

Casa Susanna

House Made Masa

WHITE CHALQUENO CORN TORTILLAS FOR THE TABLE

\$6/ \$10

Botanas

Roasted Pepitas, Chile Negro, Chili de Árbol, Lime
\$7

Asian Pear, Gochujang,
Calabrian Chile
\$7

Vegetable Escabeche
\$8

Masa

Squash Blossom Tetela (heirloom blue corn),
Frijol Bayo, Alpine Cheese, Salsa Verde
\$15

Tlacooyo (heirloom blue corn),
Honeynut Squash, Quelites, Sheep Feta, Salsa Negra
\$17

Blood Sausage Tamal (heirloom yellow corn)
\$16

Scallop Aguachile, Pear, Quince,
Kohlrabi, Seaweed
\$22

Red Crab Tostada, Guajillo, Trout Roe,
Lime Leaf
\$22

Verduras

Castelfranco Radicchio, Satsuma Vinaigrette,
Spiced Toasted Olive, Golden Raisin
\$18

Beet, Black Currant, Habanero, Chicatana *
\$18

Grilled Broccolini, Salsa Macha *
\$16

Chayote, Red Watercress, Chipotle, Peanut *
\$17

Huarache, Oyster Mushroom, Sikil Pak, Salsa Seca
\$19

Carne

Grilled Koji-Aged Pork Loin, Mole Coloradito, Green
Papaya, Husk Cherry
\$35

Whole Grilled Mackerel Al Pastor, Fennel Curtido,
Apple Aji Amarillo Salsa
\$38

Tamal Tonto (heirloom yellow corn),
Duck Leg Confit, Fermented Mole Negro,
Crema, Pickled Habanero Red Onions *
\$33

Wood Fire Roasted Beef Tongue, Sunchoke, Coffee Jus
\$32

Smoked Goat Birria Tatemada
\$35

40oz Dry Aged Ribeye Steak, Smashed Fingerling
Potato, Fire Roasted Bone Marrow, Salsa Negra
\$145

Dulce

Chicha Morada Sorbet,
Tamarind Apple Raspado
\$12

Arroz con Leche, Horchata
and 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	\$18
<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	\$18
<i>condessa prickly pear-orange blossom gin, jalapeño infused blanco tequila , mezcal, genepy, dry vermouth, celery bitter</i>	
Winter Cantaritos	\$18
<i>blanco tequila, pajarote ponche de tamarindo liqueur, pomegranate, blood orange and lime</i>	
Socorro	\$17
<i>bourbon, mezcal, ancho reyes, fernet vallet aperetivo, pineapple</i>	
Tepache Colada	\$18
<i>blanco tequila, charanda uruapan oaxacan rum, tepache, coconut, fresh lime juice, angostura bitters</i>	
Mezcal Negroni (Draft)	\$18
<i>mezcal, forthave red aperitivo, cocchi di torino sweet vermouth, ancho reyes</i>	
Carajillo	\$17
<i>reposado tequila, licor 43, narano bitter orange liqueur, cold brew, orange peel</i>	
Leg Warmer	\$16
<i>reposado tequila, narano bitter orange, seasonal spices</i>	
Hot Chocolate Atole	\$17 mug - \$78 thermos
<i>rum anejo, licor 43, Mexican chocolate, heirloom corn</i>	

Non-Alcoholic

Sugarcane Cola	\$6
Crosscut Iced Coffee	\$9
Face Plant	\$9
<i>coconut water, fresh pineapple, celery and lime</i>	

Spirits

Amaro	
Amaro 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

Wines

Sparkling	
Cava brut, Josep Foraster 2021 Conca de Barbera, Spain	\$16
macabeu	
Lambrusco, Folicello “Salame Rider” 2022 Emilia - Romagna	\$16
White	
Andalucia Blanco, Samuel Parraga “Rapagon” 2022 Malaga, Spain	\$16
Pedro Jimenez	
Blanco de Itata, Masintin 2022 Itata, Maule, Chile	\$16
Semillon, Moscatel	
Rosé	
Penedes Rosado, Cellar Pardas 2022 Catalunya	\$15
sumoll	
Orange	
Val Trebbia “Casebianco” 2022 Emilia-Romagna	\$16
malvasia, marsanne, moscato bianco, ortugo, sauvignon blanc.	
Red	
Pais, Roberto Henriquez “Old Vines” 2023 Itata Valley, Chile	\$16
Andalucia Rojo, Bodegas Puerto Del Leon 2014 Malaga, Spain	\$15
Cabernet sauvignon, Tempranillo	

Beers

Draft - Modelo Negro, MX	\$8
Draft - Millhouse, Pale Ale, NY	\$9
Tecate Lager, Tecate MX	\$6
Fresh Coat Oatmeal Stout, Westkill Brewing, NY	\$9
Pilsner, Polished, Return Brewing, NY	\$9
N.A. Safety Glasses IPA, Industrial Arts, NY	\$8

Coffee or Tea	\$5
Kombucha	\$6
Spice Girl	
<i>hibiscus, fresh grapefruit and lime juice, cinnamon, allspice, clove, agave nectar</i>	

Amaro				Tequila	
Amaro Vallet Angostura	\$12	Estancia Raicilla	\$16	Amatitteña Anejo	\$24
Fernet Vallet Aperitivo	\$12	Estancia Destilado de	\$16	Gran Senora Anejo	\$18
Forthave Aperitivo Red	\$12	Pulque		Casa San Matias Tahona	\$20
Granada Vallet	\$12	Sotol Por Siempre	\$14	Reposada	
Bourbon		Mezcal		Pueblo Viejo Blanco	\$12
Taconic Dutchess Private Reserve	\$14	Gem & Bolt	\$16	Siembra Azul Blanco	\$20
Fortified Wine		Jolgorio Tobala	\$28	Siete leguas Blanco	\$18
Cocchi di Torino Sweet Vermouth	\$9	La Medida Tepeztate	\$26	Tapatio Blanco 110	\$20
Dolin Dry Vermouth	\$8	Los Vecinos	\$12	Tequila Ocho Extra Anejo	\$40
Liqueurs		Real Minero Espadin/Baril	\$26	Rum	
Alpe Genepy	\$12	Gin		Charanda Uruapan Blanco	\$12
Casa d'Arisiti Huana	\$12	Condessa Classica	\$14	Charanda Uruapan Anejo	\$12
Casa d’Arisiti Narano	\$12	Condessa Prickly Pear	\$14	Charanda Uruapan Anejo con Hogos	\$16
Nixti Licor de Elote	\$11	Vodka		Rye Whisky	
Pajarote Tamarind	\$10	Supergay		Ragtime	\$16