

## BURBUJAS

G | B

### Cava - Macabeu, Parellada & Xarel-lo | 44

Brut reserva original, Corpinnat, Finca Nadal, Spain  
*Pale yellow color. Very tiny bubble. White fruit aromas with subtle background of nuts.*

## BLANCO

G | B

### Verdejo 6 | 33

Bodegas Cuatro Rayas, DO Rueda Verdejo, Castilla Y Leon, Spain  
*White fruit, flowers, minerality and a beautiful long finish.*

### Chardonnay 8 | 45

Bodegas Estéban Martin, Niño Mimado Blanco, D.O.P. Cariñena, Spain  
*Fermented on its lees in French oak, freshness, notes of tropical fruit, hints of oak and nuttiness.*

## TINTO

G | B

### Pinot Noir & Syrah 6 | 33

Bodega adega Mãe, Vinho Regional Lisboa, Portugal  
*Medium body, balanced ripeness & freshness, red and dark fruit with slight pepper notes.*

### Field blend – Natural 7 | 39

Uivo Renegado, Folias de baco, Douro Valley, Portugal  
*Juicy, layered, playful, crispy red fruit, summery with minerality.*

## REFRESCO

### Aqua de Jamaica 6

Our homemade Mexican hibiscus ice-tea – hibiscus, strawberry, roasted five spice, lime, orange

### Homemade green ice-tea 4.5

Green tea with ginger & lemon, honey, citrus, mint

### 1,2,3 Tepache 8

Pimped pineapple juice, Pineapple soda, Sherry vinegar, cinnamon, lime, Colima's spice rim

### Coca-cola / Coca-cola zero 3.5

### Old Jamiacan Ginger Beer 3.5

### Earth Water 0.33L - 0.75L 3 / 5.5

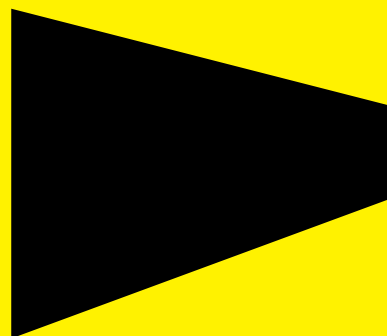
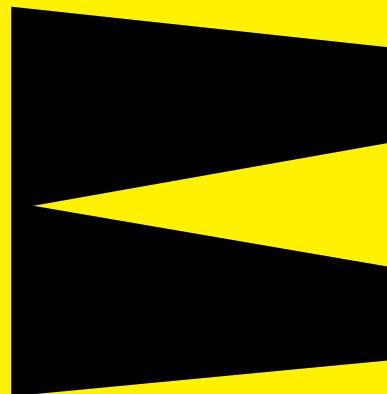
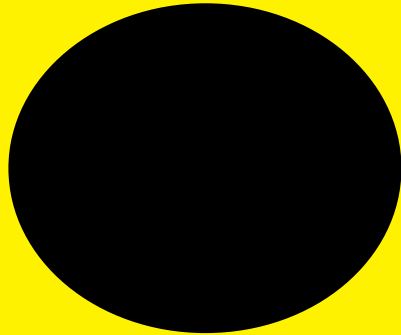
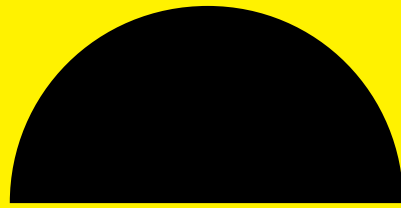
### Three cents soda 4.5

Grapefruit soda – Pineapple soda – Indian Tonic

## CAFÉ

### Espresso / Lungo 3

### Tea – Ask for our current flavours 3



BEBIDAS

## CERVEZAS / BEERS

|  |             |
|--|-------------|
| <b>Colimita - The beer from our home state</b> | <b>5.75</b> |
| 0.355L - 4.5% - Pilsner - Colima, Mexico       |             |
| <b>Corona - the beer, not the virus</b>        | <b>5</b>    |
| 0.355L - 4.5% - Lager - Mexico                 |             |
| <b>San Miguel Especial</b>                     | <b>4.5</b>  |
| 0.33L - 5.4% - Pilsner - Madrid, Spain         |             |
| <b>Erdinger - hefe alkoholfrei</b>             | <b>4</b>    |
| 0.33L - <0.5% - Weizen - Erding, Germany       |             |

## MARGARITA'S / MEZCALITA'S

|   |             |
|---|-------------|
| <b>Colima's Margarita</b>   | <b>13</b>   |
| Tequila, dry orange liqueur, chinotto, saline & simple syrup infused with verbena, lime |             |
| <b>Cucupeño Margarita</b>   | <b>14</b>   |
| Colima's Margarita + cucumber, jalapeño, dill   |             |
| <b>Watermelon &amp; Mint Margarita</b>  | <b>14</b>   |
| Colima's Margarita + watermelon, mint   |             |
| <b>Hibiscus Margarita</b>   | <b>13.5</b> |
| Colima's Margarita + homemade hibiscus tea  |             |
| <b>Colima's Mezcalita</b>   | <b>14</b>   |
| Mezcal, dry orange liqueur, chinotto, chipotle, lime                                    |             |
| <b>Hemingway's Mezcalita</b>  | <b>15</b>   |
| Mezcal, grapefruit, Luxardo Maraschino, lime  |             |

## OTHER COCKTAILS

|   |             |
|---|-------------|
| <b>Michelada</b>  | <b>9.5</b>  |
| Spiced clamato, celery salt, chipotle, cholula hot sauce, lime, tajin, beer             |             |
| <b>The revolution sour</b>  | <b>15.5</b> |
| Abasolo Mexican whisky, Nixta "licor de elote", mole, Angostura orange, lime, egg white |             |
| <b>Colima's Negroni</b>   | <b>14</b>   |
| Mezcal, gin, red vermouth, Campari, beurre noisette, pimped pineapple juice             |             |
| <b>Spicy mulata</b>   | <b>13.5</b> |
| Plantation rum, Madame Jeanette, Mozart chocolate liqueur, lime, simple syrup           |             |
| <b>Poblano pisco sour</b>   | <b>14</b>   |
| Pisco, lime, Ancho Reyes Verde, simple, Chuncho amargo, egg white                       |             |
| <b>Mexpresso Martini</b>  | <b>12.5</b> |
| Vodka, espresso, Coffee liqueur, chipotle, gold dust                                    |             |

## LONGDRINKS

|   |             |
|---|-------------|
| <b>Colima's G&amp;T</b>   | <b>11</b>   |
| Gin, Three cents tonic, cucumber, lemon                         |             |
| <b>Paloma</b>   | <b>12.5</b> |
| Tequila, mezcal, grapefruit, cherry, hibiscus, lime             |             |
| <b>Cherry Mule</b>  | <b>11</b>   |
| Vodka, Luxardo Maraschino, ginger beer, lime, angostura bitters |             |
| <b>Batanga</b>  | <b>12</b>   |
| Tequila, Ancho Reyes Ancho, lime, cola                          |             |
| <b>Dark &amp; Stormy</b>  | <b>11</b>   |
| Worthy Park 10g rum, ginger beer, lime, angostura bitters       |             |

## AGAVE SPIRITS

20ml / to nip, taste or shoot

### TASTING FLIGHT

12.5

3 different mezcals to taste

## TEQUILA

|  |                   |
|--|-------------------|
| <b>Arette Blanco - Reposado</b>                | <b>3.5   4.5</b>  |
| <b>Ocho Blanco - Anejo</b>                     | <b>4   7</b>      |
| <b>Fortaleza Blanco - Reposado - Anejo</b>     | <b>7   8   10</b> |
| <b>Ocho - Añejo single estate Cerro Grande</b> | <b>7</b>          |
| <b>Jose Cuervo - Reserva de la Familia</b>     | <b>14</b>         |

## MEZCAL

|   |            |
|---|------------|
| <b>Agave de Cortes - Joven Espadin</b>        | <b>4.5</b> |
| <b>Verde Amarás - Joven Espadin</b>           | <b>4.5</b> |
| <b>Derrumbes - San Luis Potosi</b>            | <b>5</b>   |
| <b>Nuestra Soledad - Matatlan</b>             | <b>5</b>   |
| <b>Montelobos - Joven Espadin</b>             | <b>5.5</b> |
| <b>Derrumbes Oaxaca - Durango</b>             | <b>6</b>   |
| <b>Nuestra Soledad Zoquitlan - Miahuatlan</b> | <b>6.5</b> |
| <b>Del Maguey - Wild Papadome</b>             | <b>10</b>  |
| <b>Rey Campero Tepeztate - Jabali</b>         | <b>12</b>  |
| <b>El Jolgorio Barril - Madre Cuishe</b>      | <b>13</b>  |
| <b>El Jolgorio Pechuga - Tobala</b>           | <b>14</b>  |
| <b>Pescador de Sueños - Arroqueño</b>         | <b>15</b>  |
| <b>El Jolgorio - Coyote Especiales</b>        | <b>19</b>  |