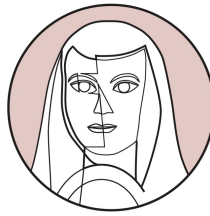


Sor Ynéz RESTAURANT



@sorynez
1800 N. American St

ESPECIAL \$9

La Gritona Reposado & Love City Lager
all female owned/operated city wide special

COCKTAILS

Frida \$11

charred corn infused blanco, orange liqueur, lime

Hot Lips \$12

jalapeño infused blanco, grapefruit, lime, cinnamon

Mex Tai \$13

blanco uruapan rum, la gritona reposado, lime,
orange liqueur, avocado pit orgeat

Butterfly Effect \$14

butterfly pea infused condesa gin, apaluz, luxardo,
lemon, lavender, club soda

Ponche Tequilero \$15

1800 reposado, traditional fruit punch - served hot

El Valiente \$17

gran centenario añejo, mezcal, antico vermouth,
angostura, orange bitters

Oaxacan Old Fashioned \$18

YOLA mezcal, piloncillo, angostura

WINE

red

House Agave Sangria \$9

Galerna, Spain \$10

garnacha

Solar de Randez, Spain \$10 / \$40

rioja

Cono Sur, Chile \$12 / 48

pinot noir

white

Lo Brujo, Spain \$9 / \$36

macabeo

Maruxa, Spain \$15 / \$60

godello

bubbles

Casteller, Spain \$10 / \$40

BEER

bottle/can

Corona \$5.5

mx lager 4.6%

Tecate \$4.5

mx lager 4.5%

Modelo Especial \$6.5

mx lager 5.4%

Modelo Negra \$6.5

mx dunkel lager 5.4%

Love City Lager \$5.5

lager 4%

Love City Eraserhood \$8

hazy ipa 7.2%

Two Robbers Hard Seltzer \$6.5

fruit punch, watermelon, or mango 4.5%

draft

Sojourner lager \$5

mx style lager 4.5%

Hale & True Sail Away \$7

mango cider 6.9%

Levante

Cloudy & Cumbersome \$8

NEIPA 5.9%

NON-ALCOHOLIC

Soda \$2.5

Jarritos \$3

Mexican Coke \$3.5

Topo Chico \$3.5

Sparkling Lavender Lemonade \$5

lavender, lemon, club

Ponche \$9

traditional fruit punch - served hot

CAFÉ

whole, almond & oat milk

Coffee \$4

Espresso \$3.5

Double Espresso \$4.5

Cappucino \$4.5

Latte \$5

Hot Tea \$3

DESSERT

Concha \$5

brioche roll, cookie crust

Vegan Churros \$7

oat milk champurrado

Flan Napolitano \$7

goat's milk cajeta, berries

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Carajillo \$15

licor43, 1800 reposado, espresso