

EBAR

THE BAR

LA URBANA

COCKTAILS

Acapulco - Manila | 11

Inspired by the commercial route between these cities (with an occasional stopover in Japan) during the 18th century. Our take on the dry Martini. Mezcal Agave de Cortés with Sake. Dry, sharp, and pleasant.

La Urbana Margarita | 9

Pelotón de la Muerte Mezcal, fresh lime juice, agave syrup. Served straight up or on the rocks with sea salt.

Violet Flower Margarita | 12

Exotic & silky cocktail. Don Julio Blanco, lush flavors of lime & orange blossom water, violet flower liqueur. Topped with rosé cava.

The Mexican Dude | 10

A bar-kitchen brainchild. kick-ass (really) home-made horchata, Belvedere vodka & Mezcal, espresso coffee liqueur. Served with cubed ice.

South of the Border | 10

Mezcal, raspberry, lemon juice and cilantro, shaken & serve straight up.

Gin Fizz | 10

'The Gin fizz comes like a cooling breeze from the sea, bringing new life and the zest and joy of living', said San Franciscan bartender Ernest P. Rawling in 1914.

Tanqueray gin, lime juice, simple syrup & club soda. Optionally, add a dash of egg white for a foamy texture.

Mezcal and Cacao | 9

A refreshing cocktail based on Oaxacan cacao, crafted in the bygone French style (rose water, lavender flowers, vanilla, orange peel & spices).

Served in a coffee mug with Mina Real clay pot distilled Mezcal.

Manhattan Federal | 11

George Dickel Rye whisky, Grahams Tawny Port 10, xocolatl mole bitters mist, & triple smoked chipotle-mezcal tincture.

MEZCALES

FLIGHTS: 3 x ¾ OZ.

PICK YOUR MEZCALES OR ASK BARTENDERS FOR SUGGESTIONS. DIVIDE THE PRICES BY HALF. OUR SINGLE SERVE IS 1.5 OZ.

ESPADÍN (AGAVE ANGUSTIFOLIA)

Agave de Cortes blanco (Matatlan, Oax) | 8

40% cocoa, camembert, nutty notes, roses, mint, very smooth.

Agave de Cortes extra añejo (Oax) | 16

40% toffee, walnuts, cooked agave, tobacco, sandalwood.

Alipus San Andrés (Oax) | 9

48,5% medicinal, artichokes, light solvent, spices, banana, fiery, dry finish.

Alipus San Baltazar Guelavila (Oax) | 9

48,3% sage, wet clay, nutmeg, plums, mango, melon.

Alipus San Juan del Rio (Oax) | 9

47,8% walnut, toffee, rich, smoky, sweet spicy after taste. Smoky.

De Leyenda Oaxaca | 9

40% citrus, dried herbs and roots, mint, minerals, light smoke.

Del Maguey Chichicapa (Oax) | 10

46,5% floral, peach, anise, thyme, mint, light smoke, dry fruits.

Del Maguey S. Dgo. Albarrada (Oax) | 10

47,5% light solvent, ripe fruits, leather, rocks, pine, apples.

Delirio blanco (Oax) | 8

42% cherries, cranberries, popcorn, black olives, minerals. Light body.

Delirio reposado (Oax) | 8

40% oregano, thyme, wet wood, cherries, tobacco, chocolate.

Delirio añejo (Oax) | ?

Don Amado blanco (Oax) | 9

40% earthy, coconut, papaya, cooked agave notes, pepper.

Don Amado rustico (Oax) | 9

Don Amado añejo (Oax) | 9

40% coconut, earthy, honey, orange, roses, smoke, cooked agave.

Don Amado reposado (Oax) | 9

40% dirt, earthy, cooked agave notes, rough, complex, low sweetness, citrus.

Fidencio Classico (Oax) | 8

44% cooked piñas, mint, banana, peppery, classic mezcal smoke, sharp.

Illegal Añejo (Oax) | 9

40% oregano, leather, oak, banana, cacao, cantaloupe, spices.

Illegal blanco (Oax) | 8

40% smooth, sweet notes, medium smoke, citrus, anise and tropical fruits.

La Niña del Mezcal (Matatlan, Oax) | 9

48% citrusy, spicy, cooked agave, fresh, long smoky finish.

Metl Blanco (Oax) | 8

40% subtle minerals, slightly peppery, some smoke, fruits. Light body.

Montelobos (Matatlan, Oax) | 8

43,5% mint, roses, artichoke, dried fruits, light solvent, light smoke.

Nahuales (Matatlan, Oax) | 9

42% butter, jasmine, toffee, clean agave, nuts, minerals.

Nahuales reposado (Matatlan, Oax) | 10

42% vanilla, cinnamon, cloves, sweet fruit, bourbon like.

Peloton de La muerte (Tlaxcala, Oax) | 8

40% cantaloupe, light smoke, dried fruits, chile, light body.

Pierde Almas (Oax) | 11

51,4% fresh, sharp, mint, bell pepper, medium body, floral notes.

Puritita verdad (San Baltazar Chichicapa, Oax.) | 11

40% tropical fruits, hazelnuts, melon, minerals.

Sacacuentos blanco (Oax) | 8

40% black olives, hazelnuts, grapefruit, lemons, rosemary, and thyme.

Sacacuentos añejo (Oax) | 9

40% cherries, vanilla, cinnamon, peppermint, hazelnuts, butterscotch.

Sombra (San Juan, Oax) | 9

45% campfire, burnt orange, cloves, eucalyptus, mineral notes.

Wahaka (Oax) | 8

40% soft smoke, floral notes, pear, medium body and well balanced.

Guerrero Gusano (Guerrero) | 8

40% very smooth, vanilla, yeast, raw agave notes, medium body.

Scorpion Blanco (Oax) | 9

(with a scorpion) 40% smoky, green notes, cooked agave, dry, animal notes.

Wahaka reposado Gusano (Oax) | 9

40% smoked truffle, earth, herbs, mellow smoke, vanilla, mineral.

Mina real (Catarina Minas, Oax) | 8

(clay pot still) 42% orange blossom, light minerals, herbs, buttery.

Mina real rep. (Catarina Minas, Oax) | 8

(clay pot still) 40% woody spices, butter, almonds, red bell pepper.

TOBALÁ (Agave potatorum)

Del maguey (Oax) | 16

47% damp dirt, fruits, light minerals, flowers, salty, fruity and spices aftertaste.

Fidencio (Oax) | 19

48% medium minerals, full body, warm, ripe tropical fruits, low on flowers, tobacco.

Pierde Almas (Oax) | 16

47,8% salty, cacao, leather, butter, coriander, medicinal and mineral notes.

Wahaka (Oax) | 14

40% floral notes, papaya, guava, soft minerals, cloves, medium body.

PECHUGA (Agave angustifolia)

Del Maguey (Oax) | 26

49% anise, cinnamon, fermented apples, some thyme, nutmeg, and herbs.

Fidencio (Oax) | 20

45,2% oily body, woody spices and fruits, savory, ripe fruits.

Pierde Almas (Oax) | 24

49% candied apricots, celery, marzipan, licorice, almonds, smooth, and plantains.

OTHER AGAVES AND ENSAMBLES

De Leyenda Durango | 11

Ag. duranguensis 42% apple, cherry, minerals, complex, medium smoke.

De Leyenda Guerrero | 11

Ag. cupreata 42% orange, olives, roasted pepper, light leather, medium smoke.

Delirio añejo (Oax) | 10

Ag. espadin, madrecoishe 40% cocoa, tobacco, bourbon like, honey, celery.

Felino reposado (Zacatecas) | 9

Ag. tequilana weber 40% floral notes, roses, sandalwood, light campfire.

Forever Oax Gusano (Oax) | 8

40% Ag. karwinskii, americana, rhodacanta bonfire, savory, light body, cacao.

Forever Oax Blanco (Oax) | 8

40% herbaceous, willow basket like, light solvent, sweet smooth finish.

Jaral del berrio (Guajuato) | 9

36% Ag. salmiana. cooked in pit oven with no smoke contact, herbs, floral.

Metl (Oax) | 10

Ag. Espadin, Madrecoishe 40% grapefruit, medium smoke, chipotle, guava.

Mezcalero #7 (Oax) | 12

Ag. espadin, Ag. tepeztate, 47,8% leather, roasted fruits, animal smoke, floral.

Pierde almas (Oax) | 12

Ag. Weber. 50% bold, cooked agave, smoke, pumpkin, roasted pepper, anise.

Pierde almas (Oax) | 12

Ag. Dobadaan 50,2% tobacco, cocoa, hazelnut, artichoke, mint, coriander, fiery.

Pierde almas (Oax) | 14

Ag. Tobaziche 48,2% chamomile, bell pepper, solvent, pears, pineapple, walnut.

Tinieblo Blanco (Tamaulipas) | 9

40% Ag. salmiana, espadin, americana, grass, spearmint, light cooked agave.

Tinieblo Reposado (Tamaulipas) | 9

40% Ag. salmiana, espadin, americana, light aromas of tobacco, caramel.

Wahaka (Oax) | 16

40% Ag. Madrecoishe grass, herbs, chamomile, medium body, caramel finish.

Wahaka Ensemble (Oax) | 14

40% Ag. espadin, tobala, madrecoishe, floral, citrus, sweet smoke, bell pepper.



MEZCALERIA URBANA