

aquí + ahora

CZM. MX

AUGUST 2024

BREAKFAST

**aquí +
ahora** CDM. MX

BREAKFAST

SERVED DAILY UNTIL NOON
SATURDAY + SUNDAY SERVED UNTIL 1PM

Nestled along the pristine shores of Cozumel, our place promises not just a meal, but an unforgettable experience.

Immerse yourself in the laid-back vibes of our coastal paradise as you savor our delicious offerings and soak in the breathtaking views of the ocean. Our doors are open to all who appreciate good food and drinks, good company, and good vibes.

WELCOME



@AQUI.AHORA.COFFEE

organic EGGS

ASK OUR TEAM
ABOUT OUR
LOYALTY
PROGRAM.
DAILY SPECIALS
AND
DISCOUNTS!



CILANTRO EGGS
BENEDICTS

ANY STYLE 🌱	125
Two eggs (your choice of scrambled, over easy, poached or fried) served with a side of fruit and our seasoned potatoes and toast.	
MEXICAN SCRAMBLER 🌱	125
Two eggs scrambled with onions, tomatoes and serrano chilies served with a side of fruit and our seasoned potatoes and toast.	
OAXACA CHEESE OMELETTE 🌱	175
Your choice of three ingredients: ham, bacon or sausage + bell pepper, mushroom, onion, tomato, spinach - served with a side of fruit and our seasoned potatoes and toast.	
HUEVOS RANCHEROS 🌱🌱	155
Two eggs doused in our homemade ranchera sauce over corn tortillas. Served with refried beans, avocado and grilled panela cheese.	
CHILAQUILES (GREEN OR RED) 🌱🌱	160
Chilaquiles your way: select which sauce to bathe your tortilla chips in! Served with an organic egg, manchego cheese, crema, onion and cilantro	
A+A EGGS BENEDICT	220
Over easy eggs with hollandaise sauce, crispy bacon, spinach and grilled asparagus served on our homemade toasted croissant.	
CILANTRO EGGS BENEDICTS	255
Benedicts with a twist! Cilantro-lime hollandaise and chorizo give this classic egg dish a fresh twist. Served on our homemade toasted croissant.	
FIREHOUSE SKILLET 🌱	240
A hearty skillet filled with two eggs, mushrooms, spinach, bacon, breakfast sausage, seasoned potatoes, manchego cheese and topped with green onions.	
CROQUE MADAME	240
Ham, grilled mushrooms, and cheese-filled homemade croissant, covered in a savoury creamy gravy and topped with a fried egg.	
LUMBERJACK	240
Three organic eggs (your choice of scrambled, Mexican style, over easy, or fried) served with bacon, sausage a side of fruit, our seasoned potatoes and toast.	
STEAK + EGGS 🌱	240
A protein packed start to the day. Two eggs and grilled arrachera steak served with our breakfast potato and mushroom hash.	

EXTRA PROTEIN?

20	1 ORGANIC EGG
25	3 SLICES OF HAM
50	3 SLICES OF BACON
50	3 BREAKFAST SAUSAGES
60	GRILLED CHICKEN BREAST
70	80G BIRRIA
90	113G GRILLED ARRACHERA STEAK

🌱	VEGETARIAN
🌱	GLUTEN FRIENDLY
🛒	TO GO + 10 MXN

HOME-BAKED

INDULGE IN THE TASTE OF OUR DAILY HOME-BAKED BREADS, STRAIGHT FROM OUR OVEN TO YOUR TABLE!

AVOCADO TOAST 125

Avocado mash with cherry tomatoes, pumpkin seeds and chives on our homemade toasted bread, served with aioli.

A+A BAGEL 110

Organic eggs folded with cheese topped with avocado, arugula, cherry tomato and aioli served on our homemade toasted Montreal-style bagel.

VEGETARIAN BEC 120

Avocado mash, grilled mushrooms, sauteed spinach and organic folded eggs with manchego cheese served on our homemade toasted croissant.

BEC 130

Crispy bacon and organic folded eggs with manchego cheese served on our homemade toasted croissant.

SMOKED SALMON BAGEL 205

Smoked salmon with avocado mash, cherry tomatoes, pumpkin seeds and chives served on our homemade toasted Montreal-style bagel.



bowls

GREEN BOWL 160

Sweet greens! Spinach, avocado, celery and cucumber mixed with bananas, mixed berries, almond milk, peanut butter, seeds and topped with our homemade granola.

ACAI BOWL 160

Superfruit Açaí mixed with bananas, berries, almond milk, greek yogurt and topped with our homemade granola.

sweet tooth



PB PANKAKES 190

Back by popular demand! Hotcakes with our homemade peanut butter maple syrup.
PICK BACON OR SAUSAGE

CHURRO WAFFLES 195

You read that right. Served with seasonal fruit and homemade berry jam.
PICK BACON OR SAUSAGE



aquí + ahora

coffee

100% ARABICA COFFEE BEANS | ORIGIN NAYARIT, MX

ESPRESSO BAR

- Americano 45
- Cappuccino 65
- Latte 75
- Kahlua Latte 115
- Bailey's Latte 125
- Mocha 80
- Affogato 90

BREW BAR

- Daily Brew (while available) 25
- Café de Olla 40
- Cold Brew 60

HOT CHOCOLATE 50

Regular or Mayan

NON-DAIRY MILK 10

Almond, Soy, Coconut, Oat



CBD DROP 20

Can be added to any drink

FLAVORS 10

- | | |
|-----------|--------------------|
| Caramel | Hazelnut |
| Vanilla | Coconut |
| Chocolate | Sugar-Free Caramel |
| Chai | Sugar-Free Vanilla |

ALL OUR COFFEE DRINKS CONTAIN A DOUBLE SHOT OF ESPRESSO



TO GO + 10 MXN



FRUIT JUICES

DONATELLO
Beet, Mixed Berries and Orange

65

RAPHAEL
Beet, Carrot, Celery and Orange

65

MICHELANGELO
Papaya, Pineapple, Grapefruit and Orange

65

LEORNADO
Spinach, Cucumber, Apple, Celery, Pineapple and Orange

65

GINGER IMMUNITY SHOT 40
Turmeric, Ginger, Black Pepper, Lime, Orange and Extra Virgin Olive Oil



FRAPPE

WITH ESPRESSO
DOUBLE SHOT 85

Espresso
Ferrero
Caramel
Chocolate

COFFEE FREE 85

OREO
Oreo chunks with vanilla ice cream

MAMUT
Cookie chunks with vanilla ice cream

BERRIES
Mixed Berries with choice of dairy or
non-dairy base



COFFEE FREE

TEA 45

Green
Earl Grey
Chai
English Breakfast

HERBAL TEA 45

Chamomile
Mint
Peach Hibiscus
Red Berries
Ginger Lemon

MATCHA LATTE 85

Matcha green tea powder whisked into
frothy milk

CHAI LATTE 85

Black tea blended with cinnamon, carda-
mom, ginger, cloves and peppercorns,
served with frothy milk.

GOLDEN MILK 85

Anti-inflammatory drink of turmeric, ginger
and honey served with frothy milk.



SPIRIT FREE

JUICE COCKTAIL CREATIONS 85

SMOOTH SAILING

Pomegranate, apple, pineapple, chamomile

MYSTIC MANGO

Mango, peach, orange, coconut, cinnamon

YUCATAN DREAM

Peach in syrup, carnation, mango, pineapple,
cinnamon

ENDLESS SUMMER

Cucumber, kiwi, green tea,

HIBISCUS DISCO

Hibiscus, berries, passionfruit, lime soda

ROSEMARY FIZZ

Rosemary, ginger, honey, pomegranate, cranberry,
lime soda



HYDRATE

FRESH JUICE 55

Hibiscus / Lemonade / Orange / Grapefruit

BOTTLED WATER

Natural or Sparkling 35
Topochico 55

SOFT DRINKS 40

Coca-Cola, Coca-Cola light, Sprite, Fresca

ENERGY DRINKS 55

Red Bull, Monster

SPORTS DRINK 40

Powerade

EVERYDAY BOTTOMLESS MIMOSAS 10AM TO 1PM

aquí + ahora

CZM. MX

AUGUST 2024

LUNCH + DINNER

NESTLED ALONG THE PRISTINE SHORES OF COZUMEL, OUR PLACE PROMISES NOT JUST A MEAL, BUT AN UNFORGETTABLE EXPERIENCE.

IMMERSE YOURSELF IN THE LAID-BACK VIBES OF OUR COASTAL PARADISE AS YOU SAVOR OUR DELICIOUS OFFERINGS AND SOAK IN THE BREATHTAKING VIEWS OF THE OCEAN. OUR DOORS ARE OPEN TO ALL WHO APPRECIATE GOOD FOOD AND DRINKS, GOOD COMPANY, AND GOOD VIBES.

WELCOME

JALAPEÑO POPPERS



GUACAMOLE



BANH MI SMASH TACO



appetizers

EDAMAME 🌱🌱

Savor the freshness of our lightly salted Edamame - a simple and satisfying snack bursting with flavor in every bite.

GUACAMOLE 🌱🌱

Indulge in the creamy goodness of our freshly made guacamole, a zesty blend of ripe avocados, tangy lime, onions, tomatoes and cilantro - served with our homemade tortilla chips.

90 BÁNH MÌ SMASH TACO 100

Introducing our Banh Mi Smash Taco - a fusion masterpiece that combines the bold flavors of Vietnamese Banh Mi with the Mexican corn dough! Marinated chicken topped with crispy veggies: an explosion of flavors that will leave you craving more!

150 A+A GUACAMOLE 🌱 225

Experience the perfect harmony of flavors with our Guacamole topped with tender grilled arrachera: a mouthwatering combination that will tantalize your taste buds - served with our homemade tortilla chips.

JALAPEÑO POPPERS 🌱 120

Savor the spicy kick of our char-grilled unbreaded Jalapeño Poppers filled with Oaxaca cheese and wrapped in bacon - a perfect blend of heat, cheese, and smoky goodness in every bite!

NACHOS 🌱🌱 240

Dive into a fiesta of flavor with our loaded nachos! Crispy homemade tortilla chips with melted cheese, pico de gallo, beans, and guacamole. Perfect for sharing or savoring all to yourself.

Not that hungry? We got you covered.
NACHITO 140

EXTRA HUNGRY? EXTRA PROTEIN!

20	1 ORGANIC EGG
25	3 SLICES OF HAM
50	3 SLICES OF BACON
60	GRILLED CHICKEN BREAST
70	80G BIRRIA
90	113G GRILLED ARRACHERA STEAK
95	113G SEARED SALMON
95	113G SEARED TUNA
95	4 GRILLED SHRIMP



VEGETARIAN



GLUTEN FRIENDLY



TO GO + 10 MXN

ASK OUR TEAM
ABOUT OUR
LOYALTY PROGRAM,
DAILY SPECIALS
AND DISCOUNTS!

salads



BROCOLI BLISS

Indulge in a flavorful mix of grilled broccoli, spinach, lettuce, cranberries, avocado, sunflower seeds, and roasted almonds, all dressed in a tangy balsamic reduction. A perfect harmony of textures and flavors.

135

GRILLED BEET

Enjoy a vibrant salad with fresh lettuce, arugula, avocado, pumpkin seeds, goat cheese, poached apple slices, and grilled beets. Topped with our tangy citrus yogurt dressing for a burst of flavors in every bite.

160

SOUTHWEST STEAK SALAD

Dive into a blend of grilled corn, lettuce, spinach, cherry tomatoes, green bell pepper, red onion, goat cheese, and grilled arrachera steak. A satisfying blend of savory and fresh ingredients.

240

EXTRA HUNGRY? EXTRA PROTEIN!

bar food

A+A MAC AND CHEESE

Our spin on the classic mac and cheese is served with a homemade cheesy sauce and topped with more cheese, all oven-melted in a skillet.

155

FETTUCCHINE ALFREDO

Fettuccini pasta covered in our homemade creamy fettuccine sauce, topped with fresh parmesan cheese.

155

MONTREAL POUTINE

Indulge with a Poutine: crispy fries topped with rich homemade gravy and melty oaxaca cheese for a savory Montreal favorite.

180

CLASSIC BEEF BURGER

Savor our classic beef burger with lettuce, onion, tomato on a homemade bun, served with crispy fries. Taste the perfection.

190

GRILLED CHICKEN BURGER

Enjoy our grilled chicken burger with lettuce, onion, tomato on a homemade bun, served with crispy fries. Classic and delicious.

190

LOADED GRILLED CHEESE

An elevated classic! Our grilled cheese loaded with arrachera steak is served with a tomato basil dipping sauce - a gourmet delight on homemade bread.

200

EXTRA HUNGRY?
EXTRA PROTEIN!



MONTREAL POUTINE

BIRRIA MAC + CHEESE



QUESABIRRIAS



BIRRIA PIZZA



a+a birria

WHAT IS BIRRIA?

BIRRIA IS A TRADITIONAL MEXICAN DISH KNOWN FOR ITS FLAVORFUL AND SAVORY TASTE. HERE, OUR BIRRIA IS MADE WITH BEEF AND IS MARINATED IN A RICH BLEND OF SPICES AND DRIED CHILIES. THEN SLOW-COOKED UNTIL TENDER. THE UNIQUE BIRRIA FLAVORS ARE ENHANCED WHEN SERVED WITH DICED ONIONS, CILANTRO, LIME WEDGES, AND A SIDE OF CONSOMÉ (BROTH) FOR DIPPING OR POURING OVER THE MEAT.

QUESA BIRRIAS

Experience the fusion of a taco with a quesadilla, full of tender stewed birrias, onion, cilantro, avocado sauce, and spicy chile de arbol. Dunk it in our homemade dipping broth.

BIRRIA MAC + CHEESE 235

Comfort food with a savory upgrade. Our creamy macaroni is mixed with tender birria meat, creating a mouthwatering twist on a classic dish.

BIRRIA BURGER

Try our fancy Mexican twist on the classic sloppy joe. Enjoy juicy birria with all the usual fixings on a homemade bun, served with fries. It's a flavor-packed delight!

165 BIRRIA PIZZA 250

Tender birria meat, melted cheese and savory toppings on a thin and crispy crust. A delicious blend of tradition and creativity in every slice.

BIRRIA NACHOS 300

Taking our nachos to the next level! Crispy homemade tortilla chips topped with our tasty birria, gooey melted cheese, creamy guacamole and the classic birria toppings. Epic!

250

BONELESS

CAULI WINGS 220

Crispy, breaded cauliflower "boneless wings" coated with your choice of sauce. Served with Jicama, carrot and celery sticks with a homemade ranch dipping sauce.

BONELESS WINGS 240

Crispy, breaded boneless chicken wings coated with your choice of sauce. Served with Jicama, carrot and celery sticks with a homemade ranch dipping sauce.

PICK YOUR SAUCE

BBQ

Buffalo

Chipotle tamarind (Sweet)

Mango + red chili peppers (Sweet + Spicy)

Garlic Parmesan

Chili-lime Cilantro

FISH TACOS

200

Your choice of grilled or lightly battered fried Mahi Mahi topped with homemade coleslaw, shredded carrots, pickled red onions and chipotle mayo

MEXICAN SASHIMI

245

The Tuna Tiradito is a full plate of sashimi style tuna topped with shaved jicama, avocado, arugula, pumpkin seeds, chile serrano slices and ponzu sauce. Served with homemade tortilla chips.

ADD RICE +30

bowls

CHICKEN GREEN CURRY 200

Experience the exotic flavors of our Coconut Green Curry - a blend of creamy coconut milk, fragrant herbs, and aromatic spices. Served over rice.

PAD THAI 225

Stir-fried rice noodles with tofu, peanuts, sprouts and tangy tamarind sauce. A perfect balance of sweet, savory, and tangy flavors in every bite.

TUNA BOWL 225

The original style Poke Bowl, with fresh raw tuna, cucumber, spinach, cherry tomatoes, red cabbage and pumpkin seeds. Served with your choice of soy, ponzu or wasabi mayo sauce. Served over rice or salad.

THAI SALMON BOWL 245

Served with our Thai style tamarind sauce, this poke bowl features tasty grilled salmon, carrots, cucumbers, cilantro, peanuts and soy sprouts. Served over rice or salad.

ARRACHERA BOWL 290

Enjoy tasty arrachera steak accompanied by grilled asparagus, portobello mushrooms, cambray onions, fresh avocado, and spinach. Served over rice or salad.

EXTRA HUNGRY?

EXTRA PROTEIN!



aquí + ahora

PAD THAI

BONELESS WINGS



MEXICHICKEN



HAWAIANA



VEGETARIAN



pizza

THIN-CRUST SPECIALTIES + HOMEMADE DOUGH

ALL CHEESE 🌱

Enjoy a classic Cheese Pizza with a crispy crust and a generous topping of a gooey, melted blend of mozzarella and Oaxaca cheese.

160

PEPPERONI

Delight in our Pepperoni Pizza with a blend of mozzarella and Oaxaca cheese. A savory combination on a crispy crust that will leave you wanting more.

180

MARGHERITA 🌱

Each bite offers a perfect harmony of tangy tomato sauce, fresh basil, and rich, melty cheese on a crispy crust. A timeless favorite that never disappoints.

180

HAWAIANA

Savor the tropical flavors of our Hawaiian Pizza, topped with a perfect combination of juicy pineapple, savory ham, and melted mozzarella and Oaxaca cheese on a crispy crust.

185

VEGETARIAN 🌱

A delicious blend of mozzarella and Oaxaca cheese topped with mushrooms, onions, and fresh avocado on a crispy crust.

195

MEXICHICKEN

Savor our flavorful pizza with grilled chicken breast, onions, peppers, tomatoes, and jalapeños. A perfect blend of savory and spicy that will leave you craving more.

220

APPLE TWIST

Enjoy our delicious blend of mozzarella and Oaxaca cheese topped with apple slices, goat cheese, bacon and honey. Sweet and salty.

230

TOXICA

Indulge in the ultimate guilty pleasure with our mouthwatering pizza loaded with savory pepperoni, zesty sausage, and crispy bacon. Treat yourself!

230

MEXISTEAK

Experience the bold flavors of our Mexisteak Pizza with tender arrachera steak, beans, onions, peppers, and cilantro. A delicious fusion of savory ingredients that will tantalize your taste buds.

270

SURF + TURF

Savor the ultimate Surf and Turf pizza loaded with tender arrachera steak, succulent grilled shrimp, and fresh spinach.

290

EXTRA HUNGRY? EXTRA PROTEIN!

CHURROS



dessert

KEY LIME PIE



PASSION FRUIT

Taste the tropics with our Passionfruit Mousse! This velvety dessert combines light and airy mousse with the exotic sweetness of passionfruit. Each spoonful is a heavenly escape to a sunny paradise.

100

CHEESECAKE



KEY LIME PIE

Indulge in the perfect blend of tangy key lime filling and buttery graham cracker crust with our Key Lime Pie. A delightful taste of summer in every pie.

100

CHURROS

Try our irresistible

Churros! These golden-fried delights are crispy on the outside, fluffy on the inside, and coated in a cinnamon-sugar blend. Dip them in your choice of cajeta or chocolate.

100

CHEESECAKE

Savor the perfect harmony of a creamy cheesecake covered by a mixed berries topping. Each bite is a burst of sweet and tart goodness.

125

PASSION FRUIT



aquí ahora

coffee

100% ARABICA COFFEE BEANS | ORIGIN NAYARIT, MX

ESPRESSO BAR

Americano 45
Cappuccino 65
Latte 75
Kahlua Latte 115
Bailey's Latte 125
Mocha 80
Affogato 90

BREW BAR

Daily Brew (while available) 25
Café de Olla 40
Cold Brew 60

HOT CHOCOLATE 50

Regular or Mayan

NON-DAIRY MILK 10

Almond, Soy, Coconut, Oat



CBD DROP 20

Can be added to any drink

FLAVORS 10

Caramel	Hazelnut
Vanilla	Coconut
Chocolate	Sugar-Free Caramel
Chai	Sugar-Free Vanilla

ALL OUR COFFEE DRINKS CONTAIN A DOUBLE SHOT OF ESPRESSO



TO GO + 10 MXN



FRAPPE

**WITH ESPRESSO
DOUBLE SHOT 85**

Espresso
Ferrero
Caramel
Chocolate

COFFEE FREE 85

OREO
Oreo chunks with vanilla ice cream

MAMUT
Cookie chunks with vanilla ice cream

BERRIES
Mixed Berries with choice of dairy or
non-dairy base



COFFEE FREE

TEA 45

Green
Earl Grey
Chai
English Breakfast

HERBAL TEA 45

Chamomile
Mint
Peach Hibiscus
Red Berries
Ginger Lemon

MATCHA LATTE 85

Matcha green tea powder whisked into
frothy milk

CHAI LATTE 85

Black tea blended with cinnamon,
cardamom, ginger, cloves and peppercorns,
served with frothy milk.

GOLDEN MILK 85

Anti-inflammatory drink of turmeric, ginger
and honey served with frothy milk.



SPIRIT FREE

JUICE COCKTAIL CREATIONS 85

SMOOTH SAILING

pomegranate, apple, pineapple, chamomile

MYSTIC MANGO

mango, peach, orange, coconut, cinnamon

YUCATAN DREAM

peach in syrup, carnation, mango, pineapple, cinnamon

ENDLESS SUMMER

cucumber, kiwi, green tea, apple

HIBISCUS DISCO

hibiscus, berries, passionfruit, lime soda

ROSEMARY FIZZ

rosemary, ginger, honey, pomegranate, cranberry, lime soda



HYDRATE

FRESH JUICE 55

Hibiscus / Lemonade / Orange / Grapefruit

BOTTLED WATER

Natural or Sparkling 35
Topochico 55

SOFT DRINKS 40

Coca-Cola, Coca-Cola light, Sprite, Fresca

ENERGY DRINKS 55

Red Bull, Monster

SPORTS DRINK 40

Powerade

EVERYDAY BOTTOMLESS MIMOSAS 10AM TO 1PM



FRUIT JUICES

DONATELLO
Beet, Mixed Berries and Orange

65

RAPHAEL
Beet, Carrot, Celery and Orange

65

MICHELANGELO
Papaya, Pineapple, Grapefruit and Orange

65

LEONARDO
Spinach, Cucumber, Apple, Celery, Pineapple and Orange

65

GINGER IMMUNITY SHOT 40
Turmeric, Ginger, Black Pepper, Lime, Orange and Extra Virgin Olive Oil

beer + spirits

BEER

DOS XX LAGER / AMBAR 50
BOHEMIA OSCURA / CLARA 55
SOL 50
HEINEKEN 65
AMSTEL ULTRA 50
STRONGBOW CIDER 50
BUCKET (5) DOS XX 225
BUCKET (5) BOHEMIA 250
BUCKET (5) SOL 225
CAGUAMA 120
DOS XX LAGER / INDIO / SOL
CHELADA | MICHELADA | OJO ROJO 25

WINE

GLASS 95
HOUSE RED / WHITE / BUBBLY
BOTTLE 350
HOUSE RED / WHITE / BUBBLY

RUM

MALIBU 60
BACARDI WHITE 100
CAPTAIN MORGAN SPICED RUM 100
FLOR DE CANA 4 YEAR GOLD 110
SAILOR JERRY 160
ZACAPA 23 200

VODKA

SMIRNOFF 100
ABSOLUT ORIGINAL 110
TITO'S 160
GREY GOOSE 200
VODKA BELVEDERE PURE 220

TEQUILA

JOSE CUERVO TRADICIONAL 100
HORNITOS REPOSADO 110
PATRON REPOSADO 155
PATRON AÑEJO 160
DON JULIO BLANCO 160
MAESTRO DOBEL DIAMANTE 180
DON JULIO 70 195

MEZCAL

DIVINO Maguey ESPADIN 110
400 CONEJOS JOVEN 140
OJO DE TIGRE 160
AMARAS ESPADIN REPOSADO 185
ZIGNUM AÑEJO CRISTALINO 250

WHISKEY

JIM BEAM 100
JAMESON IRISH WHISKY 110
JOHNNY WALKER RED 110
JACK DANIEL'S 140
JOHNNY WALKER BLACK 190
BUCHANAN'S 12 YEAR 230

GIN

LARIOS 75
TANQUERAY 140
ROKU 165
HENDRICKS 190

SPIRITS

KAHLUA 60
CONTI AMARETTO 80
BAILEYS 90
FERNET 150

a+a mixology

SIGNATURE



BEACH BUM 130

Bacardi Rum
Pineapple
Orange
Coconut creamo



PASSIONFRUIT PALACE 130

Smirnoff Vodka
Passionfruit
Lime Grapefruit
Citrus
Bitters



DANCING CRANE 130

Malibu Rum
Peach
Pineapple
Cranberry



FLIP FLOP SOUR-SOP 180

Espadin Mezcal
Lime
Sour-sop



SKINNY DIPPER 180

Espadin Mezcal
Limoncello
Lime
Strawberry Chilli



PULP FICTION 180

Jim Beam Whiskey
Orange Liqueur
Mango
Passionfruit
Lime soda

CLASSICS

BLOODY MARY 120

Smirnoff Vodka,
Worcestershire, Tabasco,
Tomato Juice, Lime

MOJITO 120

Bacardi Rum, Sparkling Water,
Mint, Lime Wedges

PALOMA 140

Jose Cuervo Tequila,
Grapefruit soda, Lime

GIN + TONIC 160

Larios Gin, Tonic Water, Fresh
Cucumber

ESPRESSO MARTINI 120

Smirnoff Vodka, Kahlúa,
Double Shot of Espresso

MOSCOW MULE 160

Smirnoff Vodka, Ginger Beer,
Mint, Lime Wedges

PIÑA COLADA 125

Ron Bacardi, Calahua,
Pineapple

OLD FASHIONED 180

Jim Beam Whiskey, Angostura
Bitters, Orange Garnish

MARGARITA 140

Jose Cuervo Tequila, Orange
Liqueur, Lime

CARAJILLO 190

Licor 43, Double Shot of
Espresso

AMARETTO SOUR 130

Conti Amaretto, Lime, Egg
Whites

DAQUIRIS 125

Bacardi Rum, Lime and your choice of
Mango, Strawberry, Pineapple or
Passionfruit.

BLOODY CESAR 120

Smirnoff Vodka, Worcestershire,
Tabasco, Clamato, Lime

MIAMI VICE 135

Bacardi Rum with part Pina Colada,
part Strawberry Daiquiri

MEXICAN MULE 160

Jose Cuervo Tequila, Ginger Beer,
Mint, Lime Wedges

TAMARINDO MEZCALITA 150

Divino Maguey Espadin Mezcal, Lime,
Tamarind Syrup

HIBISCUS MEZCALITA 150

Divino Maguey Espadin Mezcal, Lime,
Hibiscus Syrup

SANGRIA 120

Red Wine, Sparkling Water,
Fresh Made Lemonade

MANHATTAN 180

Jim Beam Whiskey, Vermouth,
Angostura Bitters

COSMOPOLITAN 120

Smirnoff Vodka, Orange Liqueur,
Cranberry, Lime

VODKA MARTINI 190

Tito's Vodka, Vermouth, Olives

MAITAI 140

Bacardi Rum, Conti Amaretto,
Orange Liqueur, Pineapple, Orange,
Lime, Grenadine

EVERYDAY 2 X 1 MARGARITAS 1PM TO SUNSET