

COCKTAILS

FROM THE EAST

	MX
Muay Thai Roasted pineapple infused rum, Aperol, mint & Orgeat	\$250
Smokey Dreams Mezcal, Tequila, cucumber lime & lemongrass syrup	\$250
Monkey Buffet Tequila, elderflower, lychee, grapefruit, jasmin & Thai basil	\$250
Wild N' Stormy Tequila, fresh ginger & carrot juice with flamed orange twist	\$250
Mezz Colada White Rum, coconut, mango, ginger, lime, clove & bitters	\$260
Garden Of Eden Bison Grass Vodka, fresh apple, cucumber, lime & Thai bitters	\$250
Asian Aperol Spritz Aperol, plum wine, prosecco & soda water	\$270
Thai Gimlet Vodka, Thai basil, lime juice & foam	\$250
Tamarind Tiger Dark Rum, Liquor 43, tamarind & lime with pressed habanero	\$250



COCKTAILS

FROM THE WEST

- | | |
|--|-----------|
| | MX |
| Red Dragon | \$250 |
| Tequila, Campari, hibiscus,
fresh grapefruit & honey | |
| Burnt By The Sun | \$250 |
| Mezcal, Liquor 43, passionfruit,
cinnamon, orange with
muddled raisins | |
| Strawberry Fields Fizz | \$260 |
| Chamomile infused gin,
muddled strawberry, grapefruit,
lime, foam | |
| Gin Gin Mule | \$250 |
| Gin, ginger, mint, lime juice &
soda | |
| M.S.D. (Manly Stirred Drink) | \$260 |
| Mezcal, Bourbon, bitters &
good stuff | |
| Raspberry Rose | \$250 |
| Gin, housemade raspberry syrup,
rose liquor & top of soda | |
| Life's A Beach | \$250 |
| Mango, Mezcal Spiced Rum,
mango, agave, vanilla &
angostura bitters | |



MARGARITAS

MX

Thai

\$250

Tequila, Thai basil & lime juice

Spicy

Mezcal, lime juice, salt, \$250
habanero & jalapeño chili

Raspberry Mint

Tequila, Contoy, fresh mint & \$250
homemade raspberry syrup

Cucumber

Tequila, Contoy, fresh \$250
cucumber, lime juice & salt

Fruit Margarita

Mango, strawberry, \$250
passionfruit or pineapple

Golden

\$270

Tequila Reposado, Grand
Marnier & lime

*Excluded from happy hour



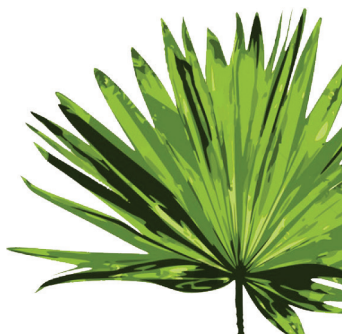
SPIRITS

TEQUILA

	MX
Herradura Blanco	\$200
Herradura Reposado	\$220
Herradura Añejo	\$240
1800 Blanco	\$180
1800 Reposado	\$200
1800 Añejo	\$220
Don Julio Blanco	\$200
Don Julio Reposado	\$240
Don Julio Añejo	\$280
Don Julio 70	\$320
Don Julio 1942	\$480
Don Julio Real	\$550
J.C. Tradicional	\$180
J.C. Reserva De La Familia	\$600
Patrón Silver	\$240
Patrón Reposado	\$280
Patrón Añejo	\$320

MEZCAL

	MX
Amores Joven	\$210
Amores Reposado	\$230
Amores Cupreata	\$240
Espíritu Lauro Espadín Joven	\$220
Espíritu Lauro Espadín Rep	\$260
Mezcal Unión El Joven	\$190
Mezcal Unión Viejo	\$220
Monte Lobos Espadín	\$200
Papadiablo Espadín	\$220
Gracias a Dios Gin de Agave	\$200
Gracias a Dios Mexicano	\$250



BEER

MEXICAN CRAFT BEERS

MX

Pescadores
Blonde Ale

\$130

Tulum
American Pale Ale

\$130

NATIONAL BEER

MX

\$85

Sol

Superior

Indio

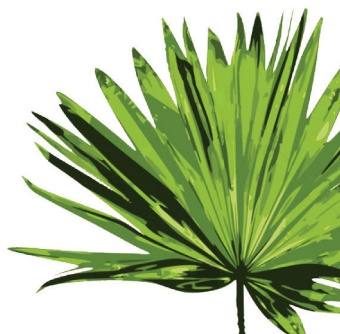
Tecate Light

XX Lager

XX Ambar Lager

Bohemia Oscura

Bohemia Clara



JUICES

MX

Freshly squeezed juice \$120
Orange, carrot or grapefruit

Sweet Siesta \$160
Apple juice, carrot, lemongrass,
ginger & lime

Chaychi \$160
Pineapple, mayan spinach,
ginger, coriander & lime

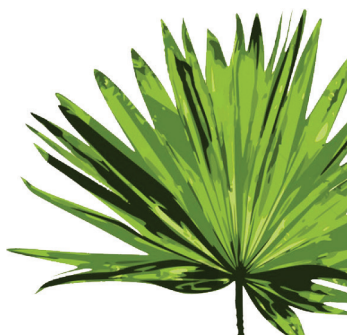
Blushing Turtle \$160
Watermelon, cucumber, lime,
grapefruit & mint

Thaimex Detox \$160
Grapefruit, hibiscus, lemongrass,
ginger, carrot & rice vinegar

MX

AGUAS FRESCAS \$70

Mango, pineapple, watermelon,
melon or passionfruit



SMOOTHIES

\$210 **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

Water B'ui 473 ml	MX
Natural / mineral	\$100
Water B'ui 946 ml	
Natural / mineral	\$150
Velvet artesanal sodas	\$90
Passion Fruit	
Grapefruit	
Lychee	
Apricot	
1 Lt Filtered water carafe	\$50
2 Lt Filtered water carafe	\$70

COFFEE & TEA

	MX
Americano	\$90
Organic Tea	\$80
Hot Chocolate	\$80
Espresso	\$80
Macchiato	\$90
Double Espresso	\$100
Latte	\$100
Cappuchino	\$100
Frappuchino	\$120

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

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OF THE WORLD