



TAKOBA

7TH ST. DINING ROOM & TERRACE
BAR MENU

TRAGOS

cocktails

HAPPY HOUR

\$1 OFF
All Tragos
& Draft Beer

1/2 Price
Appetizers

\$6 Ceviche

Mon-Fri **3-6**
Sat-Sun **3-4**

MANGO-HABANERO MARGARITA 8

this drink has a spicy kick to it!

El Jimador reposado, Patrón Citronge, fresh mango, habanero syrup, lime juice

MEZCARRITA 8.5

Wahaka reposado, Aperol, Hellfire Habanero shrub, fresh lime and grapefruit juices

CAIPIRINHA 7

Cachaça 51, cane sugar, muddled limes

MOJITO 8

10 Cane rum, muddled Takoba-grown mint, fresh lime juice, sugar

JOSÉ'S MICHELADA 6

Dos Equis Lager, fresh lime juice, house-made michelada mix, kosher salt rim

SANGRIA BLANCA 7

white wine infused with pears, apples, oranges and cinnamon, served chilled with a splash of champagne

SALTY PERRITO 7.5

Monopolowa vodka, fresh ruby red grapefruit juice, splash of Jarritos toronja, kosher salt rim

PREMIUM MARGARITA 9

Chinaco reposado, Patrón Citronge, fresh lime and orange juices, served on the rocks

EL JIMADOR MARGARITA 6.5

served frozen or on the rocks

El Jimador reposado, Patrón Citronge, fresh lime and orange juices

add seasonal fruit, strawberry, or mango 1.00

MEXICAN MARTINI glass 6.5 / shaker 12

El Jimador reposado, Patrón Citronge, lime juice, served chilled in a salted martini glass

BANDERITA MEXICANA SHOOTER 9

Herradura silver, fresh lime juice, house-made sangrita

TAKOBA FIRE SHOOTER 6



El Jimador reposado, habanero syrup

MEZCAL COFFEE 8

Union mezcal, hot coffee, brown sugar, whipped cream

CERVEZAS

EN BOTELLA

Indio
Palma Louca
Quilmes
Xingu Black
Carta Blanca
Bohemia
Corona
Heineken
Stella Artois
Redbridge 
Cusqueña
Cristal
Crispin Apple Cider 
Kaliber N/A

EN LATA

Lonestar
Imperial
Bombshell Blonde Ale
Buried Hatchet Stout
Tecate
Guinness
Pabst Blue Ribbon

DE BARRIL

Dos Equis Lager
Negra Modelo
Victoria
Modelo Especial
Pacífico
Racer 5 IPA
Real Ale
Austin Beerworks
Live Oak
Shiner
512 Brewing Co.

 **GLUTEN-FREE**

* Consuming raw or undercooked eggs may increase your risk of food-borne illness. There is a \$10 minimum for all credit card payments. Takoba does not separate checks.

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MEZCALES

DEL MAGUEY

Chichicapa 12
Santo Domingo
Albarradas 12
Minero 13
San Luis del Rio 16

DEL MAGUEY VINOS DE MEZCALS

Arroqueño 20
Azul 20
Espadin Especial 20
Papalome 20
Tepextate 20

ALIPUS

San Ana 8
San Andrés 8
San Baltazar 8
San Luis 8
San Juan 8

WAHAKA

Espadín 6
Tobalá 10
Madre Cuishe 10
Ensamble 10

MEZCAL UNION 7

MEZCALERO #4 18

MEZCALERO #8 18

VAGO

Espadín 9
Elote 10
Mexicano 16
Mixto 10
Tobalá 25
Cuixe 16

FIDENCIO

Clasico 9
Madre Cuixe 25
Tobala 25

TEQUILAS

CHINACO

blanco 7.5
reposado 8.5
añejo 9.5

EL JIMADOR

reposado 5

PATRON

silver 8

DON JULIO

blanco 8.5
reposado 9.5
añejo 10.5

SAUZA HORNITOS

reposado 7

HERRADURA

blanco 8
reposado 9
añejo 10

CORZO

blanco 8
reposado 9
añejo 10

SUPER PREMIUMS

ABANDONADO

extra añejo 12

DON JULIO

1942 23

SOTOLES

HACIENDA DE CHIHUAHUA

silver 5
reposado 7
añejo 8

MEZCAL FLIGHTS

Served with Oaxaca cheese, orange slices & chili powder. Enjoy while sipping.

THE STATES OF AGAVE 10

Three different spirits made from agave, mezcal, tequila, and sotol. Each are determined by the type of agave and by region harvested.

Jalisco BLUE AGAVE **Corzo Blanco tequila**

Oaxaca ESPADIN AGAVE **Illegal Joven mezcal**

Chihuahua DASYLIRION AGAVE **Hacienda de Chihuahua Plata sotol**

WAHAKA 12

Harvested using sustainable techniques and produced by a 5th generation Mezcalero family.

Espadín, Tobalá, Madre Cuishe

DEL MAGUEY

SINGLE VILLAGE 14

Three different agaves harvested at different altitudes.

Minero 5,500 FT

Chichicapa 7,000 FT

Santo Domingo

Albarradas 9,000 FT

TOBALÁ 25

El Rey de los agaves.

Del Maguey, Fidencio, Vago

MIXTOS 14

Three different mezcales made with multiple types of agave to create a complexity of flavor profiles.

Vago Coyote, Espadín, Mexicano

Mezcalero Sierra Negra, Tepeztate

Ensamble Espadín, Tobala,

Madre Cuishe

THE AGAVE VARIETAL 12

Some of our favorite varieties from three of the 25-30 agave plants that are used to make mezcal.

Alipus San Baltazaar Espadín

Vago Mexicano

Pierde Almas Tequilano Weber

VINOS

TORRONTES La Yunta Argentina 7/28

CHARDONNAY Trapiche Oak Cask Argentina 8/32

ROSÉ Melior Spain 8/32

SAUVIGNON BLANC Nobile New Zealand 7/28

PROSECCO Prima Perla Italy 7/28

MALBEC Diseño Argentina 8/32

CABERNET SAUVIGNON Anderra Chile 8/32

RIOJA Vega Spain 9/36

TEMPRANILLO Radio Boca Spain 8/32