



C R A F T D R I N K S

ORIGINS

\$350

PROMETEO MEXICANO

MEZCAL ESPADÍN, HIBISCUS &
CINNAMON CORDIAL, PROSECCO,
LEMON & THYME

NAMMU

TEA INFUSED GIN, CHARTREUSE
AGAVE HONEY & LEMON

KAUYUMARI

TEQUILA REPOSADO, GRAND MARNIER,
MATCHA TEA, LEMON & MINT
EMULSION

GAIA

MEZCAL CUISHE, LAVENDER HONEY,
BERRIES & TONIC WATER

UBUNTU

TEQUILA MAESTRO DOBEL, PLUM DEW
& LYCHEE CORDIA WITH SAKE



ELIXIRS

NON ALCOHOLIC BAR

\$150

BASIL CRAFT

CUCUMBER, BASIL, LEMON, GINGER
& SPARKLING WATER

VENADO

HOJA SANTA KOMBUCHA, CRANBERRY
& SPARKLING WATER

ESTO NO ES UN GIN TONIC

TONIC & JUNIPER HYDROSOL WITH
ROSEMARY

GINGER POP

MINT, GINGER & BERRIES FERMENT



C L A S S I C S

ST. GERMAINE SPRITZ
ST. GERMAINE & PROSECCO

APEROL SPRITZ
APEROL, PROSECCO & ORANGE

ESPRESSO MARTINI
VODKA, KAHLUA & COLD BREW

\$290

DRY MARTINI
GINEBRA, EXTRA DRY & OLIVES

\$300

OLD FASHION
BOURBON, SUGAR, ANGOSTURA
& ORANGE PEEL

NEGRONI
GIN, CAMPARI BITTER, VERMOUTH
ROSSO & ORANGE PEEL

MOJITO
RON, MINT, RAW SUGAR & ANGOSTURA

MOSCOW MULE
VODKA, LEMON, GINGER CRAFT BEER
& MINT

MARGARITA & MEZCALITA
TEQUILA OR MEZCAL, ORANGE
LIQUEUR, LEMON & SALT

COSMOPOLITAN
VODKA, ORANGE LIQUEUR, CRANBERRY
JUICE & LEMON

CARAJILLO
LICOR 43 & COLD BREW

\$250



S O F T D R I N K S

STILL WATER

\$150

SPARKLING WATER

\$150

SODA RAÍZ

LOCAL GINGER SODA

\$150

COFFEE

ESPRESSO/AMERICANO

\$80

TEA

TIZANA

\$80



B E E R S

BEER

CORONA
CORONA LIGHT
MICHELOB ULTRA
PACIFICO
MODELO ESPECIAL

\$100

CRAFT BEER

SANTANERA LAGER
AMERICAN LAGER 5.6%

PIEDRA LISA
SESSION IPA 4.7%

COLIMITA LAGER
4.4%

BAJA BREWING PELIRROJA
AMBER ALE 6%

BAJA BREWING PEYOTE
IPA

PREMIUM MEXICAN BEER

CHARRO - LAGER
PILSNER 4.5%

\$100



W I N E

WHITE

UMEA

GARNACHA BLANCA, ESPAÑA

GLASS \$285
BOTTLE \$1,425

CAZAS NOVAS

VINO VERDE, PORTUGAL

GLASS \$250
BOTTLE \$1,350

ARGUMENTUM RESERVA

CHARDONNAY, VALLE DE GUADALUPE

BOTTLE \$1,950

ROSÉ

BONINA

VINO VERDE, PORTUGAL

GLASS \$200
BOTTLE \$1,000

LADY A

GARNACHA, LANGUEDOC-ROUSSILLON

GLASS \$280
BOTTLE \$1,400

RED

DOMAINE DÉOLE ROUGE

GLASS \$270
BOTTLE \$1,350

ARTUKE

TEMPRANILLO, RIOJA

GLASS \$270
BOTTLE \$1,350

MARA

PETIT VERDOT

BOTTLE \$1,420

SAKE

SAYURI NIGORI

BOTTLE \$1,420



S T A R T E R S

MOLLEJAS

CRISPY BEEF GIZZARDS WITH
TORTILLAS & RED GRILLED HABANERO
SAUCE

\$300

CALLO DE HACHA

SCALLOP SASHIMI, GRILLED ORANGE,
YUZU AGUACHILE & BASIL COCONUT
OIL SAUCE WITH SEAWEED CAVIAR

\$370

COSTILLITAS DE CERDO

BABY BACK RIBS WITH SMOKED PLUM
BBQ SAUCE

\$350

PAN NAAN

GRILLED YOGURT BASED BREAD,
GARLIC OIL & ORANGE ZEST

\$130

TIRADITO DE AGUACATE

AVOCADO SASHIMI, GREEN
AGUACHILE & FERMENTED
XOCONOSTLE SERVED WITH TOSTADAS

\$180

ELOTE

GRILLED CORN,
RED DRIED CHILLIES MAYONNAISE &
LOCAL FARM CHEESE

\$180

TOSTADA

CORN TOSTADA, FRESH LOCAL
KAMPACHI, KOSHO & HABANERO
ALIOLI

\$280

BROCHETAS

CHICKEN SKEWER WITH MISO PASTOR
MARINADE & PINEAPPLE INFUSED
WITH SAKE & TEPACHE GEL

\$290



G R E E N S

PORO

BRAISED LEEK, ROPESTO SAUCE & PAN
NAM

\$340

BETABEL

GRILLED BEET SALAD, PICKLED BEET
STEMS & BLACK SESAME HUMMUS

\$320

OREJONA AL GRILL

GRILLED ROMAINE LETTUCE, TAHINI
DRESSING, MUSTARD CAVIAR &
PARMESAN CHEESE

\$320



E N T R E E S

COLIFLOR

BRAISED CAULIFLOWER WITH HOMEMADE
RED CURRY SAUCE & SEEDS CONFIT

\$410

ARROZ MELOSO

CALASPARRA RICE WITH TURMERIC SAUCE
& GRILLED SHRIMPS WITH SOURDOUGH
BREAD

\$610

PULPO

SALSA ANTICUCHA, CANARIO SAUCE &
PICKLED APPLE

\$980

SHORT RIB

SMOKED BEEF RIB WITH CARROT PURE

\$1,570

RIB EYE PRIME

WITH HABAJO SAUCE

\$1,260

PESCA AL GRILL

GRILLED FISH ON A BLACK ZARANDEADO
SAUCE, TORTILLAS & RED GRILLED SAUCE

\$1,180



S W E E T S

PIÑA

GRILLED PINEAPPLE GINGER SYRUP
& SORBETE DE LEMON BASIL

\$250

PLÁTANO

BURNT BANANA ICE CREAM WITH
SMOKED CHOCOLATE GANACHE

\$250