

THE ROOFTOP

SPECIAL CREATIONS

	USD	MXN
Téquitl Bec Tequila blanco, Ancho Reyes chile liquor, guava puree, lime juice, ginger syrup	\$15	\$302

COCKTAILS

The Cape Basil & mint infused Mezcal, pineapple, grapefruit juice, Angostura Bitters	\$16	\$322
Mula Altura Vodka, Green Chartreuse, kiwi, ginger, lime, soda water, simple syrup	\$16	\$322
Bitter Piña Dark Rum, white Rum, pineapple, passion fruit, coconut and Angostura Bitters	\$16	\$322
Gin Smash Gin, cucumber, basil, lime, simple syrup, sesame oil	\$14	\$282
Afterglow Mezcal joven, Aperol, Damiana Liqueur, lemon	\$13	\$262
Sunset spritz Prosecco, Aperol, ST. Germain, Orange,	\$18	\$363
Carajillo Espresso coffee & Licor 43	\$16	\$322
Mayhuel Mezcal, pineapple juice, passion fruit, sage, Angostura bitters	\$15	\$302

BITES

	USD	MXN
Guacamole & salsa, pico de gallo, aged cheese and totopos	\$10	\$220
Shrimp popcorn, semi sweet palm sugar & Valentina mayo sauce (170 g)	\$25	\$550
Guajillo pepper spiced chicken & oaxaca cheese quesadillas (2 pcs)	\$15	\$308
Heirloom tomatoes, burrata cheese, artichokes and hemp speeds	\$15	\$330
Hot & sour boneless chicken wings in tamarind sauce or hot buffalo sauce, pickled pineapple & jicama salad (7pcs)	\$15	\$330
🌱 Crispy mushrooms, banana peppers sauce, yellow aji	\$14	\$282



TAQUITOS

Slow roasted beef crisp flutes, raw salsa verde, sour cream, avocado (3 pcs)	\$15	\$330
Braised beef steak in ancho pepper and sweet soy sauce, avocado (2 pcs)	\$18	\$396
Tuna tartar & fishing rinds and avocado emulsion (2 pcs)	\$19	\$418
Crisp soft shell crab, parmesan, avocado and tatemada sauce (2 pcs)	\$17	\$374
Duck taco, pasilla pepper sauce, chorizo mayonnaise, crispy onions, avocado and foie gras mousse	\$16	\$322

MAIN COURSE

	USD	MXN
All beef burger, fried smoked cheddar, bacon dressing, Tajín spiced parmesan fries (7 oz)	\$24	\$483
Grilled Beef tenderloin & pork rind chilaquiles in pasilla pepper salsa, aged cheese and avocado cream (6 oz)	\$32	\$644
Pan roasted local catch over braised potatoes & grilled octopus with creamy pepper aioli (5.05 oz)	\$29	\$584

SWEETS

 Churros, sheeps milk butterscotch, pecan	\$6	\$132
 Gluten free double chocolate brownie, vanilla ice cream.	\$6	\$396
Banana split, vanilla ice cream, chocolate, coconut mascarpone cream, cacao nibs	\$12	\$242

TEQUILA

	Glass		Bottle	
	USD	MXN	USD	MXN
Avión Añejo	\$17	\$343	\$220	\$4,433
Casa Dragones Blanco	\$18	\$363	\$306	\$4,635
Casa Dragones Joven	\$47	\$947	\$610	\$12,292
Don Julio Blanco	\$13	\$262	\$221	\$3,426
Don Julio Reposado	\$14	\$282	\$238	\$4,796
Don Julio Añejo	\$15	\$302	\$255	\$5,138
Don Julio 70	\$18	\$363	\$306	\$6,166
Don Julio Real	\$47	\$947	\$799	\$16,379
Maestro Tequilero Blanco	\$13	\$262	\$221	\$4,453
Maestro Tequilero Reposado	\$13	\$262	\$221	\$4,453
Maestro Tequilero Añejo	\$15	\$302	\$255	\$5,138
Maestro Tequilero Diamante	\$17	\$343	\$289	\$5,823
Patrón Silver	\$15	\$302	\$255	\$5,138
Patrón Reposado	\$16	\$322	\$272	\$5,480

RUM

Havana Club 7 Years	\$13	\$262	\$221	\$3,426
Bacardi Blanco	\$12	\$242	\$204	\$3,123
Captain Morgan Spiced	\$12	\$242	\$204	\$3,123
Zacapa 23 Years	\$15	\$302	\$255	\$3,929
Zacapa XO	\$17	\$343	\$289	\$4,433

GIN

Beefeater	\$12	\$241	\$204	\$4,111
Monkey 47	\$17	\$343	\$187	\$3,788
Bombay	\$13	\$262	\$221	\$4,453
Hendricks	\$15	\$382	\$255	\$5,138
Tanqueray No. Ten	\$15	\$302	\$267	\$3,929

COGNAC

Remy Martin XO	\$32	\$645	\$430	\$8,665
Hennessy VSOP	\$13	\$262	\$221	\$4,453

WHISKY

	Glass		Bottle	
	USD	MXN	USD	MXN
Chivas Regal 12	\$13	\$262	\$221	\$3,426
Chivas 18 Years Old	\$20	\$403	\$340	\$5,239
Fireball	\$12	\$242	\$204	\$3,123
Jack Daniel's	\$12	\$242	\$204	\$3,123
Johnny Walker Black Label	\$15	\$302	\$255	\$3,929
Johnny Walker Blue Label	\$38	\$766	\$646	\$9,974
Macallan 12	\$14	\$282	\$238	\$3,627
Makers Mark	\$14	\$282	\$238	\$3,627

VODKA

Absolut	\$13	\$262	\$221	\$3,426
Ketel One	\$13	\$262	\$221	\$3,426
Belvedere	\$13	\$262	\$221	\$3,426
Grey Goose	\$14	\$282	\$180	\$3,627
Titos	\$15	\$302	\$255	\$3,929

MEZCAL

Bruxo No.1	\$12	\$242	\$238	\$3,424
400 Conejos Joven	\$12	\$242	\$204	\$3,317
Amores Espadín	\$13	\$262	\$221	\$3,638
Montelobos Espadín	\$14	\$282	\$238	\$3,852
Clase Azul Mezcal	\$29	\$584	\$493	\$8,132