

# Cocteleria

## PACCIFICA (90ml)

Don Julio 70, giffard violeta, Drambui, bitter de mandarina, jugo de limón fresco, proseco scarpeta

MX  
\$320

## SPRITZ 23 (107.5ml)

Zacapa 23, aperol, bitter naranja, jugo de limón, jarabe de canela, proseco scarpeta

MX  
\$320

## FREE TIME (135ml)

Mezcal Unión, jarabe de piña casero, jugo de limón, jarabe de canela, ginger beer

\$320

## SECRET (72.5ml)

Tanqueray 10, amareto, pure de lichi, jarabe natural, bitter chocolate

\$320

## OSTIONES NATURALES (6pzas)

Salsa mignonette, tobiko, aioli de chintextle

MX  
\$437

## MINI WAGYU TARTAR SANDWICH (200gr)

Ricota, alcaparras, mostaza antigua, sourdough

\$1,000

## SABORES FRITOS (300gr)

Arancini, mahi mahi, croqueta de prosciuto, pancetta, camarón amaebi

\$1,000

## PAN BAO (300gr)

Cordero, betabel, queso de cabra

\$400

## BITES DE WAFFLE (220gr)

Caviar siberiano, langosta, salmón ahumado

\$500

## CAVIAR

SIBERIANO

OSSETRA

BELUGA

Salmón ahumado, blinis, cebollín, crema agria

(2gr)	(5gr)	(10gr)
\$800	\$1,200	\$1,600
\$1,000	\$2,300	\$4,300
\$2,302	\$3,800	\$6,000

## WAGYU A5 MINI BRUSQUETA (180gr)

Miyasaki A5, sourdough, hongo maitake, caviar siberiano, reducción de balsámico

\$1,200

## PIZZA TRUFA (440gr)

Carne wagyu, porcini, queso provolone ahumado, papas al horno, trufa italiana

\$855

# Champagne

DIAGEO | Moët-Hennessy

	MX <b>Botella</b> (750ml)
Moët & Chandon Brut Imperial	\$3,300
Moët & Chandon Rose Imperial	\$4,750
Veuve Clicquot Yellow Label	\$4,000
Veuve Cliquot Rose	\$4,500
Moët & Chandon Ice Imperial	\$4,850
Moët & Chandon Ice Imperial Rosé	\$5,500
Veuve Clicquot La Grande Dame	\$11,000
Dom Perignon Vintage Blanc	\$11,480
Dom Perignon Vintage Rose	\$15,250
Dom Perignon Luminous	\$16,820
Dom Perignon Luminous Rose	\$16,815

# Vinos

## ESPUMOSO (120 ml)

	MX <b>Copeo</b>
Scarpetta, Prosecco, Brut, Friuli-Venezia Giulia, IT.	\$330
Espuma de Piedra, Blanc de Blancs, Valle de Guadalupe, MX.	\$360
Veuve Clicquot, Brut, Reims, FR.	\$697

## BLANCO (150 ml)

2021 La Delizia, Pinot Grigio, Friulli, IT.	\$280
2022 Tres Raices Sauvignon Blanc, Dolores Hidalgo, MX.	\$310
2021 Torontes Riesling, Amalaya, Mendoza, ARG.	\$330
2020 Textbook Chardonnay, Napa Valley, USA.	\$520
2019 Sancerre, Domaine Lucien Crochet, Sauvignon Blanc, Loire Valley, FR.	\$560

## ROSADO (150 ml)

2021 Amalaya, Malbec-Torrentes, Salta, ARG.	\$280
2022 Tres raíces Rosé, Caladoc, Dolores Hidalgo, Guanajuato, MX.	\$310
2021 Whispering Angel, Chateau D'Esclans, Provence, FR.	\$410

## TINTO (150 ml)

2021 Sangiovese Tres raíces, Dolores Hidalgo, Guanajuato, MX.	\$330
2019 Bread & Butter, Pinot Noir, California, USA.	\$470
2021 Super Toscano, Villa Antinori, Toscana, IT.	\$520
2018 Pedroncelli block 007, Cabernet Sauvignon, Dry creek Valley, USA.	\$650



OCEAN  
TERRACE

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ultra lounge



# Cocktails

## PACCIFICA (3 Oz)

Don Julio 70, violet giffard,  
drambui, tangerine bitter,  
fresh lime juice, proseco  
scarpeta

USD

\$20

## SPRITZ 23 (3.63 Oz)

Zacapa 23, aperol, orange  
bitter, lime juice,  
cinnamon syrup, proseco  
scarpeta

USD

\$20

(4.56 Oz)

Mezcal union, house made  
pineapple syrup, lime juice,  
cinnamon syrup, ginger beer

\$20

## SECRET (2.45 Oz)

Tanqueray 10, amaretto,  
lychee puree , natural  
syrup, chocolate bitter

\$20

## OYSTERS (6pcs)

Mignonette sauce, tobiko, chintextle aioli

USD

\$27

## MINI WAGYU TARTAR SANDWICH (200gr)

Ricota cheese, capers, antigua mustard, sourdough

\$63

## FRIED FLAVORS (300gr)

Arancini, mahi mahi, prosciuto croquette,  
pancetta, amaebi shrimp

\$63

## BAO BUN (300gr)

Lamb, beat root, goat cheese

\$25

## WAFFLE BITES (220gr)

Siberian caviar, lobster, smoked salmon

\$31

## CAVIAR

SIBERIAN

OSSETRA

BELUGA

Smoked salmon, blinis, chives, sour cream

(2gr) (5gr) (10gr)

\$50 \$75 \$100

\$63 \$144 \$269

\$144 \$238 \$375

## WAGYU A5 MINI BRUSCHETTA (180gr)

Miyasaki A5, sourdough, maitake mushroom,  
siberian caviar, balsamic reduction

\$75

## PIZZA TRUFA (440gr)

Wagyu beef, porcini mushrooms,  
smoked provolone cheese, baked potato, italian truffle

\$53

# Champagne

DIAGEO | Moët Hennessy

	USD Bottle (25 Oz)
Moët & Chandon Brut Imperial	\$206
Veuve Clicquot Yellow Label	\$297
Veuve Cliquot Rose	\$281
Moët & Chandon Rose Imperial	\$297
Moët & Chandon Ice Imperial	\$303
Moët & Chandon Ice Imperial Rose	\$344
Veuve Clicquot La Grande Dame	\$688
Dom Perignon Vintage Blanc	\$718
Dom Perignon Vintage Rose	\$853
Dom Perignon Luminous	\$1,051
Dom Perignon Luminous Rose	\$1,051

# Wines

	USD Glass
<b>SPARKLING</b> (5 Oz)	
Scarpetta, Prosecco, Brut, Friuli-Venezia Giulia, IT.	\$21
Espuma de Piedra, Blanc de Blancs, Valle de Guadalupe, MX.	\$23
Veuve Clicquot, Brut, Reims, FR.	\$44
<b>WHITE</b> (6 Oz)	
2021 La Delizia, Pinot Grigio, Friulli, IT.	\$18
2022 Tres Raíces Sauvignon Blanc, Dolores Hidalgo, MX.	\$19
2021 Torontes Riesling, Amalaya, Mendoza, ARG.	\$21
2020 Textbook Chardonnay, Napa Valley, USA.	\$33
2019 Sancerre, Domaine Lucien Crochet, Sauvignon Blanc, Loire Valley, FR.	\$35
<b>ROSÉ</b> (6 Oz)	
2022 Tres raíces Rosé, Caladoc, Dolores Hidalgo, Guanajuato, MX.	\$19
2021 Amalaya, Malbec-Torrentes, Salta, ARG.	\$18
2021 Whispering Angel, Chateau D'Esclans, Provence, FR.	\$26
<b>RED</b> (6 Oz)	
2021 Sangiovese Tres raíces, Dolores Hidalgo, Guanajuato, MX.	\$21
2019 Bread & Butter, Pinot Noir, California, USA.	\$29
2021 Super Toscano, Villa Antinori, Tuscany, IT.	\$33
2018 Pedroncelli block 007, Cabernet Sauvignon, Dry creek Valley, USA.	\$40