

# HECHO EN MÉXICO

**RAYO** (lightning in spanish) draws its inspiration from the legendary agave goddess, Mayáhuel. According to tradition, Mayáhuel descended to earth for love.

However, when the gods discovered her transformation, they unleashed a storm, and a powerful lightning struck her.

From her ashes, the first agave was born, creating the drink of the 'Mexica' gods.

At **RAYO** Cocktail Bar, we celebrate Mexican tradition and culture through a carefully curated selection of national spirits and liqueurs, blending international techniques and flavors to create a unique cocktail experience.

Our menu "**Hecho en México**" is a tribute to the ingredients, recipes, and flavors that bridge the ancestral with the contemporary. Each creation, crafted by our talented team, honors our roots and history while embracing a forward-thinking vision and our connection to the world.

In **RAYO**, we invite you to immerse yourself in our sensory adventure Hecho en México.





# 1 TEQUILANA PET NAT



## Garnish

Fake agave with cream cheese, green grapes and a touch of elderflower

## Ingredients

Tequila Maestro Tequilero Blanco, Sake Nami, Grape cordial, green grape calpis

<b>Made in Mexico</b> Tequila from Zapotlanejo, Sake from Culiacán Uva vitis vinifera	<b>Strength</b> ⚡⚡⚡⚡⚡
<b>Techniques</b> Milkpunch, deionization	<b>Sweet</b> ⚡⚡⚡⚡⚡
<b>Profile</b> Lactic, fruity and floral	<b>Sour</b> ⚡⚡⚡⚡⚡
<b>Allergens</b> Lactose, acid solution	<b>Bitter</b> ⚡⚡⚡⚡⚡

## Inspiration

The delicate notes of each sip will evoke a wine-tasting experience, thanks to the vitis vinifera grape, used in crafting Mexican sparkling wines from the Bajío region.

This cocktail pays tribute to Mexico's botanical gardens with subtle, refreshing flavors that celebrate the country's rich natural heritage



# 2 PUNTAS Y COLAS

## Ingredients

Mezcal Montelobos  
Espadín, Sotol  
Nocheluna, Tuna  
Cactus fruit, yuzu,  
carrot and celery  
vinegar



## Garnish

Pickled carrots  
and hoja santa

<b>Made in Mexico</b> Mezcal Espadín from Oaxaca   Sotol from Chihuahua   Hoja Santa Tuna Cactus Fruit	<b>Strength</b> ⚡⚡⚡⚡⚡
<b>Técnica</b> Fermentation and submerged cultivation	<b>Sweet</b> ⚡⚡⚡⚡⚡
<b>Profile</b> Smoky, acidid, fresh	<b>Sour</b> ⚡⚡⚡⚡⚡
<b>Allergens</b> Citrus	<b>Bitter</b> ⚡⚡⚡⚡⚡

## Inspiration

In the art of distillation, the heads and tails represent the start and end of the process—parts often discarded. Similarly, the tips and ends of carrots are usually overlooked.

This cocktail celebrates what others ignore, turning those often-forgotten details into a bold, one-of-a-kind experience with layers of flavor.

\$280  
90 ml



# 3 FUNKY BERRY



## Garnish

Sweet Corn and cotija cream cheese cookie, inspired by the corunda and Purépecha clothing

## Ingredients

Wild mushroom Charanda Sol Tarasco, Whisky Chivas 13, Amaro Montenegro Blackberry cordial with Raspberry vinegar

<b>Made in Mexico</b> Charanda from Michoacan Cotija Cheese	<b>Strength</b> ⚡⚡⚡⚡⚡
<b>Techniques</b> Sous-vide and agar clarification	<b>Sweet</b> ⚡⚡⚡⚡⚡
<b>Profile</b> Fruity, vibrant, funky	<b>Sour</b> ⚡⚡⚡⚡⚡
<b>Allergens</b> Gluten, egg, lactose	<b>Bitter</b> ⚡⚡⚡⚡⚡

## Inspiration

A tribute to the richness of Michoacán's land, where each sip brings to life its history, flavors, and traditions.

This vibrant concoction transports you to its mountainous landscapes and fertile lands, combining the wilderness with sophistication. A true celebration of this iconic state's authenticity and diversity.



# 4 MUY MAMEY



<b>Made in Mexico</b> Rum from Chiapas, Cempasúchil licor Mamey, Avocado and Oaxaca cheese	<b>Strength</b> ⚡⚡⚡⚡⚡
<b>Techniques</b> Clarification through pectin, grinding and cooking	<b>Sweet</b> ⚡⚡⚡⚡⚡
<b>Profile</b> Tropical, spiced, floral	<b>Sour</b> ⚡⚡⚡⚡⚡
<b>Allergens</b> Gluten, egg, lactose	<b>Bitter</b> ⚡⚡⚡⚡⚡

## Ingredients

Rum Appleton 8, Rum Libertad with La Maleza cempasúchil liqueur, clarified mamey, pixture and avocado orgeat

## Garnish

Guacamole savoury cake

## Inspiration

Inspired by the iconic tiki cocktail, the Mai Tai, this creation offers an out-of-this-world experience. A twist that celebrates the richness of Mexico with the whole Mamey fruit, a gem of the Mexican rainforest; Avocado, our beloved national fruit; and Cempasúchil, the iconic Day of the Dead flower. Don't miss this sensory journey to the heart of the Mexican tropics!

\$250  
130 ml



# 5 POX MALONE

## Garnish

Freeze-dried banana, fried almond and salt rim



## Ingredients

Tequila 1800 Añejo,  
Pox Siglo Cero  
Snitch, Vermouth  
Canasta, tascalate  
milk

<b>Made in Mexico</b> Pox from Chiapas Tequila from la Rojeña Tascalate	<b>Strength</b> ⚡⚡⚡⚡⚡
<b>Techniques</b> Milkpunch, freeze drying and milling	<b>Sweet</b> ⚡⚡⚡⚡⚡
<b>Profile</b> Almond, cacao, silky	<b>Sour</b> ⚡⚡⚡⚡⚡
<b>Allergens</b> Milk, almonds	<b>Bitter</b> ⚡⚡⚡⚡⚡

## Inspiration

Inspired by Tascalate, the iconic pre-Hispanic drink from Chiapas, this cocktail celebrates the rich flavors of corn, chocolate, and cinnamon that define this ancient powder.

A creation that honors centuries of tradition in southern Mexico, transforming its essence into a contemporary and alluring experience.

\$275  
90 ml



# 6 MORRONI



## Garnish

Freeze-dried bell pepper

## Ingredients

Pulque distillate, Gin Condesa Sahumerio, Cynar, Apricot liqueur, pickled bell pepper

<b>Made in Mexico</b> Pulque distillate from Tlaxcala, Rosé wine from San Luis Potosí	<b>Strength</b> ⚡⚡⚡⚡⚡
<b>Techniques</b> Pickling, infusion, lyophilisate	<b>Sweet</b> ⚡⚡⚡⚡⚡
<b>Profile</b> Spirit forward, Bitter, spices	<b>Sour</b> ⚡⚡⚡⚡⚡
<b>Allergens</b> Bell pepper	<b>Bitter</b> ⚡⚡⚡⚡⚡

## Inspiration

Reinventing the intensity and seductive character of the classic Negroni blending spirits with the ancient art of pickling—an Arab legacy that has become ingrained in Mexican culture.

Each sip offers a daring experience, where tradition and innovation seamlessly converge.

\$275  
90 mL



# 7 RUBY ROOTS



## Garnish

Multi floral honey Pine leaf

## Ingredients

Johnnie Walker Black Ruby, Raicilla, Licor de bosques, Cuastecomate liqueur, White Porto, Cocchi Americano

<b>Made in Mexico</b> Raicilla from Cuautla, Licor de Bosque By Rayo, Cuastecomate licor	<b>Strength</b> ⚡⚡⚡⚡⚡⚡
<b>Techniques</b> Distillation	<b>Sweet</b> ⚡⚡⚡⚡⚡⚡
<b>Profile</b> Strong, woody, green	<b>Sour</b> ⚡⚡⚡⚡⚡⚡
<b>Allergens</b> Pine leaf	<b>Bitter</b> ⚡⚡⚡⚡⚡⚡

## Inspiration

A captivating blend that draws you into the mysteries of the Occidental Sierra Madre (mother mountains), where nature's sensuality meets the magic of Teohehian culture.

Each sip is an organoleptic journey, connecting the spirit with the very essence of our land.

\$255  
80 ml





# 8 PÁPALO MARTINI DRY OR DIRTY



## Garnish

Pearl onion macerated in ponzu, soya, agave honey and sesame oil

## Ingredients

Vodka Stolich Elite infused with pápaló herb, Bacanora, Lillet Blanc, saline solution and verbena perfume

<b>Made in Mexico</b> Bacanora from Sonora Aromatic herb pápaló Agave honey	<b>Strength</b> ⚡⚡⚡⚡⚡
<b>Techniques</b> Frozen infusion, brining	<b>Sweet</b> ⚡⚡⚡⚡⚡
<b>Profile</b> Dry, toasty, floral	<b>Sour</b> ⚡⚡⚡⚡⚡
<b>Allergens</b> Sesame, soy	<b>Bitter</b> ⚡⚡⚡⚡⚡

## Inspiration

A Martini is a love letter written with bold flavors and personality. Bacanora connects us to the land, wrapping us in its endless stories, while pápaló herb adds a touch of freshness, being the refined Mexican palate cleanser.

In Rayo, we prefer our martini stirred, not shaken.

\$280  
120 ml



# 9 TÉJATE LEVAR



## Garnish

Pulque and Rosita Cacao Meringue

## Ingredients

Whisky Abasolo, Jagermeister  
Manifest fat washed with tejate and  
brown butter, tejate liqueur,  
lechuguilla

<b>Made in Mexico</b> Whisky from Oaxaca Tejate Coffee from Veracruz Lechuguilla Pulque Rosita de cacao	<b>Strength</b> ⚡⚡⚡⚡⚡
<b>Techniques</b> Fat wash, Foam	<b>Sweet</b> ⚡⚡⚡⚡⚡
<b>Profile</b> Spiced coffee, cacao, dried fruits	<b>Sour</b> ⚡⚡⚡⚡⚡
<b>Allergens</b> Butter, nuts, caffeine	<b>Bitter</b> ⚡⚡⚡⚡⚡

## Inspiration

Our star ingredient is the ancestral blend Zapoteca: Tejate which is a divine blend made from corn, cacao, pitxle, and rosita cacao, enjoyed by the gods.

Enriched with Oaxacan whisky, we will guide you through an experience that will transport you to ancient times of nobility and cultural richness.

\$260  
70 ml



# 10 CRÈME DE LA CRÈME



## Garnish

Peanut and pandan powder lightning

## Ingredients

The Lost Explorer Mezcal fat washed with peanut butter, Disaronno Velvet, La Maleza peanut liqueur, pandan cream

<b>Made in Mexico</b> Mezcal Espadín from Oaxaca Peanut liqueur	<b>Strength</b> ⚡⚡⚡⚡⚡
<b>Techniques</b> Fatwash, emulsion	<b>Sweet</b> ⚡⚡⚡⚡⚡
<b>Profile</b> Creamy, fruity with a nutty hint	<b>Sour</b> ⚡⚡⚡⚡⚡
<b>Allergens</b> Lactose, nuts	<b>Bitter</b> ⚡⚡⚡⚡⚡

## Inspiration

This dessert cocktail is inspired by the traditional mezcal cream recipes, popular among locals in Mexico. With fruity flavors and subtle spicy notes, it offers an indulgent yet guilt-free pleasure that evokes the warmth and union of a Mexican family.

\$280  
120 ml

# WALL OF FAME

**#4**

Whisky Revés, Havana 7, matcha, nori, shiitake,  
yuzu, maldon salt

**Sour | Saline | Umami**

**\$250**  
60ml

**ZAMORA SPRITZ**

Tequila Maestro Tequilero, white wine cordial,  
Aperol, strawberry oleo saccharum, sparkling water

**Berries | Floral | Bubbly**

**\$260**  
170ml

**#10**

Raicilla Pequeña Raíz, Mezcal Montelobos Espadín,  
fermented yaca shrub, yaca bitter, Perrier

**Tropical | Funky | Fresh**

**\$230**  
180ml

**GALLITO**

Mezcal Montelobos Espadín, Rum Matusalem 15,  
Campari, tropical fruit oleo saccharum, pineapple  
& orange juice

**Smoky | Sour | Tropical**

**\$250**  
200ml

**#2**

Pox Dondante, Tequila Maestro Dobel Cristalino,  
purple sweet potato syrup, lime, palo santo bitter

**Earthy | Round | Starch**

**\$240**  
90ml

# WALL OF FAME

## **LOLA CASANOVA**

Bacanora Santo Cuviso, Grand Marnier, apricot liqueur, cinnamon, pineapple, coconut horchata  
**Tropical | Sweet | Velvety**

**\$280**  
110ml

## **#6**

Mezcal Siete Misterios Doba-Yej, fermented kumquats with local honey, St. Germain liqueur  
**Smoky | Dry | Floral**

**\$245**  
150ml

## **MAZAPAN OLD FASHIONED**

Jameson, Glenlivet Founders infused with mixed dried fruits, nuts & spices, Amaro Averna, Angostura Bitters  
**Peaty | Nutty | Spices**

**\$290**  
90ml

## **#5**

Sotol Noche Luna, Nixta liqueur, kiwi, mango, hoja santa bitter  
**Fruity | Herbaceous | Saline**

**\$250**  
120ml

## **AVERY**

Mexican Moonshine, Aperol, St. Germain, Grand Marnier, Strega, lemon, green apple, cinnamon  
**Spirited | Floral | Silky**

**\$230**  
90ml

# Mini cocktails tasting menu of our top sellers

We offer a selection of 7 of our finest cocktails in reduced portions.

**\$1200**  
*400 ml*

\*Subject to availability

## House Gin & Tonics

### PIGGY TONIC

Condesa Gin Xoconostle & Orange Blossom, strawberry oleo saccharum and tonic water

**\$280**  
*160 ml*

### PERFECT TONIC

Condesa Gin Palo Santo, cucumber, rose petals and tonic water

**\$270**  
*160 ml*

### GIN & TEA

Beefeater London macerated with black, green, butterfly tea & golden root and tonic water

**\$250**  
*160 ml*

## Beer

### TRANQUILA Y TROPICAL

Hazy IPA passion fruit 6%

**\$150**  
*473 ml*

### AVENIDA DE PAPEL™

Pilsner 4.5%

**\$150**  
*473 ml*

### VAQUITA MARINA

Pale Ale 5.2%

**\$150**  
*355 ml*

### VERA NIEGA

Mexican Ale 4.7%

**\$150**  
*355 ml*

# Mocktails

## YAQUI

Coconut milk, black tea and red fruits, lemon, natural syrup.

Tropical | Tannin | Fresh

**\$110**

160 ml

## AHUMADITO

Smoked agave nectar, lemon juice, soda.

Meaty | Sour | Saline

**\$95**

100 ml

## XOCHITL

Evaporated Fino Sherry with Coconut Cream, Lime and 0% Sparkling Wine

Dry | Floral | Woody

**\$180**

120 ml

## GINGER BIRRA WILD

**\$120**

355 ml

## SOFT DRINKS

**\$70**

355 ml

## SPARKLING WATER TOPO CHICO

**\$50**

355 ml

## SPARKLING WATER PERRIER

**\$80**

330 ml

## AGUA BUI, STILL OR SPARKLING

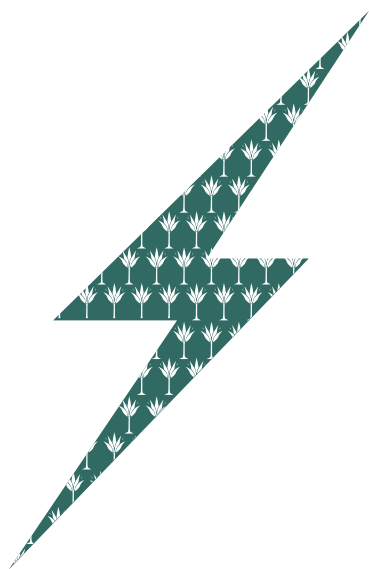
**\$75**

473 ml

## AGUA BUI, STILL OR SPARKLING

**\$130**

946 ml



WE MIX THE MYTH,  
YOU SIP THE LEGACY