



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

MIXOLOGY & SHAKEN COCKTAILS

ISEAMA	Tequila Silver, Triple Sec, Lime Juice, Seasonal Sorbet	\$18
ALICATE	Vodka, Cucumber, Mint, Prosecco	\$18
CIRCLE HOOK	Gin Mandarin, Lemon, Elderflower Liqueur, Fig Soda, Vanilla Syrup	\$18
JIG HOOK	Mezcal Espadín, Basil, Lemon Infusion, Vermouth	\$18
TANAGO	Bourbon Butter Fat Wash, Vanilla Syrup, Bitters Angostura	\$18
OCTOPUS HOOK	Aupale Vodka, Rosemary Syrup, Pear Puree	\$18
*BLIND EYE	Mezcal Espadín, Damiana Liqueur, Vermouth Bianco	\$18
*BOYITA	Lost Explorer Tequila, St. Germain, Vermouth Bianco, Citrus Chile Oil	\$18

CLASSIC COCKTAILS

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

(*) 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 DOC, Veneto, Italy	\$15
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RED WINE

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

WHITE WINE

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

DESSERT WINE

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

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WHITE & ROSÉ WINE

SAUVIGNON BLANC, MONTE XANIC VIÑA KRISTEL 2022 Valle de Guadalupe, Baja California, Mexico	\$15
CHARDONNAY, CASA MADERO 2022 Valle de Parras, Coahuila, Mexico	\$15
CHENIN BLANC, HENRI LURTON 2022 Valle de Guadalupe, Baja California, Mexico	\$15
ROSÉ, MONTE XANIC 2022 Valle de Guadalupe, Baja California, Mexico	\$18

BY THE GLASS

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RED WINE

CABERNET SAUVIGNON, ANXELIN 2022 Valle de Encinillas, Chihuahua, Mexico	\$15
NEBBIOLO-SANGIOVESE, TRES RAÍCES 2022 San Miguel de Allende, Guanajuato, Mexico	\$18
SYRAH-TEMPRANILLO CABERNET SAUVIGNON, PARVADA 2020 Parras de la Fuente, Coahuila, Mexico	\$20
MERLOT, CASA MADERO 2021 Valle de Parras, Coahuila, Mexico	\$18

OUR MEXICAN WINE SELECTION BY THE BOTTLE

Get 15% off with the Culinary Experience Package.

RED WINE

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

**OUR MEXICAN
WINE SELECTION
BY THE BOTTLE**

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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