

CIELOMAR

SIGNATURE COCKTAILS

blonde shakerato: interesting mix of craft beer black truffle and campari shakerato **[\$15]**

tiki tales: flavours from the old world with tiki notes make this cocktail unique. a combination of cognac, black raspberry liquor, almond & orange blossom foam **[\$14]**

faba star: one of the favorites. star of bombay, elderflower, aquafaba and citric hints. the perfect vegan choose to surprise your senses **[\$15]**

skyline: rum cocktail, artichoke liquor with a powerful flavor to pineapple grill and orange bitter notes **[\$21]**

deep purple: eccentric fusion with gluten free crystal head vodka, sake, sparkling wine, floral notes and basil oil drops **[\$21]**

NON PROOF COCKTAIL

verde baja sur: green tea, manzana, peppermint leaves, fresh lime **[\$8]**

bubbly strawberry: kiwi, homemade strawberry jam, ginger ale **[\$8]**

ginger green: cucumber, lime, house ginger beer, peppermint leaves **[\$8]**

ruby flame: charcoal grilled pineapple, grapefruit, lime sorbet **[\$8]**

CLASSIC COCKTAILS

negrone (1919) Named in honor of Count Camillo Negrone: 30 ml Bulldog Gin, 30 ml Vermouth Rosso, 30 ml Campari **[\$15]**

manhattan (1874) Originally created by Jenny Jerome, mother of Sir Winston Churchill, in Manhattan Bar in NYC, this drink continues to be a classic: 60 ml Wild Turkey rye whisky, 20 ml Vermouth Rosso and orange bitter **[\$15]**

martinez (1850) Imagined by Jerry Thomas for a traveler headed to Martinez city, this drink was intended to be something out of the ordinary: 60 ml Bombay Gin, 16 ml Luxardo, 20 ml Vermouth Rosso and orange bitter **[\$14]**

moscow mule (1941) A collaboration between John G Martin and Jack Morgan: 45 ml Absolut Elix, 20 ml lemon juice and Ginger beer **[\$15]**

south side (1919- 1920) A nice Chicago burned Cocktail, famous for being the drink that Capone and his buddies drank during the Prohibition Era **[\$14]**

SNACK BAR

beef argentinian empanadas with serrano pistachio mayo **[\$10]**

coal-roasted oyster's on the half shell, smoked goat cheese, oreganata **[\$12]**

charred corn raviolis, spicy-tomato and mint **[\$12]**

black truffle pizza with fountina cheese **[\$26]**

tuna poke pizza, a lot of avocado, dried chilis, cured lime, grilled jalpeno **[\$22]**

Wagyu sashimi (70 gram), au jus-soy dressing - crispy garlic - avocado **[\$19]**

SPIRITS

VODKA

crystal head **[\$21]**

grey goose **[\$12]**

ketel one **[\$12]**

absolut elyx **[\$16]**

tito's **[\$14]**

GIN

bombay sapphire **[\$12]**

tanqueray 10 **[\$14]**

hendricks **[\$14]**

monkey 47 **[\$22]**

star of bombay **[\$16]**

bols original **[\$12]**

the botanist **[\$14]**

bull dog **[\$14]**

MEZCAL, SOTOL & RAICILLA

montelobos joven **[\$10]**

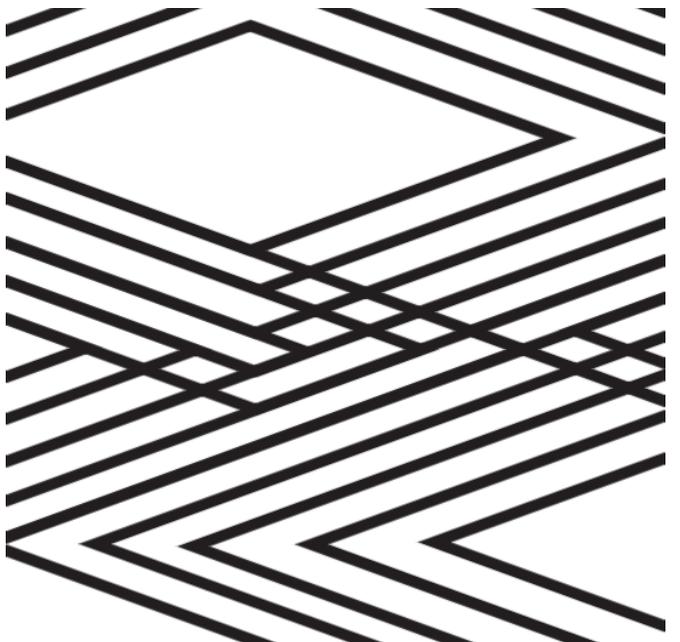
barro de cobre espadin **[\$10]**

espíritu lauro silvestre arroqueño **[\$22]**

siete misterios doba yej **[\$12]**

raicilla la venenosa costa **[\$12]**

sotol flor del desierto **[\$10]**





WHISKEY

glenfiddich 12 yrs	[\$12]
bulleit	[\$10]
balvenie 14 yrs	[\$28]
monkey shoulder	[\$12]
michters rye	[\$12]
macallan 12 yrs	[\$16]
wild turkey rye	[\$10]
jack daniels	[\$10]
chivas regal 12 yrs	[\$10]
glenmorangie 10 yrs	[\$12]
black label	[\$12]

COGNAC

hennessy v.s.o.p	[\$12]
rémy Martin 1738	[\$08]

RUM

zacapa 23 yrs	[\$16]
havana club 7 yrs	[\$10]
plantation pineapple	[\$24]
bacardi 8 yrs	[\$14]
valdeflores blanco	[\$12]
plantation blanco	[\$10]

TEQUILA

don julio blanco	[\$12]
don julio reposado	[\$14]
don julio anejo	[\$14]
clase azul reposado	[\$19]
clase azul plata	[\$16]
reserva de la familia	[\$26]
don julio 70	[\$16]
don julio 1942	[\$29]
casa dragones joven	[\$52]
altos plata	[\$10]
avión reposado	[\$12]
santanera blanco	[\$08]
patrón silver	[\$08]
volcán de mi tierra blanco	[\$16]
volcán de mi tierra cristal	[\$22]

CIELOMAR

