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TAMARINDO MARTINI \$8
Piquin chili salt / Coconut foam / Pineapple

MISSIONARY CUCUMBER \$8
Local “Enmienda 18” Vodka / Sake / Fresh mint / Lemon / Chia

“5 Y 10” ROUTE \$9
Whiskey / Sweet Vermouth / Jamaica

SANGRIA “20” \$7
Seasonal fruits / National Red Wine / Spanish Brandy / Orange
Juice / Lemon Juice

TODAY’S FLAVORED WATER \$4
Seasonal ingredients

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COYOTE

White Tequila | Pineapple | Lemon juice | Orange juice

\$8

GUAYABITO

Mezcal “400 Conejos” | Orange juice | Guava pulp | Orange bitter

\$8

MEZCALERO

Young “Meteor” mezcal | Tropical fruit puree | Lemon juice
Tree chili | Chapulin salt

\$9

PASSION FRUIT MARTINI

“Enmienda” Gin | Orange Juice | Serrano chili

\$9

CLEMENTINO

“Mision” Mezcal | Campari
Cinnamon and flowers bitter | Mandarin pulp

\$8