

THE ROOFTOP

SPECIAL CREATIONS

Wellington Q \$15
Citrus infused Mezcal, mango, rosemary,
chile ancho syrup.

COCKTAILS

The Cape \$16
Basil & mint infused Mezcal, pineapple,
grapefruit juice, Angostura Bitters

Mula Altura \$16
Vodka, Green Chartreuse, kiwi, ginger,
lime, soda water, simple syrup

Bitter Piña \$16
Dark Rum, white Rum, pineapple,
passion fruit, coconut and Angostura Bitters

Gin Smash \$14
Gin, cucumber, basil, lime, simple syrup,
sesame oil

Afterglow \$13
Mezcal joven, Aperol, Damiana Liqueur, lemon

Sunset spritz \$18
Prosecco, Aperol, ST. Germain, Orange,

Carajillo \$16
Espresso coffee & Licor 43

Mayhuel \$15
Mezcal, pineapple juice, passion fruit, sage,
Angostura bitters

BITES

Guacamole & salsa, pico de gallo, aged cheese and totopos	\$10
Shrimp popcorn, semi sweet palm sugar & Valentina mayo sauce (170 g)	\$25
Guajillo pepper spiced chicken & oaxaca cheese quesadillas (2 pcs)	\$15
Heirloom tomatoes, burrata cheese, artichokes and hemp speeds	\$15
Hot & sour boneless chicken wings in tamarind sauce or hot buffalo sauce, pickled pineapple & jicama salad (7 pcs)	\$15
 Crispy mushrooms, banana peppers sauce, yellow aji	\$14



TAQUITOS

Slow roasted beef crisp flutes, raw salsa verde, sour cream, avocado (3 pcs)	\$15
Braised beef steak in ancho pepper and sweet soy sauce, avocado (2 pcs)	\$18
Tuna tartar & fishing rinds and avocado emulsion (2 pcs)	\$19
Crisp soft shell crab, parmesan, avocado and tatemada sauce (2 pcs)	\$17
Duck taco, pasilla pepper sauce, chorizo mayonnaise, crispy onions, avocado and foie gras mousse	\$16

MAIN COURSE

All beef burger, fried smoked cheddar, bacon dressing, Tajín spiced parmesan fries (7 oz)	\$30
Grilled Beef tenderloin & pork rind chilaquiles in pasilla pepper salsa, aged cheese and avocado cream (6 oz)	\$32
Pan roasted local catch over braised potatoes & grilled octopus with creamy pepper aioli (5.05 oz)	\$29

SWEETS

 Churros, sheeps milk butterscotch, pecan	\$6
 Gluten free double chocolate brownie, vanilla ice cream.	\$6
Banana split, vanilla ice cream, chocolate, coconut mascarpone cream, cacao nibs	\$12

TEQUILA

	Glass	Bottle
Avión Añejo	\$17	\$220
Casa Dragones Blanco	\$18	\$306
Casa Dragones Joven	\$47	\$610
Don Julio Blanco	\$13	\$221
Don Julio Reposado	\$14	\$238
Don Julio Añejo	\$15	\$255
Don Julio 70	\$18	\$306
Don Julio Real	\$47	\$799
Maestro Tequilero Blanco	\$13	\$221
Maestro Tequilero Reposado	\$13	\$221
Maestro Tequilero Añejo	\$15	\$255
Maestro Tequilero Diamante	\$17	\$289
Patrón Silver	\$15	\$255
Patrón Reposado	\$16	\$272

RUM

Havana Club 7	\$13	\$221
Bacardi Blanco	\$12	\$204
Captain Morgan Spiced	\$12	\$204
Zacapa 23 yrs	\$15	\$255
Zacapa XO	\$17	\$289

GIN

Beefeater	\$12	\$204
Monkey 47	\$17	\$187
Bombay	\$13	\$221
Hendrick's	\$15	\$255
Tanqueray No. Ten	\$15	\$267

WHISKY

	Glass	Bottle
Chivas Regal 12 yrs	\$13	\$221
Chivas Regal 18 yrs	\$20	\$340
Fireball	\$12	\$204
Jack Daniel's	\$12	\$204
Johnny Walker Black Label	\$15	\$255
Johnny Walker Blue Label	\$38	\$646
Macallan 12 yrs	\$14	\$238
Maker's Mark	\$14	\$238

VODKA

Absolut	\$13	\$221
Ketel One	\$13	\$221
Belvedere	\$13	\$221
Grey Goose	\$14	\$238
Tito's	\$15	\$255

COGNAC

Remy Martin XO	\$32	\$430
Hennessy VSOP	\$13	\$221

MEZCAL

Bruxo No.1	\$12	\$238
400 Conejos Joven	\$12	\$204
Amores Espadín	\$13	\$221
Montelobos Espadín	\$14	\$238
Clase Azul Mezcal	\$29	\$493