



LIBRE

A space where freedom
bleeds from Mezcal cocktails to
mole desserts. Walk in and
leave your troubles at the door.

We welcome you to
experience all our
dreams come true.



Fotografo Carlos Requeses
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CÓCTELES

COCKTAILS

LICORES CON MEZCAL

SPIRIT FORWARD

CASA ANTIGUA | 17

House Old Fashioned

illegal mezcal, strawberry cheong,
nixta, housemade epazote citrus
bitters

SIN TI | 18

Without You

blood orange infused illegal,
hibiscus infused aimsir gin,
giffard caribbean piña, lo-fi
gentian amaro, jaz spirits salal
berry, chipotle bitters

GRANOS ANTIGUOS | 17

Ancient Grains

mezcal unión, astral tequila,
nixta, amaro nonino, brown
butter corn syrup, coconut,
pitch dark cacao bitters



COCTELES REFRESCANTES

CITRUSY REFRESHING

SANGRE DE DIOSSES | 18

Mole Milk Punch

mezcal, rum, coconut, mole negro
syrup, vanilla, lime, clarified

DESEO | 17

Desire

blood orange infused ilegal, blueberry
cheong, pamplemousse, ancho reyes,
lo-fi gentian amaro, citrus, aquafaba,
firewater bitters

MI CORAZON | 17

My Heart

mezcal, tequila, fig shrub, passionfruit,
lime, lava salt & tamarind sugar rim

SWEETCREATURE | 17

Gabriella Martinez

mezcal, plantation rum, midori,
melon shrub, cucumber, lime,
housemade epazote citrus bitters,
sweetcreature guava melon chamoy rim



COCTELES CLÁSICOS

CLASSIC COCKTAILS

HOUSE MARGARITA | 14

astral tequila, combier, agave, lime

MEZCALITA | 15

mezcal, combier, agave, lime

NEGRONI | 15

freeland spirits forest gin, sweet
vermouth, campari

MEZCAL NEGRONI | 15

mezcal, sweet vermouth, campari

GIN OR VODKA MARTINI | 15

aimsir gin or vodka, dry vermouth,
house epazote citrus bitters

OLD FASHIONED | 16

freeland spirits bourbon,
piloncillo, housemade epazote
citrus bitters



CERO PRUEBAS

ZERO PROOF

FRESA COLADA | 12

Strawberry Colada

strawberry horchata, avocado pit
orgeat, piña, lime

LA TIA "TUE" | 12

Auntie Tue (Our Florist)

seedlip grove 42, blood orange,
blueberry cheong, piña, lime,
aquafaba

CRISTALINA | 13

Crystal clear

pink guava, piña, coconut, lime
piloncillo, seedlip grove 42,
clarified

PLEASE ASK OUR STAFF FOR BEER, WINE,
AND SPIRIT LIST SELECTIONS.



POSTRES

DESSERTS

EL ULTIMO BESO | 17

The Last Kiss

cara cara sorbet, citrus tears,
raspberry snow, pistachio mousse,
pinole tuille, finger lime

NO ME CONOCES | 18

You Don't Know Me

banana bourbon panna cotta, yuzu
caramel, hazelnut crumble, blood
orange, banana yuzu ice cream, milk
chocolate mousse

GUERA | 16

Fair Skinned Girl

strawberry ice cream, lychee sorbet,
dark agave nectar gel, lime granita, fresh
strawberry, salted brown butter
crumble, hibiscus soda bomb

PINCHE LAURO | 17

RIP Lauro Romero

sweet corn ice cream, strawberry
compote, sautéed corn, cornflake
crunch



VALE LA PEÑA | 18

It's Worth It

mole creme brulee, bone marrow
caramel ice cream, citrus crema,
valrhona chocolate tuille

AMOR DE MI VIDA | 17

Love Of My Life

creme anglaise, biscoff cookie
cheesecake, pecan praline
toffee sauce, cinnamon toast
crunch ice cream

CHISME (V) (GF) | 16

Gossip

peach and orange sorbet, vanilla
cake, guava candy chamoy





APERITIVOS

SNACKS

SPICY YUCCA FRIES (V) (GF) | 8

fried yucca, chipotle oregano aioli

MIX NUTS WITH GRASSHOPPER (GF) | 8

almond, walnut, cashew, grasshopper

SHRIMP CEVICHE (GF) | 18

poached shrimp, cucumber, avocado, leche de tigre, onion, tomato, cilantro oil

CHICKEN TINGA TOSTADA (GF) | 8

braised chicken with chipotle, mexican crema, cabbage

CUCUMBER SALAD (V) (GF) | 8

ginger, garlic, walnut, rice vinegar, GF soy sauce, salsa macha, herbs



NUESTRA HISTORIA

Gabriella Gonzalez Martinez

pastry chef & co founder
@sweetcreaturepdx

Ketsuda Nan Chaison

bar director & co founder
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Prae Nobnorb

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Tonia Ponlakhon

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