



# 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.*
- Margarita.....\$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

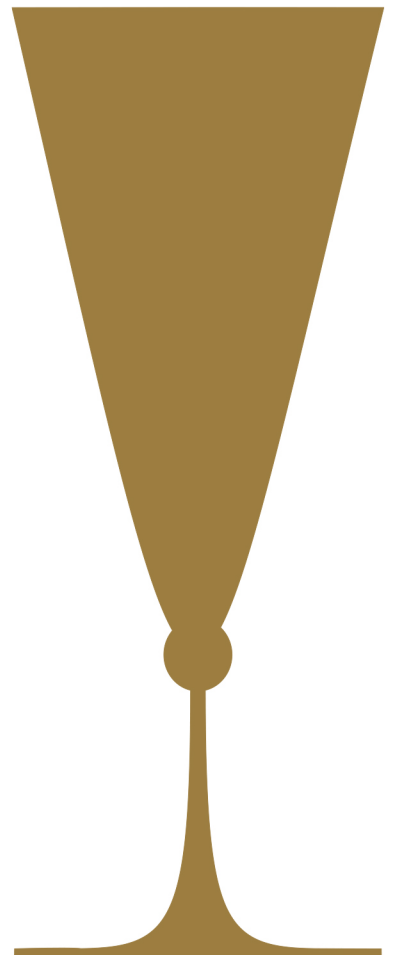
Watermelon cooler..... \$12  
*Tequila, Passion fruit cordial, Lime juice, Watermelon and cilantro juice.*

Jamaica Mezcal..... \$12  
*Mezcal Espadín (Cósmicos), Hibiscus cordial, Lime juice, Cardamomo bitters.*

Jarrito..... \$12  
*Tequila (Jimador), Aperol, Grapefruit Sherbet, Grapefruit soda.*

Piñata Tai.....\$13  
*Bacardi superior, Mezcal Espadín, pineapple juice, Avocado seed orgeat, Peach cordial.*

Diablito..... \$13  
*Mezcal (Cósmicos), lime juice, Ginger beer, Guava foam.*





# 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.*

