

SOTO

MENÚ

AGAVE BAR

Mixology

Ginger Tom

Tanqueray Gin • ginger • lemon juice • simple syrup • ginger soda • **15 usd**

Piña Partida

Don Julio blanco tequila • simple syrup • Cointreau • fresh lemon • pineapple • cucumber • **15 usd**

Fresh Mezcalina

Verde Momento mezcal • agave syrup • ginger • lime juice • cucumber • mint leaves • **15 usd**

Drop of Love

Don Julio blanco tequila • Grand Marnier • lemon juice • rose syrup • **16 usd**

Paloma

Don Julio reposado tequila • grapefruit juice • grapefruit soda • **15 usd**

Pineapple Drop

Grey Goose vodka • pineapple • simple syrup • cinnamon • chocolate bitter • **16 usd**

Mezcal Fashion

Verde Momento mezcal • Amaro Di Angostura • brown sugar • sweet vermouth • cinnamon smoke infusion • **15 usd**

Passion Dream

Verde Momento mezcal • passion fruit puree • simple syrup • ginger • lime juice • **15 usd**

Pina de Agave

Verde Momento mezcal • Ancho Reyes • lime juice • agave syrup • **15 usd**

Caipirinha

Pitu Cachaça • brown sugar • lime • **14 usd**

Hibiscus Flower

Verde Momento mezcal • agave syrup • hibiscus infusion • clove • star anise • cinnamon • lime juice • **15 usd**

Cabo Mule

(Our version of the Moscow Mule) Verde Momento mezcal • agave syrup • sprite • lime • natural ginger • **16 usd**

Green Devil

Verde Momento mezcal • jalapeño pepper • lime juice • Cointreau • rosemary syrup • basil • **15 usd**

Wild Strawberry

Verde Momento mezcal • strawberry • watermelon liqueur • simple syrup • **15 usd**

Craft Beer

Cabotella 330ml

Blonde ale Light and smooth body with little bitterness, aroma and malt flavor • **10 usd**

Fiesta Latina

Agave beer gluten free (herbal and fruity notes characteristic of agave) • **12 usd**

Session IPA

Medium-high bitterness, citric hop aroma and flavor, light body, dry finish and reduced alcohol • **10 usd**

Baja Red

Brown ale robust body, aromatic and malt dominates its flavor • **10 usd**

Margaritas

Passion Fruit Margarita

House tequila • passion fruit puree • lime juice • **14 usd**

Margarita Del Patron

Patron blanco tequila • simple syrup • Cointreau • lime juice • **16 usd**

Fresh - Squeezed Margarita

Don Julio reposado tequila • agave syrup • Cointreau • lime juice • **16 usd**

Pomegranate Margarita

House tequila • simple syrup • Cointreau • lime juice • La Pinta liqueur • **14 usd**

Cadillac Margarita

1800 Añejo tequila • simple syrup • lime juice • Grand Marnier • **17 usd**

Macho Margarita

House tequila • simple Syrup • jalapeño pepper • Cointreau • lime • **14 usd**

Tamarind Margarita

House tequila • tamarind • Cointreau • lime • **14 usd**

BOTANAS

Guacamole – Sotol & Salsa

Onions / serrano pepper / corn chips / cotija cheese 16 usd

Burrata & Heritage Tomato Salad

Watercress / walnuts pesto / Burrata cheese / mixed lettuces / roasted beets 21 usd

Local Artisan Cheese & Charcuterie

Fig jam / cornichon / mustard / black olives crackers grissinis 23 usd

Edamames & Shishito Pepper

Fire & shishito peppers / ginger / sesame sautéed / edamames / garlic / chives 16 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 19 usd

Oriental Crispy Chicken

Chicken / shitake guajillo glazed / two types of 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 21 usd

Torta de Cochinita

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

Grilled Prime NY Steak

Shiitake glazed BBQ / homemade potatoe / corn esquite & green sauce 54 usd

Land & Sea

Angus beef steak & grilled shrimp / garlic mojo / roasted roots & tomatoes mash / truffle oil 70 usd

Tecate Battered Fish & Taco Trio

Red snapper / Asian tuna / local cabrilla / garlic mayo / beans / jalapeño pepper – apple & carrot slaw / caramelized onion 21 usd

Black Angus Quesadilla

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

Kobe Beef Burger

Burger / mushrooms / onion gruyere & pepperjack cheese / truffle french fries 23 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: 12:00 to 23:00 / Kitchen: 12:00 to 22.30

DULCES

Pop Corn Caramel Spice

Banana roasted ice cream / warm brownie fudge chocolate 12 usd

Fritters Mini Doughnuts

Coffee ice cream / Valrhona 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 12 usd

Ice Cream Sundae

Apple & bananas compote / almond crumble cinnamon tuile 11 usd

THE TASTING!

DELUXE TASTING

Tequila 7 Leguas
Tequila Centenario reposado
Tequila Chula parranda anejo
Mezcal Alipus espadín
55 usd

PREMIUM TASTING

Tequila Esperanto blanco
Tequila Código 1530 rosa
Tequila Casa Amigos reposado
Tequila Don Julio 1942
68 usd

AGAVE TASTING

Tequila Casa Amigos blanco
Mezcal Acre Cenizo
Sotol de Cascabel
Raicilla La Venenosa Maximiliana
65 usd

INFINITE TEQUILA TASTING

Infinite flavors and aromas is what we offer you in our extra age tequilas taste, you will experience unimaginable 4 of our crown jewels and proudly one of the only 495 bottles that were produced by Jose Cuervo

Herradura Selección Suprema
Don Julio Real
Clase Azul Utra
Jose Cuervo 250 Anniversary

1000 usd