

THE BAR AT XXVII NORTH

LIBATIONS | 18

Cast Away Cove

el mexicano blanco tequila, lime, red chili syrup, watermelon juice, pierre ferrand dry curaçao

Rikki Don't Lose That Number

lighthouse gin, lime, lemongrass syrup, soda

Velvet Dusk

el mexicano reposado tequila, aperol, lime, kina l'aero d'or, strega liqueur

Minden Mile

minden mill american single malt, chamomile-infused honey syrup, orange bitters

The Stefani

high ground vodka, evil bean coffee liqueur, cold brew concentrate, tempus fugit crème de banane, walnut bitters

Choo-Choo Tren Maya*

cinnamon bun tequila, horchata, licor 43, honey-vanilla syrup, egg white

Mariachi Jazz

jasmine charanda, velvet falernum, lime, orgeat, tiki bitters, coconut-washed ice

Old Town Juarez

donut-washed reposado tequila, cold brew agave, monkey shoulder scotch, mole bitters

The Italian Abduction

evil bean coffee liqueur, cocchi di torino, china china, tonic

Powder Puff Gang*

empirical gin, orgeat, angostura amaro, lemon, egg white

Pillaging + Other Recreational Activities

angostura amaro, pineapple, lime, coco lopez

Malcontented Tinker Bell

green absinthe, lillet blanc, elderflower liqueur, lemon, gin

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Malachi Martin, The Hostage
brutto aperitivo, green chartreuse, lime

Tijuana Gun Runners
guajillo raisin tequila, nectar sherry, cinnamon syrup, lime, mole bitters

San Andres Tobacco Company
mezcal, coffee oloroso sherry, crème de cacao, tobacco bitters

I'm Your Huckleberry
mezcal, huckleberry gin, lemon

Guero Passion
bourbon, crème de cacao, passionfruit purée, lemon

Metropolitain Cowboy
tomato water, bourbon, lime, grapefruit, basil syrup

The Urbanita
coffee bean infused gin, lillet blanc, campari, aperol, amaretto

La Mujer Florero
vodka, velvet falernum, strawberry campari, lemon, grapefruit

Peyote Vision Quest
rye whiskey, cocchi di torino, benedictine, red absinthe

Don't Fernet Your Car Keys
fernet branca, faccio bruto centerbe, lime

ZERO PROOF PROVES NOTHING | 16

Lavender Frolick
lavender, verjus, milano, citrus

The Hedgemaze
melons, fruits, bubbles

WINE + BEER

SPARKLING, ROSÉ + WHITE

Lucien Albrecht, Brut Rosé, Crémant D'alsace, France	16 64
Banshee 'Ten of Cups' Sparkling Brut, California	16 65
2023 Rodney Strong, Rosé, Sonoma Coast	12 48
2023 Silverado 'Miller Ranch', Sauvignon Blanc, Napa Valley	13 52
2023 Marimar Estate, Albariño, Russian River Valley	14 55
2020 Areyna, Torrontes, Salta, Argentina	13 52
2022 Casa Madero, Chardonnay, Valle De Parras, Mexico	15 60
2022 Chalk Hill Estate, Chardonnay, Sonoma County	20 80

REDS

2022 Chalk Hill, Pinot Noir, Sonoma Coast	16 64
2022 Nieto Semetiner, Malbec, Mendoza, Argentina	15 60
2022 Casa Madero '3v', Red Blend, Valle De Parras, Mexico	18 72
2021 Pride Mountain, Merlot, Napa Valley	20 80
2022 Pedroncelli 'Mother Clone', Zinfandel, Drk Creek Valley	13 52
2020 Meeker, Cabernet Franc, Dry Creek Valley	16 64
2021 Ferrari-Carano, Cabernet Sauvignon, Sonoma County	20 80

CERVEZA

Estrella Jalisco Golden Mexican Pilsner, Guadalajara, Mexico 4.5%	6
Modelo Especial Mexican Lager, Nava, Mexico 4.4%	7
Taco Truck Mexican Lager, Dustbowl Brewing, Turlock Ca 4.7%	6
Pacífico Mexican Lager, Mazatlán, Mexico 4.4%	7
Por Qué No? Mexican Amber, Barrel Brothers, Sonoma Ca 5.3%	9
Vida Oro Mexican Style Lager, Beachwood Brewing Ca 4.8%	9
Lagunitas Ipa, Petaluma Ca 6.2	8
Jamaica Hibiscus Dry Cider, Sonoma County Ca 5.8%	8
Sazón Tepache Pinapple Tepache, San Panko, Mexico 7%	10

BITES

Guacamole 12
tortilla chips, salsa de árbol

Poblano + Cheese Sliders 12
hand-formed angus slider, roasted poblano, pepper jack cheese, pickled peppers, special sauce

Crudo del Día* 21
citrus-marinated fish with salsa macha and fresh jalapeños

Tamales de Temporada 18
steamed masa pockets filled with seasonal ingredients, crema, salsa de árbol

Tempura Fried Zucchini 14
tempura fried zucchini batons, herb garlic aioli

Tacos del Camarón al Coco 18
crispy coconut shrimp, chipotle-lime slaw, pico de gallo, avocado crema, blue corn tortillas

HAPPY HOUR

4PM - 6PM

Specialty Libations 10

House Red, White, or Sparkling Wine 7

Beer of the Day 3

Guacamole 8

Poblano + Cheese Slider 8

Crudo del Día* 12

Tamales de Temporada 9

Tempura Fried Zucchini 6

Tacos de Camarón al Coco 10