

# Casa Susanna

## House Made Masa

HEIRLOOM RED 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

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

Tlacoyo, (heirloom blue corn) Cremini Mushroom,  
Quelites, Sheep Feta, Salsa Negra  
\$17

Blood Sausage Tamal (heirloom yellow corn)  
\$16

Scallop Aguachile, Rhubarb,  
Meyer Lemon Kosho, Pea Shoot  
\$22

Boquerones Tostada,  
Guajillo Crema, Trout Roe  
\$22

### Verduras

Little Gem, Epazote Dressing, Smoked Queso Fresco, Pistachio \*  
\$18

Sugar Snap Pea, Strawberry, Quelites, Sunflower Seed Mole  
\$17

Smoked Romanesco, Sikil Pak, Salsa Seca  
\$19

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

Smoked Onion Sope  
Green Chickpea, Black Trumpet  
\$19

### Carne

Beef Tongue, Smoked Sweet Potato, Chicory, Salsa  
Macha \*  
\$28

Whole Grilled Mackerel Al Pastor  
Fennel Curtido, Pumpkin and Guajillo Salsa  
\$36

Tamal Tonto (heirloom yellow corn),  
Duck Leg Confit, Fermented Mole Negro,  
Crema, Pickled Habanero Red Onions \*  
\$30

Wood Fired Veal Sweetbreads, Mole Blanco, Grilled  
Brassicas, Huitlacoche \*  
\$28

Smoked Goat Birria Tatemada  
\$33

40 oz Dry Aged Ribeye Steak, Grilled Asparagus,  
Fire Roasted Bone Marrow, Salsa Negra  
\$145

### Dulce

Prickly Pear Sorbet,  
Mezcal Frozen Citrus  
\$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

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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>	
Cantaritos	\$18
<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)	\$18
<i>mezcal, forthave red aperitivo, cocchi di torino sweet vermouth, ancho reyes</i>	
Carajillo	\$18
<i>reposado tequila, licor 43, narano bitter orange liqueur, cold brew, orange peel</i>	

## Non-Alcoholic

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Sugarcane Cola	\$6	Coffee or Tea	\$5
Cold Brew	\$9	Kombucha	\$6
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 nectar</i>	

## Spirits

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### Amaro

Amaro Vallet Angostura	\$12
Fernet Vallet Aperitivo	\$12
Forthave Aperitivo Red	\$12
Granada Vallet	\$12

### Bourbon

Taconic Dutchess Private Reserve	\$14
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### 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

Estancia Raicilla	\$16
Estancia Destilado de Pulque	\$16
Sotol Por Siempre	\$14

### Mezcal

Gem & Bolt	\$16
Jolgorio Tobala	\$28
La Medida Tepeztate	\$26
Los Vecinos	\$12
Mezcal Macurichos Espadin	\$18
Con Cacao	
Real Minero Espadin/Baril	\$26

### Gin

Condessa Classica	\$14
Condessa Prickly Pear	\$14

### Tequila

Amatittea Anejo	\$24
Gran Senora Anejo	\$18
Casa San Matias Tahona Reposada	\$20
Pueblo Viejo Blanco	\$12
Siembra Azul Blanco	\$20
Siete leguas Blanco	\$18
Tapatio Blanco 110	\$20
Tequila Ocho Extra Anejo	\$40

### Rum

Charanda Uruapan Blanco	\$12
Charanda Uruapan Anejo	\$12
Charanda Uruapan Anejo con Hogos	\$16

### Vodka

Supergay	\$14
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### Rye Whisky

Ragtime	\$16
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## Wines

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### Sparkling

Cava Brut Nature, Alta Alella "Mirgin Gran Reserva" 2018	\$18
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Lambrusco, Folicello "Il Rosso" 2021 Emilia - Romagna	\$16
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### White

Celler Pardas "Rupertis" 2022 Penedes, Spain	\$16
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Palomino Fino, Primitivo Collantes "Viña Matalián" 2020 Andulucia, Spain	\$16
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### Rosé

Rosado, La Araucaria 2022 Canary Islands	\$16
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listan negro

### Orange

Casebianco, Vino Bianco, 2021 Travo Italy	\$16
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### Red

País, Rivera Del Notro, Roberto Henriquez, Old Vines 2021 Chile	\$16
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Garnacha, Alta Alella "GX Catalunya" 2021 Spain	\$15
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## Beers

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Draft - Modelo Negro, MX	\$8
Draft - Sour, Sudden Chill, Return Brewing, NY	\$9
Tecate Lager, Tecate MX	\$6
Kolsch, Come Back, Return Brewing NY	\$9
Pilsner, Polished, Return Brewing NY	\$9
Oatmeal Stout, Fresh Coat, WKB, NY	\$9
N.A. Safety Glasses Pils, Industrial Arts, NY	\$8