

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 Irlandes, 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 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

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

MEZCAL

	<i>shot</i>
Agua Maldita Avocado con Alacran	\$380
Bruxo 3	\$750
Bruxo 5	\$880
Jurame	\$380
Montelobos Ensamble	\$780
Montelobos Pechuga	\$920
Montelobos Tobalá	\$720
Ojo de Tigre Espadín / Tobalá	\$420
Origen Raiz Cenizo	\$650
Siete Misterios Espadín	\$750
Unión Joven	\$330

TEQUILA

	<i>shot</i>
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
Avion Extra Añejo 44	\$980
Casa Dragones Blanco	\$750
Casa Dragones Joven	\$1800
Casa Dragones Reposado	\$800
Casa Dragones Añejo	\$1300
Casamigos Blanco	\$400
Casamigos Reposado	\$420
Casahuín Blanco Tahona	\$700
Casahuín Reposado	\$350
Casahuín 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
Herradura Plata	\$380
Herradura Reposado	\$420
Jimador Cristalino	\$320

STANDARD POUR IS 60 ML, DOUBLE IS 120 ML UNLESS OTHERWISE
STATED PRICES LISTED ARE QUOTED IN MEXICAN CURRENCY.
FOR YOUR CONVENIENCE, 16% TAX IS INCLUDED

Komos Reposado Rosa	\$1000
Komos Añejo Cristalino	\$1100
Maestro Dobel Blanco	\$320
Maestro Dobel Diamant	\$500
Maestro Dobel Atelier	\$1800
Patrón XO	\$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

	<i>shot</i>
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

	<i>shot</i>
Coyote Chihuahua	\$380
Coyote Durango	\$400
Coyote Veneno	\$420

OTHER

	<i>shot</i>
Bacanora Sonora	\$480
Charanda Uruapan Blanco	\$320

GIN

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

VODKA

	<i>shot</i>
Belvedere	\$580
Grey Goose	\$550
Ketel One	\$420
Stolichnaya	\$420
Stolichnaya Elite	\$590
Tito's Handmade	\$550

RUM

	<i>shot</i>
Appleton Estate Signature	\$950
Appleton State 21y	\$350
Brugal 1888	\$520
Eminente	\$580
Havana 3 Años	\$320
Havana 7 Años	\$360
Matusalem 15 Años Gran Reserva	\$320
Zacapa 23y Gran Reserva	\$650

SCOTCH WHISKY

	<i>shot</i>
JW Black Label	\$600
JW Blue Label	\$2100
Glenmorangie 12 Lasanta	\$660
Macallan 12	\$890

IRISH WHISKEY

	<i>shot</i>
Bushmills 10y	\$500

AMERICAN WHISKEY

	<i>shot</i>
Bulleit	\$320
Maker's Mark	\$480
Wild Turkey Rye	\$380

OTHER WHISKEY

	<i>shot</i>
Suntory Toki	\$580
Abasolo Mexicano	\$420