



SIGNATURE COCKTAILS

PERFECTLY FINE	\$350
Makers Mark, Unión Mezcal, homemade amarena syrup, orange & cocoa bitters.	
SUMMER LOVE	\$275
Roku gin, regional honey, lemon, tonic, pickled berries.	
OCEAN BREEZE	\$300
Nami sake, Controy, framboise, blue curaçao, lemon, tonic.	
AGAVE SPRITZ	\$300
Volcán de Mi Tierra Blanco, Aperol, strawberry syrup, lemon, prosecco.	
MAYAKOBA SUNSET	\$345
Templeton rye, blended scotch, regional honey, lemon, Terrazas Cabernet Sauvignon.	
BALAM	\$275
Roku gin, local sour orange, cardamom.	
WANTS AND NEEDS	\$275
Antiguo reposado, caramelized pineapple, jamaica, grapefruit, grapefruit soda.	
SWEET MELODY	\$300
Nami sake, Averna amaro, blackberry, cinnamon.	
HIERBABUENA	\$290
Volcán de Mi Tierra Blanco, Controy, ginger, cilantro, saline solution.	
HAND SHAKEN COCONUT DAIQUIRI	\$275
Coconut fat-washed charanda, lime, piloncillo.	
SANGRITA FLIGHT	\$345
Tequila Ocho Blanco, sangrita verde, sangrita roja.	

SAKES & BEERS

Sake Nami Junmai Ginjo 3.5 oz glass	\$320
Sake Ozeki Nigori, California, U. S 3.5 oz glass	\$180
Sake Hattori, Mex 3.5 oz glass	\$220
Sapporo Japanese Beer 16 oz	\$300
Domestic Beers	\$135
Indio 16 oz / XX Lager 12 oz / Tecate 12 oz / Tecate Light 12 oz / Bohemia Pilsner 12 oz / Bohemia Vienna 12 oz / Corona 12 oz /Victoria 12 oz	
Craft Beers	\$220
Wendlandt Perro del Mar IPA 12 oz / Wendlandt Foca Parlante Stout 12 oz / Principia Session IPA 12 oz / Principia American Wheat 12 oz /Jabali Bock 11 oz	
Imported	
Heineken 12 oz \$160 / Heineken 0.0 12 oz \$140	

***Not included in the meal plan
Prices in MXN include taxes**



WINES & SPIRITS (served by the glass)

Moët & Chandon, Brut Imperial, Champagne, FR	\$600
Espumoso, Chandon, Extra Brut, AR	\$385
Espumoso, Chandon, Rosé, AR	\$385
Ferrari Brut, Espumoso Chardonnay , IT	\$500
Rosé, Studio by Miraval, FR	\$385
Rosé, Ultimate Provence, FR	\$420
Albariño, Pazo Pondal Leira, ESP	\$330
Chardonnay, Louis Latour, Ardèche, FR	\$330
Sauvignon Blanc, Wairau, NZ	\$330
Shiraz, Anxelin, MX	\$385
Nebbiolo, Aulla, MX	\$420
Pinot Noir, Hahn, USA	\$350
Cabernet Sauvignon, Robert Mondavi, Selection, USA	\$350
Bordeaux Blend, Mary Taylor Bordeaux Rouge, FR	\$350
Sauvignon Blanc, Errazuriz Late Harvest, CH	\$310
Whisky Hibiki Japanese Harmony	\$875*
Whisky Japonés Nobushi	\$528*
Whisky Japonés Kensei	\$575*
Whisky Japonés Suntori Toki	\$340
Whisky Macallan 12 Years	\$520*
Whisky Glenfiddich 12 Years	\$300
Whisky Glenmorangie 10 Year	\$380
Gin Roku Japonés	\$275
Gin Armonico Seco	\$370
Gin Mare Mediterranean	\$460*
Gin Monkey 47	\$480*

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