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TAMARINDO MARTINI \$10
Piquin chili salt | Coconut foam | Pineapple

MISSIONARY CUCUMBER \$10
Local “Enmienda 18” Vodka | Sake | Fresh mint | Lemon | Chia

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

SANGRIA “20” \$9
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

\$9

GUAYABITO

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

\$10

MEZCALERO

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

\$11

PASSION FRUIT MARTINI

“Enmienda” Gin | Orange Juice | Serrano chili

\$11

CLEMENTINO

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

\$9