

COCKTAILS

LEVITATING

Mezcal, Chile Morita Syrup, Grapefruit and, Lime Juice. \$280

LA BACHATA

Vodka, Fresh Watermelon, Lime Juice, Ginger Beer, Cucumber. \$290

FIRST CLASS

Reposado Tequila, Banana Cordial, Angostura Cocoa Bitters. \$580*

WISHFUL DRINKING

Spanish Gin, Beet Syrup, Lime Juice, Tonic Water. \$430*

COUNTING STARS

White Rum, Crème de Cacao, Simple syrup, Lemon juice, milk, Blackberries, Raspberries. \$400*

BAM BAM

Woodford Reserve, Guanabana Liqueur, Bianco Vermouth, Amarena Cherry Syrup. \$290

LATE NIGHT TALKING

Licor 43, cold brew coffee. \$300

DOMESTIC BEERS

Indio / XX Lager / Tecate / Tecate Light Bohemia Pilsner / Bohemia Vienna \$120





WINE BY THE GLASS

SPARKLING

PROSECCO

La Pieve Mionetto, IT. \$210

CHARDONNAY PINOT NOIR & PINOT MEUNIER

Chandon Brut, AR. \$350

CHARDONNAY PINOT NOIR & MELBEC

Chandon Brut, AR. \$350

CHAMPAGNE

Moët & Chandon, Brut Imperial, Epernay, FR. \$460*

WHITE

FALANGHINA

Bio Nifo, Taburno IT. \$260

DRY RIESLING

Kung Fu Girl, Washington, USA. \$295

PINOT GRIGIO

Cantine Monfort, Terre del Fohn, Veneto, IT. \$230

VINHO VERDE

Raza Arinto, PT. \$220

SAUVIGNON BLANC

Casa del Bosque, Casablanca Valle, Chile. \$260

CHARDONNAY

Louis Latour, Ardèche Burgundy, FR. \$240

ROSÉ

CUVEÉ

Gueissard Côtes de Provence, FR. \$300

VINHO VERDE

Raza Arinto, PT. \$220

RED

PINOT NOIR

Heritage du Conseiller, Burgundy, FR. \$230

MERLOT

Casa Madero, Valle de Parras, MX. \$300

CABERNET SAUVIGNON

Terrazas de los Andes AR. \$300

Please advise your waiter of any allergies or food restrictions before ordering. Your safety is what matter most to Fairmont Mayakoba, we strive to meet the highest quality standards, following Mexican regulations we would like to remind you that consumption of raw or undercooked food may increase your risk of foodborne illness, we leave that at your discretion. Our menus are subject to changes without previous notice. Prices are in Mexican pesos, tax included.