

Seasonal Cocktails

La Catrina

12

A refreshing blend of Tamarind Smirnoff, rosemary, and bright notes of orange and tangerine for a perfectly balanced cocktail.

Manzanita Oaxaqueña

12

A refined mix of Mezcal Joven and chile pasilla liqueur, brightened with crisp apple cider for a smoky, subtly spiced finish.

La Llorona

12

A hauntingly smooth blend of Chamucos Silver Tequila, fresh lime, and dark syrup—mysterious, bold, and beautifully balanced.

Pumpkin Pie Martini

12

A creamy blend of vanilla vodka, pumpkin liqueur, and soy milk—capturing the warm, spiced essence of pumpkin pie in every sip.

Seasonal Menu

Butternut Squash Soup

10

Silky roasted butternut squash blended with rich cream, infused with smoky morita oil, and finished with crispy squash for a delicate

Butternut Squash Guacamole

12

A vibrant blend of avocado and chile habanero topped with marinated cinnamon-grilled squash and fresh pico de gallo for a warm, seasonal

Grilled Chicken Tacos

15

Juicy grilled chicken served over a velvety butternut squash sauce, accented with roasted chile habanero for a subtle smoky heat.

Butternut Squash Flan

15

A decadent blend of sweet butternut squash and rich chocolate sauce, finished with a touch of silky buttercream.

Our seasonal offerings are crafted with fresh, limited ingredients.
Availability may vary based on the season and market.