



## 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



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18% Gratuity included on every item



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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

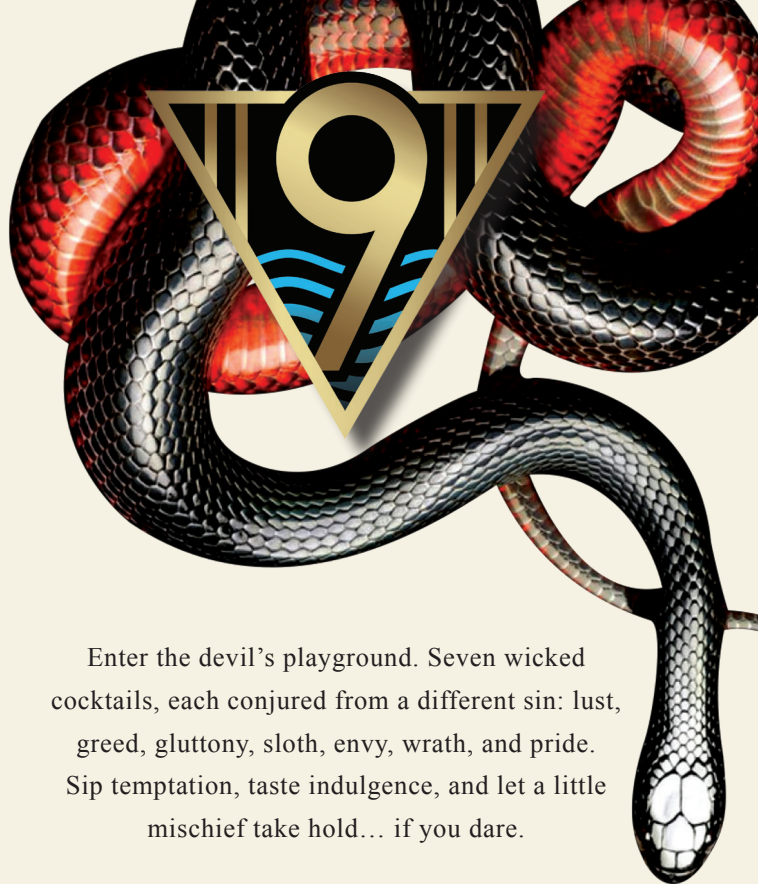
### CALL OF THE EAST MARGARITA

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 Tajín 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.



## GREED

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



## GLUTTONY \$24

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.

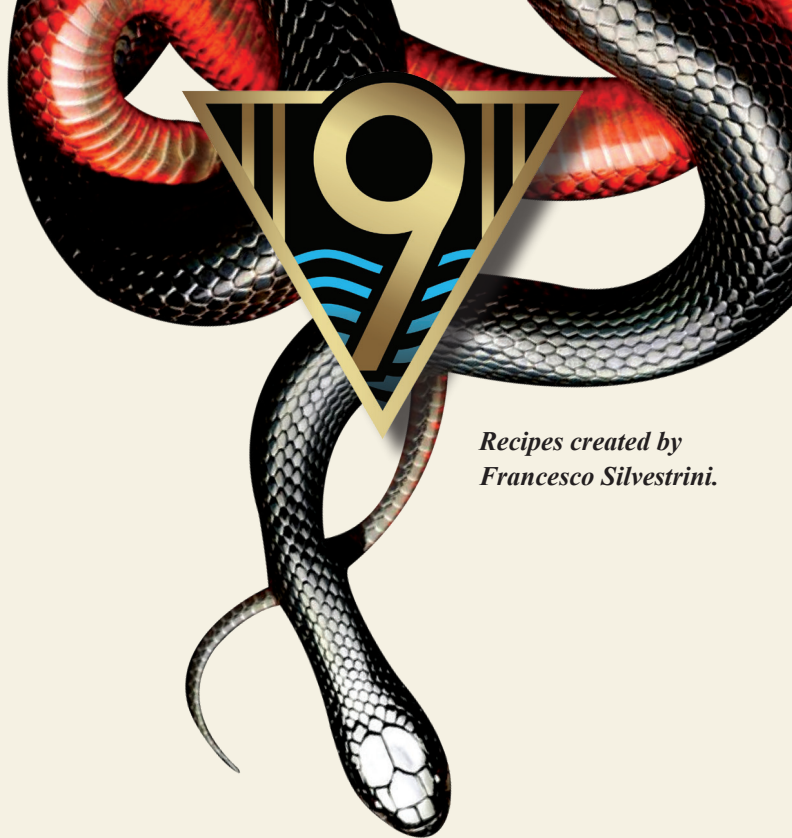


## SLOTH \$22

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.*





*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**

**KAISTRA 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.

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### MARGARITA \$16

Tequila, Cointreau, fresh lime juice, simple syrup.

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### BENNETT \$16

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

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### TOM COLLINS \$16

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

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### NEGRONI \$18

Gin, Campari, sweet vermouth.

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### SIDECAR \$18

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

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### MOJITO \$16

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

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### MOSCOW MULE \$16

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

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### MARTINI \$18

Dry, Dirty, FILTHY!

**For \$2 extra choose your flavor:**

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

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**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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