

LAGUNA

TRADITIONAL
MEXICAN CUISINE

TRAGOS MEXICANOS

NEGRETE

Mezcal, Red Bitter Liquor,
Lime Juice, Sugar. \$400

TROMPO PASTOR

Tequila, Chile Ancho Liquor,
Achiote Syrup, Pineapple Juice,
Sal de Gusano. \$350

CHAPULIN VERDE

Mezcal, Avocado, Mango, Chile Ancho
Liquor, Sugar, Sal de Chapulín. \$400

PARACHO MICHOACAN

Charanda, Orange Liquor,
Pineapple Juice, Citrus, Almond Orgeat,
Raspberry Liquor. \$400

EL COYOTE LOCO

Sotol, Lima, Syrup, Sparkling Water. \$400

BALANDRA

Botanics From Baja California,
White Herbs Liquor, Lime Juice, Vanilla,
Sparkling Water. \$420

— MARGARITAS —

\$235

LIME

MANGO

TAMARIND

STRAWBERRY

HIBISCUS

PASSION FRUIT



— MEZCALITAS —

\$275

LIME

MANGO

TAMARIND

STRAWBERRY

HIBISCUS

PASSION FRUIT