

## COCKTAILS

### FROM THE EAST \$270 **MX**

#### Muay Thai

Roasted pineapple infused rum, Aperol, mint, Orgeat

#### Smokey Dreams

Mezcal, Tequila, cucumber, lime, lemongrass syrup

#### Monkey Buffet

Tequila, elderflower, lychee, grapefruit, jasmine, Thai basil

#### Wild n' Stormy

Tequila, fresh ginger, carrot juice, 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, plum wine, Prosecco, soda water

#### Thai Gimlet

Vodka, Thai basil, lime, foam

#### Tamarind Tiger

Dark Rum, Liquor 43, tamarind, lime, pressed habanero

### FROM THE WEST \$270 **MX**

#### Red Dragon

Tequila, Campari, hibiscus, fresh grapefruit, honey

#### Burnt By The Sun

Mezcal, Liquor 43, passionfruit, cinnamon, orange, 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, housemade raspberry syrup, rose liquor, soda

#### Life's A Beach

Mango, Mezcal, Spiced Rum, mango, agave, vanilla, angostura bitters

## MARGARITAS

### **MX**

#### Thai

Tequila, Thai basil, lime, agave \$270

#### Spicy

Mezcal, lime, salt, habanero, jalapeño \$270

#### Raspberry Mint

Tequila, Controy, fresh mint, homemade raspberry syrup \$270

#### Cucumber

Tequila, Controy, fresh cucumber, lime, salt \$270

#### Fruit Margarita

Mango, strawberry, passionfruit or pineapple \$270

#### Golden

Tequila Reposado, Grand Marnier, lime \$280

\*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 Repo \$260

Mezcal Unión El Joven \$190

Mezcal Unión Viejo \$220

Montelobos Espadín \$200

Gracias a Dios Mexicano \$250

## BEER

### MEXICAN CRAFT BEERS **MX** \$135

#### Pescadores

Blonde Ale

#### Tulum

American Pale Ale

### NATIONAL BEER **MX** \$85

Bohemia Clara

Bohemia Oscura

Indio

Sol

Superior

Tecate Light

XX Lager

XX Ambar

## JUICES

### Freshly squeezed juice **MX** \$120

orange, carrot or grapefruit

#### Sweet Siesta

Apple juice, carrot, lemongrass, ginger, lime \$160

#### Chaychi

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

#### Blushing Turtle

Watermelon, cucumber, lime, grapefruit, mint \$160

#### Thaimex Detox

Grapefruit, hibiscus, lemongrass, ginger, carrot, rice vinegar \$160

### AGUAS FRESCAS **MX** \$90

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

#### **MX**

Water B'ui 473 ml \$110

Still / sparkling

Water B'ui 946 ml \$160

Still / sparkling

#### Velvet artisanal sodas

Passionfruit \$90

Lychee

Apricot

2 Lt Filtered water carafe \$70

### COFFEE & TEA

#### **MX**

Espresso \$80

Double Espresso \$100

Macchiato \$90

Americano \$90

Latte \$100

Cappuccino \$100

Frappuccino \$120

Hot Chocolate \$80

Organic Tea \$80