

## MARGARITAS

<b>EL CLASSICO</b>	18/19
arquitecto tequila/wild cupreata mezc, cointreau, lime	
<b>PRIMA MARGARITA</b>	20
artenom reposado/añejó, agave, lime	
<b>BLOOD ORANGE &amp; GUAVA</b>	17
arquitecto tequila, blood orange, guava, lime	
<b>PRICKLY PEAR</b>	17
espolon reposado, prickly pear, lime jalapeño infused agave, rhubarb bitters	



## SIGNATURES

<b>LOCO PALOMA</b>	18/19
tequila / mezcal, aperol, grapefruit, mandarin, soda	
<b>COCONUT MOJITO</b>	19
plantation rum, coconut water, lime, mint	
<b>PASSIONFRUIT SMASHITO</b>	18
tried & true vodka, passionfruit, vanilla	
<b>JALISCO ICE TEA</b>	17
arquitecto tequila, hibiscus tea, lime, mint, bitters	

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<b>MEXICAN MULE</b>	18/19
arquitecto tequila/mezcal, ginger, cilantro, ancho chilli, lime	
<b>GRAPEFRUIT APEROL SPRITZ</b>	18
prosecco, aperol, grapefruit, agave, soda	
<b>LOCO SLING</b>	18
arquitecto tequila, mezcal, bitters, dom benedictine, cherry liquor, pineapple	
<b>PISCO SOUR</b>	18
pisco, mezcal, egg white, yuzu, lime	

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<b>ARQUI &amp; TONIC</b>	18
arquitecto tequila, campari, east imperial grapefruit tonic	
<b>DIRTY NEGRONI</b>	18
widges gin, mezcal, campari, vermouth chinato	
<b>OAXACAN OLD FASHIONED</b>	19
mezcal, cinnamon agave, caramelized orange, angostura & black walnut bitters	
<b>SMOKY RON</b>	19
banana honey mezcal, plantation dark rum aztec chocolate & orange bitters	

**HAPPY HOUR**  
MON - SAT, 5 TO 7PM

FROZEN MARGARITA  
DRAUGHT BEER / HOUSE SPIRITS  
TEMPRANILLO / CHARDONNAY  
PROSECCO / ROSE

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CORONA / MAYAN BUCKET (5)

45

## FROZEN MARGARITAS

<b>LIME MARGARITA</b>	16 / Jug 59
<b>PIÑA CALAMANSI</b>	16 / Jug 59
<b>AÇAI BLUEBERRY</b>	16



## SHARING COCTELES

<b>SANGRIA ROJO</b>	17 / 59
red wine, tequila, apple, guava, cinnamon clove agave, orange	
<b>SPARKLING SANGRIA</b>	17 / 59
brut cava, tequila, yuzu, apple, white peach, mint	



<b>MEXICAN PUNCH</b>	69
tequila, mezcal, cointreau, brut cava, watermelon, orange, grenadine (1.4L)	

<b>BAD HOMBRE PUNCH</b>	89
brut cava, rum, mezcal, pineapple, fresh lime (1.7L)	



## CERVEZAS

HAND CRAFTED, UNFILTERED,  
PRESERVATIVE FREE

<b>PESADO PILSNER</b>	14
earthy, robust & balanced	
<b>NUEVO GRINGO PALE ALE</b>	14
zesty, hoppy & full-bodied	
<b>TULUM VERANO SUMMER ALE</b>	14
light, crisp, tangy & refreshing	
<b>CRAFT BEER FLIGHT (3 X 180ML)</b>	18
pilsner   pale ale   summer ale	
<b>MAYAN DARK ROASTED LAGER</b>	14/65
Roasted malt, coffee, cacao, vanilla	
<b>CORONA   ASAHI</b>	14/65
make it a michelada +2   lagerita +8	

## NIGHTCAPS

ARIBA, ABAJO, AL CENTRO, Y LOCO!

<b>CAFÉ LOCO</b>	9
espresso infused alipus mezcal	
<b>COCO LOCO</b>	9
coconut & vanilla infused arquitecto tequila	
<b>NOCHES LOCO</b>	9
purasangre reposado, amargo-vallet, cacao	
<b>BANANO LOCO</b>	12
banana honey infused los danzantes mezcal	

All prices are subject to 10% service charge and prevailing government taxes.

## AGAVE LOVE

## VINO

**ARQUITECTO** BLANCO 13/230  
100% PURE AGAVE 6+ SHOTS (ea) 10

DEGUSTATION FLIGHT OF THE MONTH 25

1 aged premium tequila  
1 unaged blanco tequila  
1 artisanal crafted mezcal

All flights consist of  
total 45ml spirits (3 x 15ml)  
served in special tasting glasses  
expertly paired with our delicious  
selection of antojitos (small bites).



## AGAVE SELECTION

20ML / 45ML

**DON FULANO FUERTE BLANCO** 11 / 19  
LOS VALLES, JALISCO

**ARTENOM 1414 REPOSADO** 11 / 19  
LOS ALTOS, JALISCO

**OCHO REPOSADO** 11 / 19  
LA LATILIA, JALISCO

**PATRON REPOSADO ANJEJO** 11 / 19  
LOS ALTOS, JALISCO

**DON JULIO 1942 ANEJO** 17 / 32  
LOS ALTOS, JALISCO

**DON AMADO RUSTICO MEZCAL** 12 / 21  
SANTA CATARINA, OAXACA

**LOS DANZANTES REPOSADO MEZCAL** 11 / 19  
SANTIAGO MATATLÁN, OAXACA

## G & T ESPECIAL

45ML SERVES

**WIDGES** 18  
**TANQUERAY 10** 21 / 300  
**HENDRICK'S** 21 / 280  
**MONKEY 47** 21 / 320  
**BOTANIST** 21 / 320

## PREMIUM LIQUOR

**TRIED & TRUE VODKA** 13  
**PLANTATION 3\* WHITE RUM** 13  
**PLANTATION ORIG DARK RUM** 14  
**GREY GOOSE VODKA** 15 / 250  
**DIPLOMATICO RESERVA EXCLUSIVA RUM** 18 / 280  
**RON ZACAPA 23 RUM** 19 / 290  
**BULLEIT RYE** 14 / 240  
**SINGLETON SINGLE MALT** 18 / 280  
**KAVALAN SINGLE MALT** 20 / 300  
**MACALLAN 12YRS SINGLE MALT** 22 / 320  
**BALVENIE 14YRS** 25 / 450

**PINOT NOIR** 18 / 88  
maycas de limari sumaq reserva, chile

**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

### MINIMAL INTERVENTION WINES

LIGHT  
**CLUSSERATH REISLING. MOSEL, GERMANY** 100  
green apple, peach, grapefruit, wet stone

MED LIGHT  
**PETIT CHABLIS, DOMAINE L'ENCLOS CHARDONNAY. BURGUNDY, FRANCE** 108  
honey-suckle, citrus, grassy, touch of smoke

MED LIGHT  
**"WEIRD BERRIES IN THE WOODS" OCHOTA BARRELS GERWURZTRAMINER. ADELAIDE HILLS, SA** 108  
lychee, turkish delight, rose

RICH  
**RADFORD DALE CHARDONNAY. STELLENBOSCH SOUTH AFRICA** 108  
apricot, crisp apple, citrus

RICH  
**"PERFECT DAY", PITTNAUER CHARDONNAY MUSCAT, GRUNER, GERWURZ BLEND. BURGENLAND, AUS** 108  
"orange-wine", elderflower, pear, earl-grey

LIGHT  
**"TAROT", ALPHA BOX & DICE GRENACHE. MCLAREN VALE, AUS** 96  
light red fruits, toffee apple

MED LIGHT  
**MT. BEAUTIFUL PINOT NOIR. NORTH CANTERBURY, NZ** 100  
wonderfully earthy, spices, violets, blackberries, rosewood, fine tannin

MED LIGHT  
**"PETIT OURS" MATTHIEU BARRET SHIRAZ. RHONE VALLEY, FRANCE** 100  
plum, liquorice, black pepper, fresh acidity

RICH  
**"BLACK LABEL", WOODS CRAMPTON CABERNET SAUVIGNON. BAROSSA VALLEY, SA** 105  
big aromas & a bigger palette, new leather, dark clove, dark red fruits, long finish

## AGUA FRESCA

**WATERMELON & BASIL** 9  
**PINEAPPLE, CILANTRO, MINT, SODA** 9  
**WHITE PEACH, GINGER, SODA** 9  
**PRICKLY PEAR, JALAPEÑO, SODA** 9

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.

