

## BEBIDAS DE LA CASA

<b>Mojito</b>	Fresh mint, lime juice, sugar and rum	9.00
<b>Caipirinha</b>	Lime juice, sugar and cachaça	9.00
<b>Margaritas</b>	Served over ice or straight up	9.00
	Frozen (Assorted Daily Flavors)	9.50
<b>Pisco Sour</b>	Pisco, lime juice, sugar, and egg white served straight up with dash of bitters	9.00
<b>Agua Fresca</b>	Passion fruit, mango or guava juice with rum, tequila or vodka	8.00
<b>Cava Fresca</b>	Passion fruit, mango or guava juice with cava	9.50
<b>Michelada</b>	Dos Equis Lager, lime juice, chipotle and worstershire served with a salted rim	6.00
<b>Vampiro</b>	Margarita with hibiscus flower nectar served straight up with a spicy, salted rim	9.00
<b>Bachata</b>	Bacardi, horchata and canela served over ice	8.00
<b>Jalapeña</b>	Silver tequila infused with fresh pineapple jalapeño, and lime, served straight up	9.00
<b>Sangria</b>	Red wine, brandy and fresh fruit served over ice	7.50

**MOJO Y MAS  
DAILY  
4:00-7:00  
ALL DRINKS  
HALF PRICE**

## CERVEZA

### BOTELLAS 5.50

**Brahma**, Brazil  
**Modelo Especial**, Mexico  
**Presidente**, Dominican Republic  
**Red Stripe**, Jamaica  
**Aguila**, Colombia  
**Corona**, Mexico  
**Negra Modelo**, Mexico  
**Pacífico**, Mexico  
**Hieneken**, Netherlands  
**Amstel Light**, Netherlands  
**Corona Light**, Mexico  
**Imperial**, Costa Rica  
**Kaliber**, NA, England

### DEL BARRIL 6.00

**Dos Equis Amber**, Mexico  
**Dos Equis Lager**, Mexico  
**Anchor Steam**, California  
**Sierra Nevada**, California  
**Brooklyn Pilsner**, New York  
**Brooklyn I.P.A.**, New York

**paladar**

Chef Aarón Sanchez

## VINOS

	Copa	Quarto	Botella
<b>BLANCO</b>			
<b>Vega Sindoa</b> Chardonnay, 2007 (Navarra)	10.00	13.00	36.00
<b>Robledo</b> Sauvignon Blanc, 2006 (Lake County)	11.00	14.00	39.00
<b>Emir</b> Torrontes, 2005 (Rio Negro)	9.00	12.00	32.00
<b>Protocolo</b> Arien, 2007 (Castilla de Leon)	8.00	11.00	30.00
<b>ROSADO</b>			
<b>La Misión</b> Carmenère-Pinot Noir Rosé 2007 (Maipo Valley)	9.00	12.00	32.00
<b>TINTO</b>			
<b>Fabre Montmayou</b> Malbec, 2006 (Mendoza)	11.00	14.00	39.00
<b>La Misión</b> Pinot Noir Reserva, 2007 (Maipo Valley)	10.00	13.00	36.00
<b>Vega Sindoa</b> Cabernet-Tempranillo, 2006 (Navarra)	10.00	13.00	36.00
<b>Urban Oak</b> Tinta del País, 2005 (Ribera del Duero)	9.00	12.00	32.00
<b>Solnia</b> Tempranillo, 2007 (Rioja)	9.00	12.00	32.00
<b>CON BURBUJAS</b>			
<b>Marques de Gelida</b> Cava, 2003 (Spain)	10.00	13.00	36.00

**Kitchen open daily 5:30pm – 11:00pm and until 2:00am Friday and Saturday**

**Parties of six or more - an 18% gratuity will be included**