

## 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 Pacifico

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

**PRICES LISTED ARE QUOTED IN MEXICAN PESOS, FOR YOUR CONVENIENCE 16 % TAX IS INCLUDED.**

**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.**

**WE DO NOT SELL ALCOHOLIC BEVERAGES TO MINORS UNDER 18 YEARS OF AGE.**

# Raíces de Nayarit

## Mandarina \$520

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

## Jardin De Barro \$520

Raicilla, Lime, Mandarin, Orange  
Raicilla, Limón, Mandarina, Naranja

## Luz de Nayarit \$520

Vodka, Passion Fruit, Sparkling Wine  
Vodka, Maracuya, Vino Espumoso

## Oro Viejo \$520

Scotch Whisky, Orange, Mandarine, Vermouth Bianco  
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% White Vermouth, Passion Fruit, Agave, Soda  
0% Vermut Blanco, Maracuya, Agave, Agua Mineral

## Agua Serena \$320

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

## Agua Serena \$320

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

## Agua Serena \$320

Fruits of the Day, Lemon, Agave  
Frutas Del Día, Limón Amarillo, Agave

PRECIOS EN PESOS MEXICANOS, PARA SU CONVENIENCIA EL 16% DE IVA ESTA INCLUIDO.  
BASÁNDONOS EN EL ENTORNO LOCAL, NUESTROS MENÚS ESTÁN ELABORADOS CON LOS  
INGREDIENTES LOCALES MÁS FRESCOS, INCLUIDOS MARISCOS, PRODUCTOS AGRÍCOLAS, CAFÉ Y TÉ  
DE PROVEEDORES EN LAS REGIONES DE NAYARIT Y JALISCO.  
NO SE VENDEN BEBIDAS ALCOHOLICAS A MENORES DE 18 AÑOS.

## THE TREETOP

### Savour

Aguachile Rojo de Camarón, Pepino, Cebolla, Emulsión de Pimiento Rojo (120gr) | M |

Shrimp Red Aguachile, Cucumber, Red Bell Pepper Emulsion (120gr) | S |  
**\$540**

Tacos de Cochinita Pibil, Xnipec, Cilantro (90 gr) | P |  
Cochinita Pibil Tacos, Xnipec, Coriander (90 gr) | P |  
**\$510**

Tamal Frito de Estofado de Pulpo, Crema, Queso, Cilantro (60gr) | M-L-G |  
Octopus Stew Fried Tamal, Sour Cream, Cheese, Coriander (60 gr) | S-D-G |  
**\$480**

Tacos de Canasta, Frijol, Papa, Yaka en Mole Verde, Salsa Verde (120 gr) | V | ●  
“Tacos de Canasta”, Beans, Potato, Jackfruit Mole, Green Sauce (120 gr) | V | ●  
**\$350**

Empanadas de Barbacoa de Res, Cebolla Encurtida, Guacamolada 620gr) | G |  
Beef “Barbacoa” Empanadas, Pickled Onion, Guacamoad Sauce (60 gr) | G |  
**\$510**

Camarón al Pastor, Piña, Cebolla, Cilantro, Guacamole (180 gr) | G-M |  
“Al Pastor” Shrimp, Pineapple, Onion, Coriander, Guacamole (180 gr) | G-S |  
**\$420**

VT – VEGETARIAN | V – VEGAN | G – GLUTEN | N – NUTS | D – DAIRY |  
A – ALCOHOL P – PORK | S – SEAFOOD | R – RAW | SD – SEED

\*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 NOTIFY YOUR 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

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