

# MENU



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**20/20**  
COCKTAILS & AGAVES

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# TEQUILA COCKTAILS

## TEQUILA SUNRISE

130

HERRADURA PLATA - COINTREAU -  
ORANGE - LIME - GRENADINE

Created in 1969 by Bobby "Rober" Lozoff at the Trident Restaurant, California, USA.

The Trident was popular with rock n roll stars and one day Mick Jagger came for an intimate Rolling Stones American tour kick off party, he ordered margarita, so Lozoff, the bartender convinced Mick to try his "Tequila Sunrise". Jagger loved the taste and that is was simple enough for the band to make while on tour

## BANDERA

130

HERRADURA PLATA - LIME - 2020  
SANGRITA

A popular and classic way of serving tequila in Mexico. Bandera is Spanish for flag and the bandera of Mexico is of course green, white, and red, hence the 3 glasses: lime juice (green), tequila (white) and sangrita (red).

## EL DIABLO

140

HERRADURA PLATA - CRÈME DE CASSIS -  
AGAVE NECTAR - LEMON - GINGER BEER

Appeared in Victor Bergeron's 1946 Trader Vic's Book of Food and Drink as "Mexican El Diablo" and crucially the book denotes this as being Trader Vic's original cocktail. By the time the drink reappears in his 1968 Trader Vic's Pacific Island Cookbook the name has been shortened to "El Diablo".

## CHARRO NEGRO

130

HERRADURA PLATA - LIME -  
SAPARELLA

Traditional tequila cocktail referring to the traditional cowboy of Mexico who sometimes dresses black when mourning a loved one

## MEXICAN 55

150

HERRADURA PLATA - ST GERMAIN -  
LIME - BITTERS - SPARKLING WINE

Twist of the classic French 75 created in 1988 at La Perla, Paris, France.

The rumor said the name came from Fidel Castro's statement that bullet, like wine, came in vintages and 55 was a good year (for bullets).

## PALOMA

130

HERRADURA PLATA - AGAVE NECTAR  
- LIME - GRAPEFRUIT

Paloma is Spanish for "dove". Its origins are unknown although it is reputed to date back to the 1950's

## PEPPINO

130

HERRADURA PLATA - CAMPARI -  
ORANGE

Giuseppe Garibaldi II aka Peppino, grand son of Giuseppe Garibaldi served as lieutenant in the army of Francisco I. Madero during the initial victories of the 1910 Mexican revolution. Plaza Garibaldi in Mexico City was named in honor of his action in the battle of Nuevo Casas Grandes. This cocktail twist of classic cocktail name is Garibaldi cocktail, named after the famous revolutionary general who helped liberate and reunify Italy, he's Peppino's grandpa.

## RUSSO NEGRO

130

HERRADURA PLATA - Kahlua -  
TONIC WATER

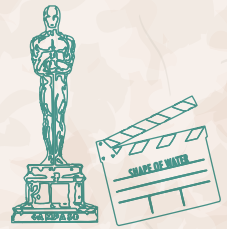
El refresco version of Black Russian classic cocktail



# SIGNATURE COCKTAILS

## SHAPE OF WATER

140

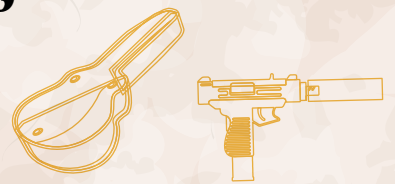


INSPIRED BY GUILLERMO DEL TORO

Finlandia Vodka - Tio Pepe Fino Sherry -  
Passion Fruit - Vanilla - Lemon - Taro

## EL MARIACHI'S WIFE

140



INSPIRED BY SALMA HAYEK

Herradura Plata - Agave Nectar -  
Pineapple - Cilantro - Paprika - Ginger -  
Lemon - Celery Bitters

## LA CASA AZUL

140



INSPIRED BY FRIDA KAHLO

Roku Gin - Mancino Sakura - Rhubarb -  
Grape - Peach Bitters

## MEXICANIDAD

150



INSPIRED BY DIEGO RIVERA

Herradura Reposado - Agwa Coca Leaf - Pear  
- Hinoki Wood Bitter - Peychaud Bitters

## SUPERNATURAL

140



INSPIRED BY CARLOS SANTANA

Herradura Plata - Alipus San Juan Del Rio  
- Carrot - Rhubarb Bitters

## QUEEN OF TELENODELA

140



INSPIRED BY THALÍA SODI MIRANDA

Brugal Supremo Blanco - Mom Gin -  
Lychee - Yoghurt

## SNACKS

### NACHOS 60

CORN NACHOS - TOMATO SALSA - GUACAMOLE  
- SALSA ROJA

### CHICKEN NACHOS 72

CORN NACHOS - CHICKEN - TOMATO  
SALSA - SALSA ROJA - GUACAMOLE

### VEGGIE NACHOS 70

CORN NACHOS - SMOKED JACKFRUIT -  
CORN SALSA - VEGAN CREMA - TOMATO  
SALSA - GUACAMOLE

### YUCA FRITA 45

FRIED CASSAVA - SALSA VERDE - VEGAN  
CREMA - CHIPOTLE AIOLI

### RASPADOS MARGARITA 150

(MARAGUYA/FRESA/LIMON)

### TOMMY'S MARGARITA 140

### CLASSIC MARGARITA 140

### MEZCAL - RITA 150

## 0% ABV COCKTAILS

### PINA AQUAFRESCA 65

ORGEAT - PINEAPPLE - MINT -  
CINNAMON - GINGER BEER

### FRESA AQUAFRESCA 65

STRAWBERRY - BASIL - LEMON

### MARAGUYA AQUAFRESCA 65

PASSION FRUIT - GINGER FLOWER  
- LEMON

### 2020 TEPECHE 65

FERMENTED PINEAPPLE - SPICES -  
BROWN SUGAR

### 2020 GINGER BEER 65

FERMENTED GINGER - SPICES

## MARGARITAS

Too much varieties, too much theory about this cocktail, we don't know who invented this cocktail, we don't know where the name comes from. What we know is February 22 is national margarita day but there's never bad time to celebrate this one of the world's most popular cocktails. Salud !!!