



# SIGNATURE COCKTAILS



## MEXICAN QUARTER 85

Marrying the robust flavors of Michter's US\* Kentucky Straight Rye with the smoky allure of Los Siete Misterios Doba-Yej Mezcal, infused with the delicate sweetness of Manuka honey. A splash of Campari adds a hint of bitterness, completing this harmonious blend of spirits that tantalizes the senses with every sip

## SATUREIA 90

Combining the crisp bite of Siete Leguas Blanco tequila with the vibrant orange liqueur. Adding a homemade za'atar jalapeño essence infuses the drink with a tantalizing Middle Eastern twist, while fresh lemon and lime juices provide a citrusy burst of flavor. A rim of Maldon salt flakes and za'atar adds a savory touch.

## HIT ME UP 90

Starting with the Mediterranean allure of Gin Mare. A touch of simple syrup enhances its botanical notes, while the bright acidity of unsalted yuzu juice adds a refreshing twist. Infused with fragrant jasmine milk oolong tea, the drink offers subtle floral undertones and a hint of creaminess. Topped off with a splash of prosecco, this elegant concoction is a symphony of flavors, perfect for savoring on a breezy evening.

## EL CONEJO 100

Crafted with Mijenta Blanco tequila, infused with the fiery kick of jalapeño and the bright freshness of cilantro, it's a true celebration of Mexican heritage. A hint of sugar essence adds a delicate sweetness, perfectly balanced by the lively fizz of soda water. Fresh watermelon juice and tangy lime juice bring a burst of summer flavor, while the addition of nixta adds a unique depth.

## X-SOIL 90

A bold alchemy unfolds as red pepper puree, distilled with gin, intertwines with the nuanced bitterness of Amaro Nonino and the exotic essence of Paragon White Penja. Completing this enigmatic concoction, Cynar adds depth with its herbal complexity.