

# COCKTAILS

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Apperol Spritz	\$210
Bloody Mary	\$180
Cosmopolitan	\$175
Daiquiri (Lemon, tamarind, berries, mango, passion fruit, hibiscus)	\$190
Mojito	\$175
Mojito Casa Joseph (Mezcal)	\$195
Margarita (Lemon, tamarind, berries, mango, passion fruit, hibiscus)	\$220
Margarita spicy	\$220
Mezcalita (Lemon, tamarind, berries, mango, passion fruit, hibiscus)	\$220
Mezcal tónico	\$240
Piña colada	\$155
Whiskey sour	\$175
Carajillo	\$195
Express Martini	\$175
Dry Martini	\$195
Dirty Martini	\$200
Negroni	\$210
Salmonicito (Gin, Campari, grape juice & tonic)	\$180
Mai Tai	\$200
Moscow mule	\$200

## AUTHOR COCKTAILS

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Tropical spicy (Mezcal Espadín, chile verde liqueur, pineapple & cardamom)	\$160
Guayabito (Gin, guava puree, basil & tonic water)	\$160
Caribeño (Rum, peach, lime, chocolate bitter)	\$160
Tranquilo & Tropical (Mezcal Espadín, tamarind, pineapple & celery salt)	\$180
Red mule (Mezcal Espadín, raspberries & ginger beer)	\$200
Joseph sunset (Mezcal, passionfruit, orange & passion fruit salt)	\$200

## SPECIAL SELECTION

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<b>Espina roja</b> , Río de Parras, Michoacán. <b>Alto</b> , artesanal	\$230
<b>Cumbrita de la sierra</b> , Batopilas, Chihuahua. <b>Lechuguilla</b> , ancestral	\$290
<b>Celebrante</b> , Nombre de Dios, Durango. <b>Cenizo</b> , artesanal	\$390
<b>Zinacantán</b> , San Diego de la mesa Tochimiltzingo, Puebla. <b>Papalometl</b> , artesanal	\$400
<b>Once plumas</b> , Chichihualco, Guerrero. <b>Cupreata</b> , ancestral	\$400

# MEZCAL

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## Montelobos, Oaxaca & Puebla

(Kosher)

Espadín, artesanal	\$180
Tobalá, artesanal	\$350
Espadín de pechuga, artesanal	\$480

## El Huésped, Santa María Quiegolari, Oaxaca

Tobalá, artesanal	\$200
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## Fulgencio, Santiago Matatlán, Oaxaca

Espadín, Tobalá, Tepextate y Cuishe, ensamble ancestral	\$610
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## Alma de Judas, Yautepec, Oaxaca

Espadín, artesanal	\$230
Espadín y Madrecuishe, ensamble artesanal	\$270

## A medios chiles, San Pablo Etla, Oaxaca

Tobalá, artesanal	\$270
Coyote, artesanal	\$280
Arroqueño, artesanal	\$270

## Divino maguey, San Luis del Río, Oaxaca

Espadín destilado con tamarindo, artesanal	\$180
Espadín destilado con cannabis, artesanal	\$290
Tepezate, artesanal	\$290
Cuishe, artesanal	\$280

## Convite, San Baltazar Guelavila, Oaxaca

Espadín destilado con pechuga, artesanal	\$280
Madrecuishe, artesanal	\$340
Tobalá, Coyote, Tobasiche, Madrecuishe, Tepextate, ensamble artesanal	\$340

## Koch, San Baltazar Guelavila, Oaxaca

Mexicano, artesanal	\$280
Tobalá, ancestral	\$330

## The Producers,

Espadín, artesanal, Santiago Matatlán, Oaxaca	\$140
Tepextate, artesanal, La Noria sección 13, Oaxaca	\$390
Espadín / Cuixe, artesanal, Santiago Matatlán, Oaxaca	\$160

## Pa' los Cuates, San Bartolo Coyotepec, Oaxaca

Espadín Cuishe, artesanal	\$150
Tepezate, artesanal	\$420

## Mezcal María, San Baltazar de Guelavila, Oaxaca

Madrecuishe, artesanal	\$180
Lumbre, artesanal	\$180
Tobasiche, artesanal	\$180
Jabalí, artesanal	\$280

# DISTILLED

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## OPORTO

Six Grappes \$190

## BRANDY

Torres 20 Special Edition \$320

## COGNAC

Remy Martin V.S.O.P \$450

## RUM

Havana Club 7 años \$130

Flor de Caña Añejo 7 \$130

Matusalem Clásico \$110

Matusalem Platino \$110

Appleton Estate \$110

Zacapa 23 \$320

## WHISKEY

Prieto y Prieta (Oaxaca) \$ 170

Jack Daniel's \$ 150

Johnnie Walker Red Label \$ 160

Johnnie Walker Black Label \$ 320

Johnnie Walker Blue Label \$1480

Buchanan's 12 years \$ 210

Buchanan's 18 years \$ 610

The Glenlivet 12 years \$ 285

Glenfiddich 12 years \$ 250

Macallan Double Cask 12 \$ 420

Wild turkey \$ 140

# DISTILLED

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## GIN

Tanqueray Sport	\$170
Tanqueray 10	\$260
London N° 1	\$260
Bullgod	\$200
Bombay Sapphire	\$170
Mom	\$180
Beefeater	\$130
Hendrick's	\$310
Lunático (Oaxaca)	\$150
Diega (Mexico City)	\$150

## VODKA

Absolut	\$110
Stolichnaya	\$180
1533 (Oaxaca)	\$150
Grey goose	\$220
Belvedere	\$210

## TEQUILA

Don Julio Blanco	\$210
Don Julio Reposado	\$230
Don Julio 70	\$380
Herradura Blanco	\$210
Herradura Reposado	\$240
Maestro Tequilero Reposado	\$260
Maestro Dobel Diamante	\$240
San Matias Tahona Reposado	\$490
Casa Dragones	\$490

## BEERS

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Victoria	\$65
Corona	\$65
Negra Modelo	\$65
Modelo Especial	\$65
Stella Artois	\$75
XX Lager	\$65
Tecate lighth	\$65
Heineken	\$75
Heineken 0 alcohol	\$65
Amstel Ultra	\$75

## CRAFT BEERS

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<b>Mexican Pale ale (5.2°)</b> , frutas tropicales, notas florales *Tropical fruits & floral notes	\$120
<b>Escondida Blondie ale (4.2°)</b> , cítricos, mandarina, melón *Mandarin & rockmelon	\$120
<b>La Alemana (5.0°)</b> , plátano, caramelo, especias *Banana, caramel & spices	\$120
<b>Oaxaca de noche (5.7°)</b> , café, vainilla, chocolate *Coffee, vainilla & chocolate	\$120

## APERITIVES

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Apperol	\$150
Baileys	\$150
Sambuca Negro	\$150
Campari	\$150
Fernet	\$150
Licor 43	\$195

## WHITE WINE

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	Class	Bottle
<b>Monte Xanic Viña Krystel</b> , Sauvignon Blanc, México	\$280	\$1,200
<b>Marraso</b> , Chardonnay & Semillon, Argentina	\$190	\$900
<b>Tres Raíces</b> , Riesling, México		\$1,500
<b>Paco y Lola</b> , Albariño, Spain		\$1,200
<b>Pansa Blanca</b> , Xarel-Lo, Spain		\$1,200
<b>Vigneti</b> , Pinot Grigio, Italy		\$1,100
<b>De Martino Tres Volcanes</b> , Chardonnay 2017, Chile		\$2,700

## RED WINE

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	Class	Bottle
<b>Santo Tomás</b> , Tempranillo, México	\$220	\$1,000
<b>Marraso</b> , Malbec, Argentina	\$190	\$900
<b>Santes</b> , Garnacha tinta & Macabeo, Spain		\$1,000
<b>C'est La Vie</b> , Pinot Noir & Syrah, Francia		\$1,300
<b>Zuccardi Q</b> , Malbec, Argentina		\$2,200

## ROSE WINE

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	Class	Bottle
<b>V Casa Madero</b> , Cabernet Sauvignon, México	\$250	\$1,100
<b>De Martino Gallardia</b> , Cinsault, Chile		\$ 900
<b>Pansa Blanca Rosé</b> , Xarel-Lo, Spain		\$1,200
<b>Monte Xanic Rose</b> , Grenache, México		\$1,300

## SPARKLING WINE

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	Class	Bottle
<b>Cava Bach Extrísimo Brut</b> , Macabeo, Parellada, Xarel·lo, Spain	\$280	\$1,250
<b>Segura Viudas</b> , Brut rose, Trepát, Spain		\$ 900
<b>Parexet Cava Brut Reserva</b> , Macabeo & Parellada, Spain		\$1,550

## CHAMPAGNE

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	Bottle
<b>Moet &amp; Chandon Brut Imperial</b> , France	\$4,500
<b>Veuve Clicquot Brut</b> , Pinot Noir - Chardonnay, France	\$3,900



# SOFT DRINKS

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## FLAVORED WATER

Lemonade	\$75
Hibiscus	\$75
Passionfruit	\$75
Tamarind	\$75
Mango	\$75
Pineapple	\$75

## SODA

Coca Cola / light / sugar-free	\$55
Fanta	\$55
Sprite	\$55
Apple soda	\$55
Fresca	\$55
Flavored San Pellegrino	\$75

## SPARKLING WATER

Canada dry (355 ml)	\$55
San Pellegrino (250 ml)	\$80
Garci Crespo (275 ml)	\$80
Perrier (330 ml)	\$100

## TONIC WATER

Schweppes	\$80
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## KOMBUCHA ORGANICA MORINGA

*Organic kombucha moringa (ask for our available flavours)	\$120
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## GINGER BEER

\$120

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