



Classic COCKTAILS

Gin Fizz..... \$12.50

Gin, lemon juice, simple syrup, and a dash of heavy cream.

Mojito..... \$12.50

White rum, fresh mint, lime, brown sugar, soda and angostura bitters.

Negroni..... \$12.50

Red Vermouth, Campari and gin.

Boulevardier.....\$12.50

Red Vermouth, Campari and Bourbon.

Margarita..... \$12.50

Contreau, lime juice, tequila and a dash of syrup with a salt rim.

(ask for our Special Flavors)

Whiskey Smash..... \$12.50

Bourbon, mint, simple syrup and lemon.

French 75..... \$12.50

Gin, lemon juice, simple syrup and champagne.

Old Fashioned..... \$12.50

Bourbon, sugar and angostura bitters.

Whiskey Sour..... \$12.50

Bourbon, simple syrup, lemon juice and egg white (optional)

it gives the cocktail a nice silky texture its does not taste or smell.

The Bees Knees..... \$12.50

Gin, honey syrup and lemon juice.

Largarita.....\$12.50

Tequila reposado, contreau, lime juice, topped with corona

ideal for the hot weather.

Paloma.....\$12.50

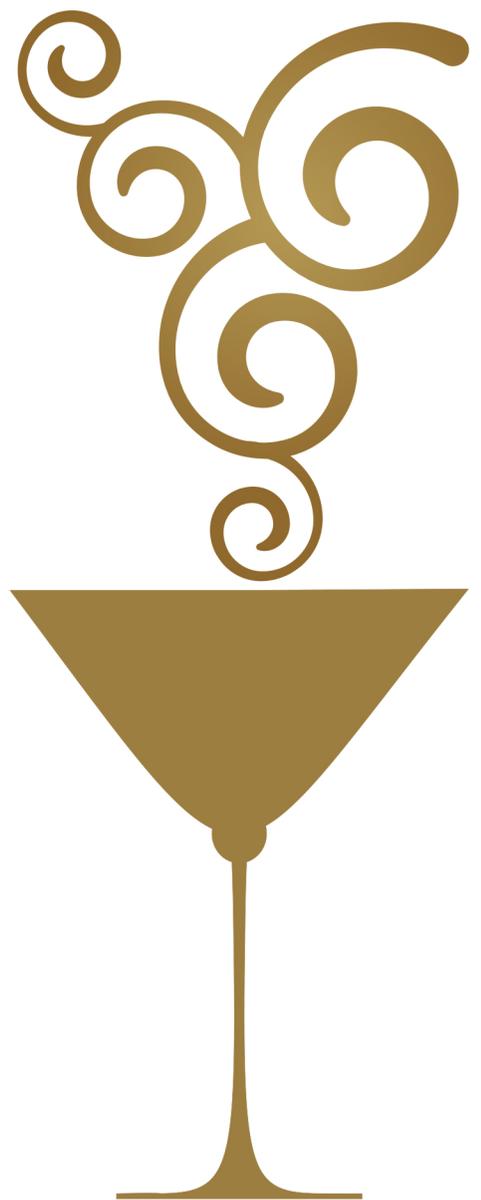
Tequila reposado, grapefruit juice, lime juice, simple syrup

and soda with a salt rim one of México's favorite.

Daiquiri.....\$12.50

White rum, sugar and lime, another Cuban classic

(ask for our Special Flavors)





Cocktail

MENU

Guava Treat..... \$12.50

Tequila silver, guava pulp, chamomile syrup, ginger and mint leaves.

Horchata Fresca..... \$12.50

Traditional homemade horchata syrup, tequila reposado, orange and lime juice, angostura orange bitters.

Rosita..... \$15.00

Grapefruit juice, mezcal Espadin, homemade rosemary syrup lime juice and angostura bitters.

La Patrona.....\$13.75

La Patrona's berries syrup, mezcal espadin, lime juice and mint.

La Patrona's Michelada.....\$11.75

Sauces, tomato juice, celery, corona and a strip of bacon as a garnish (optional).

Tikila..... \$15.00

Patron añejo, Ancho Reyes, Kahlua, coconut, passion fruit Jerk seasoning and lime.

Palmerita..... \$12.50

Tanqueray, Chartreuse, lime, cane, cucumber & mint.

The Celebrity..... \$15.00

Tanqueray gin, fresh lime juice, homemade thyme-syrup pineapple juice, top of sparkling wine, garnished with a cucumber peel and pineapple wedge.

La Patrona's Punch..... \$12.50

Dark rum, chambord, fresh fruit pulp, fresh lemon juice garnished with a grapefruit slice and orange twist.





Wine MENU

SPARKLERS / CHAMPAGNES

Prosecco Brut..... \$43
Very fine, floral and elegant, with hints of acacia flowers.

Veuve Clicquot, Reims
Champagne, France 195..... \$243
Crisp and sophisticated, with balanced apple and butter flavors.

2006 Veuve Clicquot, La Grande Dame
Reims, France 655..... \$655
Bright and graceful, poached pear crème de cassis, refined, creamy.

WHITE WINES

Pinot Grigio.....\$81
Elegantly fruity, with pronounced hints of acacia flowers, and apple.

Sauvignon Blanc.....\$42.50
Tropical fruits, vibrant citrus and pineapple with great length.

Chardonnay..... \$48.75
Tropical fruit with citrus notes and a hint of toasted oak and butter.

ROSÉ WINES

Rosé.....\$61.25
Fresh citrus, fleshy, charming, and a little spicy.

RED WINES

Bourgogne.....\$49
Fruity, smooth with red berries, tender fruity and slightly spicy.

Merlot.....\$93.75
Soft, rich, with toasty, spicy vanilla, and a lingering berry-cream finish.

Saint-Émilion, Cheval Noir
Bordeaux, France 73.....\$91.25
Fine, elegant with silky tannins, red fruit and cinnamon.

Chianti Classico..... \$92.50
Elegant, dark berry, fresh spice, intense and a smooth taste.

Shiraz.....\$61.25
Very fragrant with dark berry fruit big and bold with a spicy finish.

Malbec.....\$71.25
Powerful, lively with black fruits, vanilla tobacco and a pleasing finish.

Cabernet Sauvignon..... \$103.75
Red fruits and cassis flavors with vanilla spice and cedar notes.

