohol removed</i>	10

B E V E R A G E S

<i>fountain soda:</i> 4	<i>bottled soda:</i> 6	<i>coffee:</i>	<i>fresh squeezed:</i> 5	<i>iced tea:</i>
coke	sparkling blood orange	ESSO BLEND	house lemonade	PASSPORT 4
diet coke	sioux city root beer	4	arnold palmer	tropical black iced tea
sprite	big marble ginger beer	endless drip	orange juice+2	senchilla green iced tea
dr. pepper	5 topo chico	single serve cold brew	grapefruit juice+2	
shirley temple	mexican coke			

D E S S E R T

thai tea basque cheesecake _{gf}	10	olive oil cake & fresh fruit
asian pear upside down cake		
<i>a la mode</i> +2		

tesota

S T A R T E R S

bread & spread V, GF W/OUT BREAD	16
SCRATCH GARLIC HUMMUS . OLIVE TAPENADE . ZAHTAR . WHITE BEAN RELISH . PISTACHIO PESTO . GUACAMOLE . CHILI PEANUT CRUNCH . WOOD FIRED BREAD . CORN CHIPS . +1 FOR CRUDITE	
tomatoes conserva GF W/OUT BREAD	20
HEIRLOOM TOMATO CONCASSÉE . AVOCADO . SARDINE . OLIVE . SHERRY VIN . CAPER . LIME . HERBS . HEARTS OF PALM . SERVED W/ TOASTED NOBLE BAGUETTE	
harissa shrimp* GF W/OUT BREAD	24
PISTACHIO PESTO . GARLIC . SHALLOT . SERVED W/ TOASTED NOBLE BAGUETTE	
flats & drums GF	23
10 PCS . DRY RUB OR GOJUCHANG BUFFALO . CRUDITE . PEPPERCORN RANCH	
gallo blanco ceviche* GF	21
CITRUS POACHED SHRIMP . MARISCO SAUCE . AVOCADO . PICO DE GALLO . LIME . CILANTRO . CUCUMBER . SERVED W/ CHIPS	
hamachi aguachile GF	21
SUSHI-GRADE HAMACHI CRUDO . NUROC CHAM CHOY . AVOCADO . SPICY MAYO . THAI BASIL . PISTACHIO . FRESH LIME . MICRO GREENS . CORN CHIPS	

S M A L L P L A T E S

thai mango noodles V	12
CUCUMBER . RADISH . RED ONION . RED CHILI . YAKISOBA . TAMARI . PEANUT . CHILI	
white sweet potato V, GF	9
MISO BUTTER . SZECHUAN PEPPERCORN . PEPITAS . CHIVE . CREME FRAICHE	
melon y jamon GF	16
JAMON SERRANO . MARKET MELON . HONEY . LEMON . OLIVE OIL . CHILTEPIN . BASIL	
wood roasted heirloom carrots V, GF	11
WHIPPED FETA . ROASTED GARLIC . HAZELNUT HONEY BUTTER . LAVENDER . CALABRIAN CHILE . SERVED W/ BREAD	
charred cabbage V, GF W/OUT CRISPY SHALLOT	11
WOOD ROASTED . YOGURT MASALA . SHALLOT . ROMESCO . PISTACHIO PESTO	
grilled broccolini V, GF	11
COMPOUND BUTTER . GREMOLATA . SEA SALT . PARMESAN	
waffle fries V, GF	8
DRY RUB . AIOLI	

S A L A D S

italian chopped GF, CAN BE MADE VEGAN	10/18
ROMAINE . RADDICCHIO . PEPPERONCINI . PIQUILO PEPPER . MOZZARELLA . RED ONION . CROUTON . ARUGULA . OLIVES . SALUMI . PARMESAN . ORGANO VIN	
tesota wedge V W/OUT BACON & EGG, GF	10/18
ROMAINE . BACON . CHERRY TOMATO . GORGONZOLA . EGG . AVOCADO . SIMPLE VINAIGRETTE . PEPPERCORN RANCH . SHARP CHEDDAR	

szechuan fried chicken salad GF	21
W/ ROMANE . NAPA CABBAGE . JICAMA . APPLE . PEANUT CHILE CRUNCH . RADISH . CUCUMBER . CARROT . MINT . CILANTRO . CASHEW VINAIGRETTE	
greek grain VEGAN W/OUT GOAT CHEESE	10/18
COUSCOUS . FARRO . QUINOA . RADICCHIO . SPRING MIX . DATE . OLIVE . CHERRY TOMATO . RED ONION . ZUCCHINI . GOAT CHEESE . HERB MIX . SIMPLE VIN	

ADDED PROTEIN : **GF**

GRILLED CHICKEN 7 FOUR OZ SALMON* 10 HARISSA SHRIMP* 10 FOUR OZ FLAT IRON 10

P I Z Z E T A S

margherita V	15
CRUSHED BIANCO TOMATO . MOZZARELLA . BASIL . PARMESAN . OLIVE OIL	
della white	16
FRESH MOZZARELLA . MORTADELLA . PISTACHIO PESTO . BURRATA . RADDICCHIO . LEMON	
stagione	16
GRILLED CORN . ASPARAGUS . BLISTERED CHERRY TOMATOES . MOZZARELLA . PINE NUTS . LEMON ZEST	
mushroom V	15
WILD MUSHROOMS . PESTO . CALABRIAN CHILE . ASADERO . MOZZARELLA . HERBS	
+ JAMON SERRANO 3 + SICILIAN SAUSAGE 3 + PEPPERONI 2	

W O O D - F I R E D

S A N D O S

CHOICE OF WAFFLE FRIES OR SIMPLE GREENS

the hot chicken tikka V	18
PAN-SEARED CHICKEN BREAST . MOLE INDIO . YOGURT MASALA . GREEN CHUTNEY	
the caprese	17
HEIRLOOM TOMATO . OLIVE OIL . MALDON SALT . MOZZARELLA . BURRATA . BASIL	
the mortadella skewer V	19
GRILLED MORTADELLA . BURRATA . PISTACHIO PESTO . PEANUT CHILI CRUNCH	
the cold cut	19
HOT COPPA . MORTADELLA . CALABRESE SALUMI . PEPPERONCINI . PIQUILO PEPPER . BASIL . MOZZARELLA . PISTACHIO PESTO	

M A I N P L A T E S

seared salmon* GF	32
EIGHT OZ . PAN SEARED . SPICED RUB . GRILLED LEMON . ROMESCO . SEASONAL VEGETABLE IN PISTACHIO PESTO	
half bird* GF	28
YOGURT-MARINATED ROTISSERIE CHICKEN . TANDOORI RUB . AJI AIOLI . GRILLED LEMON . WHIPPED FETA CARROTS	
THE “BEEF-EATERS”:	
12 oz prime rib eye*	56
8 oz prime flat iron*	35
MUSHROOM MADEIRA DEMI . COMPOUND BUTTER . GRILLED SPRING ONION GF <i>served w/ broccolini or waffle fries</i>	
schreiner’s lamb kofta	24
SPICED & GRILLED LAMB SKEWERS . SALTED CUCUMBER . PICKLE . HOUSE TABBOULEH . YOGURT MASALA . WOOD-FIRED BREAD	
the classic crispy-fish <i>on a bun</i>	21
SHAVED GREEN & RED CABBAGE . TARTAR SAUCE . LEMON . LETTUCE . TOMATO	

bucatini pomodoro V	18
SONORAN PASTA CO CRUSHED BIANCO TOMATO . ROASTED GARLIC . CHILI FLAKE . FRESH PARMESAN . BASIL . <i>great w/ added protein</i>	
gemelli “peas & carrots” V	20
SONORAN PASTA CO ENGLISH PEAS . GRILLED BROCCOLINI . SUGAR SNAP PEAS . ROASTED CARROTS . BLACK TRUFFLE RICOTTA . PISTACHIO PESTO <i>great w/ added protein</i>	
campanelle a la boscaiola V	19
SONORAN PASTA CO SUN DRIED TOMATO . WILD MUSHROOM . SQUASH . PARMESAN . CALABRIAN CHILE . GARLIC . SHALLOT . MARSCAPONE . MADEIRA WINE <i>great w/ added protein</i>	
sota yakisoba VEGAN W/OUT FURIKAKE	19
V WHEAT NOODLES . BROCCOLI . ROASTED MUSHROOMS . CARROTS . NAPA CABBAGE . TAMARI . FURIKAKE . SCALLION . PEANUT CHILI CRUNCH	
ahi tuna poke* GF	24
SEASONED SUSHI RICE . PICKLED GINGER . AVOCADO . SPICY IOLI . SESAME . CARROT . CUCUMBER . WASABI	
the classic cheeseburger <i>on a bun - w/ set up</i>	20
6 OZ . SHARP CHEDDAR . DIJONAISSSE . NOBLE BUN - ADD BACON & BLUE CHEESE +3	

W E E K D A Y B R U N C H

’til 2 pm

early bird * GF W/OUT TOAST	15
TWO EGGS . NOBLE SEEDED MULTIGRAIN . BACON OR SAUSAGE . POTATO OR SALAD	
parfait tart V, GF	10
HOUSE-MADE GRANOLA TART . BERRIES . BANANA . CHIA SEEDS SOAKED IN GREEK YOGURT . DATE . UNSWEETENED PROTEIN CONTAINS NUTS	

the egg & cheese sando*	17
SHARP CHEDDAR . EGG . TOMATO . AIOLI . CHOICE OF BACON SAUSAGE AVOCADO	
classic flapjack V	10
BUTTER & MAPLE SYRUP - ADD BERRIES & CREAM +3	

A L A C A R T E

WOOD FIRED BREAD 5 NOBLE BAGUETTE 3 WHITE STICKY RICE 3 **GF** SIMPLE GREEN SALAD 6 **GF**

V - SPICY FOR SOME

GF - GLUTEN FREE

V - VEGETARIAN

* CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. WE COOK WITH A WOOD FIRE OVEN, PLEASE INFORM YOUR SERVER FOR SEVERE ALLERGIES & CELIAC

tesota

ALL DAY MENU

HAPPY HOUR

2 - 6 EVERY DAY

BREAD & SPREAD \$10

SMALL PLATES \$8

WINGS:
5 FOR \$5 / 10 FOR \$10

BOTTLE OF

HOUSE RED / HOUSE WHITE / HOUSE BUBBLES

+

CHOICE OF PIZZETA

+

CHOICE OF SALAD = \$36

\$3 OFF

DRAFT BEERS
GLASSES OF WINE
HOUSE COCKTAILS

\$6

CLASSIC MARGARITA

COCKTAILS

the newton's fig

FIG VODKA . RHUBARB . MADAGASCAR VANILLA . LEMON . CITRUS TONIC

14

rocks

golden hour

VERAS MEZCAL . TURMERIC . VANILLA . LEMON . NUTMEG

14

up

tesota martini

SUNCLIFFE STIRRED *OR* GREY GOOSE SHAKEN . VERMOUTH . BRINE . PIMENTO OLIVE

16

up

warner old fashioned

BOURBON . HEIRLOOM PINEAPPLE AMARO . XILA . BLACK WALNUT BITTERS

15

big rock

kan-sou margarita

LALO BLANCO TEQUILA . HAKUTSURU YUZU . LEMON . TOGARASHI SALT

14

rocks

pear pressure

BOTANIST GIN . GINGER . PEAR . LEMON

14

rocks

===

the bar cart

BOURBON . AGAVE . LEMON . CHURCH MUSIC IPA

14

up

clare as a bell . . . CLARIFIED . . .

LALO BLANCO . ANCHO REYES . BELL PEPPER . LIME . CORRIANDER . JALAPENO

16

big rock

amaro spritz

SUNCLIFFE CULTIVARO . LEMON . ORANGE . SIMPLE . CARDAMOM BITTERS . TOPO

14

rocks

sesame mai tai

WHITE RUM . GENEVER . BANANE LIQUEUR . TAHINI ORGEAT . LIME

15

crushed

sonoran shade

MATCHA . MEZCAL . DRY CURACAO . LIME . PINEAPPLE

15

crushed

teru teru

HAKUTSURU SAKE . GINGER LEMONGRASS SYRUP . GRAPEFRUIT . LEMON

14

up

otro gallo michelada

LIME . HOUSE BLOODY MIX . MODELO ESPECIAL . *+1 for draft beer*

8

ZERO PROOF

spritz del conte

NON-ALCHOLIC ITALIAN APERTIF . SODA . LEMON 0.0 %

10

amaro mule

NON-ALCOHOLIC AMARO LUCANO . BIG MARBLE GINGER BEER . LIME 0.0 %

10

espresso mock-tini

NON-ALCOHOLIC AMARO LUCANO . ESPRESSO MIX 0.0 %

10

the howie

SEEDLIP SPICED 94 . GRAPEFRUIT . LEMON . CINNAMON 0.0 %

10

otro gallo miche-nada

LIME . HOUSE BLOODY MIX . BUDWEISER ZERO 0.0 %

7

daquiri madonna

NON-ALCOHOLIC AMARO LUCANO . LIME . PINEAPPLE 0.0 %

10

athletic non-alcoholic beer < .5%

6

layla zero sparkling brut *alcohol removed*

10

budweiser zero 0.0 %

5

le naturel zero zero red *alcohol removed*

10

BEVERAGES

fountain soda:

4

coke

diet coke

sprite

dr. pepper

shirley temple

bottled soda:

6

sparkling blood orange

sioux city root beer

big marble ginger beer

5

topo chico

mexican coke

coffee:

ESSO BLEND

4

endless drip

single serve
cold brew

fresh squeezed:

5

house lemonade

arnold palmer

orange juice+2

grapefruit juice+2

iced tea:

PASSPORT

4

tropical black
iced tea

senchilla green
iced tea

DESSERT

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thai tea basque cheesecake *gf*

10

olive oil cake & fresh fruit

asian pear upside down cake

a la mode +2

20% GRATUITY APPLIED FOR PARTIES OF 8 OR MORE