



We are proudly serving our own award-winning Mezcal, carefully selecting our agaves and respecting the ancestral process of elaboration

## COCKTAIL

### **CHARANDINHA 265**

Charanda, mezcal, purple basil, epazote , chia seed

### **SAINT & TONIC 265**

Agave gin, pineapple, santa leaf, tonic water

### **OLD WEST 280**

Bourbon duck fat wash, sotol, vanilla syrup, cacao bitter

### **MOJITO ESMERALDA 265**

Charanda infused with lemo , mint, prosecco, essence of cardamom

### **AMORES DE AGAVE 280**

Mezcal, chile infusion, honey, ginger beer

### **PASSION TROPICAL 280**

Mezcal, passion fruit, guanabana liquor, limon, falernum

### **JUNGLE MARTINI 280**

Sotol distilated with flowers, st. Germain, dry vermouth, dill oil

### **ESPROSHO MARTINI 265**

Posh, elote liquor, café, ginger, chile syrup

Prices in Mexican pesos. Credit cards welcomed. Prices include taxes. Service not included.



## WINE

### SPARKLING WINE

**VILLA SANDI N/V**, *Prosecco, Italy* 300 / 1,350

**MOET & CHANDON BRUT N/V**

*Champagne, France* 3,350

### WHITE WINE

**VIRESA LAGRIMAS**, *Sauvignon blanc*

*San Vicente, Mexico* 280 / 1,300

**BLANQUISIMO**, *Chardonnay*,

*Encinillas, Mexico* 1,550

**VALLE DE TINTOS**, *Chenin Blanc*

*Valle de Ensenada, Mexico* 1,700

**SUEÑOS**, *Chenin blanc, Chardonnay*,

*Ojos Negros, Baja California, Mexico* 1,850

### ROSÉ WINE

**BRUMA VINO DE LA CASA**, *Carmenere Rosé*,

*San Vicente, Mexico* 280 / 1,250

### RED WINE

**PENÍNSULA LYRA**, *Montepulciano, Barbera*

*Valle de Guadalupe, Mexico* 280 / 1,300

**ZIP**, *Cabernet Franc*,

*San Vicente, Baja California, Mexico* 1,550

**ASIS**, *Merlot, Shiraz*

*Baja California, Mexico*, 1,600

**MAXIA**, *Pinot noir*

*Ojos Negros, Baja California, Mexico*, 1800

**DON LEO KOSHER**, *Cabernet Sauvignon*

*Valle de Parras Coahuila, Mexico* 3,200

**SANTOS BRUJOS**, *Tempranillo, biodinamico*

*Porvenir, Ensenada, Mexico* 5,200

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