

MARGARITAS

- EL CLASSICO** (single / double) 19/34
arquitecto tequila, dry curacao, lime
- WILD MEZCALITA** 20
wild cupreata mezcal, dry curacao, lime, firewater bitters
- SUPER TOMMY'S** 21
artenom reposado, organic agave nectar, lime
- BLOOD ORANGE & GUAVA** 18
arquitecto tequila, blood orange, guava, lime
- PRICKLY PEAR** 18
arquitecto tequila, agave, prickly pear, rhubarb bitters, lime
- BOTÁNICOS** 18
arquitecto tequila, lime, agave, melati botanical aperitif, aquafava

ESPECIALES

- YUCATAN** 19
arquitecto tequila, mezcal, lemon, pineapple, orgeat syrup, firewater bitters
- LA PARCHITA** 19
widges gin, mezcal, passionfruit, crawlleys orgeat, lemon
- MEZCAL SOUR** 19
wild cupreata, lemon, lime, agave, aquafava, cabernet sauvignon
- OAXACAN OLD FASHIONED** 19
cupreata mezcal, agave, caramelised orange, angostura, aged orange and firewater bitters
- SMOKY RON** 20
banana honey mezcal, plantation dark rum, aztec chocolate & orange bitters



BEERS

HAND CRAFTED, UNFILTERED,
PRESERVATIVE FREE

BTL / BKT

- PESADO PILSNER** 14
earthy, robust & balanced
- NUEVO GRINGO PALE ALE** 14
zesty, hoppy & full-bodied
- TULUM VERANO SUMMER ALE** 14
light, crisp, tangy & refreshing
- MAYAN DARK LAGER** 14/65
roasted malt, coffee, cacao, vanilla
- CORONA | ASAHI | DOS EQUIS XX** 14/65
make it a michelada +2 | lagerita +8

FROZEN MARGARITAS

- LIME MARGARITA** 16/59
- PIÑA CALAMANSI** 17/63
- AÇAÍ BLUEBERRY** 17



SIGNATURES

- SANGRIA ROJO** 18
red wine, tequila, prickly pear, acai berry, lemongrass infused agave, soda
- SPARKLING SANGRIA** 18
prosecco, tequila, yuzu, apple, white peach, mint
-  **COCONUT MOJITO** 19
plantation rum, coconut water, lime, mint
- MEZCAL PALOMA** 19
alipus mezcal, campari, fresh grapefruit, soda
- PASSIONFRUIT SMASHITO** 19
tried & true vodka, passionfruit, vanilla
-  **DIRTY NEGRONI** 19
widges gin, mezcal, campari, vermouth chinato
- TROPICANA SANGRIA PUNCH** 89
(1.4L Sharing / 8 Serves)
plantation 3 star, wild cupreata mezcal, sangria, homemade pineapple shrub, tropical fruits



HAPPY HOUR

MON-FRI 12-7PM
excluding eve of PH and PH

- FROZEN LIME MARGARITA** 11/48
GLASS / JUG
- SIGNATURE COCKTAILS** 15
- TEMPRANILLO/CHARDONNAY PROSECCO/ROSE** 11
- DRAUGHT & BOTTLE BEER** 11
- CORONA / MAYAN BUCKET** 52
(BUCKET OF 5)

TEQUILA & MEZCAL

ARQUITECTO 13 100% PURE AGAVE

our very own sustainable premium tequila, produced with master tequilero enrique fonseca and proof & company. flavourful, sippable and made the right way with only sustainable agave and no additives or added sugar

COCO LOCO 13

house crafted coconut and vanilla infused arquitecto blanco tequila served with a slice of orange

CAFE LOCO 13

coffee-infused mezcal made with a blend of alipus mezcal with allpress espresso beans. smoky and caramel notes

**GO LOCO!
ORDER 5 OR MORE SHOTS OF
ANY OF THE ABOVE @ 10 EACH**

MEXICAN LOVERS (2) 10

arquitecto tequila, passionfruit, rinomato. served as a pair of shots



WINES

PINOT NOIR 19/90

wild rock, marlborough

TEMPRANILLO 16/80

espeto, la mancha

CABERNET SAUVIGNON 17/83

arido, mendoza

SAUVIGNON BLANC 18/85

wild rock, marlborough

CHARDONNAY 17/84

maycas de limari sumaq reserva, chile

PROSECCO 16/80

botter extra dry, veneto

ROSÉ 16/80

les sardines, pays d'oc france

NON-ALCOHOLIC NATURAL FRUIT SODAS

WATERMELON BASIL COOLER 9

PINEAPPLE, CILANTRO & MINT SODA 9

WHITE PEACH GINGER SODA 9

PRICKLY PEAR, CARROT & LEMONGRASS SODA 9

PASSIONFRUIT SODA 9

COCONUT MINT SODA 9



BLANCO (0-3 MONTHS)

PURASANGRE 15

(rich & ripe agave notes)
clean, fruity & floral notes, subtle sweet agave, citrus finish

TAPATIO 15

(silky & smooth)
mint, white pepper, spices, citrus, slightly herbaceous, spicy, sweet finish

EXCELLIA 16

(fresh & green)
dried spices, vanilla, leather, hint of jasmine, earthy finish

REPOSADO (3 MONTHS-1 YEAR)

PURASANGRE 16

(bitter and sweet)
fruity, vanilla, caramel, smoky peppers, nuts, spices, smooth, spicy finish

PATRÓN 16

(citrusy & woody)
oak wood, notes of fruit, citrus & honey, light floral & vanilla finish

TAPATIO 16

(creamy & smoky)
oak wood, notes of fruit, citrus & honey, light floral & vanilla finish

AÑEJO (1-3 YEARS)

ARTENOM 1146 18

(fresh & sweet)
oak, almonds, vanilla, dried fruit, spices, caramel, earthy finish

DON JULIO 1942 20

(caramel, toffee & vanilla)
rich caramel, chocolate, roasted agave, lingering oak & vanilla finish

PURASANGRE 17

(bitter and sweet)
fruity, vanilla, caramel, smoky peppers, nuts, spices, smooth, spicy finish

MEZCAL

CASAMIGO MEZCAL JOVEN 23

(earthy & fruity)
extremely smooth, small-batch, with perfectly balanced smokiness making it easy to drink neat

DON AMADO REPOSADO 16

(sweet oak & caramel)
fresh lime, green olives, peppercorn, green tea, mineral, sweet oak, caramel, smoke

LOS DANZANTES AÑEJO 18

(floral & smoky)
herbaceous agave, coffee & cacao, oak, smoky cedar wood finish



WE ARE LOCO FOR SUSTAINABILITY & DOING OUR PART TO MINIMISE OUR CARBON FOOT PRINT. WE ARE PROUD TO PARTNER WITH ECOSPIRITS FOR OUR PREMIUM HOUSE POUR RANGE.