



Cocktail Menu

ROSA PASTEL..... \$14

Tequila, Mezcal Cósmicos, strawberry infused Campari, strawberry purée, lime juice, egg white.

SOL DE OAXACA..... \$13

Mezcal Cósmicos, mango, passion fruit, lime juice, Tabasco sauce.

FLOR DE JAMAICA..... \$12

Mezcal Cósmicos, citrus syrup, hibiscus, pineapple, ginger.

GUAYABITA..... \$13

Tequila, Aperol, lime juice, guava.

AL PASTOR MARGARITA..... \$12

Tequila, Cointreau, lime juice, roasted pineapple syrup, mint, jalapeño pepper, pineapple juice.

CANTARITO..... \$12

Tequila, lime juice, grapefruit juice, orange juice.





Classic Cocktails

MANHATTAN \$12.50

Bourbon, sweet Vermouth, angostura bitters.

COSMOPOLITAN \$12.50

Vodka, Cointreau, cranberry juice, lime juice.

APEROL SPRITZ \$12.50

Aperol, sparkling wine, soda.

MOJITO \$12.50

White rum, fresh mint, lime, brown sugar, soda and angostura bitters.

NEGRONI \$12.50

Sweet Vermouth, Campari and Gin.

BOULEVARDIER \$12.50

Sweet Vermouth, Campari and Bourbon.

MARGARITA \$12.50

Cointreau, lime juice, tequila and a dash of syrup with a salt rim.

(ask for our Special Flavors)

WHISKEY SMASH..... \$12.50

Bourbon, mint, simple syrup and lemon.

FRENCH 75 \$12.50

Gin, lemon juice, simple syrup and champagne.

OLD FASHIONED \$12.50

Bourbon, sugar and angostura bitters.

WHISKEY SOUR \$12.50

Bourbon, simple syrup, lemon juice, angostura bitters and egg white

(optional) it gives the cocktail a nice silky texture, it does not taste or smell.

THE BEES KNEES \$12.50

Gin, honey syrup and lemon juice.

LARGARITA \$12.50

Tequila reposado, Cointreau, lime juice, topped with corona ideal

for hot weather.

PALOMA \$12.50

Tequila reposado, grapefruit juice, lime juice, simple syrup

and soda with a salt rim. One of Mexico's favorite!

DAIQUIRI \$12.50

White rum, sugar and lime. A Cuban classic!

(ask for our Special Flavors)





Wine Menu

SPARKLERS CHAMPAGNES

PROSECCO BRUT \$43.00
Very fine, floral and elegant, with hints of acacia flowers.

VEUVE CLICQUOT, REIMS
CHAMPAGNE, FRANCE 195 \$243.00
Crisp and sophisticated, with balanced apple and butter flavors.

2006 VEUVE CLICQUOT, LA GRANDE
DAME REIMS, FRANCE 655 \$655.00
Bright and graceful, poached pear, crème de cassis, refined, creamy.

WHITE WINES

PINOT GRIGIO \$81.00
Elegantly fruity, with pronounced hints of acacia flowers and apple.

SAUVIGNON BLANC \$42.50
Tropical fruits, vibrant citrus and pineapple with great length.

CHARDONNAY \$55.00
Tropical fruits with citrus notes and a hint of toasted oak and butter.

ROSÉ WINES

ROSÉ \$61.25
Fresh citrus, fleshy, charming, and a little spicy.

RED WINES

BOURGOGNE \$49.00
Fruity, smooth with red berries, tender fruity and slightly spicy.

MERLOT \$93.75
Soft, rich, toasty, spicy vanilla, and a lingering berry-cream finish.

SAINT-ÉMILION, CHEVAL NOIR
BORDEAUX, FRANCE 73 \$91.25
Fine, elegant with silky tannins, red fruit and cinnamon.

CHIANTI CLASSICO \$92.50
Elegant, dark berry, fresh spice, intense and a smooth taste.

SHIRAZ \$61.25
Very fragrant with dark berry fruit, big and bold with a spicy finish.

MALBEC \$71.25
Powerful, lively with black fruits, vanilla tobacco and a pleasing finish.

CABERNET SAUVIGNON \$103.75
Red fruits and cassis flavors with vanilla spice and cedar notes.





Wine Promotion

\$36 BTL **\$9** GLASS

REDS

PINOT NOIR

BORDEAUX

Grapes: Cabernet Sauvignon, Cabernet Franc, Merlot

Notes: Dry, red fruits

MÉDOC

Grapes: Cabernet Sauvignon, Cabernet Franc, Merlot

Notes: Fruity, black cherry

HAUT-MÉDOC

Grapes: Cabernet Sauvignon, Cabernet Franc, Merlot

Notes: Acidic, blueberry

CÔTES DE BOURG

Grapes: Cabernet Sauvignon, Cabernet Franc, Merlot

Notes: Dry, oak

WHITES

PINOT GRIS

CHARDONNAY

SAUVIGNON BLANC

