



DRINKS MENU

AUTHOR'S MIXOLOGY

SWEET HEART \$15
Bailey's · Drambuie · Granedine · Raspberry

COUNTRY-RITA \$17
Jime Beam · Gran Mernier · Lemon Juice · Cardamon Syrup

RED KISS \$15
Baraima Rum · Hipnotiq Liqueur · Granedine · Red Fruit Pulp · Cranberry Juice

MAKI NIFIE \$15
Sake Momokawa Pearl · Hipnotiq Liqueur · Lichy Pulp · Rosemary Syrup

TUSCAN JOURNEY \$17
Tanqueray Gin · Campari Bitter · Sicilian Averna Liqueur · Orange Juice

LOTUS FLOWERS \$15
Vodka Sky · Lichy Pulp · Soursop Concentrate

PASIÓN OAXAQUEÑA \$17
Mezcal Amores · Passion Fruit Pulp · Basil · Orange Juice

THE SPICY KING \$17
Mezcal Amores · Chili Liqueur · Pineapple Juice · Lemon Juice · Mint Leaves

YELLOW BIRD \$15
Baraima Rum · Aged Bacardi Rum · Banana Liqueur · Pineapple Juice · Orange Juice · Lemon Juice

ME ZEALAND \$17
Mezcal Amores · Green Apple Liqueur · Lemon Juice · Kiwi

Dante Ramos · MIXOLOGIST ·

PRICES ARE IN AMERICAN DOLLARS, 16% TAX INCLUDED

HANDCRAFTED BEER SELECTION

Cayaco Tropical Lager, Colima México (can)*	\$10
Colimita Lager, Colima México (can)*	\$10
Aguamala Sirena Pilsner, Ensenada México*	\$13
Costera Blode Ale, Colima México*	\$12
Aguamala Astillero IPA, Ensenada México*	\$13
Pelirroja Ambar Ale, Los Cabos México*	\$12
Minerva Stout, Guadalajara México*	\$12
Ticus Porter, Colima México*	\$12

*Not included in your meal plan package

SAKE SELECTION

SAKE BY THE GLASS (5OZ / 148ML)

Murai Nigori Genshu* Aomori, Japan	\$25
Momokawa Pearl Junmai Ginjo Nigori* Forest Grove, Oregon USA	\$20

SAKE BY BOTTLE

Murai Nigori Genshu* Aomori, Japan	\$110
Momokawa Pearl Junmai Ginjo Nigori* Forest Grove, Oregon USA	\$90
Nami Junmai* Culiacán, México	\$75
Hakutsuru Junmai* Kobe Japan	\$75

*Not included in your meal plan package

COFFEE 240ML

Espresso	\$4
Latte	\$5
Capuccino	\$5
Moka	\$5
Macchiatto	\$4

DIGESTIVE 60ML

15% OFF on Select Premium Brands with your Meal Plan Package

Tequila Don Julio 1942 Aged	\$35
Tequila Reserva de la Familia Extra Aged	\$55
Cognac Martell VSOP	\$18
Zacapa Ru XO	\$45
Macallan Fine Oak 18 years Single Malt Scotch Whisky	\$70
Glenfiddich 18 years Single Malt Scotch Whisky	\$15
Woodford Reserve Kentucky Straigh Bourbon Whisky	\$14



WINE LIST

WINE BY THE GLASS

SPARKLING (5OZ / 148ML)

Prosecco , Pinelli D.O.C. Veneto, Italy	\$14
Spumante , Moscato Pinelli N.V. Veneto, Italy	\$12

WHITE (6OZ / 177ML)

Pinot Grigio , Anterra, Italy 2018	\$14
Sauvignon Blanc , Carmen Clásico, Chile 2019	\$12
Chardonnay , Norton, Argentina 2019	\$12

ROSÉ (6OZ / 177ML)

Rose , Casa Madero “V”, México 2019	\$12
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RED (6OZ / 177ML)

Pinot Noir , Jargon, California 2017	\$14
Merlot , Carmen Clásico, Chile 2018	\$12
Malbec , Norton, Argentina 2019	\$12
Cabernet Sauvignon , Rojo Vivo, California 2018	\$12

DESSERT WINE (2OZ / 59ML)

Moscatel y Palomino , L.A. Cetto, México 2012	\$12
Port , Warres King Tawny N.V., Portugal	\$12

WINE BY BOTTLE

15% OFF with your Meal Plan Package

SPARKLING

Champagne , Moët&Chandon Brut Imperial N.V.	\$130
Prosecco , Mionetto, Treviso Italy N.V.	\$40
Brut Rose , Norton N.V. Mendoza, Argentina	\$55

WHITE WINE

Pinot Grigio , Danzante D.O.C. Italy 2017	\$62
Sauvignon Blanc , Corona del Valle, México 2018	\$52
Sauvignon Blanc , Sileni, New Zealand 2018	\$67
Viognier , Don Luis Cetto, México 2018	\$30
Albariño , Martin Codax, Rias Baixas España 2018	\$50
Chardonnay , Carmen Clásico, Chile 2018	\$47
Chardonnay , Decoy by Duckhorn, USA 2018	\$70
Chardonnay , Roganto, México 2018	\$45
Chardonnay , Frank Family, Napa Valley 2017	\$140
Riesling , D.R. Loosen, Mosel Germany 2017	\$60
Chard-Vermentino , Casa Magoni, México 2018	\$43

ROSÉ WINE

Blanc Zinfandel , L.A. Cetto, México 2019	\$35
Chiaretto , Rose Bertani Valpolicella, Italy 2018	\$40

RED WINE

Pinot Noir , Carmen Reserva Premier, Chile 2018	\$42
Pinot Noit , Roganto, San Jacinto, México 2017	\$65
Pinot Noit , Migration, Russian River Valley 2017	\$115
Chianti , Frescobaldi Castiglioni, Italy 2016	\$65
Merlot , Santo Tomás, México 2016	\$47
Merlot , Chateau St. Jean, Paso Robles USA 2015	\$70
Nebbiolo , Pio Cesare, Piedmont, Italy 2015	\$75
Nebbiolo , L.A. Cetto Reserva, México 2016	\$32
Shiraz , Rosemount, South Australia 2017	\$56
Malbec , Altos Las Hormigas, Argentina 2018	\$48
Cabernet Sauvignon , Stone Valley, USA 2017	\$30
Cabernet Sauvignon , Anxellin, México 2017	\$55
Cabernet Sauvignon , Textobook, Napa Valley 2017	\$110
Supertuscan , Le Volte, Tuscan, Italy 2016	\$100
Tempranillo Blend , Jardín Secreto, México 2017	\$57
Cabernet Sauvignon-Merlot , Único Santo Tomás, México 2012	\$140