

Bistro

FAVORITES

GINGER MOJITO US\$9

Brugal rum, mint, brown sugar, ginger, lime and soda
Ron Brugal, menta, azúcar morena, jengibre, limón y soda

BASIL BERRY MARTINI US\$9

Strawberries, basil, vodka, strawberry jam and a hint of sugar
Fresas, albahaca, vodka, mermelada de fresa y toque de azúcar

SUBLIME DREAMING US\$9

Barcelo and Brugal rums, pineapple juice, cranberry juice and a dash of orange juice
Ron Barcelo y ron Brugal, jugo de piña, arándanos y una pizca de jugo de naranja

CARIBBEAN LEMONADE US\$9

Vodka, blackberries, homemade lemonade, shaken and served over ice with a lemon twist
Vodka, moras, limonada casera, batida y servida con hielo con un toque de limón

RASPBERRY GIMLET US\$9

Vodka, raspberry puree, lime and a pinch of sugar, served on ice and a lime wedge
Vodka, puré de frambuesa, lima y una pizca de azúcar, servido con hielo y una rodaja de lima

MAMBOLELE US\$14

Vodka, coconut cream, pineapple juice, fresh mango and a dash of grenadine
Vodka, crema de coco, jugo de piña, mango fresco y una pizca de granadina

11 am - 11 pm

Prices do not include 18% tax and 10% service

Please let us know if you are allergic to any product or if you have an specific diet

Clásicos

OUR CLASSICS

BLOODY CEASAR US\$9

Vodka, clamato, sal, pimienta, tabasco, limón y apio

BLOODY MARY US\$10

Vodka, jugo tomate, sal, pimienta, tabasco, limón, apio

NEGRONI US\$10

Gin, Martini Rosso, Campari

TEQUILA SUNRISE US\$10

Tequila, jugo de naranja, granadina

GIN & TONIC US\$9

Gin, agua tónica, limón

BLUE LAGOON US\$9

Blue curaçao, jugo limón, vodka

DRY MARTINI US\$10

Gin, aceituna

CUBA LIBRE US\$9

Ron añejo, coca cola, limón

MINT JULEP US\$9

Whisky bourbon, hojas de menta, soda, azúcar granulada

MAI TAI US\$9

Ron blanco, ron dorado, jugo de limón, granadina, triple sec

CAIPIRIÑA US\$9

Ron blanco, azúcar granulada, trozos de limón

PASSION FRUIT CAIPIRIÑA US\$10

Ron blanco, azúcar granulada, trozos de chinola

MOJITO US\$8

Ron blanco, yerba buena, azúcar granulada, trozos de limón

WATERMELON MOJITO US\$10

Ron blanco, yerbabuena, azúcar, trozos de limón, sandía

FROZEN STRAWBERRY DAIQUIRI US\$9

Ron blanco, jugo de limón, azúcar líquida, jugo de fresa

LEMON DAIQUIRI US\$9

Ron blanco, jugo de limón, azúcar líquida

PIÑA COLADA US\$9

Ron blanco, jugo piña, crema de coco, leche evaporada

COCO LOCO US\$10

Ron blanco, agua de coco, triple sec, piña colada, coco tierno

SEX ON THE BEACH US\$9

Vodka, licor de melocotón, jugo de naranja, granadina

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Margarita

O'CLOCK

TASTY MARGARITA US\$10

*Tequila Reposado, Triple Sec, lime juice and salt
Flavors: Mango, Strawberry, Kiwi, Passionfruit, Peach, Tamarind*

*Tequila Reposado, Triple Sec, jugo de limón y sal
Sabores: Mango, Fresa, Chinola, Melocotón, Tamarindo*

BASIL MARGARITA US\$13

*Don Julio Tequila, fresh lime juice, basil leaves, Triple Sec with ice
Tequila Don Julio, jugo de limón, albahaca, Triple Sec y hielo*

CADILLAC MARGARITA US\$14

*Tequila Don Julio, Grand Marnier, splash of Ginger Ale and lime juice
Tequila Don Julio, Grand Marnier, Ginger Ale y limón*

LAS TERRENAS MARGARITA US\$14

*Tequila Reposado, fresh lime juice, passionfruit juice, Triple Sec Liquor with Ice
Tequila Reposado, jugo de limón, chinola, Triple Sec y hielo*

TROPICAL MARGARITA US\$13

*Tequila Don Julio, fresh lime juice, cucumber, splash of Triple Sec blended with ice
Tequila Don Julio, jugo de limón, pepino, Triple Sec y hielo*

ORGANIC PINEAPPLE MARGARITA US\$14

*Tequila Reposado, fresh lime juice, pineapple and pear juice, and a splash of
Triple Sec blended with ice
Tequila Reposado, jugo de limón, piña y pera, Triple Sec y hielo*

BUTTERFLY MARGARITA US\$14

*Tequila Don Julio, fresh lime juice, Blue Curaçao and a splash of
Triple Sec, served on ice
Tequila Don Julio, limón, Licor Blue Curaça, Triple Sec y hielo*

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Martinis

DELIGHT

VODKA MARTINI ESPECIAL US\$8

*Vodka shaken and served with green olives
Vodka servido con aceituna verdes*

COSMOPOLITAN US\$9

*Vodka, cranberry juice, orange liquor and
lime juice, shaken
Vodka, jugo de cranberry, licor de naranja
y jugo de limón*

APPLE MARTINI US\$16

*Vodka and apple liquor shaken and served
with an apple slice
Vodka, licor de manzana servido con una
rebanada de manzana fresca*

MILLIONAIRE US\$17

*Tequila, fresh lime juice, Cointreau shaken
and served with a lime twist
Tequila, jugo de limón fresco, Cointreau
con un toque de limón*

PASSION FRUIT MARTINI US\$17

*Vodka, passion fruit purée and a dash of Campari,
shaken and served with an orange twist
Vodka, puré de chinola, un toque de Campari
y de naranja*

SPA COCKTAIL US\$11

*Vodka, cucumber, lime juice and a hint of
sugar, shaken
Vodka, pepino, jugo de limón, una pizca de
azúcar y una rebanada de pepino*

Mocktails

AND TONICS

TROPICAL SPRITZER US\$5

*Mango puree, peach and club soda
Puré de mango, melocotón y soda*

SHIRLEY TEMPLE US\$7

*Ginger Ale, grenadine, cherry syrup and
fresh lime juice
Ginger Ale, granadina, sirope de cereza
y jugo de limón*

PINK LASSIE US\$7

*Strawberry puree, yogurt and milk
Puré de fresa, yogurt y leche*

CABAÑA US\$9

*Banana, strawberry and coconut cream,
orange juice and grenadine
Banana, fresa, crema de coco, jugo de
naranja y granadina*

VIRGIN PIÑA COLADA US\$8

GREEN GIN TONIC US\$13

*Hendrick's, cucumber, apple, San Pellegrino
Hendrick's, pepino, manzana y San Pellegrino*

RED GIN TONIC US\$13

*Bulldog Gin, red berries and crushed anise
Bulldog Gin, frutos rojos y anís estrellado*

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Bebidas Calientes
HOT DRINKS

Bebidas Frías
COLD DRINKS

CAFÉS TRADICIONALES / TRADITIONAL COFFEES

Café Espresso (Illy) US\$3
Espresso

Café cortado US\$3
Coffee with a dash of milk

Café americano US\$3
American coffee

Café con leche US\$4
Coffee with milk

CAFÉS ESPECIALES / SPECIAL COFFEES

Clásico cappuccino con canela US\$4
Capuccino with cinnamon

Café con Hielo US\$4
Iced coffee

El Café de Mr. Panos US\$4

Chocolate caliente US\$4
Hot Chocolate

TÉS E INFUSIONES / TEA & INFUSIONS US\$4

Orange and cinnamon

Green tea

Camomile

Black tea

Lemon tea

Peppermint

Té frío de menta al aroma de cítricos

AGUAS / WATER

Dasani US\$2

Canada Dry US\$3

San Pellegrino US\$5

Perrier US\$4

JUGOS NATURALES / NATURAL JUICES US\$4

Piña, naranja, chinola, limón, sandía y melón
Pineapple, orange, passion fruit, melon, lemon and watermelon

Batidos Naturales / Pressed Juices US\$4

Piña, papaya, sandia y melón
Pineapple, papaya, watermelon and melon

Manzana Verde, Pepino, y Jengibre
Green apple, cucumber and ginger

CERVEZAS / BEER

Presidente US\$5

Corona US\$7

Modelo US\$6

GASEOSAS / SODAS US\$3

WINE BY THE GLASS / VINO POR COPA

Borsao Joven or Novencento

White / Blanco US\$8

Red / Rojo US\$9

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Wines

Vinos

WHITE / BLANCOS

Familia Gascon Chardonnay	US\$40
Albert Bichot, Chablis	US\$120
Frater Chardonnay Morning	US\$43
Haye Ranch Pinot Grigio California	US\$46
Novecento Chardonnay	US\$25
Clarendelle Bordeaux 2019	US\$66
Synera Do Catalunya Blanco	US\$29
Chobeo de Peciña Blanco Rioja 2018	US\$60
Murua 2019	US\$80
Borsao Blanco Joven	US\$24
Rickshaw Chardonnay	US\$62
Banshee Sauvignon Blanc	US\$80
Wente Chardonnay Morning	US\$57
Gerard Bertrand Gris Blanc	US\$47

ROSÉ / ROSADOS

Clarendelle Rosé Bordeaux	US\$61
Synera Do Catalunya Rosado	US\$26
Gerard Bertrand Côte des Roses 750ml	US\$72
Gerard Bertrand Côte des Roses 375ml	US\$36
Gerard Bertrand Gris Blanc 2017	US\$53
Gerard Bertrand Orange Gold	US\$72

RED/TINTOS

Guidalberto Toscana IGT	US\$171
Synera Tinto	US\$21
Escorihuela Gascon Malbec	US\$43
Argiano Rosso Di Montalcino	US\$89
Camporsino Chianti	US\$32
Escorihuela Gascon Gran Reserva	US\$86
Fin del Mundo Malbec Reserva	US\$48
Wente Cabernet Sauvignon Cali	US\$52
Novocento Malbec	US\$25
Citrus Malbec	US\$40
Borsao joven Do Campo de Borja	US\$32
Borsao Selección 2016 Do Campo de Borja	US\$35

CHAMPAGNE/CAVA/SPARKLING

Moët & Chandon Brut	US\$130
Sachetto Millesimato Extra Dry	US\$75
Pierrer Jouvét, Grand Brut	US\$95
Pierrer Jouvét, Blason Rosé	US\$47
Peret-Mata Reserva Brut	US\$525
Dom Pérignon	

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