

An homage to Arizona, BAR 1912 is a cocktail bar that draws inspiration from the land, history, and indigenous foodways of the North American Southwest. Our menu evolves through themes that celebrate the region's rich natural and cultural heritage. We are now showcasing **Bebidas Prehispánicas** and **Kino's Garden**, alongside alumni favorites and timeless classics reimaged in 1912 fashion.

This season, we highlight "**Kino's Garden**," honoring the abundance of crops that flourished across the region through the agricultural legacy of Father Kino, whose contributions to North American foodways continue to shape the landscape today.

Shining a light on the flavors of the region, we incorporate foraged, farmed, and found ingredients native to the Southwest, blending classic 19th-century cocktail techniques with modern innovation. Each cocktail reflects a sense of place, terroir, and deep reverence for the traditions that shape Arizona's unique landscape.

Our wine selection follows the same ethos – those with a sense of place & time, made with integrity and respect for the land. Our goal is to spotlight low-intervention wines that are organic, biodynamic, or otherwise thoughtfully produced.

*P.S. Every bottle is 50% off after 11pm – yes, the whole list!*



**Cheers & welcome!**

### FATHER KINOS GARDEN

#### SAFFRON HIGHBALL

saffron  
mexican rum  
bison grass vodka  
liquor strega  
xtabentun  
(add 50ml fernet shooter \$)

#### REBUJITO

fino sherry  
yuzu juice  
sage tea  
mixed citrus soda

#### PANTERA ROSA

clarified goats milk  
blanco vermouth  
mexican gin  
lemon  
spanish sloe berry  
\$20

#### SPANISH MARTINI

olive oil washed spanish gin  
dry sherry & spanish vermouth  
mexican oregano oil  
gilda pinto

#### SOL Y SOMBRA

white sonoran wheat  
bonded rye & brandy  
honied anisette  
pomegranate blossom bitter

#### SANTIAGO

spanish & mexican rums  
tomato gin  
housemade spanish vermouth  
coffee infused campari

### BEBIDAS PREHISPANICAS

#### GRASSHOPPER

xtabentun cream  
hoja santa + mint  
extra anejo & sotol  
crème de cacao  
chapulin white chocolate

#### AVOCADO MULE

avocado 4 ways  
mesquite ginger beer  
sweetgrass vodka  
lime juice  
marigold

#### PASSION DAIQUIRI

oaxacan rum  
prickly pear brandy  
passionfruit & flower  
vanilla agave  
\$18

#### 3 SISTERS MANHATTAN

rye & mexican whiskey  
3-sisters vermouth  
chiccós bitters  
mesquite smoke

#### CHAMPURRADO (served chilled)

bacanora & fernet vallet  
chipotle-chocolate  
coconut milk  
blue corn masa  
squash puree

## ALUMNI

5 C'S OF COMMERCE

### CITRUS

buddha's hand limoncello  
lagunitas hop-water  
yellow chartreuse cream  
lemon zest

### COTTON

pistachio four ways  
olorosso sherry  
lemon juice  
egg white

## ALUMNI

6 ECOSYSTEMS OF AZ

### TUNDRA

spirulina honey  
dry riesling  
fino sherry  
islay peated stones

### FOREST

pine liqueur  
french brandy  
red wine  
lemon juice  
burnt rosemary

### GRASSLAND

sotol & blanco tequila  
navajo tea  
green chartreuse  
lime juice  
chiltepin-sumac salt

## 1912 CLASSICS

Tradition meets good spirits.  
Classics that stand the test of time

### OLD FASHIONED

michter's rye  
piloncillo sugar  
house bitters  
candied orange & cherry

### NEGRONI

roku gin  
house cactus vermouth  
campari  
pomegranate blossom bitter

### CARAJILLO

extra anejo & sotol  
fernet vallet  
house espresso liqueur  
vanilla-bergamotto

### MAI TAI

mesquite-aged single malt  
sotol  
lime juice  
pine nut orgeat  
kumquat  
makrut lime

### LAST WORD

az gin  
green chartreuse  
xtabentun  
lime juice  
navajo tea

### WHISKEY SOUR

heirloom corn whiskey  
piloncillo  
lemon juice  
egg white

## HIGHBALLERS

### CHARTREUSE + PINA

green chartreuse, jarritos pina,  
navajo tea, tajin pineapple

### FERNET + COKE

fernet branca & vallet, mexican coke,  
cinnamon salt-sugar

### KIR ROYALE WITH CHEESE

prickly pear eau de vie,  
sparkling wine, creme de cassis

### PALOMA

blanco tequila, jarritos grapefruit,  
chiltepin-lime salt

### SPAGHETT WESTERN

aperol, mexican lager,  
mulberry-tamarindo

### BAJA BLASTED

mezcal, suze, mtn dew,  
sichuan peppercorn "electric sugar"

## SPIRIT FLIGHTS

3 pours - 1oz each

### MEZCAL

rezipiral mezcals

Raw, additive-free mezcals that honor  
traditional producers & express true  
terroir - with direct support & fair pay to  
the mezcaleros behind every bottle

### EAU DE VIE

etter kirschwasser - sierra sonora  
prickly pear - blume marillen apricot

Wild, crystal-clear fruit brandies that  
distill the raw soul of the orchard or field  
into a pure, expressive spirit. An  
impressive quantity of fruit is required to  
produce these spirits

### AMARO

fernet vallet, cynar, forthave genepy

Bittersweet herbal liqueuers that utilize  
botanicals, fruits & spices - crafted to  
awaken the palate, settle the spirit, and  
carry on Italy's tradition of post-meal  
pleasures

### WHISKY

nikka days - workhorse rye redhorse  
- bruichladdich unpeated

Grain spirits shaped by place, craft, and  
time - a global flight of character &  
tradition

## WINE

½ off ALL BOTTLES 11p-close daily  
ASK US FOR A FULL BOTTLE LIST

### bubbles

Altesse - Lambert de Seyssel "Petit Royal" - Savoie, FR

### white

Vermentino - Bibi Graetz "Casamatta" - Tuscany, IT

### orange

Rkatsiteli - Nine Oaks - Kakheti, GE

### red

Nero d'Avola / Frappato - COS - Sicily, IT

## CANNED BEER

asahi super dry - tecate light - miller high life

# ALL SPIRITS – 20Z POURS

## TEQUILA

bara cara blanco  
fortaleza blanco  
fortaleza reposado  
ocho plata  
siete leguas anejo  
siete leguas reposado  
siete leguas “7 decadas” wild blanco  
tapatio 110 blanco  
yeyo tropical barrel reposado  
lalo blanco

## MEZCAL

alipus san miguel sola  
batuq reserva bacanora  
bonete costa raicilla  
cuish penca larga mezcal  
del maguey las milpas mezcal  
flor del desierto sotol “cascabel” rattlesnake pechuga  
flor del desierto sotol “carne” venison pechuga  
la higuera sotol  
mazot palmilla invierno sotol  
mazot palmilla sotol  
origen raíz chacaleno mezcal  
rancho tepua bacanora  
rancho tepua lechuguilla bacanora  
real minero pechuga  
rey campero tepextate+cuish+espadin  
yuu baal joven mezcal

rezipiral mezcals –  
*Wild agave mezcals, bottled with respect for tradition & the communities that keep it alive*

abel martinez  
tobala capon (s8)

alejandrina & nicolas  
espadin (s6)  
bilia (s7)  
jabali, mexicano, cuishe (s7)

aureliano martinez  
tobala (s4)  
lumbre (s6)  
pechuga de cacao (s6)

berta vasquez  
tobala & cuishe (s6)  
cuish capon (s6)  
mexicano capon (s7)  
tepextate (s8)  
barril de ayoquezco (s8)  
ensemble (s8)  
horno (s8)

leonardo hernandez  
coyote & tobala (s6)  
jabali & tepextate (s6)

luis antonio santiago  
espadin (s8)  
tepeztate (s8)

reina sanchez  
tepextate (s6)  
pulquero (s7)  
jabali, cuishe, madrequishe (s7)

reina sanchez  
madrequishe & coyote (s7)  
madrequishe & coyote (s8)  
tobaziche, arroqueno, madrequishe (s8)

simeon ramirez  
tepextate (s7)  
barril & espadin (s7)  
tobaziche (s7)  
tobasiche & san martinero (s8)

tio chico  
verde (s7)

## BOURBON

basil hayden  
bernheim (wheated)  
blantons  
blantons gold  
buffalo trace  
eagle rare  
eh taylor single barrel bonded  
elmer t lee  
garrison bros small batch  
george t stagg  
heaven hill bottled in bond  
iw harper 15 yr  
johnny drum  
leopold bros 5 yr  
noahs mill  
pure kentucky  
rowans creek  
stagg jr  
weller special reserve (wheated)  
weller 12 year (wheated)  
willet pot still  
willet 6 yr, 2022  
pappy 10 yr “old rip van winkle”  
pappy van winkle 20 yr

## OTHER

charbay r5 (hop flavored)  
st george baller (umeshu barrel)

## RYE

journeyman last feather  
leopold bros 3 chambers  
michters straight  
sazerac  
willet 4 yr straight  
willet x wolves

## JAPANESE

hakushu 12 yr  
hibiki harmony  
nikka days  
nikka from the barrel  
nikka miyagikyo single malt  
nikka taketsuru pure malt  
nikka yiochi single malt  
okayama triple cask  
tsunuki single malt (2022)  
tsunuki peated single malt  
yamazaki distillers reserve

## N. AMERICAN WHISKEY

abasolo (heirloom mexican corn)

del bac dorado (mesquite smoked)  
golden gate  
modern ancient (heirloom blend)  
workhorse rye “virgin cask”  
workhorse rye “redhorse” broc  
cellars barrel

## SAVORY (until 11p)

warm mixed olives, marinated peppers, mahon cheese, citrus

gilda pintxo: 4x skewers of guindilla & bird drop peppers, castelvetrano olive, boquerone

mesquite smoked salmon dip: i'toi onion-yogurt, trout roe, house bbq chips (gf)

sonoran wheat pretzel, guinea hen butter, honeycomb  
(add polish sturgeon caviar, 30gram tin +\$)

lamb neck flauta: asadero, lamb fat nam chim, mole negro

valentine hot dog: all-beef dog, yuzu mayo, bacon, chayote slaw, trout roe, bbq chips

## SWEETS (until 11p)

mesquite panna cotta, smoked vanilla caramel, chocolate soil, cacao nib tuile (gf)

pumpkin-ganache tart, white sonoran wheat crust, vanilla chantilly cream, candied salsa secca

jicama cake, coconut dulce de leche buttercream, pineapple mezcal jam, jicama chips (v)