

Cocktails

The classics		
Margarita	105,-	
Tequila, lime		
Paloma	105,-	
Tequila el. mezcal, lime, grape		
Old fashion	125,-	
Rørsukker, angostura bitters, bourbon		
Mojito	110,-	
Lys rom, lime, mynte		
Mexican Negroni	135,-	
Mezcal, suze, cocchi americano		
Manhattan	125,-	
Bourbon, rød vermout, angostura		
Our selection		
Spicy Margarita	105,-	
Tequila, lime, chili		
Rosa	110,-	
Tequila, bær, ananas, anis, lime		
Muy Frio	115,-	
Frozen margarita, mezcal, mango, lime		
Papa Pisco	110,-	
Pisco, lime, basilikum, angostura *indeholder æg		
Fresca Fresca	110,-	
Cachaca, ananas, lime, ingefær		
Mamacita	115,-	
Vodka, jordbær, citron		
Micheladadada	105,-	
Øl, tomatjuice, lime		
If you like Piña Colada	115,-	
Rom, ananas & kokos		
"Un Café, Por Favor"	115,-	
Tequila, espresso, frangelico		

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Fadøl:	
Brooklyn - Playa de Brooklyn	45/65,-
Lime Lager 4,8 %, 0,25 el. 0,4 cl	
Mikkeller - Japanese Rice	45/65,-
Lager 5,0 %, 0,25 el. 0,4 cl	
Brooklyn The Stonewall Inn	45/65,-
IPA 4,6 %, 0,25 el. 0,4 cl	
Flaske øl:	
Modelo el. Negra Modelo	65,-
Pilsner el. Wienerøl, 5,4 %, 35,5 cl	
Insurgente IPA	65,-
Mexicansk Mikrobruggeri, 35,5 cl	

Agave spiritus

Tequila 3 cl		
Jose Cuervo Tradicional, Blanco	40,-	
Jalisco region 38%, ikke-lageret, citrus & urter		
Calle 23, Blanco	65,-	
Jalisco region 40%, ikke-lageret, Citrus & grønne urter i noter. Let smag af grape.		
Don Julio, Blanco	70,-	
Jalisco region 38%, ikke-lageret, Citrus & grønne urter i noter. Smag af let grape.		
Patron Silver, Blanco	75,-	
Jalisco region 40%, ikke-lageret, Frisk agave & citrus noter. Let eftersmag af peber.		
Jose Cuervo Tradicional, Reposado	40,-	
Jalisco region 38%, lageret minimum 2 mdr. Blomster & karamel. Rund i smagen.		
Mezcal 3 cl		
Mezcal Encantado by Los Danzantes	65,-	
Oaxaca region, 43%, ikke-lageret, Frugt aroma, smag af sten og fin røg.		
Del Maguey Chichicapa	75,-	
Oaxaca region, 48%, ikke-lageret Mineralsk, røget, umami		
Del Maguey VIDA San Luis del Rio	55,-	
Oaxaca region, 42%, ikke-lageret Let røg, ingefær og honning. medium fylde.		
Del Maguey San Luis del Rio Azul	115,-	
Oaxaca region, 47%, ikke-lageret Urtet, mineralsk, oliven, citrus, tropisk frugt og grøn peber.		
Calle 23, Reposado	85,-	
Jalisco region 40%, lageret i 7 mdr., Frisk agave, grønne frugter, mild eg og peber.		
Don Julio, Reposado	75,-	
Jalisco region 38%, lageret i 1 år, Citrusnoter, modne frugter, kanel & mørk chokolade		
Fortaleza, Anejo	135,-	
Jalisco region 40%, lageret 23 mdr. på amerikansk eg, Vanilje, karamel, honning og krydderurter.		
Don Julio, 70th, Anejo	135,-	
Jalisco region 35%, lageret 18 mdr på hvide fade, Vanilje, honning, ristet eg.		
Don Julio, 1942, Anejo	175,-	
Jalisco region 38%, lageret i to år, Karamel, chokolade, vanilje & ristet agave note.		
Del Maguey Wild Tepeztate	115,-	
Oaxaca region, 45%, ikke-lageret Moden frugt, let røg, brun sukker, passionsfrugt og marcipan		
Del Maguey Barril	125,-	
Oaxaca region, 49%, ikke-lageret Mineralsk, frugtig aroma, lavendel, melon, blomme og let røg.		
Del Maguey Iberico	185,-	
Oaxaca, Santa Caterina Minas, 49%, ikke-lageret Lavet med Iberico de Bellota, god fylde, røg, umami, tørret frugt		
Claze Azul Mezcal Guerreo	345,-	
Guerrero-regionen, 42%, ikke-lageret Grapefrugt, rosmarin, ristede peanuts med lette røg noter		
Claze Azul, Plata	155,-	
Jalisco region 40%, ikke-lageret, Citrongræs, vanilje, æbler, mynte og grøn guava.		
Claze Azul, Reposado	195,-	
Jalisco region 40%, lageret 8 mdr i amerikanske whiskey fade Agave sirup, vanilje, appelsinskal, kanel og banan.		
Claze Azul, Gold	345,-	
Jalisco region 40%, unik blend af Plata, Reposado og Extra Anejo. Agave sirup, æble, appelsinskal, rosiner, chokolade og valnød.		
Bacanora & Raicilla 3 cl		
Baconora 42°	65,-	
Alamos, Sonora region 42%, Joven. Ristet agave, karamel, violer og vilde blomster		
Raicilla Venenosa Sierra	65,-	
Mascota 40,3%, Joven, Agave: Maximiliana Fermenteret smør, æble, pære og let smag af sylt		

**Spørg efter alkoholfri version af vores cocktails

Espumoso

N/V Rutini, San Felipe, Brut Nature, Mendoza, Argentina	450,-
N/V Castell del Remei, Cava Brut, Catalonien, Spanien	475,-
N/V, Charles Bailley, Pet nat, Frankrig	495,-
N/V Riccitelli, Kung fu, Argentina	725,-
N/V Andre Clouet, Brut Grande Reserve, Champagne, Frankrig	850,-
2016 Brut, Cristal, Louis Roederer, Reims	4000,-
2015 Brut, Cristal, Louis Roederer, Reims	4000,-
2009 Brut, Cristal, Louis Roederer, Reims	4300,-
2012 Brut, Cristal, Louis Roederer, Reims	4500,-
2006 Brut, Cristal, Louis Roederer, Reims	4500,-
2008 Brut, Cristal, Louis Roederer, Reims	5500,-

Orange

2021 Paso a Paso, Criolla Grande, Torronte s Viognier, Argentina	625,-
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Rosado

2021 Raywood, Central Coast, USA, White Zinfandel	475,-
2021 Riccitelli, Hey Rosé, Argentina, Malbec	525,-
2020 Dom Mongestine, Bob Singlar, Frankrig, Merlot/Vermentino	600,-

Blanco

Argentina:

2021 Mendel, Lunta, Mendoza, Torrontés 450,-

Chile:

2022 Casa Silva, Cool coast Paradores, Sauvignon blanc 2021 525,-

Garage Wine Co., Phoenix, País/Cariñena 525,-

USA:

2021 Raywood, Central Coast, California, Chardonnay 525,-

New Zealand:

2023 Dog Point, Marlborough, Sauvignon Blanc 725,-

Italien:

2020 Poggio Al Tesoro, Solosole, Bolgheri, Vermentino 800,-

Spanien:

2021 Attis, Lías Finas, Galicien, Albariño 675,-

2019 Castell d'Encus, Enkus Ekam, Costers del segre, Riesling/Albariño 750,-

Tyskland:

2022 Fritz Haag, Mosel, Riesling Trocken 495,-

Østrig:

2021 Sohm & Kracher, Lion, Weinviertel Grüner veltliner 525,-

2021 Juris, Burgenland, Chardonnay 525,-

2021 Riesling Reid Burgstall, FX Pichler, Wachau 950,-

Frankrig:

2021, Bouchard Père & fils, Bourgogne Chardonnay	650,-
2023 Cédric Bardin, Sancerre, Loire	725,-
2023, Domaine Chavy-Chouet, Bourgogne Blanc Saussots	875,-
2020 Domaine Bozereau, Meursault, Bourgogne	1400,-
2019 Domaine Genot-Boulanger, Puligny Montrachet, Bourgogne	1450,-
2019 Bourgogne Blanc, Leflaive & Associés, Bourgogne	1250,-
2021 Auxey Duresses, Leflaive & Associés, Bourgogne	1250,-
2020 Macon Verce, Domaine Leflaive, Bourgogne	1100,-
2021 Macon Verce, Domaine Leflaive, Bourgogne	1150,-
2020 Bourgogne Blanc, Domaine Leflaive, Bourgogne	1350,-
2022 Bourgogne Blanc, Domaine Leflaive, Bourgogne	1350,-
2020 Bourgogne Aligote, Mark Haisma, Bourgogne	850,-
2020 Chassagne Montrachet, Mark Haisma, Bourgogne	1850,-
2020 Meursault, Clos du pre de Manche, Fabien Coche, Bourgogne	2500,-
2020 Meursault, Gouttes d'Or, Premier cru, Fabien Coche, Bourgogne	2500,-

Tinto

Chile:

2021 Casa Silva, Colchagua Valley, Pinot noir	475,-
2022 Tunupa, Colchagua Valley, Carménère	475,-
2018 Garage Wine Co., Cru Truqilernu, Cariñena	975,-

Argentina:

2020 Mendel, Lunta, Mendoza, Malbec	500,-
2020 Mendel, Mendoza, Cabernet sauvignon	625,-

Sydafrika:

2018 Eben Sadie, Pofadder, Swartland, Cinsault	1250,-
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USA:

2020 Raywood, Central Coast, Cabernet sauvignon	475,-
2018 Jackson wine estate, Nielson, Santa barbera, Pinot noir	675,-
2020 Bedrock, Californien, Syrah	725,-

Italien:

2022 Primitivo, Quattro Roati	475,-
2019 Ornellaia, Toscana, Merlot/Cabernet Sauvignon	3125,-

Spanien:

2020 Comando G, La Bruja de rozas, Vinos de Madrid, Garnache	725,-
2017 Dom. Lupier, La Dama, Navarra, Garnache	925,-
2018 Clos Mogardo, Priorat, Garnache, Carinena, Syrah, Cabernet sauvignon	1350,-
2021 Flor de Pingus Dominio de Pingus, Ribera del Duero	2150,-
2022 Pingus Dominio de Pingus, Ribera del Duero	2150,-
2018 Dominio de Pingus, Flor de Pingus, Ribera del Duero, Tempranillo	2200,-

Frankrig:

Bordeaux:

2021 Haut Medoc 5. cru, Chateau Cantemerle,	750,-
2019 Chateau Lafleur Gazin, Pomerol	850,-

Bourgogne:

2023 Domaine Chavy-Chouet, Bourgogne Rouge La Taupe	950,-
2021 Bouchard Père & fils, Vosne Romanée	1450,-

2021 Bourgogne Côte D'or Rouge, Méo Camuzet, Bourgogne	1000,-
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2021 Bourgogne Rouge, Lucien Le Moine, Bourgogne	1250,-
2020 Griotte Chambertin, Grand Cru Lucien Le Moine, Bourgogne	7500,-
2021 Clos de Vougeot Grand cru, Lucien Le Moine, Bourgogne	6000,-

2021 Bourgogne Rouge, Lou Dumont, Bourgogne	950,-
2021 Marsannay, Lou Dumont, Bourgogne	1150,-
2021 Gevrey Chambertin, Lou Dumont, Bourgogne	1800,-
2021 Nuits-Saint-Georges, Vieilles Vignes, Lou Dumont, Bourgogne	1800,-
2020 Gevrey Chambertin, Lou Dumont, Bourgogne	1800,-
2020 Bourgogne, Pinot Noir, Par Koji et Jae Hwa, Bourgogne	1850,-
2020 Corton Grand Cru, Lou Dumont, Bourgogne	3000,-

2022 Coteaux Bourguignons Rouge Domaine Mark Haisma	900,-
2019 Fixin, Mark Haisma, Bourgogne	1200,-
2020 Gevrey Chambertin," En Pallud", Mark Haisma, Bourgogne	1800,-
2020 "Clos Arvelets", Pommard 1. Cru, Mark Haisma, Bourgogne	2400,-

2020 Bourgogne Cote dor, Fabien Coche, Bourgogne	1200,-
2020 Auxey-Duresses, Fabien Coche, Bourgogne	1250,-
2020 Pommard V.V, Fabien Coche, Bourgogne	2550,-