

Casa Publica Summer 2017 Cocktail Menu

Michelada's

Helga's Brew \$14

Jalapeno infused Reyka Vodka, Grapefruit, Lime, Sierra Nevada Otra Vez, Smoked Salt

Chiquito \$6

Coronita, Green Chili Hot Sauce, Lime, salt

Cerveza Sucio \$7

Salt encrusted Tecate, Chipotle, Citrus

Michelada #1 \$10

Modelo Negra, Aji Amarillo, Tomato, Citrus, Salt

Conquistador \$25 (51oz)

Milagro Blanco Tequila, Ancho Reyes, Tamarind, Pineapple, Victoria, Miguelito

Frozen cocktails

Fro Marg \$10

El Jimador Blanco, Cointreau, Citrus, Tajin

Especial de la Semena M/P

Daily frozen cocktail

Floats:

151 \$4

Ancho reyes \$4

Ancho verde \$4

Green chartreuse \$5

Mezcal \$5

Hennessy VSOP \$4

Refrescante

Oaxacan Mule \$14

Montelobos Mezcal, black Pepper hibiscus , citrus, Q GingerBeer

From Mexico with Love \$13

Herradura Blanco Tequila, Aperol, Cantaloupe, Cucumber, Citrus

Margarita de la casa \$11

Milagro blanco tequila, cointreau, citrus

The Go Getter \$13

Corralejo Reposado tequila, Punt e Mes, Grapefruit, Cherry Wood Salt

Experimentos

You're My Boy Blue \$15

Peruvian Blue Corn fat washed Hudson Corn Whiskey, Antica Carpano, Tempus Fudgit Cacao, mole bitters

Banana Cognac \$14

Hennessy VSOP, Pineapple Infused Cruzan Rum, Banane du Bresil, Bitters

Scarlett Glow-Hansson \$13

Hendricks Gin, Scarlet- Glow tea, Citrus, Cava

Fugeo

Paloma de mis Suenos \$12

Blanco tequila, Piquin Chili- Infused Amara Blood Orange Amaro, Q Grapefruit soda

Some Like It Hot \$14

Montelobos mezcal, Milagro Blanco, Chili-Piquin Honey, Grapefruit

Mi corazon \$13

Mezcal, cointreau, blood orange, citrus, hellfire bitters, maldon salt

Wanderlust \$14

Pineapple infused- Blanco tequila, ancho reyes, coconut water, citrus

Robusto

That's my jam \$15

Del Maguey Vida mezcal, Green chartreuse, velvet falernum, pineapple

Best of both worlds \$14

Kaffir infused Blanco tequila, Nigori sake, coconut, sesame, citrus

Mexican Mudslide \$14

Riazul Anejo tequila, Avion Espresso, Charred pineapple, Almond Milk

Livin' the Dream \$13

Avua Amburana Cachaca , Cruzan Blackstrap Rum, Brovo Amaro, Thai Iced Tea

Grand Cocteles

Polanco Sangria \$38 (1L)

Rose Wine, Blanco tequila, cocchi americano, strawberry, citrus

Lost at Sea \$27 (20oz)

Herradura Reposado Tequila, smith and cross rum, amontillado sherry, coconut, passionfruit

I Carried a watermelon \$48 (51oz)

Olmecca Altos Blanco tequila, Carpano bianco vermouth, Watermelon, Cucumber, Citrus