



COCKTAILS OF THE AFTERLIFE



CEMPASÚCHIL SOUR

TEQUILA | APEROL | LEMON | SUGAR | FOAMER

ALTAR DE OFRENDA

MEZCAL | ELDERFLOWER LIQUEUR | LIME
AGAVE | GINGER BEER

LA LLORONA

MEZCAL OR TEQUILA | STRAWBERRY | LIME
AGAVE | CHARCOAL

EL ÚLTIMO TRAGO

MEZCAL OR TEQUILA | CRANBERRY JUICE | LIME
| WATERMELON | AGAVE | FOAMER

SUEÑO ETERNO

MEZCAL OR TEQUILA | JAMAICA (HIBISCUS)
LIME | AGAVE





SET MENU
\$55PP | MIN 2 PAX



SNACKS TO SHARE

CHIDO GUACAMOLE & BLUE CORN TOTOPOS

HOUSE GUACAMOLE WITH FRESH LIME & SPICE, SERVED WITH BLUE CORN TOTOPOS.

ESQUITES Y QUESO

CHEESY STREET-STYLE CORN SALSA WITH ROASTED CORN, LIME & QUESO.

BLUE CORN QUESADILLA

MANCHEGO, MUSHROOM & SPINACH FOLDED INTO BLUE CORN TORTILLAS.

MAINS – CHOOSE ONE

FLAUTAS DE POLLO

CRISPY ROLLED CHICKEN ENCHILADAS SERVED WITH SMOKY CHIPOTLE DIPPING SAUCE.

CHORIZO QUESO FUNDIDO

BAKED CHORIZO & MANCHEGO TOPPED WITH SOUR CREAM, SERVED WITH BLUE TOTOPOS & WARM TORTILLAS.

DESSERT TO SHARE

PAN DE MUERTOS

TRADITIONAL DAY OF THE DEAD BREAD, SERVED WITH DULCE DE LECHE.

