

CHULITA

COCKTAIL MENU

COCTELES

Seasonal Margarita	18
Tequila, Santa Monica Farmer's Market Fruit, Fresh Lime, Agave/Orgeat	
Hibiscus Margarita	18
Mezcal, Hibiscus, Fresh Lime, Agave	
La Flaca Margarita	17
Classic Skinny Margarita, Tequila Blanco, Fresh Lime, Agave	
Spicy Margarita	17
Tequila, Fresh Lime, Jalapeño-Infused Agave	Sub Mezcal +1
Mezcal Negroni	18
Mezcal, Carpano Antica, Gran Classico	
La Chulita	18
Mezcal, Pineapple Tepache, Fresh Lime, Almond Orgeat, Spicy Bitters	
El Pepino	17
Tequila Blanco, Cucumber, Fresh Lime, Jalapeño-Infused Agave	
Bad Hombre	18
Mezcal, Lemon, Grapefruit, Tamarindo, Cynar, Habanero Agave	

WINE

Bubbles	
Cava Brut	12
Cava Brut Rosé	12
Mimosa (Santa Monica Farmers Market Fruit)	12
Rosé Selection	12/45
White Selection	13/50
Red Selection	13/50

DRAFT BEER

IPA, Inglewood	9
Pacifico, Mexico	8
Super Fruit Hard Cider, San Diego	8
Michelada	9

VIRGIN COCKTAILS

Margarita	8
Agua, Agave, Lime	
Agua Fresca	6
Santa Monica Farmers Market Fruit, Agave, Agua	
Non-Alcoholic Hazy IPA	7
Non-Alcoholic Electro-Lime Mexican Lager	7
Mexican Coke / Diet Coke	5/3.5
Topo Chico Sparkling Water	5

Cocktail menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts, and milks.

Please tell your server about any allergies.

In order to support our dedicated kitchen team and to help provide benefits for all eligible team members, a 3% surcharge is added to all in-house guest checks. Please note the surcharge is not for service and not distributed to the service staff.

THIS CHARGE MAY BE REMOVED UPON REQUEST.

CHULITA

FLIGHTS

JALISCO

HORIZONTAL FLIGHT

Blancos 18
Los Altos
El Sativo (Organic)
Fuenteseca Cosecha Blanco

VERTICAL FLIGHT

Arte Nom 18
I579
I414
I146

Codigo 30
Rosa Blanco
Blanco
Reposado
Barrel Strength Añejo

Ocho 18
Blanco
Reposado
Añejo

Siete Leguas 18
Blanco
Reposado
Añejo

SPECIAL FLIGHT 30

Siembra Valles Highproof
Don Fulano Reposado
Fuenteseca Reserva Añejo 7 yr

OAXACAN

HORIZONTAL FLIGHT

Espadíns 20
El Mero Mero
Mal Bien
Agua del Sol

VERTICAL FLIGHT

Agua del Sol 30
Arroqueño
Coyote
Papalometl-Pichumetl

Bozal 30
Espadín
Tobasiche
Pechuga (Fowl)
Tepeztate

Mezcal Vago 20
Elote
Espadín
Ensamble

Lost Explorer 30
Tobala
Espadín
Salmiana

AMARAS FLIGHT 35

Azul
Cenizo
Sierra Negra
Mexicano

BARTENDERS FLIGHT 30

Tequila / Mezcal



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