



NON ALCOHOLIC

Orange juice	\$55
Hibiscus tea	\$50
Sodas	\$40
Lemonade / Orangeade	\$60

BEER

Pacífico / Corona / XX	\$50
Negra Modelo / Indio	\$55

WINE

House Cabernet	\$120
House Merlot	\$120
House Malbec	\$120
House Tempranillo	\$120
House Chardonnay	\$120
House Sauvignon blanc	\$120
House Pinot grigio	\$120
House Sparkling	\$120

INTERNACIONAL COCKTAILS

Tequila Sunrise	\$120
Margarita	\$120
Margarita w/ fruits	\$120
Cadillac Margarita	\$160
Daiquiri	\$120
Mojito	\$120
Piña colada	\$120
Sangría	\$120

SPECIALTY COCKTAILS

Negrete	\$150
7 Leguas reposado, sweet Vermouth infused with cocoa & raspberries, Campari.	
Santeña Smash	\$130
Wild Turkey Bourbon, lemon, mint and ginger mashed with sugar, topped with sparkling water.	
Palomilla	\$150
Antiguo reposado Tequila, Su recuerdo Mezcal, honey bee, fresh lime and grapefruit juice.	
Otoño Sour	\$120
Bacardi blanco, vanilla, cinnamon, star anise, fresh lime juice, simple syrup, egg white.	
Dolores	\$140
Absolut Vodka infused with pear, St. Germain, basil syrup, fresh lime juice, egg white.	
Spicy Mezcalito	\$140
Su recuerdo Mezcal, roasted pineapple and jalapeño, fresh lime juice, honey bee.	
Baja Midnight	\$150
Herradura plata infused with blackberries, Chambord, fresh lime juice, agave syrup.	