

# La Mina

TRANSCEND BORDERS. HEIGHTEN AWARENESS.

ESCAPE REALITY.

# MENU



**Market Oysters | 4 per**

*tepache mignonette, thai chile, pineapple*

**Tostones | 9**

*fried plantains, peanut sauce, guasacasa*

**Beef Tartare | 9 per**

*salsa macha mayo, avocado, jicama, scallion*

**Lengua Frito | 10**

*fried pork tongue, pipan rojo, cascabel fruitcake, cilantro*

**Guacamole De Jardin | 14**

*garden herbs, onion, jalapeño, cumin, garlic, tomatillo*

**Shrimp Albondigas | 15**

*shrimp meatballs, chili xo mayo*

**Shrimp Cocktail | 15**

*smoked tomato, cucumber, epazote, scallions, mango hot sauce*

**Ceviche | 15**

*serrano chile, chamoy, morita chili-crunch, citrus, cilantro*



## PARA COMPARTIR

*Sharing food in Latin cultures transcends mere sustenance; it embodies a profound cultural and social significance. The act of gathering around a communal table, whether with family or friends, is a cherished tradition deeply ingrained in Latin American societies. It symbolizes unity, warmth, and hospitality.*

### Street Tacos | 7 ea

**Carnitas:** *texas pork, onion and cilantro*

**Barbacoa:** *beef cheek, pasilla chile, onion and cilantro*

**Cilantro-Lime Shrimp:** *grilled gulf shrimp, onion and cilantro*

### Carne Asada | 52

*pasilla rubbed bavette, grilled peppers, onions, pico de gallo, tortillas, salsas roja y verde*

### Chuleta y Frijoles | 34

*pork chop, chorizo beans, tomatillo, herbs, spring onion*

### Salmon | 30

*tomatillo cilantro salsa, snap peas, favas, chive, cilantro oil*

### Chicken Mole | 28

*half chicken, mole negro, pickled onion, epazote, cilantro, sesame seed.*

### Grilled Eggplant (vegan) | 25

*grilled eggplant, asparagus, green beans, pistachio chili oil, toasted sesame sauce*

### Churros | 10

*dulce de leche, guanaja chocolate*

## TEH-PACH-AY [non-alcoholic] | 12

*La Mina's signature pineapple tepache*

## Manada de Lobos | 16

*Knob Creek 9, Montelobos mezcal, lemon, chocolate bitters, pineapple tepache*

## Te Quiero Mucho | 14

*Nosotros Blanco, Cointreau, Chicha Morada cordial, lime, Angostura bitters*

## Agua Pirata | 15

*Soccero Reposado, Meyers Dark Rum, Dry Curaçao, Pistachio Orgeat, Lime, Tiki Bitters*

## Vaqueros Pepito | 16

*Desolas Mezcal, Amaro Montenegro, Cucumber Basil Syrup, Lemon, Topo Chico*

EXPLORE

### CÓCTELES ESPECIALES

*Tepache is an effervescent Mexican beverage made from a variety of fruits - most commonly pineapple. Our Tepache Sazon is made from a traditional recipe from the coastal village of San Pancho, Nayarit.*

*Montelobos partners with the Wolf Conservation Center: a non-profit dedicated to the conservation of the wolf populations in North America. Specifically, they partner to preserve the critically endangered Mexican gray wolf and red wolf.*



## Jefe de Jefe | 14

*Wheatley vodka, jalapeño-infused triple sec, lime, strawberry verbena*

## Piña Salpicada | 16

*Greenhouse peppered gin, lemon, fresno, thai chile, black peppercorn, red bell pepper, pineapple*

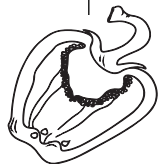
## Simpatía por el Diablo | 15

*Urapan Rum, Giffard Pineapple Liqueur, Kiwi Mint Syrup, Lime, Pineapple, Topo Chico*

REVITALIZE

*Peppers contain piperine, which has been shown to improve brain function and help deplete damaged proteins linked to Alzheimer's disease.*

*Matcha contains a compound that alters the effect of caffeine, helping to avoid the crash in energy levels that typically follow caffeine consumption.*



TRANSCEND

**Juan Coco | 17**

*milk-clarified Plantation OFTD, Rhum J.M, Giffard pineapple, coconut cream  
lime, Angostora bitters,*

**Margarita Chofer | 12**

*[non-alcoholic] Ritual zero proof tequil, lime, agave*



Consumed as raw meat, milk, cream, dried, or as an oil, coconut, in all forms, is nutritious, rich in copper, iron, and antioxidants.

Rich in antioxidants, specifically "bound" antioxidants, pineapple contributes to long-lasting effects, such as heart health and cellular repair.



**Hijastro Pelirrojo | 15**

*Pineapple White Claw Vodka, Mango Syrup, Giffard D'espelette, Jarritos  
Tamarindo, Jalapeno*

**Marco, Me Mareas | 16**

*El Tesoro blanco, Giffard passionfruit, grapefruit, Cointreau, agave, lime*

**Aly Roca | 12**

*[non-alcoholic] lime, Lyre's white cane spirit, hibiscus cordial, mint, soda*



*Espelette Peppers, originally cultivated in Basque, France, are known for their bright red color and mild, slightly sweet flavor, with fruity undertones. Over the years, espelette peppers have been known to boost metabolism, support heart health, and can be ground and used as a topical ointment to relieve pain.*



VINOS

**Espumoso | 15, 55**

*Dom Maria, Brut [Val dos Vinhedos, Brazil]*

**Blanco | 14, 50**

*Maturana "Parellon", Semillon [Valle de Colchagua Chile]*

**Blanco | 15, 68**

*Bodega Catena Zapata, Chardonnay [Mendoza, Argentina]*

**Rosé | 16, 58**

*Montes Alpha "Cherub," Rosé [Valle de Colchagua, Chile]*

**Rojo | 15, 55**

*Pedro Parra, "Pencopolitano", Cinsault [Itata, Chile]*

**Rojo | 16, 58**

*Zuccardi "Poligonos", Malbec [Valle de Uco, Mendoza, Argentina]*

**Rojo | 18, 65**

*Cuvelier los Andes, Cabernet Sauvignon [Valle de Uco, Mendoza, Argentina]*

CERVEZAS

**Tepache Sazon | 7**

*piña y canela | Mexico*

**Texas Cool Agua Fresca | 7**

*pineapple | watermelon | mango*

**Pacifico | 6**

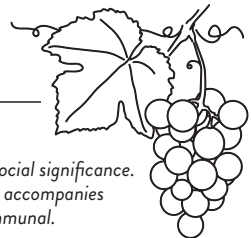
*lager | Mexico*

**Dos Equis | 6**

*amber lager | Mexico*

**Estrella Jalisco | 6**

*pilsner | Mexico*



**CERVEZAS Y VINOS**

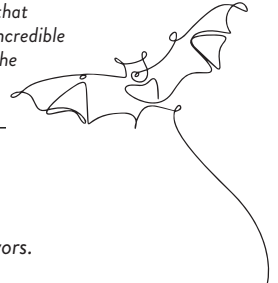
*Toasting is a cherished tradition that carries deep cultural and social significance. It is a gesture of goodwill, friendship, and celebration that often accompanies important moments, whether they are personal, familial, or communal.*



## TEQUILA Y MEZCAL ESPECIALES

Agave is a versatile and fascinating plant known for its wide range of uses, particularly in the production of various alcoholic beverages and sweeteners. Agave's versatility, cultural significance, and economic importance in the production of tequila, mezcal, and sweeteners have made it a symbol of Mexican and Latin American identity, while also contributing to global culinary and beverage traditions.

"Bat-friendly" is a certification created by UNAM to recognize tequila and mezcal brands which are working to create sustainable methods of production that maintain healthy populations of nectar-feeding bats. These small, but incredible creatures are the main pollinators of agave plants, feeding at night on the nectar-rich flowers at the top of flower stalks (quiotes).



### EL CORAZON DE LA FAMILIA

#### **Anonimo Heroes de Tequila | 30**

*Rare tequila gems with our rotating menagerie of Latin flavors.*

#### **Las Diferencias de Derrumbes | 35**

*Durango, Cenizno Agave | San Luis Poltosi, Salmania Agave*

*Zacatecas, Tequiliana Weber | Oaxaca, Espadìn*

*Tamaulipas, Funkiana | Michoacan, Espadìn y Tobala*

#### **La Familia Vago | 45**

*Vago Espadìn, Joel Barriga | Vago Elote, Hijos de Aquilino Garcia*

*Vago Ensemble, Emigdio Jarquìn | Vago Ensemble, Tio Rey*

#### **La Familia Camarena | 40**

*Tapatio Blanco | Tequila Ocho Reposado | El Tesoro Reposado*



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