



**SIGNATURE MIXOLOGY,  
MEXICAN WINE & CRAFT BEER**

**MIXOLOGY & SHAKEN COCKTAILS**

<b>ISEAMA</b>	Tequila Silver, Elderflower Liqueur, Pitahaya	<b>\$18</b>
<b>ALICATE</b>	Vodka, Cucumber, Mint, Prosecco	<b>\$18</b>
<b>CIRCLE HOOK</b>	Somer Gin Mandarin, Fig Jam, Lemon Juice	<b>\$18</b>
<b>JIG HOOK</b>	Mezcal Espadín, Basil, Lemon Infusion, Vermouth	<b>\$18</b>
<b>TANAGO</b>	Butter-washed Bourbon, Cacao Syrup, Orange Bitters	<b>\$18</b>
<b>OCTOPUS HOOK</b>	Aupale Vodka, Rosemary Syrup, Pear Puree	<b>\$20</b>
<b>*BLIND EYE</b>	Mezcal Espadín, Yellow Chartreuse, Orange Bitters	<b>\$20</b>
<b>*BOYITA</b>	Lost Explorer Tequila, Indian Ginger Liqueur, Citrus Hydrosol	<b>\$20</b>

**CLASSIC COCKTAILS**

<b>NEGRONI</b>		<b>\$16</b>
<b>MANHATTAN</b>		<b>\$20</b>
<b>OLD FASHIONED</b>		<b>\$20</b>
<b>COSMOPOLITAN</b>		<b>\$15</b>
<b>ESPRESSO MARTINI</b>		<b>\$17</b>
<b>CLASSIC MAI TAI</b>		<b>\$16</b>

(\* ) Get 15% off with the Culinary Experience Package.

**HANDCRAFTED & DRAFT BEER**

With great passion, our indigenous Pericú ancestors founded Yenekamu, the "Place Between Two Waters," in the southern Baja Peninsula. This sacred site marks the meeting point of the Pacific Ocean and the Sea of Cortez, home to the iconic Arch of Los Cabos. Inspired by that same passion, we craft and share our beers.

**CHoyerita Lager, Draft \$10****280 ml / 9.47 fl oz**

Yenekamu Brewing

**BITACHE IPA, Draft \$10****280 ml / 9.47 fl oz**

Yenekamu Brewing

**\*CHARRO PILSNER \$12****355 ml / 12 fl oz**

Premium Malts, Purified Spring Water from El Nevado de Toluca Volcano, Mexico

**\*TRAMA BELGIAN BLONDE ALE \$12****330 ml / 11.16 fl oz**

Craft beer from Puebla, Mexico: "Every great story begins with a Trama."

**\*TRAMA FRENCH BRUNETTE BOCK \$12****330 ml / 11.16 fl oz**

We're breaking craft beer stereotypes with this authentic product.

**\*AGUAMALA ASTILLERO \$12****355 ml / 12 fl oz**

Their journey began in Ensenada, Baja California, where they became pioneers in the craft beer industry.

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**WINE INCLUDED  
IN THE CULINARY EXPERIENCE  
PACKAGE**

**SPARKLING WINE**

**PROSECCO, LA GIOIOSA** \$15  
DOC, Veneto, Italy

**RED WINE**

**CABERNET SAUVIGNON, RINCONES  
2023** \$13  
Valle Central, Chile

**MERLOT, RINCONES 2023** \$13  
Valle Central, Chile

**WHITE WINE**

**SAUVIGNON BLANC, RINCONES  
2023** \$13  
Valle Central, Chile

**CHARDONNAY, RINCONES 2023** \$13  
Valle Central, Chile

**DESSERT WINE**

**MOSCATEL & PALOMINO, L.A. CETTO** \$11  
**2017**  
Valle de Guadalupe, Baja California,  
Mexico

**BY THE GLASS**

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**WHITE & ROSÉ WINE**

**SAUVIGNON BLANC, MONTE XANIC** \$20  
**VIÑA KRISTEL 2022**  
Valle de Guadalupe, Baja California,  
Mexico

**CHARDONNAY, CASA MADERO 2022** \$20  
Valle de Parras, Coahuila, Mexico

**CHENIN BLANC, HENRI LURTON 2022** \$20  
Valle de Guadalupe, Baja California,  
Mexico

**ROSÉ, MONTE XANIC 2022** \$20  
Valle de Guadalupe, Baja California,  
Mexico

## BY THE GLASS

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### RED WINE

<b>CABERNET SAUVIGNON, ANXELIN 2022</b> Valle de Encinillas, Chihuahua, Mexico	<b>\$20</b>
<b>NEBBIOLO-SANGIOVESE, TRES RAÍCES 2022</b> San Miguel de Allende, Guanajuato, Mexico	<b>\$20</b>
<b>SYRAH-TEMPRANILLO CABERNET SAUVIGNON, PARVADA 2020</b> Parras de la Fuente, Coahuila, Mexico	<b>\$20</b>
<b>MERLOT, CASA MADERO 2021</b> Valle de Parras, Coahuila, Mexico	<b>\$20</b>

## OUR MEXICAN WINE SELECTION BY THE BOTTLE

Get 15% off with the Culinary Experience Package.

### RED WINE

<b>MERLOT, CASA MADERO 2021</b> Valle de Parras, Coahuila, Mexico	<b>\$60</b>
<b>CABERNET SAUVIGNON, ANXELIN 2022</b> Valle de Encinillas, Chihuahua, Mexico	<b>\$69</b>
<b>TEMPRANILLO-BLEND, JARDÍN SECRETO ADOBE GUADALUPE 2022</b> Valle de Guadalupe, Baja California, Mexico	<b>\$75</b>
<b>PINOT NOIR, DON LEO 2021</b> Valle de Parras, Coahuila, Mexico	<b>\$130</b>
<b>TEMPRANILLO, QUINTA MONASTERIO</b> Valle de Guadalupe, Baja California, Mexico	<b>\$110</b>
<b>MERLOT / SHIRAZ / CABERNET SAUVIGNON, MEGACERO 2022</b> Hacienda Encinillas, Chihuahua, Mexico	<b>\$110</b>



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**WHITE & ROSÉ WINE**

**SAUVIGNON BLANC, MONTE XANIC VIÑA KRISTEL 2022** \$65

Valle de Guadalupe, Baja California, Mexico

**CHARDONNAY, CASA MADERO 2022** \$47

Valle de Parras, Coahuila, Mexico

**SAUVIGNON BLANC, CASSIOPEA EL CIELO 2023** \$95

Valle de Guadalupe, Baja California, Mexico

**CHARDONNAY, CAPRICORNIUS EL CIELO 2022** \$99

Valle de Guadalupe, Baja California, Mexico

**V ROSADO SHIRAZ, CASA MADERO 2022** \$42

Valle de Parras, Coahuila, Mexico