## **Cocktails**

**Aguiles - \$420** 

Vodka (45ml), Coffee, Antica Formula, Orange Liqueur

Hades - \$420

Bourbon (45ml), Averna Cacao, Laurel

Apolo - \$420

Aperol (30ml), Guava, Basil

Aristeo - \$540

Tequila(45ml), Parmigiano, Oregano

Anima - \$520

Tequila Blanco (45ml), Tangerine, Mango

Artemisa - \$560

Tequila Reposado (45ml), Raspberry, Elderflower

Arcadia - \$420

Gin (45 ml), Chamomile, Melon Liqueur

Fenix - \$390

Rum (45ml), Pineapple, Tangerine Liqueur

Bistrea - \$390

Tequila(45ml), Passion Fruit, Coffee Tonic

Efesto - \$390

Mezcal (60ml), Beetroot, Guajillo Ghili

## **Zero Proof**

Silky Green (300ml)- \$320

Non-alcoholic Gin, Avocado, Cucumber, Lime

## **Healthy**

Svadhisthana (300ml) - \$320

Pineapple, Turmeric, Lemon, Tamarind Kombucha

Hera (300ml) - \$320

Citrus Oil, Tangerine, Chili Soda

PRICES LISTED ARE QUOTED IN MEXICAN PESOS, FOR YOUR CONVENIENCE 16 % TAX IS INCLUDED.

DRAWING ON THE LOCAL SURROUNDINGS, OUR MENUS ARE CRAFTED USING THE FRESHEST,

LOCALLY SOURCED INGREDIENTS INCLUDING SEAFOOD, PRODUCE, COFFEE AND TEA FROM

SUPPLIERS IN THE NAYARIT AND JALISCO REGIONS.