



SIGNATURE COCKTAILS

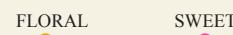
\$20



FABULOSO MARTINI

A playful nod to Latin sparkle and spotless style. No.3 Gin meets blueberry-lavender syrup, violette liqueur, lemon, and butterfly pea flower tea for a radiant purple hue that's as striking as its name. Clean, floral, and fabulously fresh, just like abuela's favorite cleaning day.

FLORAL



SWEET



SOUR



SNOW BIRD

A bright escape from the chill—this citrus-kissed cocktail migrates south with elegance. Crafted with silky Askur London Dry Gin, Lagoon Icelandic Orange Liqueur, house-made oleo saccharum and fresh lemon juice. The Snow Bird is crisp, zesty, and effortlessly cool. Perfect for those chasing sunshine with a little sophistication.

FRUITY



SOUR



FRESH



BLACK GOLD

Bold and enigmatic, the Black Gold reinvents the espresso martini using Don Julio Reposado, adding notes of oak and vanilla to its flavor profile. Made in our own way with authentic freshly ground Cuban cafecito.

RICH



ESPRESSO



BOLD



18% Gratuity included on every item



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SIGNATURE COCKTAILS

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HAVANA SUNSET

This cocktail brings forward the tropical and sweet nature of guava and robust sugar cane. Paying tribute to our inner decadent desires. Evoking the warmth and romance of a Cuban sunset.

SWEET



SPICES



FRUITY



AGUANILE

The perfect cocktail for a honey lover. A Drambuie and Mezcal cocktail infused with a touch of ginger and honey. A spiritual cleanser for the soul.

GINGER



HONEY



SMOKE



COCOÑAZO

A bold twist on the Piña Colada. Creamy coconut and passionfruit meet a double hit of Tanduay Gold and Overproof rum, brightened with pineapple and lemon. A guaranteed knockout of flavor, that will have you wondering if you're in a basement, or lounging by the ocean.

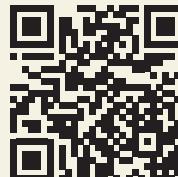
FRUITY



SWEET



SOUR



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UNDERWORLD OLD FASHIONEDS

Classic style meets criminal legend in this curated selection of bold, spirit-forward cocktails—each inspired by an infamous name in the world of organized crime.



EL CHAPO

TEQUILA OLD FASHIONED \$25

A bold twist on the classic. Don Julio Anejo Tequila meets Cointreau, orange bitters, and simple syrup for a smooth, citrusy, and subtly spiced sip. El Chapo doesn't play by the rules.

JACK THE RIPPER

GIN OLD FASHIONED \$22

Sharp, elegant, and dangerously smooth. Askur London Dry Gin cuts through with bold botanicals, softened by elderflower liqueur and sharpened with orange bitters. Served over a block of ice with a dirty cherry — Jack the Ripper is a refined killer.

THE ESCOBAR

RUM OLD FASHIONED \$22

Dark, rich, and unapologetically decadent. Tanduay Double Rum lays the foundation, layered with Tempus Crème de Banane, chocolate bitters, and brown sugar syrup for a smooth, indulgent profile. Finished with a gold chocolate coin — The Escobar is a choice: “Plata o plomo”

FRANK LUCAS

SMOKED SCOTCH OLD FASHIONED \$24

Bold, refined, and built to command. Monkey Shoulder blended Scotch brings depth and character, balanced by Angostura bitters and simple syrup. Smoked to perfection. Frank Lucas makes a statement without saying a word.

DON CORLEONE

SIGNATURE GODFATHER \$24

Rich, nutty, and unmistakably smooth. Woodford Reserve bourbon blends seamlessly with Frangelico and Disaronno Amaretto, rounded out by Angostura bitters. A luxurious twist on a classic, and an offer you can't refuse.



WINE \$14

PINOT NOIR

CHARDONNAY

CABERNET SAUVIGNON

PINOT GRIGIO

MOSCATO

TEMPRANILLO

BARTENDER SPECIALS

\$24

CALL OF THE EAST MARGARITA

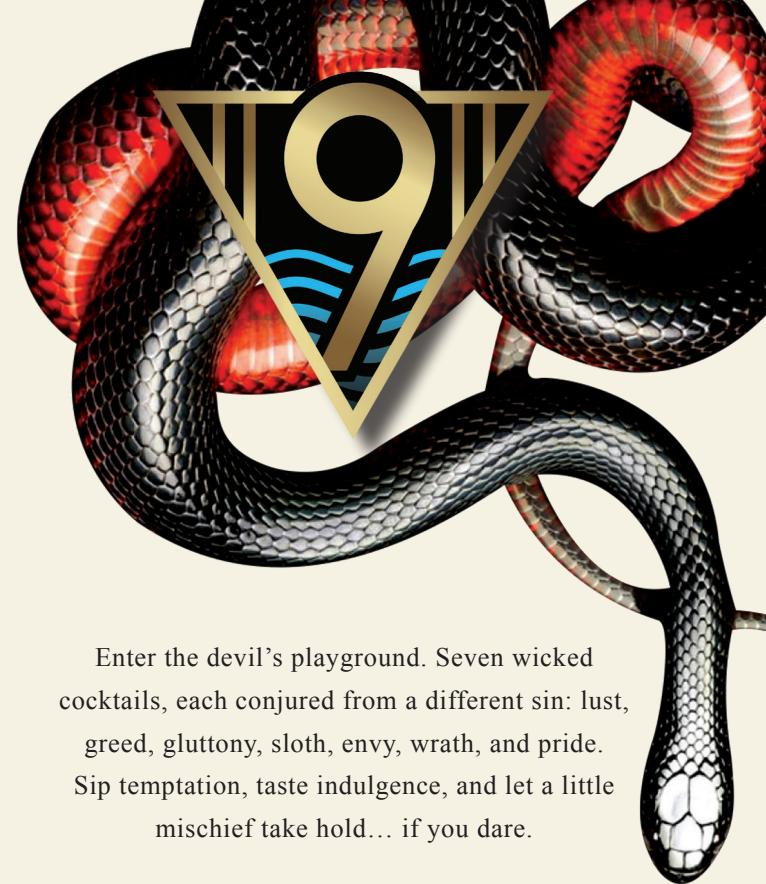
A vibrant fusion of East and West, this reimagined margarita pairs the crisp zest of Japanese yuzu with peach liqueur, smooth Don Julio Blanco, and rich demerara syrup. Finished with a bold Tajin rim for a hint of spice, it's a refreshing balance of sweet, sour, and umami—evoking the spirit of the East with every sip. - *Creation by Alexis Garcia*

SOUTHERN ALCHEMIST

A potion born of Southern sorcery. Passionfruit and honey fuse in a golden elixir, awakened by rosemary's fragrant spell and bound by your choice of Santa Teresa 1796 Rum or Angel's Envy Bourbon. A drink that blurs the line between science and seduction, transmuting spirit into pure gold. *A unique recipe by*

Francesco Silvestrini.





Enter the devil's playground. Seven wicked cocktails, each conjured from a different sin: lust, greed, gluttony, sloth, envy, wrath, and pride. Sip temptation, taste indulgence, and let a little mischief take hold... if you dare.



G R E E D

Hoard every drop. Macallan Single Malt Scotch, Liqueur 43, and Crème de Cacao swirl into a decadent, gilded temptation, topped with a gold-sprinkled chocolate that dares you to keep it all for yourself.

Greed Level I: Macallan 12yr Double Oak **\$30**

Greed Level II: Macallan 18yr Sherry Oak Cask **\$120**

Greedy Bastard!: Macallan 30yr Double Cask **\$700**



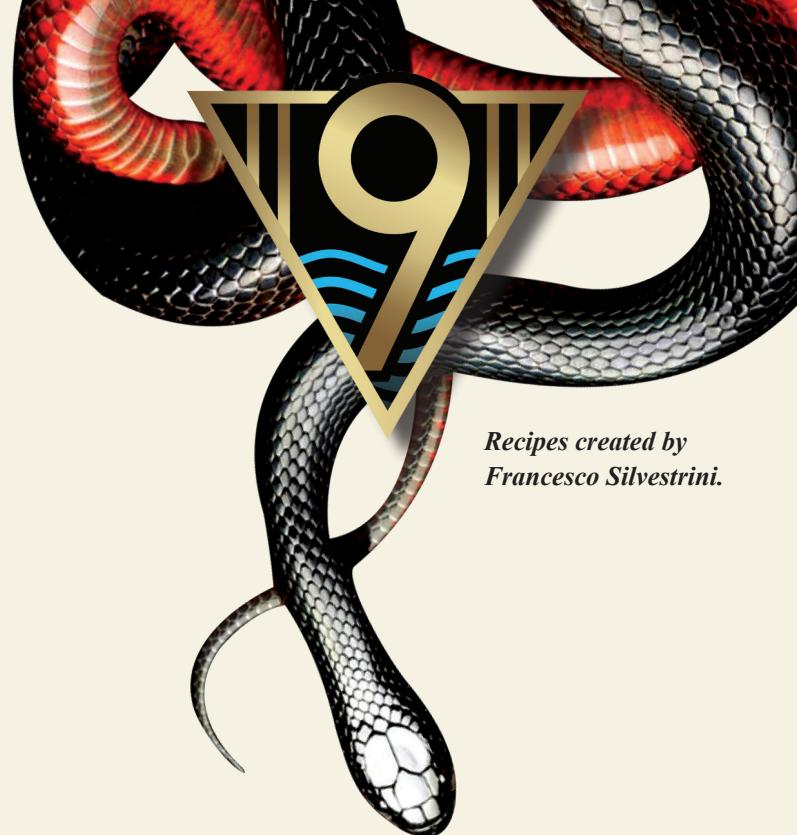
G L U T T O N Y \$ 2 4

Succumb to excess! JF Haden's Key Lime Pie Liqueur, Askur Gin, lime juice, and demerara syrup pile high beneath a cloud of whipped cream, honey graham crumbs rim, and lime zest to garnish. A dessert so sinful, you'll want to devour the whole thing in one gluttonous gulp.



S L O T H \$ 2 2

Indulge in sinful leisure. Tanduay Overproof rum, crème de banana, pineapple juice, lime, and passionfruit puree with demerara syrup in a dangerously smooth tropical haze. Sip slowly, surrender to temptation, and let every lazy drop pull you deeper into indulgence. A tropical vacation in a glass.



*Recipes created by
Francesco Silvestrini.*



LUST \$22

Inspired by the allure of chocolate-covered strawberries, this decadent martini seduces the senses with Helix Vodka, crème de cacao, strawberry syrup, and a sinful touch of Nutella. Smooth, sweet, and dangerously irresistible. Pure temptation in a glass.



ENVY \$24

The taste of quiet jealousy dressed in elegance. No.3 Gin entwines with cherry tomato-basil syrup, sherry, and lime to create a cocktail so fresh and radiant it demands attention. Adorned with a glossy tomato and fragrant basil, it's the one everyone watches and wishes were theirs.



WRATH \$24

Born from the embers of divine fury, this storm of Akul Mezcal and Tequila Ocho Blanco rages with jalapeño liqueur, mango puree, and the bitter flame of Campari. A crack of ginger beer crowns the chaos. Smoke, spice, and vengeance intertwined. Sip carefully... this is anger made liquid.



PRIDE \$25

This spirit-forward elixir of Don Julio Añejo, Aperol, and Drambuie glows with confidence and danger. Smooth, honeyed, and seductively bitter. Elegant yet arrogant, it commands attention with every sip. Pride doesn't ask to be admired, it expects it.



BOTTLE SERVICE

Bottle Service (Each bottle includes 2 mixers)

RUM

AGUARDIENTE ANTIOQUEÑO / \$150

PAPA PILAR SHERRY CASK / \$340

ZACAPA 23 YEAR / \$300

ZACAPA XO / \$400

DIPLOMÁTICO RESERVA / \$280

SANTA TERESA 1796 / \$320

TANDUAY DOUBLE RUM / \$300

TANDUAY RESERVE 10YR / \$360

CHAMPAGNE

MOËT IMPERIAL BRUT / \$250

MOËT IMPERIAL ROSE / \$275

MOËT ICE ROSE / \$350

LA MARCA PROSECCO / \$150

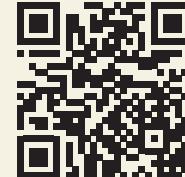
MOËT NECTAR ROSE / \$300

GIN

HENDRICKS / \$300

TANQUERAY / \$280

N°3 / \$300



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BOTTLE SERVICE

Bottle Service (Each bottle includes 2 mixers)



TEQUILA

DON JULIO BLANCO / \$290

DON JULIO REPOSADO / \$300

DON RAMON REPOSADO CERAMIC / \$300

DON JULIO ANEJO / \$330

DON JULIO 70 CRISTALINO / \$380

DON JULIO 1942 / \$550

CLASE AZUL PLATA / \$450

CLASE AZUL REPOSADO / \$650

CLASE AZUL ANEJO / \$1,250

TEQUILA OCHO SILVER / \$280

TEQUILA OCHO REPOSADO / \$340

TEQUILA OCHO ANEJO / \$380

CASA DRAGONES SILVER / \$550

CASA DRAGONES REPOSADO / \$600

ADICTIVO ANEJO CERAMIC / \$380

VODKA

GREY GOOSE / \$300

TITO'S / \$250

KASTRA ELION / \$350

WHISKEY

J. WALKER BLUE LABEL / \$800

GLENFIDDICH 12YR 1 LITER / \$380

MACALLAN 12 / \$400

MACALLAN 18 / \$1,000

BUCHANAN'S 12YR / \$280

BUCHANNANS 18YR / \$380

BALVENIE 12YR / \$350

BALVENIE 14YR / \$400

DALMORE 12YR / \$400

BLANTONS / \$480

EAGLE RARE / \$380

ANGELS ENVY / \$320

HIBIKI / \$420



CLASSICS

OLD FASHIONED \$18

Buffalo Trace Bourbon, simple syrup, orange bitters
garnished with an orange peel.

MARGARITA \$16

Tequila, Cointreau, fresh lime juice, simple syrup.

BENNETT \$16

Gin, fresh lime juice, angostura bitters, simple syrup.

TOM COLLINS \$16

Gin, fresh lemon juice, club soda, simple syrup.

NEGRONI \$18

Gin, Campari, sweet vermouth.

SIDE CAR \$18

Hennessy, fresh lemon juice, triple Sec, simple syrup.

MOJITO \$16

Rum, mint leaves, fresh lime juice, club soda, simple syrup.

MOSCOW MULE \$16

Vodka, ginger Beer, fresh lime juice, simple syrup.

MARTINI \$18

Dry, Dirty, FILTHY!

For \$2 extra choose your flavor:

Lemon Drop, Lychee, Pornstar, French, etc...

Don't see your favorite classic?

Let us know and we will make it for you! (as long as we have the ingredients available)



BEER

\$8

SWAF LAGER

CIGAR CITY JAI-ALAI IPA

LA PLAYITA PILSNER BY TANK BREWERY

FLORIDIAN FUNKY BUDDHA WHEAT BEER

LA TROPICAL ORIGINAL AMBER LAGER

GUINNESS STOUT

BAR BITES

CHICKEN WINGS / \$17

CHICKEN TENDERS WITH FRIES / \$15

MOZZARELLA STICKS / \$12

CROQUETAS DE JAMON / \$12

YUCA BITES / \$12

MINI EMPANADAS / \$12

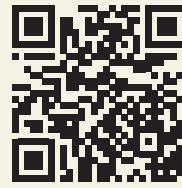
chicken, beef or mixed

TRUFFLE FRIES / \$12

TEQUEÑOS / \$12

SAMPLER PLATTER / \$25

Truffle fries, croquetas, chicken tenders, yuca bites



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