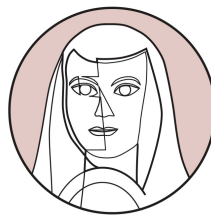


Sor Ynéz RESTAURANT



@sorynez
1800 N. American St

COCKTAILS

Hot Lips \$13

tequila blanco, grapefruit, lime, cinnamon, spicy tincture

Piña pa la Niña \$15

birria washed mezcal, lemon, pineapple, agave

Butterfly Effect \$15

butterfly pea flower infused gin, mezcal,
luxardo, lemon, lavender, club

Cucumber Jaww \$15

tequila blanco, cucumber juice, black pepper simple,
celery bitters, club, tajin

Sunset de Verano \$16

cardamom infused vodka, sage simple, lime,
pineapple, aperol, cava

The Blue Parrot \$17

charanda anejo, tequila blanco, mezcal, pineapple,
cream of coconut, blue curacao

Smokey Gonzalez \$18

mezcal, sweet vermouth, campari

Oaxacan Old Fashioned \$18

mezcal, piloncillo, angostura

WINE

red

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

rioja

Cono Sur, Chile \$12 / 48

pinot noir

Palafox, Mexico \$15 / 60

pionero tinto - tempranillo

white

House Agave Sangria \$9

Lo Brujo, Spain \$9 / \$36

macabeo

Henri Lurton, Mexico \$17 / 68

chenin

rosé

Lo Brujo, Spain \$10 / \$40

rosado

El Bajio, Mexico \$12 / 48

sparkling rosé

sparkling

Casteller, Spain \$10 / \$40

cava

ESPECIAL \$9

La Gritona Reposado & Love City Lager

all female owned/operated city wide special

BEER

bottle/can

Love City Lager \$5.5

lager 4%

Modelo Especial \$6.5

lager 5.4%

Modelo Negra \$6.5

dunkel lager 5.4%

Pacífico \$6.5

pilsner-style lager 4.4%

Two Robbers Hard Seltzer \$6.5

fruit punch, watermelon, or mango 4.5%

draft

Sojourner lager \$5

lager 4.5%

Neshaminy Creek

Shape of Hops \$9

imperial IPA 8.5%

Graft Farm Flor \$9.5

cider 6.9%

NON-ALCOHOLIC

Soda \$3.5

Jarritos \$4

Mexican Coke \$4.5

Topo Chico \$4.5

Watermelon Lemonade \$5

watermelon, lemon

Tropical Agua fresca \$5

mango, pineapple, orange

Tepache \$9

pineapple, orange, tamarind, piloncillo

CAFÉ

whole, almond & oat milk

Coffee \$4

Espresso \$3.5

Double Espresso \$4.5

Cappuccino \$4.5

Latte \$5

Hot Tea \$3

DESSERT

Mango Sorbet \$8

fruit salad, tamarind-hibiscus chamoy, tajin, mint

Concha Ice Cream Sandwich \$11

sweet brioche, cajeta, berries

Pan de Elote \$12

corn bread, chocolate truffle ice cream, cajeta, corn nuts

Carajillo \$15

licor43, espresso