

## MEZCAL BAR COCKTAILS



### SPECIALTY COCKTAILS

#### Mezcal Supernova 390

Mezcal The Producer Espadín, Aperol, Ancho Reyes, Guava, Lime

#### La Flor de Jamaica 390

Tequila Blanco, Mandarine Napoleon, Lime, Hibiscus & Guajilo Ice Cube, Tajin

#### Negroni Oaxaqueño 390

The Producer Mezcal Espadín, Punt e Mes Vermouth, Campari, Bitters

#### Jilo Sour 390

Abasolo Mexican Corn Whiskey, Citrus Stock, Agave, Black Lemon Bitters

#### Mi Alma 390

Salmiana Júrame Reposado, Tepache, Lime and Lemon Oil

#### Café de Olla 390

Fireball Whiskey, Grand Marnier, Espresso, Orange

### MARGARITAS & MEZCALITAS

#### Santisima 390

The Producer Mezcal, Mixed berries, Hoja Santa, Lime

#### Mezcalychee 390

The Producer Mezcal, House Blueberry Syrup, Lychee, Lime

#### Flor Del Médano 390

Tequila, Mandarine Napoleon, Hibiscus, Watermelon, Lime, House Hibiscus Salt Rim

#### Madre Ancestral 390

Herradura Reposado Tequila, Guaycura Damiana Liqueur, Cucumber, Coconut Water, Agave, Lime, Sal de Gusano

#### Cocodrilo 390

Silver Tequila, Jalapeño & Coconut

#### Spicy Margarita 390

Tequila, Controy, Jalapeño, Lime Juice, Agave Syrup

#### Tamarindo Margarita 390

Tequila, Controy, Tamarind Purée Infused With Organic Rosemary, Lime

#### Jamaica Margarita 390

Tequila, Controy, Homemade Hibiscus Essence, Lime, Agave Syrup, Tajin

#### Piña Margarita 390

Tequila, Controy, Pineapple Puree, Lime, Agave Syrup, Ancho Reyes

### DAILY SPECIAL 420



Indulge in the artistry of our resident mixologists and bartenders, who craft inventive cocktails using seasonal ingredients and premium spirits. Every sip offers a fresh, exciting experience you won't want to miss.

### FLAVORED MOJITOS 350

Guava, Cucumber, Blueberry, Watermelon, Passion Fruit

### BEER

Craft beer 180

Domestic beer 120

Hard Seltzers 160

### WATER

Agua de Piedra 210

Pathwater 210

Soft drinks 110

## WINE & SPIRITS MENU



### WINE BY THE GLASS

#### Sparkling

Espuma del Mar | Mexico 200  
Espuma del Mar Rose | Mexico 200  
Prosecco Bortolomiol | Italy 350

#### Rosé

Tres Raices Rose | Mexico 340  
Pere Anselme Rose | France 350

#### White

L.A. Cetto Chardonnay | Mexico 320  
Laberinto Sauvignon Blanc | Mexico 320  
Paul Mas Chardonnay | France 350  
Terre Nardin Pinot Grigio | Italy 360

#### Red

Laberinto Blend | Mexico 340  
Laberinto Nebbiolo | Mexico 320  
Podere Montepulciano | Italy 340

### WINE BY THE BOTTLE

#### Sparkling

Espuma del Mar | Mexico 1200  
Espuma del Mar Rose | Mexico 1200  
Prosecco Bartolomiol | Italy 2080

#### Champagne

Moët & Chandon Brut | France 5400  
Veuve Clicquot Carte Jaune | France 5700  
Veuve Clicquot Rosé | France 6350  
Laurent Perrier Brut | France 7900

#### Rosé

Tres Raices Rose | Mexico 1340  
Pere Anselme Rose | France 1380  
Decoy Sauvignon Rosé | France 2500  
Band Of Roses Charles Smith | USA 2300  
Whispering Angel | France 3800

#### White

Laberinto Sauvignon Blanc | México 1260  
Paul Mas Chardonnay | France 1380  
Terre Nardin Pinot Grigio | Italy 1420  
Cava Quintanilla Chardonnay Reserva | Mexico 2100  
Folie A Deux | USA 2200  
Kim Crawford | Australia 2200  
Decoy Sauvignon Blanc | USA 2500

#### Red

Laberinto Blend | Mexico 1600  
Laberinto Nebbiolo | Mexico 1600  
Podere Montepulciano | Italy 1600  
L.A. Cetto Peninsula Montepulciano | Mexico 1500  
Cava Quintanilla Nebiolo Reserva | Mexico 2200  
Duckhorn Cabernet Sauvignon | USA 4700  
Domaine Della Pinot Noir | USA 9100

Corkage fee: 990 MXN per bottle (up to 750 ml), 2500 MXN per Magnum bottle (up to 1500 ml).  
Please note, we cannot accept any bottle for corkage if it is listed on our beverage menu.

*All prices are in Mexican pesos, inclusive of 16% tax, and subject to a 15% service charge.*

## TEQUILA

### Tequilas Blancos

Don Julio Blanco 300  
Herradura 310  
Patron 320  
Reserva de la Familia Platino 450  
Casa Dragones Blanco 770  
Clase Azul Plata Blanco 990

### Reposados

Don Julio Reposado 320  
Herradura Reposado 330  
Patrón Reposado 340

### Tequila Añejo

Cuervo 1800 340  
Don Julio Añejo 350  
Herradura Añejo 360  
Patron Añejo 360

### Tequila Premium

Cascahuin Extra Añejo 800  
Reserva de la Familia Extra Añejo 990  
Clase Azul Reposado 1050  
Rey Sol Extra Añejo 1070  
Don Julio 1942 1100  
Casa Dragones Joven 1160

## MEZCAL

400 Conejos 260  
Gracias a Dios Oaxaqueño 350  
Gracias a Dios 32 350  
The Producer Espadín 350  
Gracias a Dios Coyote 370  
The Producer Tepextate 370  
Los Danzantes 380  
The Producer Ensamble 420  
The Producer San Martin 420  
Gracias a Dios Pechuga 440  
Gracias a Dios Madre Cuishe 460  
Gracias a Dios Sierra Negra 590



## WHISKEY

Fireball 240  
Abasolo 300  
Jack Daniels 300  
Makers Mark 320  
Reves Negro 350  
Reves Rojo 350  
Reves Azul 490  
Macallan 12 520

## GIN

Bombay Sapphire 300  
Armónico 320  
Tanqueray 350  
Gin Condesa 350  
Hendricks 370  
Monkey 47 430

## VODKA

Titos 290  
Ketel One 340  
Belvedere 340  
Grey Goose 340

## RUM

Paranubes 250  
Bacardi 8 280  
Havana 7 300

## SPECIAL AND SEASONAL WINES



### WHITE

Frank Family Chardonnay | 2021 | Carneros, USA | 3,790

Shafer Red Shoulder Ranch Chardonnay | 2019 | Carneros, USA | 6,140

Robert Craig Gaps Vineyard Chardonnay | 2018 | Sonoma, USA | 6,030

### RED

Goldeneye Pinot Noir | 2021 | Anderson Valley, USA | 5,160

Robert Craig Affinity Cabernet Sauvignon | 2019 | Napa Valley, USA | 7,760

Brandlin Estate Mount Veeder Cabernet Sauvignon | 2019 | Napa Valley, USA | 8,620

Migration Pinot Noir | 2019 | Sonoma Coast, USA | 8,620

Silver Oak Cabernet Sauvignon | 2019 | Alexander Valley, USA | 8,700

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