



COCKTAILS

SPIRITS & DRINKS

FOOD

SIGNATURE

PEPE EL TORO

The icon of Mexican cinema: Pedro Infante, taught us that we are innocent of temptation...

\$225

Boozy | Refreshing

Acidity 5%*

Ingredients: Johnny Walker black, Calvados, pineapple & cooked agave mix, lemon juice, soda.
Garnish: edible movie ticket.

CLARISA

"Put a lot of desire...like the nuns to eggnog" Inspired by the Clarisas nuns.

\$230

Sweet | Refreshing

Acidity 0%*

Ingredients: Rompope, Torres Brandy 15 años, D'Aristi, café de olla ice cream, coffee espresso ice, coconut milk.
Garnish: coconut water.

EL SEÑOR DE LOS RASPADOS

This nostalgic flavor will make you remember that life goes by like lightning.

\$230

Sweet | Refreshing

Acidity 5%*

Ingredients: Zacapa 23, Grand Marnier, mint & kiwi syrup, cinnamon syrup, raspberry syrup, lemon syrup
Garnish: mini sryrup drizzles.

LOLA CASANOVA

Proof that our soulmate is in the least expected place, the legend of Lola Casanova, a beautiful woman from Sonora, who was kidnapped by the coyote iguana, chief of the Seris tribe, and over time she fell in love with him. People, land and love.

\$240

Half sweet | Boozy

Acidity 3%*

Ingredients: Mujer de Piedra, orange liqueur, cinnamon syrup, lime juice, pineapple juice, coconut horchata, Angostura bitters.
Garnish: coconut foam & edible pineapple flower.

AVERY MILK PUNCH

The guard dog of Salamanca 85. These plates were placed in the secret places where alcohol was discreetly sold since this house was a horchatería.

\$230

Sweet | Dry

Acidity 3%*

Ingredients: Aperol, Atréga liqueur, St. Germain, mexican moonshine, Grand Marnier, apple juice, vanilla tea, cinamon syrup, lemon juice.
Garnish: gorgonzola stuffed olive.

SOLDADO MEDINA

"They caught you like the tiger of Santa Julia" (phrase that is said when they catch you red-handed) José de Jesús Negrete Medina, a Mexican bandit who, together with his band made up of brave and sagacious women, stole from criminals to give it to the poor. The Medina soldier known as the tiger of Santa Julia.

\$245

Boozy | Refreshing

Acidity 4%*

Ingredients: Braltos, Ancho Reyes, nopal sorbet, green Chartreuse, Luxardo liqueur lime juice, absinth, D'aristi.
Garnish: chocolate nopal coin.

REMEDIO

"For everything there is a remedy" this cocktail is an inspiration of the classic ginlet, based on long trips, its ingredients were used as a remedy for tiredness.

\$190

Boozy | Dry

Acidity 4%*

Ingredients: Armonico, clarified lime juice, bitter lime simple, black lemon bitters.
Garnish: bitter lime jelly & shiso.

CHARAMUSCA

In Mexico we are not afraid of zombies, we already have our mummies!!! Our Mexican version is so good that it is capable of reviving a dead person...

\$230

Sweet | Bitter

Acidity 6%*

Ingredients: Appleton Estate 8 years, Aperol Bulldog, D'aristi, tiki mix, lemon juice, grapefruit bitter, Angostura bitter.
Garnish: mexican skull candy.

GALLITO

How brave are you? give yourself an escape, give yourself freedom, imagine that you have wings to fly...

\$200

Bittersweet | Refreshing

Acidity 6%*

Ingredients: 400 Consejo, Matusalem 15 years, Campar, lime juice, tropical oleo, oranje juice, pineapple juice.
Garnish: mexican red rooster.

ZAMORA SPRITZ

Zamora, Michoacan world cradle of strawberries and blackberries. a variant inspired by spritz cocktails that will leave you frozen. Tiki cocktail inspired by the jungle bird.

\$230

Refreshing | Citrus

Acidity 3%*

Ingredients: Don Julio 70, Aperol, Cinzano blanco, strawberry Oleo, lime juice, Angostura bitter, soda.
Garnish: fake strawberry.

MAZAPAN OLD FASHIONED

Lovers of the old fashioned know that the classic never goes out of style, here we leave you a very fashionable cocktail with a classic Mexican sweet, made at home.

\$230

Sweet | Dry | Boozy

Acidity 0%*

Ingredients: Whisky Abasolo Fat Washed, Drambuie, Amaro Averna, orange bitters.
Garnish: homemade marzipan.

21 SEGUNDOS

Breathe...count to 21, time is the best medicine. Variation of the Boulevardier.

\$230

Boozy | Dry

Acidity 2%*

Ingredients: Whisky Revés, tropical campari, Cinzano rosso, mushroom charanda.
Garnish: orange twist.

FOR FOUR POR FAVOR

It's time to share and live together, please! Let's say cheers to the good times...

\$295

Sweet | Boozy | Citrus

Acidity 7%*

Ingredients: Sotol, strawberry Oleo, hibiscus, Rue, citrics.
Pox, yellow Chartreuse, St. Germain, laurel, lemon Bitters, citrics.
Bacanora, St. Germain, tropical oleo, peppermint, citrics.
Raicilla, passion fruit, camomille, simple, angostura bitters, citrics.

CLASSICS

Brandy Scaffa

\$260

Sweet | Boozy

Acidity 2%*

Ingredients: Torres Altaluz infused with raspberries, giffard apricot, green chartreuse, distilled water.

Clear Hanky Panky

\$235

Boozy | Dry

Acidez 0%*

Ingredients: Tanqueray Ten, vermouth blend, clarified fernet, menthol crystals, orange bitters.

Smoky Martini

\$215

Boozy | Dry | Smoked

Acidity 0%*

Ingredients: Barrel Aged Tanqueray Ten, smoked Johnnie Walker Black Label, dry vermouth.

Horses Neck

\$190

Sweet | Citrus

Acidity 4%*

Ingredients: Johnnie walker Black Label/ Bulleit Bourbon, Angostura bitter, ginger beer, citrics.

Penicillin Fermentado

\$225

Sweet

Acidez 4%*

Ingredients: Jura Scotch, Don Julio 1942, ginger beer, fermented honey.

Double Naked & Famous

\$240

Boozy | Citrus

Acidity 5%*

Ingredients: Mezcal Unión, Don Julio Blanco, Aperol Campari, green chartreuse, yellow chartreuse, lime juice, lemon juice.

Hemingway Paloma

\$200

Sweet | Boozy

Acidez 4%*

Ingredients: Maestro Dobel Diamante, Matusalem Platino, Luxardo Marrasquino.

Pinky Tonic

\$200

Sweet | Bitter

Acidity 2%*

Ingredients: Strawberry infused Bulldog Aperol, tonic water.

Hurricane

\$180

Sweet | Bitter

Acidity 5%*

Ingredients:Charanda, passion fruit, lime juice, orange juice, guayaba syrup, homemade granadine, Angostura bitters.

Paper Plane

\$200

Citrus | Boozy

Acidity 6%*

Ingredients: Bulleit Bourbon, Aperol, Amaro Averna, lemon juice, lemon oleo, orange oleo.

Hotel Nacional

\$230

Sweet | Citrus

Acidity 6%*

Ingredients: Appleton Signature, banana liqueur, apricot liqueur, yuzu syrup, banana liqueur, lemon juice, pineapple juice.

Aperol Spritz

\$175

Sweet | Bitter

Acidity 3%*

Ingredients: Aperol Mix Pearls, Cinzano Pro-Spritz.

Mary Pyckfrod

\$180

Sweet

Acidity 3%*

Ingredients: Matusalm Blanco, Luxardo, granadine liquer, pineapple juice, berries syrup.

MOCKTAILS

Jacky

\$110

Milky | Refreshing

Acidity 3%*

Ingredients: black tea, currant syrup, coconut milk punch.

Ahumadito

\$110

Smoky

Acidez 5%*

Ingredients: smoked agave Honey, tabasco, lemon juice.

Campari Spritz

\$155

Sweet | Bitter

Acidity 0%*

Ingredients: Campari essence, tonic water, mineral water.



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MALANGA CHIPS WITH MANGO CHAMOY

\$40

Snack of malanga chips, seasoned with salt and served with a homemade citrus mango chamoy.

SHRIMP TOASTS WITH BEEF MACHACA AND MACHA SAUCE

\$192

Trio of toasts with cooked shrimp, lemon juice, machaca of Sonora, smoked marlin paté with macha sauce and piquín pepper emulsion.

MIXED SALAD

\$95

Mixed vegetarian or vegan salad with mixed lettuce (according to availability and season), fresh fig segments, blonde raisins, jimmy and sesame pralines, black truffle vinaigrette.

GUACAMOLE

\$242

Slightly spicy guacamole with jalapeño pepper ferment, crumbled square cheese and crispy skirt steak carnitas. Served with homemade tortilla chips.

QUESADILLAS MIXTAS

\$160

Trio of fried quesadillas with criollo corn and stuffed with huitlacoche, pressed chicharrón and cecina with beans, all stuffed with oaxaca cheese and accompanied by a fresh avocado sauce with papalo pipícha.

PAPAS CRUJIENTE

\$138

Cambray or pearl potatoes, crispy fries served with a habanero ash emulsion foam, mashed beef, square cheese and epazote.

GOLDEN TACOS OF DUCK

\$186

Crunchy flour tortilla tacos stuffed with duck chilorio.

TACLOYITOS

\$275

Criollo corn tlacoyos stuffed with ayocote beans, served with pico de Gallo, roasted marrow, square cheese and martajada green sauce.

BABY CORN

\$130

Trio of baby corn served with Chapulines mayonnaise, cuadro cheese and a touch of piquín chili.

SLIDERS BRISKET

\$230

Duo of Sonoran beef brisket sliders, chihuahua cheese, smoked bacon jam and huichol mayonnaise, served with house-made ketchup.

PORK BELLY TIRADITO

\$220

Crispy and juicy pork belly tiradito served with a citric tamarind sauce and pickled onion, avocado and cilantro.

DESSERTS

CAJETA CHEESECAKE

\$140

Creamy cheesecake with tequila, coffee and cajeta, served with Irish cream foam and dark chocolate rocks.

MEXICAN SNOW TRILOGY

\$135

Mexican sorbets flag, nopal with salt and lemon, soursop and red prickly pear with bacanora.