

ACRE

SIGNATURE DRINKS \$200

Paloma Damiana

Blanco Tequila, grapefruit, lime, damiana tonic & salt

Espilego Fizz

Mezcal, lavender syrup, citrus blend, egg white & house bitters topped with soda

Tres Amigos

Ancho Reyes, citrus blend, kaffir syrup

Acre Martinez

Mezcal, sweet vermouth, house cherry liqueur & bitters

Tamarind Old Fashioned

Bourbon, tamarind rose geranium syrup & bitters

Yarrito Colada

Light Rum, mezcal, dry curacao, coconut yarrow syrup, pineapple, lime, Peychaud's

Sabio Sour

Blanco Tequila, Triple Sec, lime, sage syrup

Casa Chabella

House made hibiscus vanilla soda & beer

Herb Smoked Negroni

Mezcal or gin, sweet vermouth & Campari

Beso de Katrina

Mezcal, lime, pineapple, hibiscus syrup, oregano

Animas Bajas

Hennessy VS, sweet vermouth, maple syrup, herb soda, saline, palo de oro

Lechuza

Hennessy VS, lime, charcoal syrup, torote soda

Pirate King

Aged Rum, Aaverna, Madeira, Nightshade Bitters

Ambroxol

Glenmorangie 10Yr, mezcal, ginger, Marigold honey, lime, orange bitters

Adelita

Blanco Tequila, cassis, ginger, lime, prosecco, citrus bitters

Hummingbird *

Vodka, St. Germain, citrus blend, kaffir syrup, passionfruit *(or Big Bird serves 5)

South of the Wall

Bourbon, Fernet, Aperol, lime, vanilla, salt

GTGB (Gin Tonic Grapefruit & Bitters)

Tanqueray, grapefruit juice, tonic & Angostura Bitters

Paseo de Piña

Sotol, Aged Rum, pineapple chili marmalade, chocolate bitters.

Bouquet Azul

Violette & Lavender Gins, Carpano Bianco, lavender syrup, smoked rosemary

Viaje Divertido

Mezcal, carrot, orange, lime, habanero syrup, sesame oil

Betabella

Gin, Mezcal, fermented beet & ginger, lime, agave syrup, chili tincture, green chartreuse

Que Pazote

Raicilla, jicama, lime, simple syrup, epazote, thyme

Toro Negro

Spiced Rum, lime, horchata orgeat topped with Negra Modelo

Tiki Tiki Punch

Hibiscus Rum, lime, cardamom syrup, garden tea, toasted nutmeg.