

WINES BY THE GLASS / BOTTLE

CHAMPAGNE

G.H. MUMM CORDON ROUGE BRUT	15 75
G.H. MUMM GRAND CORDON ROSÉ	15 75
JACQUESSON CUVÉE 744 EXTRA BRUT	130

RED

LOS MORROS CABERNET SAUVIGNON	14 60
BROADBENT DOURO RED 2019	60
CHATEAU PESQUIE TERRASSES	15 75
ROBERTO ALVARADO RED BLEND	75
G.D. VAJRA LANGHE ROSSO	67
PALAZZO DELLA TOREE 2018	80
MONGRANA 2018	86
NEMEA (AIVALIS)	15 68
VILLARD L’APPEL DES SEREINES	75
L’ADAGE SAINT-ÉMILION 2016	120
ASHCOL BY TREFETHEN	115
TORNATORE PIETRARIZZO ETNA ROSSO	118
VOLTE FACE PRIMITIVO	85
LE DIFESE 2019	78
DUCKHORN MERLOT	19 95
PARADUXX PROPRIETARY RED	180
DOMAINE NICOLAS ROSSIGNOL	300
POMMARD 2018	
PIAN DELLE VIGNE BRUNELLO	328

ROSÉ

FERRARI-CARANO DRY ROSÉ	52
CAMPO VIEJO ROSÉ	14 56
ROSA DEL GOLFO ROSATO 2021	58
DOMAINE LAFAGE MIRAFLORES ROSÉ	62
SYMPHONIE SAINTE MARGUERITE ROSÉ	80
WHISPERING ANGEL ROSÉ	18 72

WHITE

ALLEGRO MOSCATO 2021	13 48
LOS NOGALES SAUVIGNON BLANC	58
HACIENDA DE MANZANOS WHITE	58
VILLA SAN MARTINO PINOT GRIGIO	14 56
YEALANDS SAUVIGNON BLANC	14 56
CHÂTEAU DE LESCOURS BORDEAUX BLANC	62
PHANTOM (BOGLE) WHITE BLEND	62
GAVALAS SANTORINI	68
DOMAINE CUROT SANCERRE	25 105

BEER

MILLER LITE	7
CORONA XTRA	8
MODELO	8
ABSOLUT SELTZER	8
STELLA ARTOIS	8

DRAFT

MICHELOB ULTRA	9
TROPICANNON IPA	9
VOODOO RANGER IPA	9
DC BRAU IPA	9
STELLA ARTOIS	9

COCTELES DE LA CASA

LATIN INSPIRED CRAFT COCKTAILS

CARIBE SPRITZ 18	coconut rum, coconut mix, lime, topped with prosecco <i>A sparkling tropical breeze straight from the Caribbean.</i>
SOL VERDE 17	cucumber juice, hendrick’s gin, elderflower agave, lime, egg white <i>Floral, crisp, and angelically green—an herbaceous martini like no other.</i>
SELVA MEZCAL 17	mezcal maguey, passion fruit, st. germain, lime, agave, egg white <i>Smoky, fruity, and sultry—Puerto Rican fire in a glass.</i>
CAFÉ CON RON 18	zacapa rum, coffee simple syrup, orange & angostura bitters <i>Dark and dreamy—bittersweet like a Havana night.</i>
ISLA ROJA 16	tito’s vodka, watermelon batch, lime juice, soda water <i>A juicy island smash bursting with fresh fruit and herbal charm.</i>
CANTON VIEJO 18	makers mark, lavender chamomile syrup, orange & angostura bitters
SELVA ROOTS 17	tequila, mango simple syrup, lime, triple sec, Tajín chamoy stick. <i>Sweet mango meets chili spice in this bold tropical twist.</i>
LAST WORD 17	bombay gin, green chartreuse, lime juice, maraschino
SIGNATURE COCO LOCO 20	served in a fresh coconut choice of : rum, tequila, mezcal, vodka or whiskey

LEYENDAS DEL BAR

OUR SPIN ON TIME-HONORED CLASICS

MOJITOS 16	classic mojito with your choice of strawberry, passion fruit or mango
MARGARITAS 16	classic margarita with your choice of strawberry, passion fruit or mango
EL MANHATTAN VIEJO 18	whiskey or bourbon, sweet vermouth, orange & angostura bitters <i>The city classic with Latin soul.</i>
EL CLÁSICO DE CASA 18	whiskey, simple syrup, orange & angostura bitters <i>Our signature take on the timeless Old Fashioned.</i>
PISCO SOUR 15	pisco, lemon, simple syrup, egg white. flavors: passion fruit, strawberry. <i>Soft and citrusy with that foamy pisco kiss.</i>
CAIPIRINHA 16	cachaça, lime, sugar flavors: passion fruit, dragon fruit, mango, strawberry. <i>Refreshing and simple cocktail originating from Brazil</i>

ZERO-PROOF COCKTAILS

ISLA DE UTILA 15	hibiscus syrup, seedlip spice, lime
TINTICO MARTINI 15	agave seedlip, cold brew, orange and simple syrup
SELVA PALOMA 15	seedlip grove 42, grapefruit juice, soda, chamoy and tajin
EL CHISME 15	seedlip garden, orange mermelada, splash of soda water

FLIGHTS

CENTRO AMERICA 25	Zacapa rum from Guatemala - 12 years old Flor de caña from Nicaragua - 10 years old La trendsuda rum from El Salvador
PATRON PREMIUM TEQUILA 45	patron el alto patron el cielo patron platino
SUD AMERICA 25	Colombia aguardiente Machu pisco from Peru Brazil traditional cachaça