

### SHARE

<b>Guacamole Verde</b>	15
Chile, Lime, Cilantro, Tomato, Onion	
<b>Nachos</b>	19
Butternut Queso, Black Beans, Pico De Gallo, Cashew Crema, Guacamole, Jalapeno, Radish	
<b>Chopped Mix Salad</b>	14
Romaine, Avocado, Corn Cilantro, Tortilla Strips	
<b>Patatas Fritas Con Tres Salsas</b>	12
Fire Roasted Potatoes, Butternut Queso, Salsa Verde, Cashew Crema, Herbs	
<b>Esquites</b>	13
Grilled Corn, Chipotle Lime Crema, Almond Cotija, Red Peppers, Mix Queso	
<b>Smoked Huitlacoche Croquetas</b>	14
Ginger Tempura, Chipotle, Mole, Lime Crema, Ensalada, Avocado	
<b>Blue Corn Tostada</b>	14
Black Beans, Avocado, Pepita, Crema, Pico De Gallo, Salsa, Guacamole, Queso Fresco	
<b>Empanadas</b>	15
Cashew Crema Queso, Mushrooms, Onions, Salsa Verde	
<b>Hearts of Palm Ceviche</b>	15
King Oyster Mushroom, Avocado, South American Corn, Leche De Tigre	
<b>California Burrito</b>	19
Rice, Beans, Guacamole, Lettuce, Pico De Gallo, Cashew Crema, Mole, Salsa, Ensalada	
<b>Cremini Mushroom + Caramelized Onion Quesadilla</b>	19
Epazote, Spicy Cashew Cheese, Pico De Gallo, Salsa Verde	

### SIDES

<b>Chips &amp; Salsas</b>	9
<b>Plantain Chips</b> Mole + Crema	6
<b>Rice and Beans</b>	7
<b>Side Of Chips</b>	4

### TACOS

<b>Farro Chorizo</b>	14
Potato, Cabbage, Salsa Roja, Cashew Crema, Avocado	
<b>Maitake Tempura</b>	16
Lime Crema, Pickled Cabbage, Pickled Chili	
<b>Wild Mushroom Carnitas</b>	16
Salsa Verde, Guacamole Chilli, Shaved Radish	
<b>Cauliflower Al Pastor</b>	15
Smoked Pineapple, Salsa Enchilada, Scallion	
<b>Jackfruit Pibil</b>	16
Guacamole, Lettuce, Cashew Crema	
<b>Nopalitos</b>	15
Flor De Calabaza, Nopales, Thyme, Onions, Pico De Gallo, Guacamole,	
<b>NOT TACOS</b>	
<i>Served with a bowl of rice and beans</i>	
<b>Huitlacoche Flautas</b>	22
Pickled Cabbage, Avocado Salsa, Shredded Kale, Micro Greens, Potato, Cashew Crema	
<b>Maitake Enmolada</b>	22
Pickled Tomatillo, Cashew Crema, Cacao Mole, Radish, Kale, Sesame	
<b>Spicy Cauliflower Enchiladas</b>	23
Black Beans, Butternut Queso, Salsa Enchilada, Pepitas, Nopales	
<b>Fajita Bowl</b>	23
Butternut Queso Fundido, Jackfruit, Corn, Avocado, Tomatoes, Jalapenos, Beans, Red Pepper, Choice of Chips or Tortillas	
<b>Broccoli Tamale</b>	22
Butternut Queso, Mole, Lime Crema, Cabbage, Avocado	

### DESSERTS

<b>Churros + Chocolate</b>	10
<b>Cheesecake</b>	10
<b>Flan + Maple Syrup Caramel</b>	10

20% Gratuity included for parties of 5 or more

Menu Items May contain Nuts, Soy + Wheat. Please alert your server to any allergies or dietary Restrictions.  
Bar Verde accommodates diners without compromise to the quality and originality of the cuisine. We can customize your menu for most allergies.

# BAR VERDE

BY MATTHEW KENNEY

**FLIGHT: PICK ANY 3 \$29**

## Mezcal and Sotol

**Oaxaca** – The largest producer of 9 states in the Mezcal D.O.

Espadín – The most widely cultivated agave for Mezcal

	Flight	1Oz	2Oz
<b>Fidencio Clásico</b> Santiago Matatlán Copper Still	8	13	
<b>Montelobos</b> Santiago Matatlán Copper Still	8	13	
<b>Sombra</b> Santiago Matatlán Copper Still	8	13	
<b>Marca Negra</b> San Luis del Rio Copper Still	10	18	
<b>Casamigos</b> San Juan del Rio Copper Still	12	20	
<b>Del Maguey Vida</b> San Luis del Rio Copper Still	8	13	
<b>Del Maguey Chichicapa</b> Chichicapam Copper Still	9	15	
<b>Machetozo</b> San Luis Potosi Copper Still	9	15	

Other Agave – There are over 250 species of agave and about 50 know types are used in mezcal. Oaxaca has the greatest diversity of agave on the planet

<b>El Jolgorio Mexicano</b> Santiago Matatlán Copper Still	11	20	
<b>Yuu Baa Tepeztate</b> San Juan del Rio Copper Still	10	17	
<b>El Jolgorio Tobaziche</b> Muhuatlán Copper Still	14	24	
<b>Bruxo #3 Barril</b> San Agustín Amatengo Copper Still	10	17	
<b>Bozal Tobalá</b> San Agustín Amatengo Copper Still	16	28	
<b>Marca Negra Tepextate</b> S.N. La Pila Copper Still	10	18	
<b>Marca Negra Espadín/Mexic</b> S.N. La Pila Copper Still	12	20	
<b>Ray Campero Jabali</b> Candelaria Yegolé Copper Still	10	18	
<b>Ray Campero Madre Cuishe</b> C. Yegolé Copper	9	16	
<b>Koch Tobasiche</b> Rio de Ejutla Copper Reflux Still	10	18	
<b>Del Maguey Papalote</b> San Pedro Tozacalco c.s.	14	22	
<b>Fidencio Madrecuixe</b> Santiago Matatlán Copper Still	14	22	
<b>Fidencio Tepextate</b> Santiago Matatlán Copper Still	14	21	
<b>Marca Negra Tobala</b> San Luis del Rio Copper Still	10	18	
<b>KochAugustifolia/Karwinski</b> Rio de Ejutla Copper Reflux	14	24	
<b>Banhez Espadín/Barril</b> San Miguel Ejutla Copper Still	7	12	

Aged Mezcals

<b>Zignum Espadín</b> Tlactalula Copper Still	8	12	
<b>Los Amantes Añejo</b> Espadín Tlactalula Copper Still	9	16	
<b>Illegal Añejo</b> Espadín Tlactalula Copper Still	10	18	

**Journey Beyond**– There are 8 other states within the D.O. of Mezcal, many with different agave, techniques and traditions.

<b>Derrumbes Salmianl</b> san Luis Potosi Copper	9	15	
<b>ClaseAzul cenizo</b> Durango Copper Still	18	30	

**Sotol** – Historically Sotol is considered a mezcal but it is actually made from Dasylirion, a close cousin to agave.

<b>Pizcadores Wheeleri</b> Chihuahua Copper	7	12	
<b>Hacienda Blanco Wheeleri</b> Chihuahua Copper Sti	6	10	

## Tequila and Raicilla

**Tequila** – The first mezcal to establish a denomination or origin. The people of the Tequila Valley we skilled at harnessing the power of water very early on. The steam oven became the oven of choice, which lead to the style of the D.O. That and use of just one type of agave, Tequiliana Weber de Azul.

Blanco

	Flight	1Oz	2Oz
<b>Corazon</b> Sur de Los Altos Stainless Steel Pot	6	10	
<b>Casamigos</b> Sur de Los Altos Copper Pot Still	8	14	
<b>Piedra Azul</b> Sur de Los Altos Stainless with Copper Coil Still	9	15	
<b>Roca Patron</b> Atotaniico, Los Altos Copper Pot Still	9	16	
<b>Don Julio</b> Atotaniico, Los Altos Copper Pot Still	9	15	
<b>Bribon</b> Los Altos Stainless with Copper Coil Still	7	12	
<b>Espolon</b> Los Altos Stainless with Copper Coil Still	7	12	
<b>Ghost</b> Los Altos Stainless with Copper Coil Still Kosher	9	15	

Reposado

<b>Orgullo</b> , Sur de Los Altos Stainless Steel Column	9	15	
<b>Clase Azul</b> Sur de Los Altos Stainless with Copper Coil Still	15	25	
<b>Blue Nectar</b> Los Altos Copper Pot Still	6	10	
<b>Herradura Scotch Cask</b> Los Valles Copper Still	12	20	
<b>Casa Noble</b> Los Valles Stainless with Copper Coil Still	7	12	
<b>Ja Ja</b> Los Valles Stainless Steel Column	8	14	
<b>Olmeca</b> Los Valles Copper Pot Still	7	12	
<b>Maestro Dobel</b> Los Valles Stainless Steel Column	8	14	
<b>Tres Agave</b> Los Valles Stainless with Copper Coil Still	8	14	
<b>Espolon</b> Sur de Los Altos Stainless Steel Column	9	15	
<b>Casamigos</b> Sur de Los Altos Copper Pot Still	10	18	
<b>Siembra Azul</b> Sur de Los Altos Copper Pot Still	10	18	
<b>Codigo 1530</b> Sur de Los Altos Copper Pot Still	8	14	
<b>Bribon</b> Sur de Los Altos Copper Pot Still	8	14	
<b>Prospero</b> Sur de Los Altos Copper Pot Still	8	14	

Añejo

<b>Siete Leguas</b> Sur de Los Altos Stainless Steel Column	8	13	
<b>Casa Noble</b> Sur de Los Altos Copper Pot Still	9	15	
<b>Corzo</b> Sur de Los Altos Stainless Steel Column	10	16	
<b>El Diamante del Cielo</b> Sur de Los Altos Stainless Steel	10	16	
<b>Chamuco</b> Sur de Los Altos Stainless Steel Column	10	16	
<b>Orgullo</b> Sur de Los Altos Stainless Steel Column	10	16	
<b>Pasote</b> Sur de Los Altos Copper Pot Still	8	13	
<b>Don Julio</b> Atotaniico, Los Altos Stainless with Copper Coil Still	10	16	
<b>Riazul</b> Los Valles Stainless with Copper Coil Still	9	15	

Extra Añejo

<b>El Tesoro Paradiso</b> Los Altos Copper Pot Still	15	25	
<b>Espolon</b> Sur de Los Altos Copper Pot Still	15	25	

Joven

<b>Casa Dragones</b> Los Valles Stainless Steel Column	26	48	
<b>Qui</b> Los Valles Stainless Steel Column	8	14	

**Raicilla** – These are "mezcals" from Jalisco. Being outside of the Mezcal D.O. they cannot use the word mezcal on their labels.

<b>La Venenosa Puntas Maximiliana</b> Stainless Still 6	10	16	
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**SMOKED PINEAPPLE MEZCALITO 16**

Mezcal, Smoked Pineapple, Jalapeño, Lemon, Agave.

**JALISCO RAZOR BLADE 16**

Mezcal, Cucumber, Lime, Agave, Cayenne, Jalapeño.

**PALOMA 16**

Tequila, Grapefruit, Lime, Agave, Soda, Salted Rim.

**PAPASITO VODKA 15**

Vodka, Lychee, Lemon Juice

**THE ABUELO 16**

Gin, Lime Juice, St. Germaine, Grapefruit, Agave

**MICHELADA 10**

Beer, Worcestershire, Hot Sauce, Lime Juice

**PISCO SOUR 16**

Pisco 100, Fresh Lime, Simple Syrup, Chickpea

**EL CHINGON MULE 15**

Pisco 100, Lime juice, Bitters, Ginger Beer.

**GUEY MOJITO 15**

Rum, Raspberry, Lime Juice, Mint, Agave.

**MARGARITAS 15 PITCHER 49/85**

Spicy +3

**Choice of:**

Pineapple, Strawberry, Passion Fruit, Mango, Guava, Raspberry, Blood Orange, pomegranate +3

**PICK ANY BRANDS FROM OUR EXTENSIVE MEZCAL AND TEQUILA MENU +8**

**SANGRIA 13 PITCHER 39/69**

Choice of red or white wine, Citrus, Fresh Fruit.

**HOUSE MADE SODA 7**

**Choice of:**

Pineapple, Strawberry, Passion Fruit, Mango, Guava, Raspberry, Blood Orange, Pomegranate

**VIRGIN MARGARITA 9**

**BASIL LEMONADE 7**

**SPICY LEMONADE 7**

**LEMONADE 7**

**ORGANIC SODA 5**

**Choice of**

Ginger Ale. Cola. Diet Cola. Grapefruit.

**KOMBUCHA 8**

**ICE TEA 8**

### SPARKLING / ROSE

**Cava Brut Reserva** 14 | 52  
Pere Ventura, Spain, NV.

**Rose, Cinsault** Summer Sault, Waiaina Estate 14 | 48  
Tukituki Valley/Hawke's Bay  
New Zealand 2018

### WHITE

**Viogner** 13 | 48  
Decibel, Hawkes Bay, New Zealand 2016

**Riesling** 13 | 48  
Giesen, New Zealand 2016

**Chardonnay** 14 | 52  
Innovacion, Mendoza Argentina 2013

**Sauvignon Blanc** 14 | 52  
Clouston & Co, New Zealand 2019

**Albariño** 46  
Lagar da Condesa, O Fillo Da Condesa,  
Rias Baixas, Galicia Spain 2018

### RED

**Cabernet Sauvignon** 13 | 48  
De Martino, Maipo Valley Chile 2018

**Malbec** 13 | 48  
Rucamalen, Mendoza, Argentina 2018

**Malbec** 14 | 52  
Nouveau, Guinta  
Hawkes Bay, New Zealand 2018

**Cab-Merlot-Malbec-Bonarda** 14 | 52  
Zolo, Mendoza, Argentina 2019

**Petit Verdot** 14 | 52  
Kingston Estate  
King Valley, South Australia 2008

**Tempranillo** 15 | 54  
Altocedro, Mendoza, Argentina 2015

**Cabernet Sauvignon** 59  
Monte Xanic, Baja California, Mexico 2014

**Malbec** 68  
Puramun, Mendoza, Argentina 2014

**Monastrell-Cabernet-Syrah** 79  
Bodegas Juan Gill, Murcia, Spain 2017

### BEER

**ON TAP** 8

### Mexico

**Monopolio Lager Clara**, American Lager, 5% 8

**Monopolio Lager Negra**, Vienna Lager, 5.5% 8

**Modelo Especial**, American Lager, 4.4% 8

**Corona Familiar**, American Lager, 4.8% 8

**Victoria**, Vienna Lager, 4% 8

**Negra Modelo**, Munich Dunkel Lager, 5.4% 8

**Day of the Dead**, American Blonde Ale, 5.6% 9

**Bocanegra Dunkel**, German Dunkel, 5% 9

**Bocanegra Pilsner**, German Pilsner, 5.5% 9

**Zemilla Mexican Hard Cider**, Apple Cider, 4% 8

**Corona Extra**, American Lager, 4.6% 8

**Cerveza Pacifico Clara**, American Lager, 4.5% 8

**Tecate**, American Lager, 4.5% 8

**Mexicali**, American Lager, 4.5% 8

### American

**Two Brothers Pale Ale**, APA, NY, 6% 9

**Stone IPA**, Indian Pale Ale, CA, 6.9% 9

**Lagunitas IPA**, Indian Pale Ale, CA, 6.2% 10

**Southern Tier 2XIPA**, Imperial IPA, NY, 8.2% 10

**Rogue Dead Guy Ale**, Maibock, OR, 6.5% 10

**Omegang Pale Sour**, American Ale, NY, 6.9% 10

**Allagash**, Allagash Curieux, Abbey Tripel, ME, 11% 12

**California Ace Berry Rose**, Apple Cider, CA, 5.0% 8

### International

**Green's Quest**, Belgium Pale Ale (GF), 8.5% 16

**Glutenberg**, APA (GF), Quebec, 5.5% 9

**Orval Trappist Ale**, Belgium Pale Ale, 6.3% 15

**Trappistes Rochefort 10**, Quadruple, 17

Strong Dark Ale 11.3%

**Schneider Aventinus**, Weizenbock, German 12  
Wheat Beer 8.2%

**Alhambra Roja**, German Doppelbock, Spain, 7.2% 10