

CLASSIC COCKTAILS

NEGRONI 20

Gin, Antica Formula Vermouth, Campari

OLD FASHIONED 20

Makers Mark's bourbon, Angostura Bitter, Sugar, Orange Zest

AMERICANO 18

Campari, Antica Formula Vermouth, Soda

MARGARITA / NORMAL OR SPICY 21

Tequila reposado, Cointreau, Fresh Lime, Spicy Bitter, Salt on Top

TOMMY'S MARGARITA 20

Tequila reposado, Agave, Fresh Lime

ESPRESSO MARTINI 18

Vodka, Coffee Liquor, Vanilla, Coffee

MANHATTAN 22

Rye Whiskey, Antica Formula Vermouth, Angostura Bitter, Maraschino Cherry

PISCO SOUR 20

Pisco, Lime Juice, Simple Syrup, Angostura Bitter, Egg White

WHISKY SOUR 18

Makers Mark's Bourbon, Lemon Juice, Simple Syrup, Angostura Bitter,
Egg white

APEROL/CAMPARI SPRITZ 14

Aperol/Campari, Cava Wine, Soda

MARTINI COCKTAIL 20

Dry Gin, Noilly Prat Vermouth, Olives

DARK AND STORMY 20

Peaky Blinders, Ginger Beer, Fresh Lime

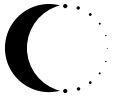
MICHELADA 14

Tomato Juice, Spice Blends, Fresh Lime, Tajin, Sol Beer

vat included / iva incluido

Allergen information available on request please inform your waiter of any allergies or intolerance

Información de alérgenos disponibles, porfavor informe a su camarero de cualquier alergia y/o intolerancia.



SIGNATURE COCKTAILS

BURNING MERY 22

Gin mare, Rosemary, Basil, Pino Mugo

SPICY RULES 23

Mezcal Amaras, Pedro Ximenez, Humo, Spicy bitter

PADRÓN EVERGREEN 22

Hendrick's, Padron Pepper, Cucumber, Angostura

POMELO TWIST 23

Tequila curado, Vermouth, Grapefruit and Rosemary oleo-saccharum, Celery, Soda

FLOWER & RASPBERRIES 22

Brick Gin infused Hibiscus, Raspberries, lavender, Grapefruit

TROPICAL MULE 22

Mezcal Amaras, Maracuja, Grapefruit, Ginger Ale

KEEP CALM 23

Roku Gin, Italicus, Camomille, Lime

ORIENTAL BLOODY MARY 20

Vodka, Mirin, Spice Blends, Soy, Fresh Tomato

EL SEÑOR 22

Sotol, Coriander, Chilly, Agave

MRS GREEN 22

Gin aloe and cucumber, Basil, Celery, Cucumber Cordial, Soda

CHIRINGUITO MOJITO 22

Ron, Coconut, lime, Mint, Chilli

KOMBUKA 22

Vodka Salinas, Cardamom, pink pepper, Hibiscus Kombucha

DEEP AMBAR 35

Talisker Storm, Laphroig, Vermouth, Bitter, Honey

LASSIC 20 (MOCKTAIL)

Grapefruit, Ginger, Rosmary, Lemongrass Kombucha

NÉCTAR 14 (MOCKTAIL)

Maracuja, Ginger, mint, Ginger Ale

A 10% optional service charge will be added to your bill.

All our products in the menus are subjected to fresh market availability.

vat included /Allergen information available upon request please inform your waiter of any allergies or intolerance.