

# COCKTAILS

## FROM THE EAST

**MX**  
\$200

### **Muay Thai**

Roasted pineapple infused rum, Aperol, mint & orgeat

### **Smokey Dreams**

Mezcal, tequila, cucumber, lime & lemongrass syrup

### **Monkey Buffet**

Tequila, elderflower, lychee, grapefruit, jasmin & Thai basil

### **Wild N' Stormy**

Tequila, fresh ginger & carrot juice with flamed orange twist

### **Mezz Colada**

White rum, coconut, mango, ginger, lime, clove & bitters

### **Garden Of Eden**

Bison Grass Vodka, fresh apple, cucumber, lime & Thai bitters

### **Asian Aperol Spritz**

Aperol, Asian wine, prosecco & soda water

### **Thai Gimlet**

Vodka, Thai basil, lime juice & foam

### **Tamarind Tiger**

Sailor Jerry rum, liquor 43, tamarind & lime with pressed habanero



# COCKTAILS

## FROM THE WEST

**MX**  
\$200

### **Red Dragon**

Tequila, Campari, hibiscus,  
fresh grapefruit & honey

### **Burnt By The Sun**

Mezcal, liquor 43, passionfruit,  
cinnamon, orange with  
muddled raisins

### **Strawberry Fields Fizz**

Chamomile infused gin,  
muddled strawberry, grapefruit,  
lime, foam

### **Gin Gin Mule**

Gin, ginger, mint, lime juice &  
soda

### **M.S.D.** (Manly Stirred Drink)

Mezcal, Bourbon, bitters &  
good stuff

### **Raspberry Rose**

Gin, homemade raspberry syrup,  
rose liquor & top of soda

### **Life's A Beach**

Mango mezcal, spiced rum,  
mango, agave, vanilla &  
angostura bitters



# MARGARITAS

**MX**

**Thai**

\$200

Tequila, Thai basil & lime juice

**Spicy**

\$200

Mezcal, lime juice, salt,  
habanero & jalapeño chili

**Raspberry Mint**

\$200

Tequila, controy, fresh mint &  
homemade raspberry syrup

**Cucumber**

\$200

Tequila, controy, fresh  
cucumber, lime juice & salt

**Fruit Margarita**

\$200

Mango, strawberry or  
passionfruit

**Golden**

\$240

Tequila reposado & Grand  
Marnier

\*Excluded from happy hour



# SPIRITS

## TEQUILA

**MX**

Herradura Blanco	\$160
Herradura Reposado	\$200
Herradura Añejo	\$200
1800 Blanco	\$160
1800 Reposado	\$160
1800 Añejo	\$200
Don Julio Blanco	\$180
Don Julio Reposado	\$200
Don Julio Añejo	\$235
Don Julio 70	\$215
Don Julio 1942	\$430
Don Julio Real	\$540
J.C. Tradicional	\$145
J.C. Reserva De La Familia	\$540
Patrón Silver	\$200
Patrón Reposado	\$270
Patrón Añejo	\$270

## MEZCAL

**MX**

Amores Joven	\$180
Amores Reposado	\$200
Amores Cuprueta	\$210
Espíritu Lauro Espadín Joven	\$180
Espíritu Lauro Espadín Rep	\$225
Mezcal Unión El Joven	\$160
Mezcal Unión Viejo	\$200
Monte Lobos Espadín	\$180
Papadiablo Espadín	\$200
Gracias a Dios Gin de Agave	\$180
Gracias a Dios Mexicano	\$225



# BEER

## MEXICAN CRAFT BEERS

	<b>MX</b>
<b>Minerva Colonial</b> Kolsch	\$125
<b>Pescadores</b> Blonde Ale	\$125
<b>Tulum</b> American Pale Ale	\$125
<b>Jabalí</b> Bock	\$125
<b>Wendlant Veraniega</b> Mexican Wheat Ale	\$130

	<b>MX</b>
<b>NATIONAL BEER</b>	\$75

Sol

Superior

Indio

Tecate Light

XX Lager

XX Ambar Lager

Bohemia Oscura

Bohemia Clara



# JUICES

**MX**

**Freshly squeezed juice**

\$99

Orange, carrot or grapefruit

**Sweet Siesta**

\$135

Apple juice, carrot, lemongrass,  
ginger & lime

**Chaychi**

\$135

Pineapple, mayan spinach,  
ginger, coriander & lime

**Blushing Turtle**

\$135

Watermelon, cucumber, lime,  
grapefruit & mint

**Thaimex Detox**

\$135

Grapefruit, ginger, carrot,  
hibiscus & lemongrass

**MX**

**AGUAS FRESCAS**

\$60

Mango, pineapple, watermelon,  
melon or passionfruit



# SMOOTHIES

\$160 **MX**

## **Mezzanine Sunrise**

Cranberry, raspberry, strawberry, orange, papaya & agave syrup

## **On Fire**

Mango, ginger, orange, papaya, habanero chili & local honey

## **Buddha Blend**

Matcha, banana, coconut, ginger, basil & roasted peanuts

## **Dark Night**

Coconut, pineapple, banana & activated carbon

## **Beach Bomb**

Strawberry, banana, mango, yogurt, vanilla & local honey

## **Green Heaven**

Avocado, pineapple, mint, cilantro & clove



# DRINKS

## WATER & SODAS

<b>Water B'ui</b> 473 ml	<b>MX</b>
Natural / mineral	\$80 / \$120
<b>Water B'ui</b> 946 ml	
Natural / mineral	\$90 / \$135
<b>Velvet artesanal sodas</b>	\$80
Passion Fruit	
Grapefruit	
Lychee	
Apricot	
<b>1 Lt Filtered water carafe</b>	\$45
<b>2 Lt Filtered water carafe</b>	\$60

## COFFEE & TEA

	<b>MX</b>
Organic tea	\$50
Americano	\$70
Espresso	\$70
Machiato	\$90
Latte	\$90
Double espresso	\$90
Capuccino	\$90
Frapuccino	\$99

All our prices are in Mexican Pesos and include 16% Tax. All our alcoholic beverages are served with a 2oz. measure of alcohol and all wines by the glass are a 5oz pour. Drinks prepared with undercooked or raw egg are consumed under guest consideration and at their own risk.

We Accept Cash, Visa & Master Card.  
Gratuities not included.



**MEZZANINE**  
RESTAURANT · BAR · HOTEL

 **Colibri**  
Boutique  
Hotels®

SMALL  
LUXURY  
HOTELS  
OF THE WORLD

