

# HAPPY HOUR

Avocado Tostada, Gundermann Acres Beets, Shishito Salpicon **6**

Hiramasa Crudo, Pasilla Mixe Ponzu, Charred Avocado, Pickled Chili\* **8**

Quesadilla, Ritchie Family Farms Espinaca, Quesillo, Smoked Fresno Salsa **14**

Grilled Mushroom Taco, Herb Crema, Salsa Pasilla Fermentada **6**

Tacos de Pescado, Blistered Red Cabbage, Toreado Aioli, Salsa Verde\* **5**

Cochinita Pibil Tacos, Xni-Pec, Habanero Salsa **5**

Legnua Tacos, Onion, Cilantro, Salsa Verde **5**

Bone Marrow Tacos, Quelites, Smoked Butter, Pecan Gremolata **18**

## COCKTAILS

### Comedor Margarita **8**

Blanco Tequila, Lime Citrus-Blend, Cointreau, Simple, Salt 20%ABV

### Comedor Martini **10**

Gin, Blanc Vermouth, Créma Mezcal, Jalapeno Blanco Tequila, Yellow Chartreuse 34% ABV

## 0% ABV COCKTAILS

### Beet Happening **8**

Beet Thai Chile Syrup, Pineapple, Lemon, Soda 0% ABV

### EpaNote **10**

Epazote, NA Aperitif, Pineapple, Lime, 0% ABV

### Secret Garden **10**

Seedlip Garden 108, Coconut, Lime, Mint, Soda 0% ABV

### Notas De Rita **10**

Seedlip Notas De Agave, Passionfruit, Lime 0% ABV

## DRAFT

Pacifico **4**

Live Oak Brewing Company Hefeweizen **5**

Michelada **6**

## WINES BY THE GLASS

Rapaura Springs, Sauvignon Blanc, Marlborough, New Zealand **8**

William Chris Vineyards, Day of the Red, Red Blend, Texas **8**