

DRINKS

HOT TAMALE *signature* \$16

Tequila, tropical guava, fresh lime, and a subtle scotch bonnet kick. Bright, vibrant, and full of character.

VERDE MEZCALITA *signature* \$17

Smoky mezcal balanced with ginger honey, fresh lime, and aromatic sage. Earthy, refreshing, and layered.

SORREL SMOKE *signature* \$17

Smoky mezcal meets vibrant hibiscus and citrus bitters for a bold, floral finish.

NIGHT SHADE *signature* \$18

Vanilla cold brew, vodka, Borghetti espresso liqueur, and mole bitters. Rich, smooth, and made for after-dark moments.

PEAR DAIQUIRI *signature* \$17

Roasted pear, rum, and fresh lime create a smooth daiquiri with bright citrus and subtle sweetness.

TAMARIND PALOMA *signature* \$16

Tequila, grapefruit, lime, and tamarind combine for a citrus-forward cocktail with vibrant depth

COCONUT & CANE *signature* \$17

Coconut-infused aged rum blended with pineapple and coconut for a smooth tropical escape.

