

DRINKS



COCKTAILS

Red Sangria
White Sangria \$7

Mojito
Mezcalita
Piña Colada
Bloody Mary \$8
Gin & Tonic
Espresso Martini
Daiquiri
Moscow Mule

Negroni
Aperol Spritz \$9
Margarita

SODAS

Coca Cola
Sprite \$4
Ginger Ale

San Pellegrino \$5

NATURALS DRINKS

Rainforest Water (bottle) \$4

Pineapple & Coconut
Blackberry & Basil
Mango & Passion Fruit \$5
Lemon & Peppermint
Strawberry & Ginger

COFFEES

Our Tradicional "Chorreado"
Americano \$3
"Agua Dulce" (sugar cane
infusion)

Espresso
"Cortado" \$4
Hot Chocolate
Ice Coffee

Latte Coffee \$5
Capuccino

Frozen Capuccino
Capuccino & Baileys \$6
Trogon Capuccino
(vanilla - almond)

GOURMET TEA

Digestive White Tea
*Antigripal white tea, mango,
orange and calendula leaves*

Organic Vainilla
*Black tea with intense vanilla
flavor*

Rooibos Antioxidant
*Grapefruit, guaba, lemon and
orange with cornflowers*

Cocoa Chai \$5
*Honeybush, cocoa, cinnamon,
fennel, clove, moringa and
lavender*

Matcha Tea or Latte
*Japanese green tea, in perfect
harmony with our surroundings*

Antibacterial Infusion
*Lemon, ginger and honey, to fight
low temperatures*

APERITIF LIQUOR

Campari \$6
Tequila Blanco
Vermouth

Amaretto \$7

Mezcal \$9
Tequila Don Julio

LIQUORS

Tanqueray \$6
Absolut
Bacardi

DIGESTIVE LIQUOR

Coffee Liqueur
Limoncello \$6
Licor 43
Baileys

Grand Manier
Jack Daniels \$9
Cognac Hennessy
Old Parr
Bulleit Bourbon

Chivas 12 Years \$10

Remy Martin VSOP \$12

Centenario 30 Years \$15
Macallan 12 Triple Cask

BEERS

Imperial \$4
Pilsen

Tica Michelada \$5
Estrella GF

SNACKS

Olives
Ripe Banana Chips \$4
Toasted Almond

Smoked Trout Bruschetta \$7
Avocado Dip

Carrot Cake \$5
Cookie Nest with Marmalade
Oat Cookie, Almonds and Cocoa

Spanish Tortilla \$8
Grana Padano Cheese with Balsamic