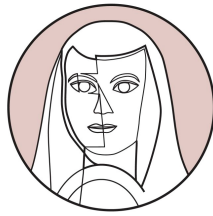


Sor Ynéz

RESTAURANT



@sorynez
1800 N. American St

ESPECIAL \$9

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

COCKTAILS

Hot Lips \$12

blanco, grapefruit, lime, cinnamon, spicy tincture

Mex Tai \$13

blanco charanda, reposado, lime, orange liqueur, avocado pit

La Estrella \$13

libelula blanco, lemon, honey, xtabentú, cava

Charandito \$14

añejo charanda, white rum, lime, simple, mint

Piña pa la Niña \$14

birria washed mezcal, lemon, pineapple, agave

Butterfly Effect \$15

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

Smokey Gonzalez \$18

banhez espadin mezcal, sweet vermouth, campari

Oaxacan Old Fashioned \$18

YOLA mezcal, piloncillo, angostura

WINE

red

House Agave Sangria \$9

Solar de Ranz, 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

cava

BEER

bottle/can

Corona \$5.5

mx lager 4.6%

Modelo Especial \$6.5

mx lager 5.4%

Modelo Negra \$6.5

mx dunkel lager 5.4%

Love City Lager \$5.5

lager 4%

Two Robbers Hard Seltzer \$6.5

fruit punch, watermelon, or mango 4.5%

draft

Sojourner lager \$5

mx style lager 4.5%

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

Tepache \$9

pineapple, orange, tamarind, piloncillo

CAFÉ

whole, almond & oat milk

Coffee \$4

Espresso \$3.5

Double Espresso \$4.5

Cappucino \$4.5

Latte \$5

Hot Tea \$3

DESSERT

Strawberry Rhubarb Tamal \$8

Concha Ice Cream Sandwich \$11

sweet bread, cajeta, berries

Chocoflan \$12

chocolate cake, flan, cajeta, pecans

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Carajillo \$15

licor43, 1800 reposado, espresso