

COCKTAILS

MODERN MEXICAN

UNSERE COCKTAIL-SPEZIALITÄTEN IM RANKING VOM STÄRKSTEN UND INTENSIVSTEN DRINK BIS HIN ZUM LEICHTESTEN / OUR SIGNATURE COCKTAILS, STARTING FROM THE STRONGEST AND MOST INTENSE IN FLAVOUR, AND ENDING WITH THE LIGHTEST STYLE OF DRINK

☑ AMOR AMARGO 11

Santa Pedrera Mezcal, Sweet & Dry Vermouth, Ancho Reyes Rojo, Campari, Aztec Bitters

☞ ESPRESSO MARTINEZ 11

Telegram Mezcal, Milenario Café, Espresso

☑ EL REY POBLANO 12

Poblano Chilli Infused Cabo Maya Blanco Tequila, Ancho Reyes Poblano, St. Germain, Manzanilla Sherry

☞ LA MORADA 11

Pueblo Viejo Reposado Tequila, Ingwer/Ginger Liqueur, Hibiscus Syrup, Noilly Prat Dry Vermouth, Limette/Lime

☞ FROM WAHACA WITH LOVE 11

Santa Pedrera Mezcal, Minze/Mint, Limette/Lime, Agavensirup/Agave Syrup, Organic Cava, Angostura Bitter

☞ SMOKED PISCO SOUR 10

Quebranta Pisco, Crema de Mezcal, Limette/Lime, Eiweiß/Egg White

☑ CHERRY BLOSSOM HIGHBALL 9

Whitley Neill Gin, Martini Riserva, Sauerkirsche/Sour Cherry, Maraschino, Orangenblüte/Orange Blossom

☞ RIKITIKITI 12

Coconut Fat-Washed Copalli Organic Rum, Smith & Cross Overproof Rum, Geröstete Mandel/Toasted Almond, Frische Ananas/Fresh Pineapple, Angostura Bitter

☞ BERGAMOTA COOLER 10

Italicus Bergamot, Fresh Grapefruit, Yellow Chartreuse, Limette/Lime

☞ HIBISCUS SPRITZ 8

Aperol, Campari, Dry Vermouth, Hibiscussirup, Dry Curaçao, Organic Cava, Soda

RUM RECOMMENDATION

DER PERFEKTE COCKTAIL UNTER DEN KLASSIKERN AUS 3 ZUTATEN, DIE WIE FÜREINANDER GEMACHT SIND / ONE OF THE MOST PERFECT CLASSIC COCKTAILS: 3 INGREDIENTS THAT WERE MADE TO BE TOGETHER

☞ DAIQUIRI CLASSICO 9

Copalli Organic White Rum, Limette/Lime, Zuckerrohrsirup/Sugar Cane Syrup

MARGARITAS

EL CLASSICO

Pueblo Viejo Blanco Tequila, Limette/Lime, Agavensirup/Agave Syrup, Maldon Salzrand/Salt Rim

MEZCALITO

Mezcal-Hausmischung/House Blend of Mezcal, Limette/Lime, Agavensirup/Agave Syrup, Salz & Chilirand/Salt & Chilli Rim

GRILLED PINEAPPLE

Milenario Fumado Tequila, Amontillado Sherry, BBQ Ananas/Pineapple, Limette/Lime, Agavensirup/Agave Syrup, Habanero Bitters

ROSEMARY & GINGER

Cabo Maya Blanco Tequila, Manzanilla Sherry, Limette/Lime, Rosmarin- & Ingwersirup/Rosemary & Ginger Syrup, Salzrand/Salt rim

STRAWBERRY & JALAPEÑO

Pueblo Viejo Blanco Tequila, Scharfer/Spicy Strawberry & Jalapeño Syrup, Limette/Lime, Agavensirup/Agave Syrup, Maldon Salzrand/Salt Rim

ROSE MARGARITA

Cabo Maya Blanco Tequila, Lillet Rose, Dry Curaçao, Whitley Neill Gin, Limette/Lime, Rosenwasser/Rose Water

NON-ALCOHOLIC

NEGRONI LIBRE

Undone Juniper, Undone Italian Bitter, Undone Italian Aperitif

SOFTCORE SOUR

Passionsfrucht/Passion Fruit, Chipotle-Tamarind Syrup, Vanilla, Limette/Lime, Eiweiß/Egg White

BLUEBERRY GRAPEFRUIT CRUSH

Undone Italian Aperitif, Blaubeere/Blueberry, Jarritos Grapefruit Soda, Minze/Mint, Limette/Lime

Shaken Pitcher
(3 Gläser)

9 25

9,5 26,5

11 30

10 28

9,5 26,5

11

7,5

7,5

7,5

LONG DRINKS

LA LUCHA G&T 9

Whitley Neill Gin, Dry Tonic, Hibiskus

JALAPEÑO MULE 8,5

King Korn Vodka, Jalapeño, Limette/Lime, Ginger Beer

CUBA LIBRE 9

Copalli Organic Barrel Aged Rum, Limette/Lime, Jarritos Mexican Cola

PALOMA 2.0 9

Pueblo Viejo Reposado Tequila, Cartron Pampelmousse, Fresh Grapefruit, Luscombe Grapefruit Tonic

MICHELADAS

MEXICAN BEER COCKTAILS – FOR NEGRA MODELO, MODELO ESPECIAL OR PACIFICO INSTEAD OF SOL ADD 0,6

MICHELADA 6

Sol, Limette/Lime, Gewürzmix/Spice Blend, Salzrand/Salt Rim

MANGO MICHELADA 6,5

Sol, Limette/Lime, Mango, Jalapeño, Salzrand/Salt Rim

MICHELADA “LA LUCHA” 6,5

Sol, Limette/Lime, Gewürzmix/Spice Blend, Tomato, Salzrand/Salt Rim