SELVA VIVA

Círculo De Vida $520
Tequila Blanco, Tortillas, Mango, Papaya, Lime
Tequila Blanco, Tortillas, Mango, Papaya, Limón

Senda del Jaguar $520
Mezcal, Pineapple, Lime, Agave
Mezcal, Piña, Limón, Agave

Huerto del Sol $520
Gin, Olive Oil, Vermouth Rosso, Campari, Tomato Water
Ginebra, Aceite De Oliva, Vermut Rojo, Campari, Agua de Tomate

BRISA DEL PACÍFICO

Brisa de Jetty * $520
Gin, Olive Oil, Vermouth Rosso, Campari, Tomato Water
Ginebra, Aceite de Oliva, Vermut Rojo, Campari, Agua de Tomate

Mar de Coco * $520
Aged Rum, Lime, Coconut, Coconut Water
Ron Añejo, Limón, Coco, Agua de Coco

Olas Doradas $520
Bourbon, Piloncillo, Chocolate Bitters
Bourbon, Piloncillo, Bitters de Chocolate

ALMA & AGUA

Renacer de Celeste $520
Gin, Rose, Hibiscus, Soda
Ginebra, Rosa, Jamaica, Agua Mineral

Temazcal $520
Fino Sherry, Sauvignon Blanc, Guava
Fino Jerez, Sauvignon Blanc, Guayaba

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DRAWING ON THE LOCAL SURROUNDINGS, OUR MENUS ARE CRAFTED USING THE FRESHEST, LOCALLY SOURCED INGREDIENTS INCLUDING SEAFOOD, PRODUCE, COFFEE AND TEA FROM SUPPLIERS IN THE NAYARIT AND JALISCO REGIONS.

*A LOWER-ALCOHOL VERSION IS AVAILABLE UPON REQUEST.

WE DO NOT SELL ALCOHOLIC BEVERAGES TO MINORS UNDER 18 YEARS OLD.

RAÍCES DE NAYARIT

Mandarina $520
Irish Whiskey, Figs, Lemon, Red Wine
Whiskey Irlandés, Higos, Limón Amarillo, Vino Tinto

Jardín De Barro $520
Raicilla, Lime, Tangerine, Orange
Raicilla, Limón, Mandarina, Naranja

Luz de Nayarit $520
Vodka, Passion Fruit, Sparkling Wine
Vodka, Maracuyá, Vino Espumoso

Oro Viejo $520
Scotch Whisky, Orange, Tangerine, White Vermouth
Whisky Ecocés, Naranja, Mandarina, Vermut Blanco

Cosecha De Alma $520
Aged Rum, Fruits, Lemon, Agave
Ron Añejo, Frutas, Limón, Agave

ENERGÍA NATURAL

Canto Del Sol $320
Watermelon, Grapefruit, Soda
Sandía, Toronja, Agua Mineral

Brillo Natural $320
0% Gin, Passion Fruit, Agave, Soda
0% Gin, Maracuyá, Agave, Agua Mineral

Agua Serena $320
0% Gin, Lime, Agave, Coconut Water
0% Gin, Limón, Agave, Agua De Coco

Luz de Tierra $320
Fruits of the Day, Lemon, Agave
Frutas Del Día, Limón Amarillo, Agave

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THE TREETOP BAR

SAVOUR

Guacamole with Chicharrón
Fresh guacamole topped with Mexican salsa

To Choose

Crispy Tuna (80g) | S-G | $480

Crispy Beef Chicharrón (80g) | G | $460

Mushroom Sope | VT | $370
Refried beans, cilantro, Cotija cheese, sour cream

Poblano Pepper Empanada | D-VT | $370
Cheddar cheese, poblano pepper strips, sour cream, martajada sauce

Seafood Ceviche Tostada (110g) | G-S | $380
Octopus, shrimp, cucumber, onion, cilantro, avocado, salsa macha

VT – VEGETARIAN | V - VEGAN | G – GLUTEN | N – NUTS | D – DAIRY
A – ALCOHOL | P – PORK | S – SEAFOOD | R-RAW | SD-SEED | ● - SUSTAINABLE
*DISHES MARKED WITH AN ASTERISK HAVE BEEN IN AN ENVIRONMENT THAT IS NOT GLUTEN FREE
DISHES MARKED AS (VT) ARE OR CAN BE ENTIRELY VEGAN. CONSUMING RAW FOOD OR UNDERCOOKED SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
PLEASE NOTIFYOUR SERVER IF YOU HAVE ANY KNOWN FOOD ALLERGIES OR INTOLERANCES.
OUR FOOD IS PREPARED IN AN ENVIRONMENT WHERE PEANUTS/NUTS AND OTHER ALLERGENS ARE HANDLED. CURRENTLY THERE IS NO SEPARATE ALLERGEN-FREE PREPARATION AREA.
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Pastor Shrimp (60g) | G-S | $320
Pineapple, onion, cilantro, guacamole

Cochinita Pibil Sope (80g) | P-D | $460
Xnipec salsa, cilantro, refried beans, Cotija cheese, sour cream

Beef Barbacoa Empanada (90g) | G-D | $460
Pickled onion, guacamolada sauce

DESSERT

Mexican Buñuelo | D-G-A | $350
Mexican fritter, sugar, cinnamon ice cream, Eggnog Cream

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THE TREETOP BAR

DISFRUTE

Guacamole con Chicharrón
Guacamole fresco acompañado de salsa mexicana.

A elegir

Atún crujiente (80g) | M-G | $480

Chicharrón de res crujiente (80g) | G | $460

Sope de Hongos | VT | $370
Frijoles refritos, cilantro, queso Cotija, crema ácida, cebolla

Paste de Rajas Poblanas | L-VT | $370
Queso cheddar, rajas poblanas, crema, salsa martajada

Tostada de Ceviche de Mariscos (110g) | G-M | $380
Pulpo, camarón, pepino, cebolla, cilantro, aguacate, salsa macha

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AL – ALCOHOL | P – PUERCO | M – MARISCOS | C - CRUDO | ● - SUSTENTABLE
*NUESTROS PRODUCTOS MARCADOS CON UN ASTERISCO HAN ESTADO EN UN AMBIENTE QUE NO ES GLUTEN FREE. EL CONSUMO DE ALIMENTOS CRUDOS O POCO COCIDOS PUEDE AUMENTAR EL RIESGO DE ADQUIRIR ENFERMEDADES TRANSMITIDAS POR ALIMENTOS
POR FAVOR NOTIFIQUE A NUESTROS COLEGAS SI SUFRE DE ALERGIAS O INTOLERANCIA CONOCIDA A ALGÚN ALIMENTO. NUESTROS ALIMENTOS SE PREPARAN EN UN AMBIENTE DONDE NUECES Y OTROS ALÉRGENOS SON MANIPULADOS. INSPIRÁNDONOS EN EL ENTORNO LOCAL, NUESTROS MENÚS ESTÁN ELABORADOS CON LOS INGREDIENTES LOCALES MÁS FRESCOS, INCLUYENDO MARISCOS, PRODUCTOS AGRÍCOLAS, CAFÉ Y TÉ DE PROVEEDORES DE LAS REGIONES DE NAYARIT Y JALISCO.

Camarón al Pastor (60g) | G-M | $320
Piña, cebolla, cilantro, guacamole

Sope de Cochinita Pibil (80g) | P-L | $460
Xnipec, cilantro, frijoles refritos, queso Cotija, crema ácida

Empanada de Barbacoa de Res (90g) | G-D | $460
Cebolla encurtida, guacamolada

POSTRE

Buñuelo de Viento | L-G-A | $350
Azúcar, helado de canela, crema de rompope

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MEZCAL

	shot
Bruxo 3	$750
Bruxo 5	$880
Jurame	$380
Montelobos Ensamble	$780
Montelobos Pechuga	$920
Montelobos Tobalá	$720
Ojo de Tigre Espadin / Tobalá	$420
Origen Raiz Cenizo	$650
Siete Misterios Espadin	$750
Unión Joven	$330

TEQUILA

	shot
1800 Cristalino	$450
7 Leguas Blanco	$320
7 Leguas Extra Añejo Single Barrel	$2600
Adictivo Reposado	$350
Altos Olmeca Plata	$320
Altos Olmeca Reposado	$320
Casa Dragones Blanco	$750
Casa Dragones Joven	$1800
Casa Dragones Reposado	$800
Casa Dragones Añejo	$1300
Casamigos Blanco	$400
Casamigos Reposado	$420
Cascahuín Blanco Tahona	$700
Cascahuín Reposado	$350
Cascahuín Extra Añejo	$850
Clase Azul Plata	$1100
Clase Azul Reposado	$1300
Don Julio Blanco	$350
Don Julio Reposado	$430
Don Julio 70	$530
Don Julio 1942	$1200
Flecha Azul Blanco	$550
Flecha Azul Reposado	$600
Flecha Azul Añejo	$850

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TEQUILA

	shot
Herradura Plata	$380
Herradura Reposado	$420
Jimador Cristalino	$320
Komos Añejo Cristalino	$1100
Maestro Dobel Blanco	$320
Maestro Dobel Diamant	$500
Maestro Dobel Atelier	$1800
Patrón XO Café	$350
Reserva Familia Platino	$430
Reserva Familia Reposado	$520
Reserva Familia Extra Añejo	$1200
Rey Sol Añejo Single Barrel	$1600
Volcan Blanco	$480
Volcan Blanco Tahona	$1100
Volcan XA Reposado	$1900
Volcan Añejo	$780

RAICILLA

	shot
Aycya Joven Maximiliana	$650
Aycya Madura Maximiliana	$750
Cielo Azul Tesoro del Oeste	$772
Clasica Tesoro del Oeste	$730
Platinum Tesoro del Oeste	$720

SOTOL

	shot
Coyote Chihuahua	$380
Coyote Durango	$400
Coyote Veneno	$420
Bacanora Sonora	$480
Charanda Uruapan Blanco	$320

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GIN

	shot
Beefeater London	$380
Bombay Sapphire	$380
Condesa Clasica	$350
Condesa Sahumerio	$450
Condesa Xoconostle	$350
Hendrick's	$590
Las Californias	$350
Monkey 47	$780
Sipsmith London Dry	$520
Tanqueray 10	$430
The London No 1	

VODKA

	shot
Belvedere	$580
Grey Goose	$550
Ketel One	$420
Stolichnaya	$420
Stolichnaya Elite	$590
Tito's Handmade	$550

RUM / RON

	shot
Appleton Estate Signature	$950
Brugal 1888	$520
Eminente	$580
Havana 3 Años	$320
Havana 7 Años	$360
Matusalem 15 Años Gran Reserva	$320
Zacapa 23 y Gran Reserva	$650

SCOTCH WHISKY / WHISKY ESCOCÉS

	shot
JW Black Label	$600
JW Blue Label	$2100
Glenmorangie 12 Lasanta	$660
Macallan 12	$890

IRISH WHISKY / WHISKY IRLANDÉS

	shot
Bushmills 10	$500

AMERICAN WHISKY / WHISKY AMERICANO

	shot
Bulleit	$320
Maker's Mark	$480
Wild Turkey Rye	$380

OTHER WHISKY / OTROS

	shot
Abasolo Mexicano	$420

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