

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 | CAIPIRIÑA | US\$9 |
| <i>Vodka, clamato, sal, pimienta, tabasco, limón y apio</i> | | <i>Ron blanco, azúcar granulada, trozos de limón</i> | |
| BLOODY MARY | US\$10 | PASSION FRUIT CAIPIRIÑA | US\$10 |
| <i>Vodka, jugo tomate, sal, pimienta, tabasco, limón, apio</i> | | <i>Ron blanco, azúcar granulada, trozos de chinola</i> | |
| NEGRONI | US\$10 | MOJITO | US\$8 |
| <i>Gin, Martini Rosso, Campari</i> | | <i>Ron blanco, yerba buena, azúcar granulada, trozos de limón</i> | |
| TEQUILA SUNRISE | US\$10 | WATERMELON MOJITO | US\$10 |
| <i>Tequila, jugo de naranja, granadina</i> | | <i>Ron blanco, yerbabuena, azúcar, trozos de limón, sandía</i> | |
| GIN & TONIC | US\$9 | FROZEN STRAWBERRY DAIQUIRI | US\$9 |
| <i>Gin, agua tónica, limón</i> | | <i>Ron blanco, jugo de limón, azúcar líquida, jugo de fresa</i> | |
| BLUE LAGOON | US\$9 | LEMON DAIQUIRI | US\$9 |
| <i>Blue curaçao, jugo limón, vodka</i> | | <i>Ron blanco, jugo de limón, azúcar líquida</i> | |
| DRY MARTINI | US\$10 | PIÑA COLADA | US\$9 |
| <i>Gin, aceituna</i> | | <i>Ron blanco, jugo piña, crema de coco, leche evaporada</i> | |
| CUBA LIBRE | US\$9 | COCO LOCO | US\$10 |
| <i>Ron añejo, coca cola, limón</i> | | <i>Ron blanco, agua de coco, triple sec, piña colada, coco tierno</i> | |
| MINT JULEP | US\$9 | SEX ON THE BEACH | US\$9 |
| <i>Whisky bourbon, hojas de menta, soda, azúcar granulada</i> | | <i>Vodka, licor de melocotón, jugo de naranja, granadina</i> | |
| MAI TAI | US\$9 | | |
| <i>Ron blanco, ron dorado, jugo de limón, granadina, triple sec</i> | | | |

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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

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|--------------------------------------|--------|
| 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

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|---|---------|
| 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

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|--------------------------------|---------|
| 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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