

Casa Susanna

HOUSE MADE MASA

HEIRLOOM RED CORN TORTILLAS FOR THE TABLE \$6/\$10

Botanas

Roasted Pepitas, Chile Negro, Chili Árbol, Lime

\$7

Pear, Meyer Lemon, Gochujang,
Calabrian Chile

\$7

Vegetable Escabeche

\$8

Masa

Tételas de Frijol Bayo (heirloom blue corn),
Poblano Pepper, Alpine Cheese, Salsa Verde

\$12

Tlacoyo de Camote (heirloom blue corn), Quelites,
Clothbound Cheddar, Salsa Negra

\$12

Blood Sausage Tamal (heirloom yellow corn)

\$12

Scallop Aguachile,
Kumquat, Sunflower, Hoja Santa

\$20

Uni Tostada,
Epazote Crema, Guajillo, Trout Roe

\$22

Verduras

Grilled Little Gem, Perilla, Masa Crisp, Coriander Dressing

\$17

Grilled Cactus Salad, Quelites, Smoked Queso Fresco

\$17

Smoked Cauliflower, Sikil Pak, Salsa Seca

\$18

Chayote, Red Watercress, Chipotle, Peanut

\$17

Blue Oyster Mushroom Sope, Black Bean,
Huitlacoche, Fermented Tomatillo

\$18

Carne

Beef Tongue, Caraflex Cabbage, Salsa Macha

\$26

Whole Grilled Mackerel Al Pastor, Caramelized Fennel,
Guajillo Salsa, Fennel Sauerkraut

\$35

Tamal Tonto (heirloom yellow corn),
Duck Leg Confit, Fermented Mole Negro,
Crema y Pickled Habanero Red Onions

\$28

Wood Fired Veal Sweetbreads, Black Bean,
Roasted Garlic

\$28

Smoked Goat Birria Tatemada

\$33

40oz 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
with Brown Butter Ice Cream,
Macadamia, Caramelized
White Chocolate

\$13

Tamal de Chocolate
(heirloom yellow corn), Burnt
Corn Husk Cream, Cacao Nibs

\$13

Cocktails

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

Beer

Draft -Modello Negro	\$8
Draft - NY Pale, Mill House	\$8
Session India Pale Lager, Microclimate, WestKill	\$9
Tecate	\$6
Mountain Lager - False Summit, WestKill	\$9
Pilsner - Polish, Return Brewing	\$9
Sour - Rusk, WestKill	\$9

Spirits

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

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

Wines

Sparkling	
Cava Brut Nature, Alta Alella "Mirgin Gran Reserva" 2018	\$16
Lambrusco, Quarticello "Cioke" 2020 Emilia-Romagna	\$15
White	
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
Rose	
Litrozzo Rosato, La Coste 2021 Lazio, Italy 1L	\$19
Orange	
The Flood, Swick Wines 2021 WA & OR	\$20
Red	
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 Emil- ia-Romagna	\$19

Non-Alcoholic

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

Tequila	
Amatitteña Anejo	\$24
Casa San Matias Tahona Re- posada	\$20
Gran Senora Anejo	\$18
Pueblo Viejo Blanco	\$8
Siembra Azul Blanco	\$20
Siete leguas Blanco	\$18
Tapatio Blanco 110	\$20
Tepozan Reposado	\$18
Tequila Ocho Extra Anejo	\$40
Rum	
Charanda Uruapan Blanco	\$10
Charanda Uruapan Anejo	\$12
Charanda Uruapan Anejo con Hogos	\$16
Vodka	
Supergay	\$12
Rye Whisky	
Ragtime	\$16