

## BEEF CARPACCIO

PICKLED ONIONS, BLACK LIME, SEA URCHIN, SERRANO

pairing
ROASTED MICHELADA
ROASTED PINEAPPLE, ONIONS, PEPPERS, CILANTRO, LEMON JUICE, ORANGE JUICE

## RIBEYE

Papas con Crema, Salsa Verde Tatemada, Cilantro, Onions, Fresh Tortillas

pairing Mezcal Añejo Old Fashion Mezcal, Agave, Angostura Bitters

## CHOCOLATE MOUSSE

ALMONDS, CINNAMON GANACHE

pairing
SMOKEY AMARETTO TWIST
MEZCAL, AMARETTO, LICOR 43, LIME JUICE

FOOD & DRINK PAIRING \$120 PER PERSON + APPLICABLE TAXES & GRATUITIES

FOOD ONLY
\$65 PER PERSON
+ APPLICABLE TAXES & GRATUITIES

EXECUTIVE CHEF · JOSE ALVAREZ | MIXOLOGIST · HECTOR MARCIAL

Prices do not include taxes nor gratuities. Menu items are subject to change without previous notice.