

# 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, PILONGILLO 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 (270 ml)** \$215  
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 (150 ml)** \$225  
GRAY GOOSE, AMARO, COFFEE LIQUEUR AND ESPRESSO

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

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