

NIZUC COCKTAILS

Our seasonal house specialties, celebrating authentic Mexican flavors.

CONDESA AFTERNOON | 16

dry gin, mezcal, elderflower, jalapeño, agave, fresh pineapple and lemon, angostura, citrus salt rim

a refreshing and floral blend of fruit, smoke, and spice.

JAMAICA SPRITZ | 17

secco vermouth, bianco vermouth, hibiscus rose cordial, fresh lemon, sparkling wine

a vibrant, bittersweet hibiscus spritz.

HUERTO OLD FASHIONED | 18

mexican whisky, reposado tequila, pear liqueur, agave, angostura, citrus twists

an old fashioned made smooth with agave and orchard fruit.

ESPRESSO MARTINI

DE OLLA | 18

reposado tequila, spiced rum, cold brew concentrate, coffee liqueur, café de olla cordial, ground spices

the classic espresso martini with the cinnamon and clove flavors of mexican café de olla.

ANCESTRAL MARTINI | 18

charred corn-infused vodka, dry gin, secco vermouth, nixta corn liqueur, ancho-infused olive oil

our house martini, flavored with mexican corn and drops of smoky ancho chili oil.

MARGARITAS

The quintessential tequila cocktail.

CLASSIC MARGARITA | 15

blanco tequila, cointreau, fresh lime, your choice of salt (classic, spicy, tajin)

CUCUMBER & HERB MARGARITA | 16

mezcal, suze, bianco vermouth, fresh lime, agave, cucumber, mint

SPICY THAI MARGARITA (FROZEN) | 16

blanco tequila, thai lime chili cordial, thai coconut milk, agave, fresh lime, grapefruit bitters, chili salt

LA FLACA (SKINNY MARGARITA) | 16

blanco tequila, curacao, lime

PALOMAS

Classic Mexican highballs that pair tequila with citrus, soda, and salt.

CLASSIC PALOMA | 15

blanco tequila, mezcal, fresh grapefruit, fresh lime, agave syrup, grapefruit soda, salt rim

ORANGE & CARDAMOM PALOMA | 16

blanco tequila, dry curaçao, cardamom cordial, fresh lime, soda

STRAWBERRY APEROL PALOMA | 16

blanco tequila, aperol, bianco vermouth, strawberry shrub, fresh lime, soda water, citrus salt rim

MICHELADAS

Mexican Lager mixed with citrus, spices, and salt.

CLASSIC MICHELADA | 15

mexican lager, tomato, spices, chili, fresh lime, spicy salt

CLARA SHANDY | 15

mexican lager, elderflower, cocchi americano, fresh lemon, citrus salt

AGUA FRESCAS

Refreshing non-alcoholic beverages made from a seasonal blend of fruits, flowers, and herbs that capture the essence of Mexico's rich culinary heritage.

WATERMELON HIBISCUS with Rose & Lime	9
STRAWBERRY CUCUMBER with Lemon & Black Pepper	9
PINEAPPLE JALAPEÑO with Lime & Mint	9

WINES

	by the glass
SPARKLING	
• Lucien Albrecht, Cremant d'Alsace	15
• Gruet, Rosé, New Mexico	16
WHITE	
• Whitehaven Wines, Sauvignon Blanc, Marlborough, NZ	14
• Cave de Lugny, Les Charmes, Chardonnay, Macon-Lugny	13
• Narupa, Caneco, Albariño, Rías Baixas	14
• Sodevo, Pinot Grigio, Venezia Giulia	14
ROSÉ	
• Château Pigoudet, Grenache Blend, Coteaux d'Aix-en-Provence	14
RED	
• Domaine Fichte, Pinot Noir, Bourgogne	14
• Antigal Winery, Malbec, Uco Mendoza	15
• Casa Ferreirinha, Tempranillo Blend, Papa Figos, Douro	13
• Browne Family, Cabernet Sauvignon, Columbia Valley, Washington	16

BEERS

DRAFT | 8

DOS EQUIS AMBER
DOGFISH 60 MINUTE
MODELO ESPECIAL
NEGRA MODELO
PACIFICO

BOTTLE | 9

CORONA EXTRA
CORONA LIGHT
MICHELOB ULTRA
TECATE (CAN)