

HOUSE COCKTAILS

NEGRONI (90 ml) \$265
CAMPARI, MARTINI ROSSO AND TANQUERAY TEN

MANHATTAN (90 ml) \$265
BUSHMILLS 10, MARTINI ROSSO, ANGOSTURA
AND MARRASCHINO LIQUEUR

MOJITO EMILIO (180 ml) \$230
MATUSALEM CLÁSICO, PILONCILLO SYRUP,
CITRUS MIX AND MINT

GALICIA GIN (200 ml) \$250
NORDES GIN, BAY LEAF TINCTURE,
ALBARIÑO AND PROSECCO

WHISKEY SOUR (150 ml) \$240
BUSHMILLS 10, YELLOW LEMON,
LAVENDER SYRUP AND ANGOSTURA

HIGO DE VERANO \$215
(270 ml)
TANQUERAY TEN WITH FIG LEAVES, FINO SHERRY,
DRY VERMOUTH AND TONIC WATER

OLD FASHION (65 ml) \$180
BULLEIT, SUGAR, ANGOSTURA BITTERS
AND ORANGE

**MARGARITA DE
TAMARINDO (210 ml)** \$210
DOBEL DIAMANTE, TAMARIND PULP,
AGAVE HONEY, LIME JUICE AND WORM SALT

EXPRESSO MARTINI \$225
(150 ml)
GRAY GOOSE, AMARO, COFFEE LIQUEUR AND ESPRESSO

WHITE HONEY (90 ml) \$220
JACK DANIELS HONEY, EUREKA LEMON,
SODA, MINT AND CHAMOMILE TINCTURE

APEROL SPRITZ \$245
(150 ml)
APEROL, SPARKLING WINE, ORANGE

**GARDEN
SPRITZ GLASS** \$330