



cocktails

velvet plum **16.00**

duck or bacon fat rye, Campari,
pickled ginger & plum brine

sontini **19.00**

gin, Sake, lime juice, House vermouth,
Luxardo Maraschino & honey

piscojito **20.00**

pisco, Lime, Sugar, Mint & Soda

smoky rum **16.00**

Palo Santo smoked rum, orange simple,
smoked saline, Madagascar vanilla &
probitas mist

golden son **17.00**

pineapple rum, house tepache,
lime juice, benedictine, chamomile simple

second round

matcha martini **18.00**

vodka, matcha, honey & milk

garita **17.00**

Tequila añejo, Licor 43, espresso, Kahlúa
& simple Syrup

banana brûlées **17.00**

Ron añejo, Licor 43, madagascar vanilla,
top cold foam licor de banana & garnish
banana brûlées

beers



Michelob Ultra	5.25
Magna	5.25
Medalla Light	4.00
Mambo – Ocean Lab Brewing Co.	7.50
Blueberry Ale – Ocean Lab Brewing Co.	7.50
IPA – Ocean Lab Brewing Co.	7.50

wine

wines by the glass

white

Babich Sauvignon Blanc	12.00
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rosé

Il Borro Rosato – Borrosa	11.00
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red

James Bryant Pinot Noir	15.00
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sparkling

Val DÓca Prosecco	10.00
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wines by the bottle

sparkling

Veuve Clicqot	130.00
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Ferrari Brut	70.00
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red

Iron + Sand Cabernet Sauvignon	60.00
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