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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** \$9

White Tequila | Pineapple | Lemon juice | Orange juice

**GUAYABITO** \$8

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

**MEZCALERO** \$9

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

**PASSION FRUIT MARTINI** \$9

“Enmienda” Gin | Orange Juice | Serrano chili

**CLEMENTINO** \$8

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