

El Refugio Mezcales

Flights

6 half shots of mezcal

Flight of the Day

Check with your server for today's selection of mezcal and pricing

de Guerrero

La Rosa: Papalote — Doña Rosa's mezcal tickles your tongue and quivers beneath your skin, like the all-consuming romance of your youth. Like a Valentine sweetheart candy, and giddy as a schoolgirl, her punch leaves you as helpless as if you were hit by Cupid's arrow. 150mx.

El Don: Papalote — Sweet and humid. Wet earth after a desert rain. The ancient cowboy sits mending his boot on the porch. The few words he speaks hit you like a Revelation. As you stand, reeling from his wisdom, Shirley Temple tap dances across the porch in a daffodil yellow dress. 150mx.

Berraco — A mezcal to end all mezcal. The Rapture has arrived: your knees shake, waves of pure pleasure tickle your insides, and you wonder if it's inappropriate to fall to your knees in gratitude of this Heavenly (yet sinful) spirit. 200mx.

El Fabián — You've been transported to the realm of dakinis, where a floral explosion bursts across your palate. Joy washes over you and crescendos into a bliss so profound, you're sure that el Maestro Fabián has given you a taste of enlightenment. 200 mx

El Borrego: Papalote distilled with mutton — It's a tumble down the rabbit hole passed lives lived and alternative realities: alpine snowshoeing and gluhwein give way to sweet burnt meat and parched red roads as you enter Dreamtime. All noise slips away until there is nothing but you, the elder, and the velvet galaxy; the NOW lies heavy upon your senses. 300mx

San Balthazar Chichicapam, Oaxaca (copper distillation)

Tepestate — Like tracking a satyr through Norwegian wood on a snowy night. He is cold smoke, pine, and intrigue. Forever just out of touch, yet so enticing you can't help but follow. 130 mx

Sola de Vega, Oaxaca de barro (clay pot distillation)

Arroqueño de barro — A field of yellow poppies sways back and forth under the sweet caress of the sun. The smiles painted on the faces of each flower remind you of a 1960's cartoon, but you're not in search of 21st century graphics. You are The Dude, blissed out in a perfect technicolor mezcal trip. 160mx

Tobalá de barro — holidays on the Austrian lakeside: you passed out as a fat kid on the grassy shore after ODing on sugar-coated gummy worms. A summer downpour wakes you. As you make your way home through the pines, the clouds clear and you realize you've become a man. 170mx

Coyote — You've exiled yourself in the remotest corner of the Shetland Islands while the rest of the world awaits the Zuckerbergian Apocalypse, content to scratch out your sustenance from rocky earth and frigid sea. The end time finds you living in an untouchable peace, grounded in your own salt-encrusted independence and enchanted solitude. 170mx

Barril — John Travolta plays the role of the fallen angel *Michael*, demoted to meager position of Santa's helper: the jolly, fat elf struts through snow-laden pines, h is globular belly leading the way as he belts out a joyful Jackson 5...with a Kung Fu kick at the end. 180mx

Javalí — Gene Kelly is knocking at the door. It's raining and he wants to share a song and dance with you. But this ain't no twinkle toes musical. With dirt on his sole and one squinty eye, this mezcal is more like Clint Eastwood as Mr. Kelly's understudy. 180mx

Cocktails

All of our cocktails are handmade when ordered, using fresh limes, and house-made reductions. If you prefer a non-mezcal cocktail, we recommend the Gitana with our house Oaxacan rum: Paranubes.

Mezcal Margarita—espadín, lime, orange liquor, splash of mineral water. 150mx

La Gitana—espadín, hibiscus reduction, basil, splash of mineral water. 150mx

Chanequito— espadín, chile liquor, cherry liquor, muddled orange. 180mx

Naked & Famous—espadin, aperol, yellow chartreuse, lime 180mx

Other Offerings

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| Beer | 40mx |
| Wine: Red or White Bottle only. (You're welcome to take home what you don't finish) | 400mx |
| Agua Mineral (Topo Chico) | 25/glass—50/bottle |
| Limonada o Naranja— Fresh lime or orange with still or sparkling water | 40mx |
| Agua Fresca Hibiscus water or fruit water of the day | 40mx |
| ** Our water is filtered by WaterWays Baja and is 100% safe to drink ** | |

Dinner

Our plates change daily; Prices typically fall in the range listed below.
Please ask your server for tonight's menu.

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| Tipicos— a typical Mexican plate, such as tostadas, sopes, or enchiladas | 180mx |
| Del Jardin— Vegetarian or Vegan | 270mx |
| De la Granja— Chicken, Pork, Beef, Lamb, Goat or Rabbit | 270–350mx |
| Del Mar— fresh, local fish of the day and/or shellfish | 300–350mx |
| Kid's Plate— several options always available. | 90–150mx |
| Dessert— locally-made. Ask your server for today's dessert | 90–150mx |



Welcome to El Refugio Mezcalería—in our third location since opening in 2016. Like many restaurants, we were forced to shut at the start of the pandemic. Like few others, we are rising again — better than ever before. We hope you enjoy our new, outdoor location.

We have poured our hearts and souls into the reopening of El Refugio to bring you a deep-roots experience true to our chef's modern indigenous culture. Please bear with us as we enhance the many details *poco a poco* over these coming months. Keep an eye out for new dishes and cocktails!

El Refugio Mezcalería
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