



# COCTELES

cocktails



## SPIKED AQUA FRESCA

**choice of agua fresca:**

coconut, pineapple,  
passion fruit

**choice of spirit:**

absolut vodka, olmeca altos  
plata tequila, del maguey vida  
mezcal, beefeater gin, macchu  
pisco, bacardi superior rum

solo (single)	[ 9 ]
una jarra (carafe)	[ 43 ]
solo sin alcohol (single non-alcoholic)	[ 6 ]

**LOCA FLACA** [ 13 ]  
del maguey vida mezcal, cointreau, agave, scorpion salt

**FRESCO(A)** [ 11 ]  
ketel one cucumber & mint vodka, green chile, cucumber, lemon

**IT'S LIKE CRICKETS IN HERE** [ 15 ]  
montelobos mezcal, ancho reyes, citrus, crickets (grillo)

**¡NO MAMES!** [ 13 ]  
beefeater gin, pineapple, cardamon bitters, cinnamon sugar

**OAXACA IN FASHION** [ 15 ]  
bosscal mezcal, olmeca altos tequila, chocolate bitters

**¿WHAT'S UP DOCTORA?** [ 13 ]  
patrón silver tequila, st-germain, carrot, orange ginger

**TODA LA NOCHE** [ 15 ]  
dos hombres mezcal, kahlua, espresso, aztec chocolate bitters

**LA VIDA LIBRE (non-alcoholic)** [ 9 ]  
lyre's agave blanco, agave, lime, angostura bitters, salt

CHARGES MAY BE SUBJECT TO LOCAL VAT

M.11.05.24

O.11.05.24

# WINOS

sparkling & rosé wines

## ESPUMOSOS

**SAINT LOUIS** [ 9 / 40 ]  
brut, nv

**GAUCHEZCO** [ 15 / 55 ]  
extra brut, nv

**MOËT & CHANDON IMPÉRIAL** [ 25 / 105 ]  
brut, nv

**MOËT & CHANDON IMPÉRIAL** [ 135 ]  
brut rose, nv

## ROSADO

**LOS VASCOS** [ 9 / 40 ]

**L.A. CETTO** [ 9 / 40 ]

**VINOS**



white wines

**BLANCO**

**LOS VASCOS**  
chardonnay

[ 9 / 40 ]

**MONTE XANIC**  
calixa, chardonnay

[ 12 / 55 ]

**L.A. CETTO**  
chenin blanc

[ 9 / 40 ]

# WINOS

red wines

## TINTO

**CASA LAPOSTOLLE**  
carmenere

[ 9 / 40 ]

**L.A. CETTO**  
cabernet sauvignon

[ 9 / 40 ]

**MONTES**  
pinot noir

[ 9 / 40 ]

**TAHUAN MALBEC**  
malbec

[ 13 / 60 ]

**MONTES PURPLE ANGEL**  
carmenere

[ 155 ]

# CEAUEZAS

beers

## BOTELLAS

**HEINEKEN** [ 7 ]  
lager

**HEINEKEN O.O** [ 7 ]  
non-alcoholic lager

**CORONA EXTRA** [ 8 ]  
lager

**DOS EQUIS** [ 8 ]  
lager

**MODELO NEGRA** [ 8 ]  
dunkel lager

**NEWCASTLE** [ 8 ]  
brown ale

**LAGUNITAS** [ 9 ]  
india pale ale



Artwork by Miriam Castillo

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# SIP \* SAUZA

\$25



When we craft out menus — it's all about the whole experience, from bev to bite. We chose some of our most-beloved dishes and three different sips to savor them best with.

## COCTELES

cocktails

(choice of)

### MARGARITA

tequila, triple sec, agave, lime

(or)

### LOCA FLACA

del maguey vida mezcal, cointreau, agave, scorpion salt

## BOTANAS

small plates (choice of)

### GUACAMOLE (vv) (gf)

pomegranate seeds, jalapeño, totopos

### AGUACHILE\* (gf)

tuna, avocado, jicama

## ENTRANAS

medium plates (choice of)

### CHAYOTE YUCATECO (vv) (gf)

mexican squash, habanero pepper, baby carrots

### PAPAS CON CHORIZO (gf)

yukon gold potatoes, onion, garlic

(choice of)

### MARGARITA

tequila, triple sec, agave, lime

(or)

### LOCA FLACA

del maguey vida mezcal, cointreau, agave, scorpion salt

## FUERTES

large plates

(choice of)

### RELLENO VEGANO (vv) (gf)

russet potato and roasted corn stuffed poblano pepper

### PESCADO (gf)

grilled striped bass, mole verde, salsa de xoconostle

### BISTEC MARINERO EN ESCABECHE\*

ribeye steak, oaxaca cheese, chile ancho

## PASTAS

desserts (choice of)

### SPIKED

COCONUT AQUA FRESCA

### TAMAL DE CHOCOLATE (vv)(gf)

chocolate masa, mexican chocolate, fruit salsa

### TACOS DE CHOCOLATE

mexican chocolate, canela, dulce de leche

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