## CINCO SOLES

## Mexican Cuisine

## Cocktails

## Soles Margarita \$14.00

Passion fruit Margarita, a blend of ripe passion fruit, premium tequila, and a splash of lime, served over ice in a pink salt-rimmed glass.

## La Campana \$14.00

Tamarindo Margarita, a blend of tangy tamarindo, homemade spicy tequila, and a hint of lime, served over ice in a tajin-rimmed glass.

## Margarita Magistral \$14.00

Choose your liquor, house tequila or mezcal, and choose from our flavors: Strawberry, Mango, Coconut, or Regular. Refreshing en enjoy.

Blue Lake Margarita \$14.00
A blend of vibrant Blue Curacao, premium tequila, and a fresh lime juice, served over ice in a salt-rimmed glass.

## Chilango Mango \$14.00

A delightful blend of mango, lime, fresh mint leaves, and soda water, served over ice in a tall glass.

## El Ventarrón \$14.00

A blend of Passion Fruit, grenadine, premium vodka, lime shake and served big rock ice in a glass.

Nopales - Nopales \$14.00
A vibrant concoction featuring prickly pear, lime, and fresh mint, topped with soda water and served over ice.

## Mezcal Sour \$15.00

Enjoy our Mexican version, smoky citrus delight with premium mezcal, lime, agave, and a hint of bitters.

## Seasonal Sangría \$13.00

Refreshing wine punch with ripe seasonal fruits, sweetness and ideal to open your night served over ice.


Espresso Martini \$16.00
A blend of shot espresso, premium vodka, and a Kalua coffee liqueur, shaken and served chilled in a martini glass.

## Espresso Martini Rich \$16.00

A blend of shot espresso, premium vodka, and a Kalua coffee liqueur and Baily's shaken and served chilled in a martini glass.

## Carajillo Mexicano \$17.00

Traditional Mexican Carajillo, a blend of strong espresso and Licor 43, served over big rock ice in a short glass. A perfect balance of coffee and sweetness.

## La Dama \$14.00

A refreshing blend of gin, sweet hibiscus, lime, and ginger beer, served in a martini glass so perfect to start the great night.

Oaxaca Old Fashioned \$14.00
Traditional Old fashion made with premium mezcal, angostura bitters, and simple syrup enjoy the sweet an sour explotion flavors in your mouth.

## La Humareda \$16.00

Fancy blend bourbon old fashion, elder flower, bitters served in smoke glass and orange peel garnish.

## Naked in Tulum \$14.00

A blend Aperol, mezcal, passion Fruit, lime served in Martini Glass orange peel garnish.

## Sangarita \$14.00

Better combination on Sangria and Margarita, made with tequila orange Juice, Lemon juice, and splash of granadine.

## La Paloma \$14.00

Refreshing cocktail made with tequila, lime juice, grapefruit soda, and a salt rim.

## Piña Colada $\$ 14.00$

Escape to the tropics with a refreshing blend of creamy coconut, white rum, and sweet piña syrup


## Vinos

White Wine
Innocent Bystander Sauvignon Blanc Marlborough 2022 Glass $\$ 12.00$ Bottle $\$ 44.00$ Parducci Chardonnay SMALL LOT - Mendocino - 2021 Glass \$12.00 Bottle \$44.00 RedWine
Barrique Cabernet Sauvignon 2018 Glass \$12.00 Bottle \$44.00 Bouchon Merlot Glass $\$ 12.00$ Bottle $\$ 44.00$
Bouchon Cabernet Sauvignon Glass \$12.00 Bottle $\$ 44.00$
Finca el Origen Malbec RESERVA 2021 Glass \$12.00 Bottle \$44.00

## RoseWine

Santa Carolina Rose CAROLINA RESERVA 2020 Glass \$12.00 Glass \$44.00 SparklingWine
Ramon Canals Rose 2019 (Rose) Glass \$12.00 Bottle \$44.00 Krone Rose Cuvee Brut - Western Cape 2021 (Rose) Glass \$14.00 Bottle $\$ 52.00$ DIORAMA by Bodegas Pinord Premium (White) Glass $\$ 12.00$ Bottle $\$ 44.00$ Cielo Prosecco Spumante Brut Glass (White) Glass \$12.00 Bottle \$44.00 Champagne Collet Brut ART DECO Premier Cru NV (White) Bottle \$90.00

## Non Alcoholic

Sodas $\$ 5.00$
Jarritos $\$ 5.00$
Lemonade
(Regular,Mango, Fresa, Coco) \$5.00

Sparkling Water $\$ 5.00$ Still Water $\$ 7.00$ Mineral Water \$5.00

## Blanco

Casamigos \$14
Patrón Silver \$14
Terramana \$13
Herradura \$14
Don Julio Silver \$15
Gila Blanco \$25
Cayéya \$13 Mico \$15
G4 Blanco \$17
Fuente Seca \$35
Pueblo Viejo \$13
Uno Blanco \$18
El Luchador \$12
Siembra Valles \$19
Derechito BL\$14
Derechito Ros \$22
Yeyo \$14

## Reposado

Casamigos \$18
Patrón Rep. \$17
Tequila Ocho \$12
Terramana \$13
Herradura Rep \$16
Don Julio Rep. \$16 Gila \$25 Cayéya Rep \$ 25
Maestro Doble \$13
Gran Caramino \$15
Pueblo Viejo \$15
Artenom Selecc \$20
Dos Reposado \$21
El Lucahdor \$13
Siembra Azul \$20
Derechito \$16

## Añejo

Casamingos \$19 Patrón \$ 18
Herradura \$17
Don Julio \$19
Gila \$25
Cayeya \$ 42
Pueblo Viejo \$15
Artenom 1146 \$27
Tres Añejo \$ 21
El Luchador \$21

## Cristalino

Don Julio 70 \$20
1800 Cristal \$17

## Mezeal

Mal Bien V\&E Ramos\$26
Montelobos Espadín \$14
Montelobos Ensamble \$20
Montelobos Pechuga \$24
400 Conejos Joven \$14
400 Conejos Cousine $\$ 18$
400 Conejos Tobalá \$18
Vago Espadín \$16
Vago Elote \$18
Vago Ensamble \$18
Rompe Corazón Joven \$14
Rompe Corazón Rep. \$16
Del Maguey Las Milpas \$22
Del Maguey Minero \$22
Bozal Scaroto \$24
Bozal Cuishe \$20
Bozal Madre Cuishe \$20
Bozal Cenizo \$20
Bozal Coyote $\$ 28$
Bozal Calabaza \$24
Bozal Tobasiche \$24

Wahaka Tobalá \$20
Wahaka Manzana \$18
Wahaka Reposado Gusano \$15 Wahaka Botanika \$16
Don Mateo La sierra Alta \$22
Don Amado Largo \$25
Don Amado Tepeztate \$30
Gracias A Dios Cuishe \$30
Gracias a Dios Tepeztate \$22
Gracias a Dios Espadín \$14 Gracias a Dios Piña \$12
Leyendas Maguey Ancho \$22
Leyendas Durango Cenizo \$25
Mayalen Joven Guerrero \$14
Machetazo Espadín \$18
Machetazo Cupreata \$20
The Producer Espadín \$14
The Producer Ensamble \$13
Delirio Añejo \$18
Mal de Amor Joven \$22
Miel de mi Tierra \$14

## Flights Experience

Pa' Machos: Tequila flight, 3 expertly-selected varieties, diverse flavors, one unforgettable experience! \$ 45.00

Pa Conocedores: $\begin{aligned} & \text { Mezcal flight. smoky flavors with our 3-part } \\ & \text { flight, rich and earthy to bold and spicy! } \$ 45.00\end{aligned}$

Pa el Elegante: Experience wine's diversity with our 3-part flight: crisp, fruity, and full-bodied! \$30.00

