
TRAVELER

MEXICO



19.4326° N

99.1332° W

SPIRITS

TRAVELER

PUSHING BOUNDARIES AND EXPLORING
NEW DESTINATIONS EVERY 6 MONTHS

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—— @thetravelersf ——

WINE

ESPUMA DE PIEDRA

Chardonnay, Methode Champenoise, Baja, Mexico, 2020

CASA MAGONI, MANAZ

Viognier, Fiano, Baja, Mexico, 2020

BRUMA VINO DE LA CASA ROSADO

Rosé of Grenache, Baja, Mexico, 2020

VINAS DE LA ERRE TEMPRANILLO

Tempranillo, Baja, Mexico, 2020

VINA VERRACO SYRAH

Syrah, Baja, Mexico, 2020

GL / BTL

\$20/\$90

\$14/ \$63

\$15/ \$68

\$17/ \$77

\$20/ \$90

BEER

ESTRELLA

Jalisco, Mexico

AGUAMALA NEIPA

Baja, Mexico

SINCERE CIDER

Napa, California

\$5

\$10

\$9

BOTTLES

AGUA DE PIEDRA SPARKLING MINERAL WATER

\$5

MEXICAN COKE

\$6

MEXICAN 7UP

\$6

GINGER BEER

\$6

STREET TO SEAT

ELOTE ASADO

lime, queso fresco, chili in powder, cilantro leaves - on a stick

\$8

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GORDITA

beef shank, marrow, salsa

\$8

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TAMAL

banana leaf, two salsas, cochinita pibil or market vegetables

\$12

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TACO DE PESCADO LOCAL

crispy local cod, lime, napa cabbage, tomatillo salsa, cilantro

\$8

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TACO DE COCHINITA PIBIL

salsa roja, lime, queso fresco, cilantro

\$9

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TACO TRANSITO DE LUJO

pigs feet, pickled fresno chilis, cabbage, refried black beans

\$10

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TLAYUDA

black bean puree, tortilla, radish, elote, queso, y quebrado

\$18

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CHURROS Y CHOCOLATE

cinnamon sugar, chocolate sauce

\$7

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PALETA DE HIELO DE HORCHATA

spiced rice milk popsicles

\$6

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Start with some market cheekies - 1oz seasonally-infused spirit

COCKTAILS

CORN IS GOLD

corn-clarified punch, blanco and anejo tequilas, citrus, aromatics, vanilla tea, local honey, gold
**contains dairy*

\$16

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CAFE NOCTURNO

Vodka, spiced mamey sapote, coffee liqueur, Proyecto Diaz Oaxacan coffee
**contains caffeine*

\$16

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FRUIT STAND MARGARITA

Tequila, radish, cucumber, lime, spicy bits

\$15

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VOLCAN DE MARACUYA

Scotch, ancho chile Montenegro, salted maracuja foam

\$15

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ZÓCALO MARTINI

Cashew-washed gin, blanc and dry vermouths, plum bitters, caju puree
**contains a bunch of nuts*

\$16

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WHERE THE Maguey Grows

Mezcal, aloe, oregano, blanc vermouth, lemon, aquafaba

\$15

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PLATANO COCHINITA PIBIL

roasted underground for X hours in banana leaves and claypot
Rum, platanos, banana, spices, bitters

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FERMENTED + BUBBLY

A CLEAR CLASSIC

Tequila, Mezcal, clear grapefruit and lime, bubbles, salt

\$14

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TEPACHE CON RON

Rum, tepache, lime

\$14

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MANZANA - MANZANITA

Tejocote Lillet Rosé, Fiero, sparkling wine, chocolate bitters

\$14

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AGUAS FRESCAS

all available non-alcoholic

HORCHATA

Bourbon, Masa, almond, cinnamon, dates, piloncillo, salt, huitlacoche

\$15

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STONEFRUIT

Mandarin Vodka, pluot, mint, melon, jalapeno

\$15

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TROPICAL

Rye, pineapple, hibiscus, epazote, oregano

\$15

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