

## MARGARITAS

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

## ESPECIALES

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



## BEERS

HAND CRAFTED, UNFILTERED,  
PRESERVATIVE FREE

	BTL / BKT
<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>MAYAN DARK LAGER</b>	14/65
roasted malt, coffee, cacao, vanilla	
<b>CORONA   ASAHI   DOS EQUIS XX</b>	14/65
make it a michelada +2   lagerita +8	

## FROZEN MARGARITAS

<b>LIME MARGARITA</b>	16/59
<b>PINA CALAMANSI</b>	17/63
<b>ACAI BLUEBERRY</b>	17



## SIGNATURES

<b>SANGRIA ROJO</b>	18
red wine, tequila, prickly pear, acai berry, lemongrass infused agave, soda	
<b>SPARKLING SANGRIA</b>	18
prosecco, tequila, yuzu, apple, white peach, mint	
	<b>COCONUT MOJITO</b>
	plantation rum, coconut water, lime, mint
<b>MEZCAL PALOMA</b>	19
alipus mezcal, campari, fresh grapefruit, soda	
<b>PASSIONFRUIT SMASHITO</b>	19
tried & true vodka, passionfruit, vanilla	
	<b>DIRTY NEGRONI</b>
	widges gin, mezcal, campari, vermouth chinato
<b>TROPICANA SANGRIA PUNCH</b>	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

<b>FROZEN LIME MARGARITA</b>	11/48
GLASS / JUG	
<b>SIGNATURE COCKTAILS</b>	15
<b>TEMPRANILLO/CHARDONNAY PROSECCO/ROSE</b>	11
<b>DRAUGHT &amp; BOTTLE BEER</b>	11
<b>CORONA / MAYAN BUCKET (BUCKET OF 5)</b>	52

## TEQUILA & MEZCAL



### ARQUITECTO

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

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

### CAFE LOCO

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)

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

13

13

13

10

## BLANCO (0-3 MONTHS)

### PURASANGRE

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

15

### TAPATIO

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

15

### EXCELLIA

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

16

## REPOSADO (3 MONTHS-1 YEAR)

### PURASANGRE

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

16

### PATRON

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

16

### TAPATIO

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

16

## WINES

### PINOT NOIR

wild rock, marlborough

19/90

### TEMPRANILLO

espeto, la mancha

16/80

### CABERNET SAUVIGNON

arido, mendoza

17/83

### SAUVIGNON BLANC

wild rock, marlborough

18/85

### CHARDONNAY

maycas de limari sumaq  
reserva, chile

17/84

### PROSECCO

botter extra dry, veneto

16/80

### ROSE

les sardines, pays d'oc france

16/80



## AÑEJO (1-3 YEARS)

### ARTENOM 1146

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

18

### DON JULIO 1942

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

20

### PURASANGRE

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

17

## 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



## MEZCAL

### CASAMIGO MEZCAL JOVEN

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

23

### DON AMADO REPOSADO

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

16

### LOS DANZANTES AÑEJO

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

18



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.