



CLASSIC COCKTAILS

CÓCTEL #2

Bourbon, Vermouth,
Licor de violetas, Bitter
Bourbon, Vermouth,
Violet liquor, Bitter
\$ 400

CORPSE REVIVER #2

Gin, St. Germain, Vino blanco,
Limón
Gin, St. Germain, White wine,
Lime
\$ 350

LEMON DROP

Vodka, Licor de naranja, Limón
Vodka, Orange liquor, Lime
\$ 320

INDUSTRY SOUR

Fernet, Chartreuse verde,
Limón, Jarabe natural
Fernet, Green Chartreuse,
Lime, Simple syrup
\$ 300

HUGO SPRITZ

St Germain, Prosecco,
Agua mineral,
St. Germain, Prosecco,
Sparkling water,
\$ 300

MANHATTAN

Whisky, Vermouth, Bitter
Whisky, Vermouth, Bitter
\$ 290

ÚLTIMA PALABRA

Mezcal Espadín, Chartreuse
verde, Ancho Reyes Verde, Limón
Espadín mezcal, Green
Chartreuse, Ancho Reyes Verde,
Lime
\$ 300

BEES KNEES

Gin, Limón amarillo, Miel
Gin, Lemon, Honey
\$ 250

BAMBOO

Jerez, Vermouth seco, Bitter
Sherry, Dry Vermouth, Bitter
\$ 250

SIDE CAR

Brandy, Licor de naranja,
Limón
Brandy, Orange liquor, Lime
\$ 250

ESPRESSO MARTINI

Vodka, Licor de café, Carga
de Espresso
Vodka, Coffee liquor,
Espresso shot
\$ 250

GIMLET

Gin, Limón, Jarabe natural
Gin, Lime, Simple syrup
\$ 250

MOCKTAILS / MOCTELES

\$ 165

TROMPO MIX

Piña, Cilantro, Limón y Sal de tortilla
Pineapple, Cilantro, Lime and Tortilla salt

PASSION K'AAK

Maracuyá ahumado y Jugo de naranja
Smoked passion fruit and Orange juice

TUUKUL

Té natural peach cobbler, Coco, Limón y Jarabe de
especias
Natural peach cobbler tea, Coconut, Lime and Spice
syrup

SIGNATURE COCKTAILS

DAIQUIRI AL PIB

\$ 320

Mezcal Espadín, Piña al pib, Limón y Granita
de daiquiri
Espadín mezcal, Pib pineapple, Lime and
Daiquiri granita



PALOMA CHABLÉ

\$ 320

Tequila blanco, Cordial de toronja, Limón
amarillo y Agua mineral
Tequila blanco, Grapefruit cordial, Lemon and
Sparkling water



EL VAMPIRO

\$ 300

Tequila blanco, Óleo de fresa, Jugo de tomate,
Limón amarillo y Agua mineral
Tequila blanco, Strawberry oil, Tomato juice,
Lemon and Sparkling water



Precios en pesos mexicanos, incluyen 16% IVA
Prices in Mexican Pesos, 16% VAT included



SIGNATURE

MARQUESITA

\$ 420

Vodka fatwash queso de bola, Cointreau, Jugo de naranja y Jarabe de nuez de macadamia
Vodka fatwash Edam cheese, Cointreau, Orange juice and Macadamia nut syrup



DULCE Y AMARO

\$ 410

Whisky fatwash crema de cacahuete, Vermouth rosso, Miel de maple y Espuma de Campari
Whisky fatwash peanut butter, Vermouth rosso, Maple syrup and Campari foam



XIBALBÁ

\$ 390

Coñac, Mezcal Espadín, Cordial de camote al pib, Vermouth rosso y Jugo de piña
Cognac, Espadin mezcal, Sweet potato pib cordial, Vermouth rosso and Pineapple juice



COCKTAILS

DE LA TIERRA

\$ 380

Mezcal Espadín, Cointreau, Mix de betabel rostizado y Piña
Espadin mezcal, Cointreau, Roasted beetroot mix and Pineapple



JAIBOL

\$ 340

Vodka infusionado con piel de limón amarillo, Maracuyá, Jarabe natural y Agua mineral
Lemon zest infused vodka, Passion fruit, Simple syrup and Sparkling water



VESPERTINO

\$ 340

Gin, Tequila blanco, Vino rectificado y Aceite de limón amarillo
Gin, Tequila blanco, Rectified wine and Lemon oil

