Cocktails

Aperitives

CLARITO $200
Ron clarified, Grape, Mint, Lemon, Prosecco

GIN MATE $210
Gin infused with Yerba Mate, Lemon, Rosemary, Tonic Water

MEXICAN MULE $220
Mezcal Joven, Ginger Beer, Lemon

Especiales

PALOMA NEGRA $220
Tequila Reposado, Damiana Liqueur, Grapefruit, Lemon, Agave Syrup, Activated Carbon Hibiscus Salt

PALENQUE $240
Mezcal Joven, Red Pepper Chili Liqueur, Ginger, Pineapple and Tortilla Salt

DJ MARGARITA $240
Don Julio Blanco, chile serrano, piña rostizada

Digestivos

LATE FASHIONED $240
Bourbon, Nixta Corn Liquer, Bitter Angostura

CARAJILLO $220
Espresso Shot, Liquer 43

Beers

COMERCIAL $85
Corona
Pacífico
Pacifico Light
Modelo
Negra Modelo
Ultra
Stella Artois

CRAFTED $150
Juan Cordero, Pale Ale, Tijuana
Rompeolas, IPA, Tijuana
Vaquita Marina Pale Ale, Ensenada
Veraniega, Blonde Ale, Ensenada
Perro del Mar, IPA, Ensenada
Harry Polanco, Red ale, Ensenada
Foca Parlante, Stout, Ensenada

Distillates

GIN BEEFEATER $190
GIN BOMBAY SHAPPYRE $190
GIN HENDRICKS $210
MEZCAL 400 CONEJOS $190
MEZCAL AMARAS CUPREATA $220
MEZCAL AMARAS ESPADIN JOVEN $190
MEZCAL AMARAS ESPADIN REPOSADO $200
MEZCAL AMARAS LOGIA CENIZO 43% $220
MEZCAL ESPADIN VERDE MOMENTO $190
RON BACARDI CARTA BLANCA $180
RON CAPITAN MORGAN SPICED $180
RON HAVANA 7 ..... $190
RON ZACAPA $240
TEQUILA 1800 BLANCO $180
TEQUILA CASAMIGOS REPOSADO $220
TEQUILA DON JULIO 70 ..... $250
TEQUILA DON JULIO AÑEJO $210
TEQUILA DON JULIO BLANCO $190
TEQUILA DON JULIO REPOSADO $190
TEQUILA HERRADURA BLANCO $180
TEQUILA RESERVA DE LA FAMILIA $250
VODKA GREY GOOSE $230
VODKA TITOS $230
WHISKY BULLEIT $190
WHISKY CROWN ROYAL $210
WHISKY FIREBALL $190
WHISKY J.W ETIQUETA NEGRA $210
WHISKY J.W ETIQUETA ROJA $180
WHISKY JACK DANIELS $200
WHISKY JACK DANIELS HONEY $210
WHISKY WILD TURKEY $190
WHISKY WILD TURKEY RyE $210
APEROL $190
BAILEYS $190
CINZANO ROSSO $180
CYNAR $180
FERNET $210

ALL OUR PRICES INCLUDE TAX
PLEASE LET US KNOW IN ADVANCE IF YOU WOULD NEED SPLIT CHECKS
WE TRULY APPRECIATE CASH TIPS

Wine List

Sparkling

Mionetto, Cuveé Sergio, Valdobbiadene, Italy $800
Espuma de Mar, Brut, Querétaro, México $170 / $700
Wine Pairing: Peruvian Ceviche, Bone Marrow, Empanadas, Shrimp Taco

Champagne

Veuve Clicquot Ponsardin, Reims, France N/V $2.800
Wine Pairing: Patacones, Arepas, Peruvian Ceviche, Catch of the Day, Grilled Chicken

Sparkling Rosé

Cosecha Especial by Norton, Mendoza, Argentina $950
Wine Pairing: Suckling Pig, Catch of the Day, Purple Salad, Sweetbread Taco

Fruite Rosé

Los Vascos, Rosado, Valle Central, Chile $300 / $1.200
Corona del Valle, Valle de Guadalupe, México $700
Wine Pairing: Arepas, Choripanes, Purple Salad, Peruvian Chicken, Suckling Pig

White Mex Dry & fresh

Decima, Sauvignon Blanc, Ensenada, México $1.300
Lomita, Sauvignon Blanc, Ensenada, México $325 / $1.300
Casa Magoni, Viogner, Valle Guadalupe, México $800
Wine Pairing: Peruvian Ceviche, Catch of the Day, Guacamole

White Oaky & Nutty

Zuccardi Q, Mendoza, Argentina $1.100
Calera, Chardonnay, Napa Valley, USA $1.950
Hess Collection, Chardonnay, Napa Valley, USA $2.350
Undurraga, Chardonnay, Chile $175 / $700
Montes, Classic Chardonnay, Chile $190 / $750
Relieve, Chardonnay, Argentina $1.300
Wine Pairing: Arepas, Pork Ribs, Grilled Cauliflower, Peruvian Chicken

Aromatic Med-Bodied & Dry

Henri Lurton, Chinin Blanc, Ensenada, México $1.200
Quattrocchi, Torrontés-Chenin, Mendoza, Argentina $950
Zuccardi, Fuzion, Torrontes, Mendoza, Argentina $950
Punti Ferrer, Sauvignon Blanc, Chile $850
Casa Magoni Manaz, Viogner, Valle Guadalupe, México $800
Wine Pairing: Empanadas, Bone Marrow, Patacones, Catch of the Day

Light. Fresh. Red.

Datum, Merlot Blend, Ensenada, México $250 / $1.000
Santos Brujos, Tempranillo, Ensenada, México $2.250
Colonia Las Liebres, Bonarda, Mendoza, Argentina $900
Wine Pairing: Choripanes, Empanadas, Tacos, Suckling pig, Grilled Cauliflower

Medium Bodied & Exciting

Alpasión, Malbec, Mendoza, Argentina $1.600
Laberinto, Malbec, San Luis Potosí, México $1.300
Undurraga, Cabernet, Chile $175 / $700
Zuccardi Serie A, Malbec, Mendoza, Argentina $1.500
Wine Pairing: Peruvian Chicken, Suckling Pig, Tomahawk Steak, Top Sirloin

Full Bodied Reds

Napa Cellars, Cabernet, Napa Valley, USA $2.350
Pangea, Syrah, Colchagua Valley, Chile $4.500
Gabriel, Cabernet-Merlot, Ensenada, México $2.400
Quinta Monasterio, Cabernet-Merlot, Ensenada, Mexico $1.800
Duckhorn, Cabernet Sauvignon, Napa Valley, USA $5.500
Wine Pairing: Arrachera, Top Sirloin, Tomahawk Steak, Rib Eye Steak

Big Value Cabs

Casta Tinta, Cabernet, Ensenada, México $450 / $1.800
Montes, Cabernet Blend, Colchagua Valley, Chile $200 / $800
Mar de Fondo, Cresta Cabernet Blend, Ensenada, Mexico $1.800
Xperiencia, Cabernet Sauvignon, Ensenada, Mexico $1.600
Wine Pairing: Suckling pig, Tomahawk steak, Top sirloin, Flank steak

Choriarte