Cockteils Menu

ALL $17

Nosotros Margarita
Tequila Historia de Nosotros blanco, cointreau, lime juice,tamarind brine with panamanian pepper, ring tajin.

Master Roots
Mezcal Historia de Nosotros, mancino bianco,Faccia Centerbe, bitters. lime peel.

Papagayo Mule
Titos vodka, ginger beer, lime juice, passion fruit sirup, top of Passion fruit Ale.

Royal Martini
Mezcal, Khalua, Espresso.

Old Fashioned
Bulleit bourbon, brown sugar cordial with orange peal, bitter & orange bitters.

Tiramisu
Amaro Alpino, Kopi coffe Vermouth, Faccia Brutto Nocino, Khalua, cinnamon sirup.

Chamaquillo
Faccia brutto Nocino, Espresso, Agave.

Smoke Toucan
Mezcal Historia de Nosotros, coconut rum, fresh pinnaaple, lime juice, simple sirup.

Cartel Old Fashioned
Cartel Coconut rum, demarara, orange bitters & bitters.

Coyote Collings
Hendriks, cucumber, cilantro coyote leaves, lime, simple sirup, soda water.

Fior di Giallo
St Germain, Mancino Bianco, Faccia Brutto Centerbe, hibiscus, top tonic water

Tropical spritz
Aperol, vodka infused with passion fruit sirup, prossecco & soda.

4 Plumas
Cacique superior, fresh passion fruit juice, honey, orange, top red wine.

Brew House Chili

Guaro Special Shot

3x1 (the secret recipe of the house)

Wines

$10 PER GLASS

Red Tempranillo/ Savignon blanc/ Pinot Grigio/ Prosseco/ Albariño

SOFT DRINKS

ALL $8

Homemade sodas
HIBISCUS
PINNEAPLE
PASSION FRUIT

HOMEMADE ICED TEA
HOMEMADE COLD BREW
(cinnamon & orange)

Sodas
COCA COLA / LIGHT
GINGER ALE
SPITE
TONIC WATER
GINGER BEER

Sparrkling Water
SAN PELLEGRINO

For the Kids
SHIRLEY TEMPLE
MILKSHAKE (CHOCOLATE OR VANILLA)
FROZEN PINNEAPLE

All prices in US Dollars, exclusive of 10% service charge.