



DRINK & TALES

Café de olla

1800 Aged tequila 1.5oz, Vanilla, Cinnamon and of course Coffee. Spicy, bitter and Sweet flavors. *At the time of the Mexican Revolution, soldiers used to drink this type of coffee to stay alert*

\$180

Tamalli

Centenario Silver Tequila 1.5oz, Sweet Corn Syrup, Creamy and delicate Flavors. *Tamalli means wrapped and although its real origin is not known, it was in Mexico where it was coined as its own*

\$180

La Catrina

Union Mezcal 1oz, Pomegranate Liqueur .5oz and Damiana Tea. Smoked, Citrus and Sweet flavors. *Iconic symbol of the traditional Mexican celebration Day of the Dead*

\$180

Popul Vuh

Crisanta Raicilla 1.5oz, dill Syrup and Grapefruit. Sweet, Spicy and Citrus flavors. *The sacred book of the Mayas, is at the height of great epic works such as the Hindu Ramayana or the Greek Iliad and Odyssey*

\$200

Mestizo

Torres 5 Brandy 1oz, Chili Liqueur .5oz and Mole Chai. Spicy, Creamy and Sweet flavors. *The fusion of two cultures is called miscegenation, here we find the perfect blend of Spanish brandy and Mexican mole*

\$160

La piña – La coco

Bacardi White Rum 1.5oz, Tepache and Tuba Foam. Intense, Sweet and Fruity flavors. *Two of the most popular drinks in our country come together to create a great cocktail*

\$200

Piñata

Captain Morgan Rum 1oz, Aperol 1oz and Jam. Fruity, Semi bitter and Sweet flavors. *The piñatas so popular in Mexican towns, represent joy and abundance*

\$160

Tesguino by Pedro Palomera

Union Mezcal 1.5oz, Avocado Puree and Lime Sorbet. Refreshing, Citrusy and Creamy flavors. *This drink is as old as beer itself*

\$220

Yerberito

Union Mezcal 1.5oz, Lime and Many Herbs. Refreshing, Citrus and Herbal Flavors. *Since before the conquest, the Yerberos were those who cured diseases on the basis of herbalism*

\$160



In 2018 was awarded the Best Cocktail of all Puerto Vallarta

