

# Casa Susanna

## CORN TORTILLAS FOR THE TABLE (Cónico Rojo)

\$6/10

### Botanas

Roasted Pepitas, Chile Negro, Árbol y Limón

\$7

Chile de Pera and Meyer Lemon, Gochujang,  
Calabrian Chili

\$7

Vegetable Escabeche

\$8

### Masa

Tételas de Frijol Bayo (Cónico Azul),  
Poblano Pepper, Alpine Cheese, Salsa Verde

\$12

Tlacoyo de Camote (Cónico Azul), Quelites,  
Clothbound Cheddar, Salsa Negra

\$12

Tamal de Morcilla (Tuxpeño Amarillo)

\$12

Aguachile de Scallops,  
Kumquat, Sunflower, Hoja Santa

\$20

Tostada de Steelhead Trout,  
Epazote Crema, Guajillo, Trout Roe

\$22

### Verduras

Grilled Little Gem, Perilla, Masa Crisp, Coriander Dressing

\$17

Grilled Nopal Salad, Quelites, Smoked Queso Fresco

\$17

Smoked Cauliflower, Sikil Pak, Salsa Seca

\$18

Chayote, Red Watercress, Chipotle, Peanut

\$17

Sope de Blue Oyster Mushroom, Frijol Negro  
y Huitlacoche, Fermented Tomatillo

\$18

### Carne

Beef Tongue, Caraflex Cabbage, Salsa Macha

\$26

Whole Grilled Mackerel Al Pastor, Caramelized Fennel  
and Guajillo Salsa, Fermented Fennel Curtido

\$35

Tamal Tonto (Tuxpeño Amarillo),  
Duck Leg Confit, Fermented Mole Negro,  
Crema y Pickled Habanero Red Onions

\$28

Wood Fired Veal Sweetbreads, Frijol Negro,  
Roasted Garlic

\$28

Smoked Goat Birria Tatemada

\$33

Dry Aged Ribeye Cowboy Steak, Grilled Spring  
Onion, Fire Roasted Bone Marrow Salsa

\$145

### Dulce

Prickly Pear Sorbet,  
Mezcal Frozen Winter Citrus

\$12

Arroz con Leche, Horchata  
and Brown Butter Ice Cream,  
Macadamia, Caramelized  
White Chocolate

\$13

Tamal de Chocolate  
(Tuxpeño Amarillo), Burnt  
Corn Husk Cream, Cacao Nibs

\$13

## Cocktails

Classic Margarita	\$16
<i>blanco tequila, narano bitter orange liqueur, fresh lime juice</i>	
Elote Sour	\$16
<i>jalapeño infused blanco tequila, nixta licor de elote, strawberry, fresh lime juice</i>	
Valenti Martini	\$16
<i>condessa prickly pear-orange blossom gin, jalapeño infused blanco tequila, mezcal, genepy, dry vermouth, celery bitters</i>	
Cantaritos	\$16
<i>blanco tequila, pajarote ponche de tamarindo liqueur, fresh grapefruit, orange and lime juice</i>	
Cel-raicilla	\$16
<i>blanco tequila, guanabana, fresh lime and celery juice, raicilla mist</i>	
Tepache Colada	\$18
<i>blanco tequila, charanda uruapan oaxacan rum, tepache, coconut, fresh lime juice, angostura bitters</i>	
Mezcal Negroni (Draft)	\$16
<i>mezcal, forthave red aperitivo, cocchi di torino sweet vermouth, ancho reyes</i>	

## Beer

Draft -Modello Negro	\$8
Draft - NY Pale, Mill House	\$8
Session India Pale Larger, Microclimate, WestKill	\$9
“Fatty Tecate”- Calamansi, Spicy Seasalt	\$6
Mountain Larger - False Summit, WestKill	\$9
Pilsner - Polish, Return Brewing	\$9
Sour - Rusk, WestKill	\$9

## Spirits

<b>Amaro</b>	
Amargo Vallet angostura	\$12
Fernet Vallet Aperitivo	\$12
Forthave Aperitivo Red	\$12
Granada Vallet	\$12
<b>Bourbon</b>	
Taconi Dutchess Private Reserve	\$14
<b>Fortified Wine</b>	
Cocchi di Torino Sweet Vermouth	\$9
Dolin Dry Vermouth	\$8
<b>Liqueurs</b>	
Alpe Genepy	\$12
Casa d'Arisiti Huana	\$12
Casa d'Arisiti Narano	\$12
Nixti Licor de Elote	\$11
Pajarote Tamarind	\$10

<b>Raicilla</b>	
Estancia Raicilla	\$16
Estancia Destilado de Pulque	\$16
<b>Sotol</b>	
Sotol Por Siempre	\$14
<b>Mezcal</b>	
Gem & Bolt	\$16
Jolgorio Tobala	\$28
La Medida Tepeztate	\$26
Los Vecinos (Well)	\$10
Mezcal Macurichos Espadin	\$18
Con Cacao	
Real Minero Espadin/Baril	\$26
Vago Elote	\$16
<b>Gin</b>	
Condessa Classica	\$14
Condessa Prickly Pear	\$12

## Wines

<b>Sparkling</b>	
Cava Brut Nature, Alta Alella “Mirgin Gran Reserva” 2018	\$16
Lambrusco, Quarticello “Cioke” 2020 Emilia-Romagna	\$15
<b>White</b>	
Ribeira Sacra, Guímaro, Vino Blanco 2021 Galicia, Spain	\$16
Palomino Fino, Primitivo Collantes “Viña Matalián” 2020 Andulucia, Spain	\$15
Chardonnay, Villard “Grand Vin” 2019 Casablanca Valley, Chile (organic)	\$18
<b>Rosé</b>	
Litrozzo Rosato, La Coste 2021 Lazio, Italy 1L	\$19
<b>Orange</b>	
The Flood, Swick Wines 2021 WA & OR	\$20
<b>Red</b>	
País, Roberto Henriquez, Old Vines, Rivera Del Notro 2021 Valle del Bío-Bío, Chile	\$16
Garnacha, Alta Alella “GX Catalunya” 2021 Spain	\$15
Sangiovese, Chiara Condello, Predappio 2020 Emilia-Romagna	\$19

## Non-Alcoholic

Sugarcane Cola	\$6	Coffee	\$5
Cold Brew	\$6	Tea	\$5
Face Plant	\$9	Spice Girl	\$9
<i>coconut water, fresh pineapple, celery and lime juice</i>		<i>hibiscus, fresh grapefruit and lime juice, cinnamon, allspice, clove, agave nectat</i>	

## Tequila

AmatitteÑa Anejo	\$24
Casa San Matias Tahona Reposada	\$20
Gran Senora Anejo	\$18
Pueblo Viejo Blanco(Well)	\$8
Siembra Azul Blanco	\$20
Siete leguas Blanco	\$18
Tapatio Blanco 110	\$20
Tepozan Reposado	\$18
Tequila Ocho Extra Anejo	\$40
<b>Rum</b>	
Charanda Uruapan Blanco	\$10
Charanda Uruapan Anejo	\$12
Charanda Uruapan Anejo con Hogos	\$16
<b>Vodka</b>	
Supergay	\$12
<b>Rye Whisky</b>	
Ragtime	\$16