COCTELES - Cocktails

KILOMBO - 11
Campa, grapefruit, lemon, beer

MATE MULE - 11
Mate-infused vodka, lime, ginger beer, rosemary

MATADOR - 13
Scotch, honey, bitters, basil, strawberry

MEIZI - 14
Mezcal, apricot, pineapple, sage

CASANOVA - 14
Rye, scotch, biscoff, bitters, Fernet rinse

SWEET SURRENDER - 13
Rum, biscoff, dulce de leche

RON TO ME - 15
Zacapa, rum, cherry heering, bitters

WHAT'S THE DILL? - 12
Gin, dill-infused dolin blanc, lemon, cradked pepper

APASIONADO - 12
Reposado tequila, passionfruit, bell pepper

MENDOZA SOUR - 14
Pisco 1615, grapefruit, malbec, egg white

FERMADO - 12
Fernet, cherry heering, sweet vermouth, soda

BIRRA - Beer

DRAFT
Heineken - 7
Mahou - 7
Oskar Blue - Dale's Pale Ale - 7
Wynwood Brewing - La Rubia - 8
Veza Sis - Session IPA - 8
Funky Buddha - Hop Gun - 9

BOTTLE
Ouilmes
Peroni
Stella Artois
Corona Light

MATE
South American Herb Tea
“Energy of coffee with the health benefits of tea”

TRADITIONAL - 8
Flat or cold

CITRUS - 9
Served cold

BOOZY - 12
Gin, grapefruit
Mezcal, pineapple
Vodka, lemon

BRUNCH LIBATIONS (Weekend Brunch Only)

BUBBLY COCKTAILS - 10
MALBEC
Sparking wine, vodka, Malbec, pineapple, lemon
TINONIA
Sparking wine, pamplemousses, lemon

MANDARINA
Sparkling wine, orange

MIMOSA
Sparkling wine, fresh squeezed orange juice

SANGRAS - 9
Red
White
Tinto de Verano

BOTTOMLESS - 20
Bloody
Prosecco Rose
Mimosas
Mohawk Draft