

SOTOL

• MENÚ •

AGAVE BAR

Ginger Tom

Tanqueray Gin • ginger Syrup lemon juice • simple syrup • soda Water • **12 usd**

Piña Partida

Don Julio Blanco Tequila simple syrup • cointreau • lime fresh pineapple and cucumber • **13 usd**

Fresh Mezcalina

Verde MOMento Mezcal • agave syrup ginger • lime • cucumber mint leaves • **14 usd**

Drop of Love

Don Julio Blanco Tequila • Grand Marnier lemon • rose syrup • **14 usd**

Paloma

Don Julio Reposado Tequila grapefruit juice • fresca • **13 usd**

Pineapple Drop

Grey Goose Vodka • pineapple simple syrup • cinnamon chocolate bitter • **12 usd**

Mezcal Fashion

Verde Momento Mezcal • amaro di angostura brown sugar • sweet vermuth • cinnamon smoke infusion • **14 usd**

Passion Dream

Verde Momento Mezcal passion fruit puree simple syrup • ginger limon **12 usd**

Pina de Agave

Verde Momento Mezcal Ancho Reyes 14.79 ml • lime juice • agave syrup • **12 usd**

Caipirinha

Pitu Cachaça brown sugar • lime • **12 usd**

Hibiscus Flower

Verde Momento Mezcal • agave syrup • hibiscus infusion clove • star Anise • cinnamon lime **14 usd**

Cabo Mule

(Our version of the Moscow Mule) Verde Momento Mezcal agave syrup sprite • lime ginger • **14 usd**

Green Devil

Verde Momento Mezcal • jalapeno chili Cointreau • lime rosemary syrup basil **14 usd**

Wild Strawberry

Verde Momento Mezcal • strawberry watermelon licor simple syrup • **14 usd**

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Margaritas

Passion Fruit Margarita

Reposado Tequila passion
fruit puree • lime • **13 usd**

Margarita Del Patron

Patron Blanco Tequila simple
syrup Cointreau • lime **16 usd**

Fresh-Squeezed Margarita

Don Julio Reposado Tequila
agave syrup Cointreau • lime
16 usd

Pomegranate Margarita

Reposado Tequila simple
syrup Cointreau
• lime • **13 usd**

Cadillac Margarita

1800 añejo Tequila simple
syrup lime • Grand Marnier •
17 usd

Macho Margarita

Reposado Tequila simple
syrup • jalapeño chile
Cointreau • lime • **13 usd**

Tamarind Margarita

Reposado Tequila tamarind
juice Cointreau • lemon •
13 usd

Craft Beer

Cabotella 330ml

Blonde ale • **9 usd**

Minerva

Pale ale • **9 usd**

Session IPA

IPA • **9 usd**

Baja Red

Brown ale • **9 usd**

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BOTANAS

Guacamole – Sotol & Salsa

Freshly made guacamole avocados
Onions / serrano chile salty / tomato
Corn chips papadum and mint **15 usd**

Burrata & Heritage Tomato Salad

Watercress / walnuts pesto Burrata
cheese mix green Roasted beets
19 usd

Local Artisan Cheese & Charcuterie

Fig jam / cornichon / mustard Black olives
crackers Crostini / olive bread & herb Garlic
butter **21 usd**

Edamames & Shishito Pepper

Fire & shishito peppers / Ginger sesame
sauteed / E Edamames / garlic sauce

15 usd

Alitas

Spicy wings / shitakes & guajillo glazed
Coriander / miso & serrano aioli **22 usd**

*Ceviche de Cantina

Local fish / cherry tomato / Sinaloa Sauce
green chile / chives / coriander
Red onion / avocado **18 usd**

Oriental Crispy Chicken

Chicken / shitake guajillo glazed / rice
Noodles salad / chives / roasted Peanuts
lemon tea / garlic / sesame oil
23 usd

Flatbread of the day **21 usd**

Picante Crab & Bao

Soft shell chili crab / coriander / garlic chips
& lime / cucumber pickles **20 usd**

Torta de Cochinita

Pulled marinated pork / dark habanero aioli
butter milk bone / avocado pure
18 usd

Tecate Battered Fish & Taco Trio

Red snapper / Asian tuna / local cabrilla
Garlic mayo / beans / jalapeño – apple
& carrot slaw / caramelized onion **19 usd**

Black Angus Quesadilla

Asadero & Chihuahua Chesse / mezquite
Rib Eye / chile toreado / guacamole
matajada sauce **28 usd**

Kobe Beef Burger

Burger / mushrooms / onion
gruyere & pepperjack cheese
Truffle French Fries **23 usd**

DULCES

Pop Corn Caramel Spice

Banana roasted ice cream / warm brawnie

Fudge chocolate **12 usd**

Fritters Mini Doughnuts

Coffee ice cream / Valrona chocolate

Passion fruit **12 usd**

Chocolate Mousse tart

Peanut butter / blond chocolate tart

pistachio ice cream **12 usd**

Lemon Cheese Cake

Vanilla meringue / orange blossom syrup

10 usd

Ice Cream Sundae

Apple & bananas compote / almond crumble

Cinnamon tuile **11 usd**

These foods may be raw, undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.

Prices expressed in USD Dollars including 16% VAT.
Opening hours: 10:00 to 00:00 / Kitchen: 12:00 to 22:30