



El Barrio

M E N U

MARKET SIGNATURES

\$590

Visit our traditional markets by tasting some of their most representative dishes all through the week

SMOOTHIES

\$225

MANGO SUNSHINE

Mango, Banana, Organic Yogurt Vanilla, Coconut, Honey

GREEN DESERT

Avocado, Spinach, Orange Juice Chia Seed, Agave Nectar

GOLDEN VITAMIN

Jack Fruit, Banana, Choice of Milk, Honey, Amaranth

JUICES

\$190

FRESHLY SQUEEZED

Orange
Grapefruit

COLD-PRESSED

Carrot
Apple
Green
Daily Special

TEA

\$150

Dammann Frères

SIDES

\$170

Organic Yogurt
Refried Beans
“De la Olla” Beans
Smoked Bacon
Pork Sausage
Breakfast Potatoes
Green Salad
Toasted Bagel & Cream Cheese

PASTRIES

\$123 PER PIECE

Vanilla / Chocolate Conchas
Croissant
Almond Croissant
Pain au Chocolat
Corn Bread
Walnut Coffee Cake
Daily Muffin

COFFEE

Espresso
\$130

Americano
\$150

Cappuccino
\$170

Latte
\$190

Oaxaca Chocolate
\$190

Horchata Iced Coffee
\$190

BIONIC FRUIT BOWL

\$340

Sweet Yogurt / Assorted Seeds / Piloncillo Honey

FARM'S VEGETABLE BOWL

\$310

Hummus / Chiapas Cheese / Quinoa / Lemon Grass Vinaigrette

MEXICAN OATMEAL

\$320

Pinole / Praline Amaranth / Strawberry / Banana

TORREJAS

\$400

Brioche Soaked in Vanilla Vine Milk / Churro Sugar Chantilly / Banana / Walnuts

CORN PANCAKES

\$430

Popcorn / Infused Maple Syrup / Amaranth

BELGIAN WAFFLES

\$400

Berries / Vanilla Cream / Toasted Walnuts / Organic Maple Syrup

BAJA FARM'S BREAKFAST

\$460

Free Range Eggs any Style / Organic Green Salad / Bacon or Breakfast Links / Homemade Toast

MOTULEÑO EGGS

\$460

Sunny-Side-Up Eggs / Sweet Plantain / Mashed Beans
Ranchero Sauce / Baja's Bresaola / Queso Fresco / Sweet Peas

BENEDICTINE EGGS

\$500

English Muffin / Canadian Ham / Asparagus

PUEBLA'S BENEDICT EGGS

\$510

Chicken Breast / Mole Poblano / Sesame Seeds

HUEVOS RANCHEROS

\$510

Sunny-Side Up Free-Range Eggs / Crispy Corn Tortilla
Ranchero Sauce / Hoja Santa / Avocado / Mashed Beans

BREAKFAST TACOS

\$430

Carnitas / Scrambled Eggs / Pico de Gallo /
Charred Tomatillo Sauce

CHILAQUILES

\$400

Your choice of: Tomatillo or Ranchero Sauce or Mole Poblano
Cotija Cheese / Red Onion / Black Beans
Add: Chicken / Pork Carnitas / Free-Range Egg \$140

AVOCADO TARTINE

\$460

Sourdough Toast / Mashed Avocado / Hard-Boiled Egg
Tzatziki / Herbs Salad / Cascabel Chili Oil

CAZUELA EGGS

\$420

Adobo Shrimp / Chorizo's Sauce / Skordalia Spread /
Sourdough

CAFÉ DE OLLA

\$170

Traditional Mexican Coffee, “Pueblo Mágico” Style
Infused with Cinnamon, Aromatic Spices and Piloncillo Sugar

BOTANAS

\$300

GUACAMOLE

Chips & Salsa

SEASONAL FRUIT

Limes, Chili Sauce on the side

HUMMUS & CRUDITÉS

Organic Vegetables, Pita Bread, Zatar

SEAFOOD & RAW BAR

\$420

BAJA OYSTERS (6)

Mango - Aguachile Sauce

SEAFOOD CEVICHE

Shrimp, Octopus, Catch of the Day, Vuelve a la Vida Sauce

SHRIMP AGUACHILE

Raw Shrimp, Serrano Pepper, Cilantro, Cucumber, Red Onion

TUNA TARTAR CRISPY TACOS (3)

Wakame, Spicy Ginger Aioli

“CHICALI” FISH CHICHARRÓN LETTUCE WRAPS

Crispy Fried Fish, Chicali Sauce, Peanuts, Boston Lettuce Wraps

SALADS

SPINACH & APPLE SALAD

Grilled Portobellos, Walnuts, Goat Cheese, Black Berries Avocado, Balsamic-Caramel Dressing

\$400

BAJA-MED NIÇOISE

Local Farms Vegetables, Mesclun Greens, Hard-Boiled Eggs Grilled Tuna Loin, Olives, Creamy Lemon Vinaigrette

\$450

CAESAR SALAD 1940

Romaine Lettuce, Tijuana's Original Caesar Dressing Parmesan Cheese, Croutons

\$365

ENHANCEMENTS:

Roasted Tuna / Grilled Chicken / Roasted Steak / Shrimps

\$235

TACOS

\$480

AL PASTOR

Vertical Spit Roasted Pork, Pineapple, Cilantro, Onion

ASADA

Sirloin Steak, Grilled Onions, Avocado, Charred Tomatillo Salsa

BAJA STYLE TACOS

Fish / Shrimp / Veggie

Coleslaw, Pico de Gallo, Pickled Onions, Cream

WOOD BURNING OVEN QUESADILLAS

\$600

“EL HUERTO”

Organic Vegetables, Skordalia, Cilantro Pesto, Goat Cheese

CHICKEN TINGA

Panela Cheese, Chipotle, Sour Cream, Refried Beans, Lettuce

MICHOACÁN CARNITAS

Pork Carnitas, Salsa Verde, Pickled Onion, Cilantro

DAILY QUESADILLA

Made with Seasonal Ingredients

CATCH OF THE DAY SPECIAL

\$700

SANDWICHES

\$520

CHICKEN SPICY BURGER

Matcha Marinated Breaded Chicken, Quelites, Tomato Ranch Dressing

BLACK ANGUS CHEESE BURGER

Bacon, Guacamole, Tomato Roasted Onion Chipotle Mayonnaise

GRILLED VEGGIE SANDWICH

Avocado, Provolone Cheese, Hummus

CUBANO SANDWICH

Mojo Marinated Pork, Swiss Cheese, Pickles, Honey Glazed Ham

BEEF GYRO POBLANO

Raita Sauce, Jalapeño Pepper, Tomato, Quelites

DESSERTS

STRAWBERRIES & CREAM

Organic Strawberries, Vanilla Cream, Spiced Crumble Tres Leches Foam

\$235

STICKY TOFFEE PUDDING

Mulegé Dates, Mexican Whiskey Salted Caramel, Pecans Vanilla Ice Cream

\$235

FROZEN POPSICLES

Assorted Flavors

\$190

ICE CREAM

Assorted Flavors

\$235

COMALITO

\$950

TACO

TOSTADA

SOPECITO

QUESADILLA

MEXICAN CANDY

APPETIZERS

GUACAMOLE & QUESOS

Tostadas, Homemade Salsas

\$350

ENSENADA'S TROUT TIRADITO

Miso Soy, Fried Guajillo Pepper, Jicama

\$450

OAXACA TETELA

Hoja Santa, Nopal & Peanut Sauce

\$375

ROASTED ROOT VEGETABLES SALAD & SMOKED CARROT PURÉE

Seasonal Lettuce, Vinaigrette, Celery, Potato

\$400

GRILLED LOBSTER & TORREJAS

Japalapeño Bread, Bisque, Corn and Vanilla Foam

\$750

BLUE CRAB TOSTADA

Pork Jowl, Lemon and Cocktail Sauce

\$500

BEAN SOUP & QUELITES

Avocado, Chili Oil, Sour Cream, Chicharrón

\$375

MAIN COURSE

TOTOABA, WHITE MOLE SAUCE

Pickled Vegetables, Purslane

\$950

OCTOPUS RISOTTO & HUITLACOCHÉ

Squid Sauce, Heirloom Tomatoes, Aromatic Herbs

\$950

CASSEROLE FIDEUÁ

Home Sauce, Shrimp, Baby Squid & Lobster

\$750

OAXACA RISOTTO

Tlayuda, Green Tomatillo Sauce & Smoked Oaxaca Cheese

\$600

GRILLED CHICKEN "A LAS BRASAS"

Achiote Marinade, Homemade Tortillas, Taquera Sauce

\$650

DUCK & MOLE POBLANO

Crispy Onion Rings & Mexican Rice

\$700

BEEF FILET MIGNON "ADOBO" SAUCE

Chambray potatoes, Cipollini Onion & Quelites

\$1300

BEEF SHORT RIB & CHICHILLO SAUCE

Smoked Banana Purée. Plantain Chips and Corn

\$750

DESSERTS

\$350

TRES LECHES CAKE

Roasted Seasonal Fruit, Vanilla Crumble, Fruit Compote & Yogurt Ice Cream

CHURROS DEL MORO

Mexican Chocolate Ice Cream, Vanilla & Cinnamon

PANQUE DE ELOTE

Honey Ice Cream, Passion Fruit, Corn Sauce

VEGAN MENU

APPETIZERS

\$900

GUACAMOLE

Pico de Gallo, Salsa verde

\$300

ELOTITOS ASADOS

Chili Mayonnaise, Lime

\$270

GRILLED YELLOW CORN GORDITAS

Tomatillo Salsa, Lettuce

\$270

TODAY'S HARVEST ORGANIC SALAD

Broccoli, Cilantro Pesto, Pistachio, Caramelized Onion

\$400

MAIN COURSE

PORTOBELLO "EMPAPELADO"

Cauliflower mousseline, Esquites, Anaheim Pepper Sauce

\$590

BRAISED LEEK

Sweet adobo, Nopal

\$590

ROASTED ORGANIC CAULIFLOWER

Mole Chichilo, Red Onion, Cilantro

\$590

QUINOA RISOTTO

Huitlacoche, Fried Kale

\$620

TACOS

\$160 (PER PIECE)

Your choice of corn or flour tortillas

AJILLO MUSHROOMS, QUELITES, HUITLACOCHÉ

ZUCCHINI, CILANTRO PESTO, ORGANIC GREENS

DESSERTS

\$235

COCONUT TAPIOCA PUDDING

PECAN & DATE BROWNIE

ANTOJITOS

CEBOLLITAS

Black Tempura, Scallions, Borracha Sauce
\$280

GUACAMOLE & CHIPS

Corn Chips, Mexican Salsa
\$280

QUESO FUNDIDO

Flour & Corn Tortillas
\$350

GRILLED SALAD

Grilled Iceberg Lettuce, Chipotle Ranch, Crispy Bacon
Tempura Tomato
\$260

TACOS

\$150 (PER PIECE)

With your choice of Corn or Flour Tortilla

AL PASTOR

Vertical Spit Roasted Pork, Pineapple, Cilantro, Onion

DUCK CARNITAS

Slow Cooked Duck, Cilantro, Raw Green Sauce

BARBACOA

Braised Lamb, Chickpea, Cactus Salad, Corn Chips, Mexican Salsa

SUADERO

Confit Beef Brisket, Árbol Pepper Sauce, Confit Spring Onion

BAJA

Shrimp / Fish / Vegetables
Cilantro Aioli, Coleslaw, Chili Powder

GAONERA

Rib Eye Gaonera, Carnitas Oil, Guacamole, Mexican Salsa

GRILLED PICANHA

Cheese Crust, Grilled Onions, Avocado, Cilantro

ADOBO GRILL OCTOPUS

Pressed Chicharrón, Cilantro, Avocado Purée

DESSERTS

\$220

CREAM & STRAWBERRIES

Vanilla Cream, Organic Strawberries, Spiced Crumble Tres Leches Foam

STICKY TOFFEE PUDDING

Mulegé Dates, Mexican Whiskey Salted Caramel, Pecans
Vanilla Ice Cream

CHURROS

Dulce de Leche, Papantla Vanilla, Hot Chocolate

MARGARITAS

TROPI-RITA

White Tequila, Pineapple Giffard, Lime & Lemon, Honey
Passion Fruit Purée, Habanero Bitter
\$370

COYOACÁN SPICE

White Tequila, Xila, Lemon Tea Syrup
Raspberry Purée
\$320

FLORINDA

White Tequila, Roses Giffard, Flower Syrup, Lemon, Grapefruit
Peychauds Bitter
\$320

SANDY DÍA

White Tequila, Aperol, Strawberry Shrub, Lemon, Watermelon
\$290

MARGARITA #5

White Tequila, Malibu, Pineapple, Lime & Lemon, Basil Syrup
Sesame Oil Drops
\$290

MICHELADAS

CUBANA

Selected Local Beer, Sauce Mix, Lime Juice
Salted Rim
\$160

OJO ROJO

Selected Local Beer, Clamato, Sauce Mix, Lime Juice
Salted Rim
\$160

MIRAFLORES

Vida Latina Agave Beer, Lemon Juice, Tamarind Pulp Chamoy
& Worm Salt Rim
\$240

TODO SANTOS

Colima Piedra Lisa Session IPA, Mango Pulp, Lemon Juice
Cilantro Salt Rim
\$240

SANTIAGO

Colima Cayaco Tropical Lager, Lemon Juice, Chile Pulp
Grasshopper Salt Rim
\$240

SIGNATURE COCKTAILS

ORINOCO

Raicilla La Venenosa Occidental, Pineapple, Achiote Grapefruit, Lime
\$290

PIRINOLA

Tequila 7 Leguas Blanco, Aperol, Grapefruit Lime, Spices
\$290

SANTO REMEDIO

Mezcal Amores Espadin, Manzanilla Sherry, Chamomile Lime, Aquafaba
\$290

RANCHITO QUERIDO

Raicilla La Venenosa Costa, Mango, Pineapple Dried Chiles
\$320

CAFÉ DE PLUMA

Mezcal Montelobos Espadin, Chamomile, Pine Nut Cold Brew, Horchata, Coffee Bitter, Nutmeg
\$290

NO TE RAJES

Tequila Altos Blanco, Giffard Pamplemousse, Morita Grapefruit, Lime, Honey, Mezquite, Grapefruit Bitter
\$290

BARRIO FIZZ

Armónico Gin, St. Germain, Pineapple, Lime, Prosecco
\$350

TRÓPICO

Vodka, Midori, Tarragon, Lime
\$320

MOCKTAILS

BLUEBERRY MOJO

Berries Syrup, Mint, Lime Juice, Sparkling Water
\$220

FLOR DE DESIERTO

Grapefruit and Cranberry Juice, Flower Syrup, Lime Juice, Lavender Bitter
\$220

SUMMER MOCKTAIL

Mango, Black Tea, Passion Fruit, Lime and Lemon Juice
\$220

WINE

SPARKLING & CHAMPAGNE

Villa Sandi, Prosecco, Brut, Valdobbiadene, Superiore
\$285 (glass 118 ml) | **\$1,047** (bottle 750 ml)

Jacquesson “Cuvée n° 743”, Extra Brut
\$840 (glass 118 ml) | **\$4,200** (bottle 750 ml)

Ruinart, Brut Rosé
\$950 (glass 118 ml) | **\$5,138** (bottle 750 ml)

WHITE WINE

Elena Walch, Pinot Grigio
\$377 (glass 118 ml) | **\$1,383** (bottle 750 ml)

Calera, Chardonnay
\$881 (glass 118 ml) | **\$4,150** (bottle 750 ml)

Robert Weil “Tradition”, Riesling, Rheingau, Qualitätswein
\$499 (glass 118 ml) | **\$1,884** (bottle 750 ml)

Pozo de Luna, Sauvignon Blanc, San Luis Potosí
\$350 (glass 118 ml) | **\$1,350** (bottle 750 ml)

Château Minuty “M”, Rosé, Côtes de Provence
\$442 (glass 118 ml) | **\$1,905** (bottle 750 ml)

RED WINE

Erath, Pinot Noir
\$470 (glass 118 ml) | **\$2,006** (bottle 750 ml)

Pozo de Luna, Merlot, San Luis Potosí
\$450 (glass 118 ml) | **\$1,880** (bottle 750 ml)

Hacienda de Encinillas “Selección Especial”, Tinto, Chihuahua
\$570 (glass 118 ml) | **\$2,510** (bottle 750 ml)

Roganto “Humo”, Valle de Guadalupe
\$660 (glass 118 ml) | **\$3,097** (bottle 750 ml)

ROSE WINE

Les Calans, Coteaux d’Aix en Provence
\$450 (glass 118 ml) | **\$2,100** (bottle 750 ml)

CLASSIC COCKTAILS

Negroni	\$280	Caipirinha	\$228
Old Fashioned	\$280	PainKiller	\$266
Bloody Mary	\$228	Bees Knees	\$266
Margarita	\$320	Ramos Gin Fizz	\$228
Sidecar	\$266	Bramble	\$266
Whisky Smash	\$266	Hanky Panky	\$266
Boulevardier	\$266	Jungle Bird	\$228
Dark & Stormy	\$228	White Lady	\$228
Sazerac	\$266	Paloma	\$228
Pisco Sour	\$266	Vieux Carre	\$266
Moscow Mule	\$228	Aviation	\$228
Vesper	\$266	Piña Colada	\$228
Daiquiri	\$228	Amaretto Sour	\$228
Mint Julep	\$266	Americano cocktail	\$228
Mojito	\$265	Gimlet	\$228
Cosmopolitan	\$228	Mai Tai	\$228
Irish Coffee	\$266	Clover Club	\$266
Manhattan	\$266	Corpse Reviver	\$266
French 75	\$266	Penicillin	\$266
White Russian	\$228	Aperol Spritz	\$266
Bellini	\$266	Espresso Martini	\$228
Champagne Cocktail	\$266	Whisky Sour	\$266
Bamboo	\$228	Cadillac Margarita	\$350
Long Island	\$266	Carajillo	\$280

BEERS

Pacifico	\$135
Pacifico Light	\$135
Corona	\$135
Modelo Negra	\$155
Colima Piedra Lisa Session IPA	\$199
Baja Ay Ay IPA	\$199

TEQUILA

1800 Añejo

\$220 (glass 45 ml) | **\$2,860** (bottle 750 ml)

1800 Cristalino Añejo

\$220 (glass 45 ml) | **\$2,860** (bottle 750 ml)

1800 Blanco

\$220 (glass 45 ml) | **\$2,860** (bottle 750 ml)

7 Leguas Blanco

\$220 (glass 45 ml) | **\$2,860** (bottle 750 ml)

Casa Dragones Blanco

\$600 (glass 45 ml) | **\$7,800** (bottle 750 ml)

Casa Dragones Joven

\$820 (glass 45 ml) | **\$8,840** (bottle 750 ml)

Casamigos Añejo

\$320 (glass 45 ml) | **\$4,160** (bottle 750 ml)

Casamigos Reposado

\$300 (glass 45 ml) | **\$3,900** (bottle 750 ml)

Clase Azul Plata Organic

\$500 (glass 45 ml) | **\$6,500** (bottle 750 ml)

Clase Azul Reposado

\$680 (glass 45 ml) | **\$8,840** (bottle 750 ml)

Código Rosa Blanco

\$400 (glass 45 ml) | **\$5,200** (bottle 750 ml)

Don Julio Añejo

\$260 (glass 45 ml) | **\$3,380** (bottle 750 ml)

Don Julio 1942 Añejo

\$720 (glass 45 ml) | **\$8,840** (bottle 750 ml)

Don Julio 70 Añejo Claro

\$265 (glass 45 ml) | **\$3,380** (bottle 750 ml)

Don Julio Blanco

\$220 (glass 45 ml) | **\$2,860** (bottle 750 ml)

Don Julio Reposado

\$2200 (glass 45 ml) | **\$2,860** (bottle 750 ml)

Herradura Añejo

\$340 (glass 45 ml) | **\$3,380** (bottle 750 ml)

Herradura Reposado

\$220 (glass 45 ml) | **\$2,860** (bottle 750 ml)

Leyenda del Milagro Reposado

\$340 (glass 45 ml) | **\$4,420** (bottle 750 ml)

Maestro Dobel Diamante Reposado

\$220 (glass 45 ml) | **\$2,860** (bottle 750 ml)

Patrón Burdeos Añejo

\$1,710 (glass 45 ml) | **\$22,230** (bottle 750 ml)

TEQUILA

Patrón Reposado

\$220 (glass 45 ml) | **\$2,860** (bottle 750 ml)

Patrón Silver

\$220 (glass 45 ml) | **\$2,860** (bottle 750 ml)

Volcan de mi Tierra Blanco

\$500 (glass 45 ml) | **\$6,500** (bottle 750 ml)

Volcan de mi Tierra Cristalino

\$680 (glass 45 ml) | **\$8,840** (bottle 750 ml)

MEZCAL

Contraluz Añejo Cristalino, Oaxaca

\$680 (glass 45 ml) | **\$8,840** (bottle 750 ml)

Derrumbes, Michoacan

\$400 (glass 45 ml) | **\$5,200** (bottle 750 ml)

Derrumbes, Zacatecas

\$360 (glass 45 ml) | **\$4,680** (bottle 750 ml)

Derrumbes Joven, San Luis Potosí

\$280 (glass 45 ml) | **\$3,640** (bottle 750 ml)

Jolgorio Tepeztate, Oaxaca

\$640 (glass 45 ml) | **\$8,840** (bottle 750 ml)

Jolgorio Tobalá, Oaxaca

\$640 (glass 45 ml) | **\$8,320** (bottle 750 ml)

Mezcal Unión Uno Joven, Oaxaca

\$220 (glass 45 ml) | **\$2,860** (bottle 750 ml)

Mezcales de Leyenda, San Luis Potosí

\$360 (glass 45 ml) | **\$4,680** (bottle 750 ml)

Mezcales de Leyenda Cupreata, Guerrero

\$260 (glass 45 ml) | **\$3,380** (bottle 750 ml)

Mezcaloteca Silvestre Bicuixe, Oaxaca

\$220 (glass 45 ml) | **\$2,860** (bottle 750 ml)

Nuestra Soledad, San Luis del Rio Oaxaca

\$360 (glass 45 ml) | **\$4,680** (bottle 750 ml)

Nuestra Soledad San Baltazar, Oaxaca

\$360 (glass 45 ml) | **\$4,680** (bottle 750 ml)

Rey Campero Joven Mexicano, Oaxaca

\$400 (glass 45 ml) | **\$5,200** (bottle 750 ml)

Rey Campero Joven Sierra Negra, Oaxaca

\$500 (glass 45 ml) | **\$6,500** (bottle 750 ml)

OTHER MEXICAN SPIRITS

Aguamiel Bacanora, Sonora

\$340 (glass 45 ml) | **\$4,420** (bottle 750 ml)

Coyote Blanco Sotol, Chihuahua

\$280 (glass 45 ml) | **\$3,640** (bottle 750 ml)

Coyote Blanco Sotol, Durango

\$280 (glass 45 ml) | **\$3,640** (bottle 750 ml)

La Venenosa Maximiliana Raicilla, Sierra de Occidental Jalisco

\$280 (glass 45 ml) | **\$3,640** (bottle 750 ml)

La Venenosa Rhodacantha Raicilla, Costa de Jalisco Jalisco

\$320 (glass 45 ml) | **\$4,160** (bottle 750 ml)

Siglo Cero Pox, Chiapas

\$220 (glass 45 ml) | **\$2,860** (bottle 750 ml)

COGNAC

Hennessy VSOP, Cognac France

\$260 (glass 45 ml) | **\$3,380** (bottle 750 ml)

GIN

Beefeater London Dry, London England

\$220 (glass 45 ml) | **\$2,860** (bottle 750 ml)

Bombay Sapphire London Dry, England

\$220 (glass 45 ml) | **\$2,860** (bottle 750 ml)

Hendrick's, Scotland

\$320 (glass 45 ml) | **\$4,160** (bottle 750 ml)

London No.1, London England

\$280 (glass 45 ml) | **\$3,640** (bottle 750 ml)

Tanqueray London Dry, Great Britain

\$220 (glass 45 ml) | **\$2,860** (bottle 750 ml)

Tanqueray No.Ten, Great Britain

\$280 (glass 45 ml) | **\$3,640** (bottle 750 ml)

RUM

Appleton V/X Rum, Jamaica

\$220 (glass 45 ml) | **\$2,860** (bottle 750 ml)

Bacardi Ocho Gold Rum 8 year, Puerto Rico

\$220 (glass 45 ml) | **\$2,860** (bottle 750 ml)

Bacardi Superior Rum, Puerto Rico

\$220 (glass 45 ml) | **\$2,860** (bottle 750 ml)

Captain Morgan Spiced Rum, Connecticut

\$220 (glass 45 ml) | **\$2,860** (bottle 750 ml)

Goslings Black Seal Rum, Bermuda

\$220 (glass 45 ml) | **\$2,860** (bottle 750 ml)

Havana Club Añejo Rum 7 Años, Cuba

\$220 (glass 45 ml) | **\$2,860** (bottle 750 ml)

Havana Club Selección de Maestros Rum, Cuba

\$220 (glass 45 ml) | **\$2,860** (bottle 750 ml)

Malibu Coconut Rum, Canada

\$220 (glass 45 ml) | **\$2,860** (bottle 750 ml)

Matusalem Platino Rum, Dominican Republic

\$220 (glass 45 ml) | **\$2,860** (bottle 750 ml)

Paranubes Rum, Oaxaca 1000ml

\$400 (glass 45 ml) | **\$5,200** (bottle 750 ml)

Ron Valdeflores Rum 3 year, Oaxaca

\$400 (glass 45 ml) | **\$5,200** (bottle 750 ml)

Ron Zacapa Centenario Solera Rum 23 años, Guatemala

\$360 (glass 45 ml) | **\$4,680** (bottle 750 ml)

Sailor Jerry Navy Spiced Rum, Caribbean Islands

\$220 (glass 45 ml) | **\$2,860** (bottle 750 ml)

VODKA

Absolut, Sweden

\$220 (glass 45 ml) | **\$2,860** (bottle 750 ml)

Cîroc, France

\$380 (glass 45 ml) | **\$4,940** (bottle 750 ml)

Grey Goose, France

\$290 (glass 45 ml) | **\$3,640** (bottle 750 ml)

Ketel One, Holland

\$220 (glass 45 ml) | **\$2,860** (bottle 750 ml)

Stoli Gold, Russia

\$220 (glass 45 ml) | **\$2,860** (bottle 750 ml)

Tito's, Texas

\$260 (glass 45 ml) | **\$3,200** (bottle 750 ml)

WHISKY

Buchanan's De Luxe Blended Scotch 12 year, Scotland

\$280 (glass 45 ml) | **\$3,640** (bottle 750 ml)

Buchanan's Special Reserve Blended Scotch 18 year, Scotland

\$540 (glass 45 ml) | **\$7,020** (bottle 750 ml)

Bulleit Straight Bourbon, Kentucky

\$300 (glass 45 ml) | **\$3,900** (bottle 750 ml)

Crown Royal, Canada

\$220 (glass 45 ml) | **\$2,860** (bottle 750 ml)

Glenfiddich Single Malt Scotch 12 year, Speyside Scotland

\$320 (glass 45 ml) | **\$3,640** (bottle 750 ml)

Jack Daniel's Gentleman Jack Tennessee Whiskey, Tennessee

\$280 (glass 45 ml) | **\$3,640** (bottle 750 ml)

Jack Daniel's Tennessee Whiskey, Tennessee

\$220 (glass 45 ml) | **\$2,860** (bottle 750 ml)

Jameson Irish Whiskey, Ireland

\$220 (glass 45 ml) | **2,860** (bottle 750 ml)

Johnnie Walker Black Blended Scotch 12 year, Scotland

\$280 (glass 45 ml) | **\$3,640** (bottle 750 ml)

Maker's Mark Straight Bourbon, Kentucky

\$220 (glass 45 ml) | **\$2,860** (bottle 750 ml)

Templeton Good Stuff Rye Whiskey 6 year, Iowa

\$360 (glass 45 ml) | **\$4,680** (bottle 750 ml)

Macallan Single Malt Scotch 12 year, Highland Scotland

\$560 (glass 45 ml) | **\$7,020** (bottle 750 ml)