

# COCKTAILS

### COCO COLADA \$290

Cacao infusion with Havana 7, Pineapple & orange juice, coconut cream, Angostura bitters, cocoa Angostura

### **JAMAICAN RUM PUNCH \$230**

Pineapple, orange & lemon juice, rum blend, grenadine

#### **TEPACHE CANTARITO** \$450

Reposado Tequila, tepache, orange, grapefruit & lemon iuice

### **MAYAN JUNGLEBIRD** \$255

Cuban rum, Coconut "Fat-wash" with Aperol, pineapple & lemon juice, natural syrup

#### **BLUE HAWAIIAN \$230**

White rum, vodka, blue Curaçao, pineapple, guava & lemon juice, banana cordial

#### BAHAMA MAMA \$300

Dark rum, coconut liqueur, banana cordial, pineapple, orange and lemon juice

#### CAIPIRINHA \$240

Cachaca, brown sugar syrup, lime quarters, optional fresh fruit

# NON-ALCOHOLIC DRINKS

# MOCKTAIL 120 ml

Daily Selection \$110

# SOFT DRINKS 355 ml

Coca Cola, Coca Cola Light, Coca Cola Zero, Fanta, Sprite, Mundet, Fresca \$78

# FRESH WATERS 120 ml

Passion fruit, hibiscus, guava \$97

# COFFEE AND TEA

# AMERICAN COFFEE 120 ml

**DECAF COFFEE 120 ml** 

\$100

COLD COFFEE 150 ml

\$120

LATTE 120 ml

\$120

CAPPUCCINO 120 ml

\$120

ESPRESSO 60 ml \$110

**VVARIETY OF TEAS 350 ml** 

Our selection of coffee and tea comes from sustainable sources

# WINE BY THE GLASS

### SPARKLING 150 ml

Prosecco, Flumen Prosecco \$350

Chardonnay, Pinot Noir & Pinot Meunier, Chandon Brut, AR \$385

Champagne, Moet & Chandon Brut Imperial, Epernay, FR \$750

#### WHITE 150 ml

Pazo Pondal, Leira, ESP \$385

Sauvignon Blanc, Wairau, NZ \$385

Chardonnay, Louis Latour, Ardèche Burgundy, FR \$385

### **RED 150 ml**

Pinot Noir, Hahn, Napa Valley, USA \$350

Hahn Cabernet Sauvignon \$350

Anxelin, Shiraz, MX \$385

Mary Taylor Bordeaux \$350

Cabernet Sauvignon, Robert Mondavi, USA \$350

# **ROSE 150 ml**

Studio by Miraval, FR \$385

Ultimate Provence, FR \$480

# BEERS

# NATIONAL AND INTERNATIONAL BEERS

Corona, Bohemia, Dos XX, Tecate 355 ml \$120 Indio 473 ml \$120 Victoria 473 ml \$120 Heineken 355 ml \$120 Sapporo 473 ml \$260

# **CRAFT BEERS**

Perro de Mar IPA 355 ml \$190 Principia Session IPA 355 ml \$190 Foca Parlante Stout 355 ml \$190 American Wheat 355 ml \$190 Jabali Bock 330 ml \$190

The consumption of raw or undercooked products increases the risk of foodborne illnesses, especially if you have certain medical conditions. Please inform your server of any food allergies you may have. Our menus are subject to change without prior notice. Prices are in Mexican pesos, taxes included, to be paid at the day's exchange rate. Products marked with an \* are not included in the All-Inclusive Plan.