

COCTELES CLÁSICOS



SUEÑO SIGNATURE MARGARITA 11.50
Socorro Blanco, orange liqueur, organic agave, fresh mixed juices | choice of rocks or frozen



SWIRL 15.00
Sueño's signature frozen margarita with tropical sangria



SUEÑO TOP SHELF MARGARITA 15.50
Espolón reposado, Jalisco orange liqueur, organic agave, fresh-squeezed lime juice



MARTINI MEXICANO 16.00
Lalo Blanco, Cointreau, fresh-squeezed lime juice



AGUA DE RANCHO 14.50
Casa Noble blanco, Agua de Piedra, fresh-squeezed lime juice



QUETZAL 16.00
Condesa gin, citrus, falernum, Italicus, St. Germain, hoja santa

COCTELERÍA MEXICANA



MIX FEELINGS 16.50
Serrano-infused Mi Campo Blanco mingles with lush tropical fruit and bright citrus in a bold, sun-soaked sip



SANDÍA LOCA 15.50
Lalo tequila meets watermelon and lime, layered with orange liqueur and serrano



GODFATHER OLD FASHIONED 19.00
Maestro Dobel Cristalino with a blend of bitters, offering a smooth, spirit-forward take on a timeless classic with warm citrus depth



TAMPIÑA 15.50
Espolón Blanco brightened by tangy tamarind and pineapple offers sweet-tart balance with a lively tropical finish



PULQUE-LOMA 17.50
Tierra y Libertad and Pampelmousse Giffard meet pulque, citrus and agave in a lively, effervescent expression



SAL Y PIMIENTA 17.50
Don Fulano Blanco tequila layered with strawberry Aperol and yellow pepper, finished with a lively habanero fizz



PATRÓN PIÑA 16.50
Serrano-infused Patron Blanco layered with rich pineapple and mango, delivering tropical sweetness with a lingering heat



MIGUELITO AHUMADO 16.00
Mil Diablos mezcal mingles with tamarind cold brew and watermelon, brightened by lime and a subtle chile kick



DEL SOL 15.00
Desolas mezcal blended with tropical fruit and ancho chile, offering a smoky-sweet profile with a slow, warming finish



MEZCALINI 15.50
Vago Espadin with herbal depth and bittersweet nuance, smooth and intriguing from first sip to last



UNA DE PASTOR 16.00
Racho Joven mezcal layered with savory herbs, roasted chiles, and pineapple, inspired by the bold flavors of al pastor



FLOR DE HUMO 15.50
Prolijo mezcal layered with pineapple and floral heat delivers a rich balance of smoke and spice



CACAO Y HUMO 17.50
Charanda Blanco and Rosaluna mezcal layered with pineapple and cacao, lifted by coconut and a silky, fizzy finish

BEVERAGE PROGRAM
CRISTIAN & MARCO LUJANO

PONCHES DE LECHE

clarified through milk for a crystal-clear, silky texture with softened acidity and refined depth



UNA VEZ EN OAXACA 18.00
Racho Joven mezcal, Oaxacan Pineapple Brandy, yuzu sake, agave, mango, peach cordial, chile mango caviar



TLALOC'S NEGRONI 18.00
brown butter fatwashed Racho mezcal, cacao, nixta, blanc vermouht, Cocchi Americano



CDMX 18.00
Ocho Blanco, Condesa gin, lemon juice, falernum, strawberry, coffee-infused Aperol, rhubarb, white chocolate leaf



CUARTA RAIZ 18.00
Nami sake, Licor 43, lime, agave, honey dew cordial, vanilla madagascar

WINE LIST

BUBBLES 14 | 70

LA GARENNE

Sparkling | Crémant de Loire, France

CARBONISTE “WHALE”

Brut | California

CASTELL DE SANT PAU

Brut Rosé | Catlonia, Spain

WHITE 15 | 75

MONTE XANIC

Sauvignon Blanc | Valle de Guadalupe, Baja California

ALVAREDOS HOBBS

Godello | Ribera Sacra, Spain

ARRELS DEL CLOS PISSARA “EL SOL”

Garnacha Blanc | Monsant, Spain

ROYAL PRINCE

Chardonnay | Sonoma Coast, California

CASA MADERO

Chardonnay | Parras de La Fuente, Coahuila

DO FERRERIO

Albarino | Rias Baixas, Spain

CALIXA

Chardonnay | Valle De Guadalupe, Baja California

ROSÉ 15 | 75

CASA JIPI BARBERA

Barbera | Valle De San Vicente, Baja California

CASA MADERO

Rosé | Parras de La Fuente, Coahuila

RED 14 | 70

MIURA

Pinot Noir | Monterey, California

CLOS PISSARRA “EL RAMON”

Garnatxa Negra, Samsó, Cabernet Sauvignon
Priorat, Spain

VIÑA COBOS~BRAMARE

Malbec | Lujon de Cuyo, Argentina

RIDE

Cabernet Sauvignon | Paso Robles, California

CASA MADERO

Cabernet Sauvignon | Parras de La Fuente, Coahuila

CVNE “VIÑA REAL”

Tempranillo | Rioja Reserva, Spain DOCa



ALMA AGAVE

AN INTIMATE TEQUILA LOUNGE BORN FROM THE IDEA THAT THE SOUL OF MEXICO—ITS ALMA—CAN BE EXPERIENCED THROUGH FOOD, SPIRITS, AND RITUAL.

ALMA INVITES GUESTS INTO A DEEPER KIND OF NIGHT—WHERE A FINAL DRINK BECOMES SOMETHING IMMERSIVE AND MEMORABLE. MEXICAN DISTILLATES TAKE CENTER STAGE. HOUSE-MADE INGREDIENTS TRANSFORM SEASONAL PRODUCE INTO VIBRANT, LAYERED EXPRESSIONS THAT HONOR MEXICO'S AGRICULTURAL TRADITIONS. EVERY DETAIL REFLECTS A DEDICATION TO PROCESS AS MUCH AS FLAVOR.

ALMA IS AN INVITATION TO SLOW DOWN, TASTE WITH INTENTION, AND EXPERIENCE MEXICO ONE SIP AND ONE BITE AT A TIME.

BOTTLE OFFERINGS

RIDE	60.00
Sauvignon Blanc Napa Valley, California	
TANSY	40.00
Pinot Grigio California	
ROYAL PRINCE	50.00
Pinot Noir Santa Maria Valley, California	
RIDE	65.00
Cabernet Sauvignon Napa Valley, California	

MEXICAN SAKE

NAMI JUNMAI	17.00
Culiacan, Sinaloa	
NAMI JUNMAI GINJO	20.00
Culiacan, Sinaloa	
NAMI JUNMAI DAIGINJO	25.00
Culiacan, Sinaloa	

BEER

DOMESTIC	5.00
Bud Light • Michelob Ultra • Coors Miller Lite • N/A Athletic Mexican Style Copper IPA	
IMPORTED	6.00
Modelo Especial • Corona Extra Negra Modelo • Pacifico Dos Equis • Carta Blanca Victoria • Indio	
MICHELADA MIX	3.00
House michelada mix add-on	

AGAVES BLANCO

Socorro	13.00
Herradura	12.50
Tesoro	14.00
Casa Noble	12.00
Codigo 1530	12.00
Codigo 1530 Rosa	16.50
Mi Campo	11.00
Tres Generaciones	12.00
Lalo	14.00
Patron	13.50
Mijenta	13.00
Fortaleza	17.00
Tequila Ocho	13.50
Espolon	12.00
Siete Leguas	14.00
Aguasol	12.50
Aldez Lowlands	13.50
G4	14.00
Don Fulano	17.00
Tapatio	14.00
Wild Common	19.00
La Pulga	14.00
Volteo	18.00
AterNOM 1579	20.00

AGAVES REPOSADO

Socorro	14.00
Herradura	14.50
Casa Noble	13.50
Tesoro	17.00
Codigo 1530	16.50
Mi Campo	12.00
Tres Generaciones	13.50
Mijenta	16.50
Tequila Ocho	14.50
Espolon	12.50
Aldez	17.00
Aguasol	14.50
Siete Leguas	14.50
La Gritona	15.00
Fortaleza	19.50
Maestro Dobel Sueno	16.50
G4	17.00
Don Fulano	19.00
Tapatio	15.00
Wild Common	22.00
La Pulga	16.00
Volteo	24.00
ArterNOM 1414	25.00

AGAVES ANEJO

Socorro	15.50
Herradura	15.40
Casa Noble	16.50
Codigo 1530	19.00
Espolon	13.00
Tequila Ocho	17.50
Mijenta	30.00
Siete Leguas	17.00
Aldez	19.00
G4	18.00
Don Fulano	25.00
Tapatio	17.00
Wild Common	27.00
La Pulga	21.00

AWARD WINNING TEQUILAS

ARRETE ANEJO
17.00

JOSE CUERVO
RESERVA EXTRA ANEJO
38.50

CAZCANES NO.7 ANEJO
25.00

ATERNOM 1146
23.00

CASCAHUIN
SIETE VECES SIETE
32.00

SOLEDAD 13 YEARS
90.00

DON FULANO
IMPERIAL ANEJO
26.00

TEARS OF LA LLORONA
51.00

QUI TEQUILA
19.00

AGAVES VERDE

Wahaka Espadin	12.00
Wahaka Reposado	13.00
Rosaluna	13.00
Mil Diablos	12.00
Amaras Verde	13.00
Vego Espadin	14.50
Vago Elote	17.00
Siete Misterios Doba Yej	14.00
Racho	15.00
Bozal Tepezate	16.50
Bozal Espadin Barril MX	16.00
Bozal Castilla	18.50
Bozal Borrego	18.00
Bozal Jabali	31.00
400 Conejos	12.00
Akul Lote Cero	17.00
Palomo Mole	15.00
Creyente Espadin	16.50
Creyente Cristalino	24.00
Dos Hombres	16.00
Burrito Fiesterero Durangensis	14.00
El Jologorio Tobasiche	45.00
Alipus Espadin	13.00
Zunte	13.00
Montelobos	13.00
Vida de Maguey	17.00
Bruxo X	13.00
Bruxo N1	16.50
Bruxo N2	17.50
Marfa Salmiana	14.50
Marfa Espadin	14.50
Machee Verdito	30.00
Machee Espadin	14.00
Machee Amarillo	30.00
La Pulga	17.00
Illegal Mezcal	12.00
Vago Tobala	32.00
Prolijo	12.00
Desolas	17.00

GINs

Tanqueray	12.00
Empress 1908	13.00
Condesa	14.50
Gracias a Dios 8	14.50
Gracias a Dios 32	13.50
Fords Gin	11.00

VODKA

Titos	13.00
Weber Ranch	14.00
Ketel One	12.00
Deep Eddy Cranberry	12.00

RUMS

Bacardi	11.00
Diplomatico Planas	14.00
Diplomatico Reserva	15.00
Diplomatico Ambassador	35.00
Uruapan Blanco MX	12.00
Uruapan Anejo MX	14.00

BOURBON/WHISKEY

Makers Mark	13.00
Jack Daniels	12.00
Woodford	13.00
Old Forester	12.00
Pendleton Rye 12 Years	14.00
Gentleman Jack	13.00
Bulleit Rye	13.00
Knob Creek	12.00
Stranahans Blue Peak	13.50
Abasolo MX	13.50

SCOTCH

Macallan 12 Years	17.00
Dewars White Label	11.00
Balvenie 12 Years	20.00
Laphroaig 10 Years	17.50
The Glenlivet 12 Years	16.00



BOCADITOS

QUESO BLANCO	12.00
GUACAMOLE add pork belly +4	14.00
QUESO PANELA herb-seared queso panela, caramelized onion, pineapple radish, choice of pork pastor or chorizo con rajas	17.00
WOOD-FIRED SPANISH OCTOPUS AL CHILE ANCHO served with Mexican lentils, smoky chile morita salsa, and corn tortillas	28.00
BONE MARROW PORK BELLY pan-seared pork belly, salsa tatemada, avocado purée, bone marrow-infused crema Oaxaqueña	26.00

SOPAS

SOPA DE LIMA chicken lime broth soup, carrot, corn, celery, chayote squash, avocado, tortilla strips, blend of cheeses	12.00
POZOLE VERDE pre-Hispanic poblano and tomatillo chicken broth, white pulled chicken, hominy, green cabbage, red radish, avocado, oregano	12.00

BARRA DE MARISCOS FRÍOS

CEVICHE FRESCO lime-cured flounder ceviche, cherry tomatoes, red onion, jicama, cucumber, avocado, cilantro	22.00
TIRADITO DE CAMARÓN gulf Pacific shrimp, avocado, red onion, choice of serrano cucumber or mango-lime chiltepin sauce	22.00
TAMARIND PONZU SASHIMI SCALLOPS accompanied by fried parsnip, cucumber, avocado, and cilantro	22.00
SUSHI-GRADE AHI TUNA TARTARE serrano tomato herb vinaigrette, sliced avocado, fried capers, cherry tomatoes, cilantro	20.00

ENSALADAS

MEXICAN CAESAR wedge romaine heart, chorizo, shaved parmesan, crumbled croutons, cherry tomatoes, shaved red onion, Caesar dressing	15.50
CILANTRO PESTO SALAD mixed greens with jicama, green apple, grapes, and avocado add pollo +6 add carne +9 add shrimp +12	17.00

PLATOS FUERTES

WOOD-FIRED CARNE ASADA rosewood New York strip, queso añejo, black beans, chorizo enfrijolada	55.00	POLLO A LA PLANCHA seared chicken, pipián verde, white rice, red cabbage julienne chayote salad	29.00
P.E.I. MUSSELS tomato broth infused with chorizo, serrano peppers, garlic, cilantro pesto, and sourdough bread	29.00	RED SNAPPER pan-seared fish, yellow and green bell peppers, yellow corn, cherry tomatoes, chile güero sauce	45.00
SEAFOOD CHILE RELLENO roasted poblano, Pacific shrimp, bay scallops, tomato radish, melted cheese, white rice, black beans, choice of serrano queso blanco sauce or tomato white wine butter sauce	29.00	SALMON A LA CREMA pan-seared Atlantic salmon, white rice, calabacita, green bell pepper, yellow corn, cilantro, white wine mushroom sauce	29.00
GRILLED FIRE FAJITAS A LA PARRILLA POLLO 27.00 SIRLOIN 31.00 PORK BELLY 29.00 COMBINATION 40.00 served with sautéed red onion and peppers			

TACOS

JALISCO BIRRIA TACOS oven-braised lamb, Jalisco consommé, melted cheese, red onion, cilantro, lime	23.00
TACOS DE POLLO orange citrus achiote-marinated roasted chicken, green cabbage, avocado cilantro purée	18.00
TROMPO PORK TACOS pineapple guajillo adobo pork, onion, cilantro, pineapple and habanero sauce	18.00

ENCHILADAS

MOLE POBLANO ENCHILADAS chicken mole enchiladas, yellow corn tortillas, crema oaxaqueña, queso añejo, red onion, Spanish rice, black beans	19.00
ENCHILADAS SUIZA'S creamy poblano sauce, pulled chicken, melted cheese blend, white rice, black beans	19.00
BIRRIA STACK ENCHILADAS layered adobo corn tortillas, prepared with oven-braised lamb, melted cheese blend, sunny-side-up egg, Spanish rice, refried pinto beans	25.00
ROSEWOOD PICADILLO ENCHILADAS picadillo ground beef, yellow corn tortilla, cheddar cheese, Spanish rice, pinto beans	18.00

EXECUTIVE CHEF
CRISTOS ANDRADE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have a food allergy, please alert your server as not all ingredients are listed on the menu.