



A focused cocktail selection highlighting Caribbean influence, fresh ingredients, and modern technique. Clean, balanced, and ingredient-driven.

REFRESHING AND LONG COCKTAILS

EMERALD FLAME 22

Tequila with Ancho Reyes, Citrus, and Agave.
Herbal, Bright, Lightly Spiced, with a Fresh
Cilantro Finish

MIGHTY MANGO 19

Vodka with Mango and Elderflower Liqueur.
Tropical, Floral, and Lightly Citrus, Lifted with Basil

THE BITTER GARDEN 20

Choice of Mezcal or Gin with Italicus and Bitter
Bianco. Botanical, Layered, and Gently Bitter
with a Dry Finish

SPIRIT-FORWARD COCKTAILS

RUSTY BANANA 21

Ron del Barrilito 3 Estrellas with Drambuie,
Banana Liqueur, Bitters. Rich, Spiced and Smooth
with a Warm Finish

TOASTED GRAIN 21

Sesame-Infused Mezcal with Coffee Liqueur
and Espresso. Smoky, Roasted, with Subtle
Cacao Bitterness

SPRITZ AND LIGHT COCKTAILS

VERDE SPRITZ 19

Italicus with Lychee Liqueur and Sparkling Wine.
Light, Floral and Crisp with Citrus Brightness



BAR BITES

CHIMI SLIDERS 16

Cabbage Slaw, Salsa Rosada, Pan Sobao

YELLOWFIN TARTARE *GF* 32

Avocado Mousse, Green Mango, Ají Dulce,
Cassava Chicharrón

PORK BELLY PINCHOS *GF* 16

Achiote Glaze, Pineapple Escabeche, Cilantro

SHRIMP PINCHOS *GF* 18

Mojo-Marinated Grilled Shrimp, Charred Lime

TEQUEÑOS QUESO STICKS 17

Queso Blanco, Guava–Pepper Glaze, Salsa Brava

CRISPY SHORT RIB DUMPLINGS 22

Asado Negro Jus, Salsa Criolla, Crispy Shallot

CHORIPAPAS *GF* 17

Chorizo, Fries, Queso Blanco, Salsa Rosado,
Whole Grain Mustard

STILL AND SPARKLING

STILL BOTTLED WATER 8/PERSON

Unlimited Service

SPARKLING BOTTLED WATER 8/PERSON

Unlimited Service