

DE BUENA PLANTA

GARDEN CLUB AND MEZCALERIA

WEEKLY HAPPENINGS

SCAN BELOW

SEE OUR MUSIC SCHEDULE
& EVENTS



HAPPY HOUR

WEDNESDAY-FRIDAY 4-6PM

1/2 OFF COCKTAILS

1/2 OFF WINE

6 DOLLAR DRAFTS

25 DOLLAR BEER BUCKET

INDUSTRY NIGHT

WEDNESDAYS 4-10PM

2 FOR 1 COCKTAILS

1/2 OFF WINE

6 DOLLAR DRAFTS

TRIVIA

THURSDAYS 8-10PM

COCKTAILS

MARGS & MEZCALITAS

Single or pitcher for the table

FLAQUITA MARGARITA \$14/60

Our house skinny margarita
Blanco & Reposado Tequila,
Cointreau, Lime

CASITA MEZCALITA \$15/60

Mezcal, Wild Agave, Lime,
Chile Liqueur, Cane Sugar

CHINGON \$16/64

Mezcal or Tequila, Morita Chile,
Pineapple, Smoke, Lime

ONE WAY TICKET \$17/68

Mezcal or Tequila, Strawberry, Blanc
Vermouth, Orange Blossom, Lime

FLORES \$16/64

Mezcal or Tequila, Hibiscus,
Spitz Aperitif

NEO CLASSICS

Our takes on the drinks you know & love

OAXACAN OLD FASHIONED \$18

Mezcal, Bourbon, Demerara, Angostura,
Flamed Orange Oil

GARDEN MOJITO \$16

White Rum, Muddled Garden Mint,
Angostura Bitters, Demerara, Soda

AZTEC CHILI PALOMA \$16

Chili Oil Washed Tequila, Aperol, Lime,
Rosemary, Grapefruit Soda

GOLDEN CAIPIRINHA \$16

Mezcal, Besamim, Fresh Muddled
Citrus, Chipotle

GARDEN MOJITO \$16

White Rum, Muddled Garden Mint,
Angostura Bitters, Demerara, Soda

AGWA FRESCA \$16

Vodka, Agwa De Coca, Demerara, Lemon

ELDORADO \$25

Anejo Mezcal, Cognac, Vermouth Di Torino,
Ramazotti, Bitters

FROZEN

Stay cool with a frozen treat

COCOCOLADA \$16

Mezcal, Rum, Cacao, Coconut
Cream, Pineapple, Lime

ROTATING HORCHATA (N/A) \$14

Cinnamon, Rice, Toasted Almond, Mixed Nuts
Add A Shot +\$3

LOW PROOF

Lower ABV cocktails

GEN + TONIC \$12

Dolin Genepy, Tonic Water, Flamed Rosemary

TEPACHE HIGBALL \$15

House Pineapple Tepache, Choice of Spirit,
Ginger, Harissa, Angostura

BEER

Please ask you server about our seasonal & rotating beers

DRAFT

SKYDUSTER SUPER DRY \$8

Japanese Style Lager, Venice, CA 5%

BOTTLES & CANS

21st AMENDMENT EL SULLY \$7

Mexican Style Lager, San Leandro, CA 4.8%

SKYDUSTER IPA \$7

West Coast IPA, Venice, CA 7%

BEER BUCKET

SKYDUSTER IPA -OR- EL SULLY \$32

5 Icy Cold Cans

NON-ALCOHOLIC

NO PROOF

Alcohol-free options

CILANTRO-MINT MOJITO \$12

Fresh Pressed Lime, Cilantro, Mint, Rosemary Syrup, Lime, Soda

YUZU + AVO \$13

Avocado, Yuzu, Lavender

RITA MORENO \$8

Mexican Sprite or Coke, House Jamaica Grenadine

COCA-COLA MEXICANA \$6

MANDARIN JARRITOS \$6

TEPACHE \$4

WINE

Please ask you server about our seasonal wine selection

SPARKLING

PET NAT

RED

WHITE

ORANGE

TEQUILA

2oz ADDITIVE-FREE POURS

THE COMFORTABLE & FAMILIAR

Household names, been around the block, easy to find & relate to

CAZADORES

BLANCO \$12 REPOSADO \$14

NOM 1487 means "The Hunters". Mozart is played during fermentation. Not confirmed additive free.

SIETE LEGUAS

BLANCO \$14 REPOSADO \$18

NOM 1120 was named after Pancho Villa's horse, which could run "7 Leagues" without tiring. Crushed with tahona and roller mill.

EL TESORO

BLANCO \$15 REPOSADO \$18

NOM 1139 Don Felipe Camarena created in 1937, milled by Tahona.

PATRON

SILVER \$15 REPOSADO \$18 ANEJO \$21

NOM 1492 founded in 1989 by John Paul DeJoria, who founded Paul Mitchell hair products, Patron was the first premium tequila introduced to the United States.

EL TEQUILENO

REPOSADO \$29 ANEJO \$24

NOM 1108 founded in 1959 by Don Jorge Salles Cuervo. 98% of all biproduct is re-used at the distillery and the agave fields.

TEQUILA OCHO

BLANCO \$16 ANEJO \$25

NOM 1474 a collaboration between Carlos Camarena and restaurant owner and Tomas Estes in 2008. Every bottle contains agaves from a single field.

O' RTE

BLANCO \$13

A family owned, single-estate 100% blue weber agave pour.

FLECHA AZUL

BLANCO \$13

A citrus-forward, crisp pour with notes of spice and honey.

HERRADURA

BLANCO \$14 REPOSADO \$16 ULTRA \$21

With a rich history of following the traditional process of tequila distillation since 1870, Herradura is a well-known and reliable producer.

THE CURIOUS & DISTINGUISHED

Dip your toes in the water, try something new, all zero additive and use traditional extraction & cooking methods by supreme master's of the craft

TERRALTA

BLANCO \$15 REPOSADO \$19 ANEJO \$23

NOM 1579 is produced at El Pandillo by Felipe Camarena, brother to Carlos, using a deep well water source. Entirely extracted by tahona.

PALADAR

BLANCO \$15 REPOSADO \$19

NOM 1109 a partnership with Pete Nevenglosky and Master Distiller Eduardo Orendain, Jr. The bottom of the bottom is dipped in the volcanic soil where the agave's are grown.

TEQUILA

2oz ADDITIVE-FREE POURS

DAHLIA CRISTALINO

BLANCO \$12

A lightly aged tequila filtered and refined through the Cristalino process

LALO

BLANCO \$16

NOM 1468 founded by Lalo Gonzalez, grandson of Don Julio Gonzalez (of Don Julio fame). Lalo uses only deep well water and champagne yeast in his process.

EL SATIVO

BLANCO \$16 ANEJO \$24

NOM 1480 using exclusive single estate agave's, this tequila is certified 100% organic and kosher.

DON FULANO

OVERPROOF BLANCO \$19

NOM 1146 created by the Fonesca family at their distillery, Don Fulano is a toned and vibrant expression of Highland Agave. Rested in stainless steel to mingle.

THE LEGENDARY & SHOW STOPPING

These are selections that change the way you taste & feel about the spirit. Pours that haunt while you sleep & you seek constantly while you wake

VOLANS

BLANCO \$21 REPOSADO \$27

NOM 1579 is also produced at El Pandillo by Felipe Camarea. A mix of spring, well, and rainwater are only things added. 100% Tahona crushed, aerated and oxygenated before bottle.

CASCAHUIN

PLATA 48 OVERPROOF BLANCO \$21 TAHONA BLANCO \$23

NOM 1123 the legendary Rosales family has been producing the highest quality lowland tequila. Steeped in tradition, there are few distillers comparable.

ARTENOM 1123

BLANCO \$20

NOM 1123 conditioned for 28 days in Brandy barrel that contained Mezcal.

SIETE LEGUAS DECADAS

BLANCO \$65

A limited edition Siete Leguas bottle, Decadas was made to celebrate the 70th anniversary of the brand. 100% tahona crushed wild grown agaves.

CHAMUCOS

EXTRA ANEJO \$35

NOM 1586 a blend of 3 year, 4 year, and 5 year tequilas. Handblown glass bottle, 100% Organic for an immense cocoa and butterscotch bomb.

DON FULANO IMPERIAL

EXTRA ANEJO \$34

NOM 1146 5 year Extra Anejo aged in European oak and finished in Oloroso Sherry Casks.

TEARS OF LLORONA

EXTRA ANEJO \$69

NOM 1146 crafted by German Gonzalez crafting a 5 year Extra Anejo from Sherry, Scotch, and Cognac Casks and small batch bottled at 43%.

MEZCAL & DESTILADO DE AGAVE

2oz POURS

CULTIVATED HEART

The most common varietal of cultivated agaves for mezcal, on average an Espadin takes 5-8 years to mature before it is harvested. It means "sword" or "blade" as it describes the sharp leaves of the plant. Ensembles are blends of agaves based on profiles and availabilities for the region & can include any number of varietals

AMARAS ESPADIN \$15

San Juan del Rio, Oaxaca 41%

DEL MAGUEY CHICHICAPA \$25

San Baltazar Chichicapa, Oaxaca 48%

DOS HOMBRES JOVEN \$17

San Luis del Rio, Oaxaca 42%

ESPINA NEGRA AGAVE \$18

Santa Ana, Oaxaca 45%

NETA ESPADIN \$31

Miahuatlan, Oaxaca 48.1%

SAN BARTOLO ESPADIN \$14

Yautepec, Oaxaca 45%

LA TIERRA DE ACRE CENIZO \$15

(Cenizo)Nombre de Dios, Durango 45%

MADRE ENSAMBLE \$19

Santiago Matatlan, Oaxaca 45%

UNION UNO ENSAMBLE \$13

San Baltazar Guelavila, Oaxaca 40%

UNCAGED & NEARLY WILD

As the popularity of Mezcal increases, the production & curation are careful to match. We select producers that are mindful of their impact on resources & are replanting as they consume and try to offset their environmental impact as they produce beautiful spirits. In some regions, a common name means a different plant or approach, so we will categorize by producer rather than species

AGUA DE SOL TOBASICHE \$26

San Baltazar Chichicapam 45%

AMARAS CENIZO \$23

Nombre de Dios, Durango 46%

AMARAS MEXICANO \$41

Tlacolula, Oaxaca 43%

BANHEZ ARROQUENO \$25

San Augustin Amatengno, Oaxaca 47%

BANHEZ CUISHE \$21

Ejutla, Oaxaca 47%

NETA MADRECUIXE \$37

San Luis Amatlan 48.1%

MEZCAL & DESTILADO DE AGAVE

2oz POURS

Pechuga is an occasional spirit where the final distillation hangs fruit, spices, and/or meats in the still

DEL MAGUEY PECHUGA \$36

Chicken, Santa Catarina Minas 49%

MAL BIEN ZACATE LIMON \$14

Lemongrass, San Dionisio Ocotepec 40%

VAGO ELOTE \$17

Corn, Candelaria Yegole, Oaxaca 50%

RARITIES & MIRAGES

While these may sound familiar, they are true treasures & are limited in scope and offering. Precious & ephemeral, we may not have these again

AMARAS SIERRA NEGRA \$30

Mitla, Oaxaca 43%

AMARAS SACATORO \$32

Xochipala, Guerrero 43%

BANHEZ TEPEZTATE \$24

San Augustin Amategno, Oaxaca 46%

BANHEZ JABALI \$35

Ejutla, Oaxaca 47%

ESPINA NEGRA TEPEZTATE \$20

Santa Ana, Oaxaca 45%

ESPINA NEGRA TOBALA \$19

Santa Ana, Oaxaca 45%

LA TIERRA DE ACRE TEPEZTATE \$29

Santa Ana, Oaxaca 45%

NETA JABALI ENSAMBLE \$41

Miahuatlan, Oaxaca 47%

ULTRAMUNDO LAMPARILLO \$33

Nombre de Dios 47%

YUU BAAL TEPEZTATE \$32

San Juan del Rio, Oaxacao 48%

YUU BAAL TOBALA \$31

San Juan del Rio, Oaxacao 45%



ADJACENT DISTILLATES

2oz POURS

Raicilla is a distillate produced from many species of agave in southwest Jalisco, yet not using the techniques & traditions of Tequila. Sotol is a product of distilling the "desert spoon" plant, which is related to agave, but not quite the same

RAICILLA

ESTANCIA MAXAMILLIANA \$17

La Estancia, Jalisco 45%

LA VENENOSA TABERNAS \$18

Multiple Villages, Jalisco 45.1%

LAS PERLAS RAICILLA DE CASTA \$29

Las Guasimas, Jalisco 48%

PUNTAGAVE RUSTICO \$26

Cabo Corrientes, Jalisco 44%

RAICILLA DE UNA \$17

Mascota, Jalisco 43%

SOTOL

HIGUERA TEXANUM \$17

Aldama, Chihuahua 49.9%

FLIGHTS

LA MAESTRA \$30

A flight celebrating women in mezcal, whether they are founding a brand or producing the bottles themselves

YOLA ESPADIN

AGUA DEL SOL ESPADIN

AGUA DEL SOL TOBASICHE

SALVAJE \$40

Three unique wild agave expressions

DEL MAGUEY CHICHICAPA

YUU BAAL TEPEXTATE

BANHEZ ARROQUENO

EL MILLONARIO \$80

Three of our rarest tequila pours

CHAMUCO EXTRA ANEJO

TEARS OF LA LLORONA

SIETE LEGUAS DECADAS

BAR SNACKS

CHIPOTLE LIME FAVA \$6

Housemade Crispy Fava Beans, Chipotle Lime Seasoning, Lime

'CHICHARRON' \$7

Rice Paper, Buena Spice Blend, Cholula Hot Sauce

LIME TAJIN CUCUMBERS \$5

Slice Pickled Cucumbers, Tajin, Fresh Lime Juice

TODO BOTANAS \$15

Trio of All Three Bar Snacks

SMALL & SHAREABLE PLATES

GARDEN GUACAMOLE \$13

Housemade Tortilla Chips, Aztec Chili Oil, Cilantro, Cotija (D)

CHIPS & SALSA \$9

Housemade Tortilla Chips, Molcajete

BUENITAS \$8

Crispy Corn & Queso Fritters, Guasacaca (D)

ELOTE \$9

Grilled Mexican Corn on The Cob, Harissa Aioli, Cotija (D), Buena Blend

BUENA NACHOS \$15

Housemade Tortilla Chips, Carrot & Cashews Cheese (N), Beans, Chipotle Mayo, Lime Creama, Pico De Gallo, Guacamole, Cilantro

ADD ONS

CHOOSE TO ENHANCE YOUR DISH

IMPOSSIBLE CHORIZO (S) \$4

CHUNK STEAK (S)(G) \$10

AVOCADO \$4

EGG \$3

MAKE IT VEGAN \$2

Sub Vegan Cheddar

*all menu items are vegan and gluten free unless stated with:
(N) contains nuts / (G) contains gluten / (D) contains dairy / (S) contains soy
an optional 4% health and wellness fee has been added to the bill to support
health insurance for our staff. we are not liable for allergies. please alert
us if you have any allergies as we do have nuts & gluten in-house.

TACOS

(2 TACOS PER ORDER)

BARBACOA \$18

Slow-Roasted Chunk Foods™ 'Steak' (G)(S)
with Buena Seasoning, Lime, Cilantro,
Onions, Corn Tortillas

AL PASTOR \$12

Roasted Mushroom, Pickled Onion, Grilled
Pineapple, Cilantro, Chipotle Aioli.
Corn Tortillas

GRINGA \$14

Impossible Carne Molido (S), Shredded
Cabbage, Pico De Gallo, Cheddar (D),
Jalapeno Ranch, Corn Tortillas

BAJA CAULIFLOWER \$12

Roasted Cauliflower, Chipotle Aioli, Pico De
Gallo, Cotija (D), Cilantro, Corn Tortillas

LA BOMBA

Taco Trio - One of Each \$20

HANDMADE MASA

LOADED QUESADILLA \$11

Poblano Mix, Cheese, Corn Tortillas,
Side of Molcajete Salsa
Add Your Choice Of Meat: Barbacoa \$6 (G),
Impossible Carne (S) \$5, or Pastor \$4

TOSTADA DE PICADILLO \$12

Veggie Medley, Impossible Carne Asada (S),
Shredded Cabbage, Chipotle Aioli,
Cilantro, Pickled Onions, Vegan Cotija

MAIN PLATES

CARNE ASADA PLATE \$25

6oz. Grilled Chunk Food™ 'Steak' (G)(S),
Mexican Onions, Tomatoes, Jalapeno,
Chimichurri Sauce, 2 Corn Tortillas

OAXACAN GRILLED CABBAGE \$15

Braised & Grilled Cabbage, Jalapeno Crema,
Pico De Gallo, Cilantro, Pecan Chorizo (N)(S)

ROASTED CHILE RELLENO \$24

Roasted Stuffed Poblano Topped with
Espanola Sauce & Cotija (D), Side of
Fried Beans & Mexican Rice (S)

GARDEN SPRING SALAD \$17

Arugula, Shredded Cabbage, Green Goddess
Vinaigrette, Smoked Beets, Crispy Chickpeas,
Vegan Cotija

VEGETABLES A LA PARRILLA \$16

Grilled Seasonal Veggies,
Chimichurri, Side of Corn Tortillas

Add Your Choice of Meat:
Barbacoa (D) \$6, Pastor \$4, or
Impossible Carne Molido (S) \$5

POSTRES

CHURROS CRUJIENTES \$11

Cinnamon Sugar, Abulita Chocolate Sauce (D)
(Contains Egg)

ARROZ EN LECHE \$11

rice Pudding, Jamaica Glaze, Raisins,
Candy Walnuts (N)

3 LECHE \$11

Sponge & Soaked Cake, Whipped Vegan Cream,
Cocoa Powder (V) (Contains Egg)

CARAJILLO MARTINI \$11

Distilled Agave, Cold Brew, Liquor 43,
Sea Salt, Coffee Liqueur,
Baking Spice

AFTER DINNER SIPPERS

MEZCAL

AMARAS ESPADIN REPOSADO \$18

TEQUILA

INSOLITO ANEJO \$20

EL SATIVO ANEJO \$15

RUM

FLOR DE CANA 7YR \$18

SMITH + CROSS \$16

COGNAC

REMY MARTIN "1738" \$27

ALMA TEPEC

**SPICY CORDIAL MADE FROM
ANCESTRAL PASILLA CHILES \$27**

AMAROS

CACAO NIB INFUSED CYNAR \$20

AMARO CIOCARO \$12

+ Mezcal Reposado or Insolito Anejo +\$10

AMARO ANGELENO \$17

+ Mezcal Reposado or Insolito Anejo +\$10

