

The Lobby

FAIRMONT EL SAN JUAN HOTEL



• CLASSICS PERFECTED •

Classics Perfected is about collaboration, it's a selection of beautifully balanced and delectable cocktails created by Fairmont Tastemakers. It's about passion for a craft and creating a one-of-a-kind guest experience with care, dedication and expertise.



BIRDS & THE BEES • 19

The classic white wine spritzer was invented in Austria as sparkling water came into fashion. Adding a squirt, or gespritzt, of cold bubbles to a glass of wine made for a stylish summer drink. As its popularity spread through the continent and across the pond, the German gespritzt led way to 'spritzer'. This modern spritzer invokes summertime relaxation and terrace living with Grey Goose and honey, a dash of lemon for balance, and an essential spritz of soda.

Grey Goose Vodka
Honey • Lemon



MADAME FLEUR • 23

The French 75, designed by Harry MacElhone of Harry's New York Bar in Paris, was named after the French 75mm field gun used in WWI. With that warning in mind, this cocktail begins with a mix of Bombay Sapphire gin and Hennessy VS, lightened up with soothing chamomile and a float of Veuve Clicquot Yellow Label. Don't let the innocent lemon twist deceive you, this drink has power.

Bombay Sapphire Gin
Hennessy VS Cognac
Chamomile • Lemon
Veuve Clicquot



CHAI TAI • 17

While the Mai Tai is a classic rum cocktail first served at Trader Vic's in California, the Chai Tai mixes things up with Mount Gay Black Barrel rum and Botanist gin. Pineapple and lime juices provide tropical sweetness, while a dose of chai syrup adds a warm and spicy complexity. Surprising upon first sip, the original recipe is left wondering where chai has been all its life.

Mount Gay Black Barrel Rum
Botanist Gin • Chai • Pineapple
Lime • Angostura Bitters



ORANGE TRIP • 17

Before written on paper, the Whiskey Sour was created by Vice Admiral Edward Vernon of England to help calm the stomachs of sailors suffering from scurvy and seasickness. The very early version with sugar, lemon juice and whiskey was the inspiration behind this citrusy cocktail. Woodford Reserve bourbon is shaken up with the brightness of acidified orange juice and Angostura bitters, and garnished with an orange wheel.

Gentleman Jack Whiskey
Acidified Orange Juice

More Classics Perfected can be found on the next page.

• CLASSICS PERFECTED •



OLD FASHIONED, AMIGOS • 19

A book published in 1862 by Jerry Thomas, known as the 'father of American mixology', contained the first gin-based Old Fashioned recipe. The Old Fashioned known today was created in Louisville, Kentucky.

**Casamigos Reposado Tequila
Glenlivet 12 Year • Orange**



SOUL REVIVER • 18

Based on the Corpse Reviver, a drink whose popularity soared with its appearance in The Savoy Cocktail Book in 1930, this version is equally adept at livening up the mood.

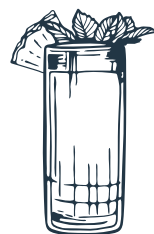
**Botanist Islay
Casamigos Blanco Tequila
Cointreau • Lillet Blanc • Blackberry
Lemon • Absinthe Rinse**



NACIONAL ROYALE • 21

The Hotel Nacional de Cuba was one of the world's most glamorous hotels in the early 20th century and its namesake cocktail is the inspiration for this drink.

**Mount Gay Black Barrel Rum
St-Germain • Pineapple • Lime
Veuve Clicquot**



DERBY BIRD • 17

Watching the birds flit about while sitting at the Aviary Bar, Kuala Lumpur was a moment in time, never to be repeated. The Jungle Bird was the bar's signature cocktail & the inspiration behind this drink.

**Woodford Reserve Bourbon
Campari • Lemon • Orange**



CARTE BLANCHE • 18

In his first novel, author Ian Fleming, writes of his protagonist, James Bond, suavely instructing a bartender to mix him a cocktail of gin, vodka and Kina Lillet. He names it The Vesper, after his love, the beautiful Vesper Lynd.

**Grey Goose Vodka
Bombay Sapphire Gin • Chardonnay**



MATERIAL GIRL • 17

Though the 'Cosmo' started making the rounds in the 80s when Madonna was photographed with one in hand at New York City's the Rainbow Room, its popularity peaked in the 90s with the advent of the television show Sex and the City.

**Botanist Gin • St-Germain
Lemon • Apple**

• ISLAND COCKTAILS •

\$17

EL SAN JUAN MARTINI

Hendrick's Gin • Momokawa Sake • Cucumber

.....

SAMMY DAVIS JR. MOJITO

Bacardi Rum • Coconut Cream • Lime

.....

RITA MORENO MARGARITA

Casamigos Tequila • Cointreau • Lime • Cucumber • Fresh Mint

.....

LIZA MINNELLI OLD FASHIONED

Don Q Rum • Woodford Reserve Bourbon • Maraschino Cherries

.....

SPA-RITA

Fresh Watermelon • Lime • Silver Tequila

• BEERS •

\$9

OCEAN LAB BLONDE ALE

OLD HARBOR COQUI

MAGNA

MEDALLA

SWEET CAROLINE

OCEAN LAB IPA

BLUE MOON

HEINEKEN

• WINE SELECTION •

SPARKLING & CHAMPAGNE	Gls	Btl
BILLECART-SALMON ROSÉ	-	375
BILLECART-SALMON BRUT	-	225
DOM PERIGNON VINTAGE 2010	-	650
GRAND SIECLE LAURENT PERRIER	-	800
KRUG 375ml	-	95
LAURENT-PERRIER BRUT France	-	145
MOËT IMPÉRIAL BRUT France	-	165
MOËT IMPÉRIAL ROSÉ France	-	250
SCHRAMSBERG BLANC DE BLANCS France	-	116
TAITTINGER BRUT RESERVE France	-	95
TAITTINGER PRESIGE ROSÉ France	-	145
TORRE ORIA BRUT Penedès	16	65
VEUVE CLICQUOT YELLOW LABEL BRUT France	36	145
VEUVE CLICQUOT ROSÉ France	-	250
VEUVE CLICQUOT LA GRANDE DAME 1998	-	700
MAGNUM CHAMPAGNE		
DOM PERIGNON ROSÉ VINTAGE 2002 1.5L	-	4000
DOM PERIGNON ROSÉ VINTAGE 2003 1.5L	-	4000
TAITTINGER COMTES BLANC 1.5L	-	1500
VEUVE CLICQUOT BRUT 1.5L	-	550
VEUVE CLICQUOT ROSÉ 1.5L	-	700
VEUVE CLICQUOT PONSARDIN CAVE PRIVEE 1980	-	1200
VEUVE CLICQUOT PONSARDIN CAVE PRIVEE 1990	-	1000
ROSÉ		
ALTA PAVINA ROSÉ Tierra de Castilla y Leon	16	64
PARALELLE 45 CÔTES DU RHÔNE France	-	68
WHISPERING ANGEL D'ESCLANS CÔTES DU PROVENCE	-	83
WHITE		
BROOKS RIESLING Willamette Valley	-	96
BOLLINI PINOT GRIGIO	14	52
CRAFTWORK SAUVIGNON BLANC	15	55
CRAFTWORK CHARDONNAY	16	57
FEL CHARDONNAY Anderson Valley	-	75
JOSEPH DROUHIN Côtes du Rhône	-	177
KIM CRAWFORD SAUVIGNON BLANC Marlborough	-	75
KING ESTATE PINOT GRIS Willamette Valley	-	79
LAGAR DE CERVERA ALBARIÑO Rias Baixas	14	52
PASCAL JOLIVET SAUVIGNON BLANC Loire Valley	-	105

• WINE SELECTION •

RED	Gls	Btl
ARZUAGA CRIANZA TEMPRANILLO Ribera del Duero	-	98
BOUSQUET MALBEC Mendoza	14	52
CAYMUS CABERNET SAUVIGNON Napa Valley	-	216
CRAFTWORK CABERNET SAUVIGNON Monterey	16	57
CRAWFORK PINOT NOIR Monterey	15	55
DUCKHORN MERLOT Napa Valley	-	86
FEL PINOT NOIR Anderson Valley	-	113
JEAN LUC COLOMBO GRENACHE/MOUVEDRE/SYRAH Côtes du Rhône	-	73
JUAN GIL MONASTRELL Jumilla	14	52
LA MAIALINA CHIANTI CLASSICO SANGIOVESE Tuscany	-	79
LOUIS LATOUR LA PROVENCE PINOT NOIR Burgundy	-	75
PÉTALOS DEL BIERZO MENCIA Castilla y León	-	62
RANCH 32 CABERNET SAUVIGNON Monterey	-	49
RUTHERFORD RANCH MERLOT Napa Valley	-	77
STAG’S LEAP ARTEMIS CABERNET SAUVIGNON Napa Valley	-	168
KOSHER		
BARON HERZOG CHARDONNAY	-	65
BARON HERZOG CABERNET SAUVIGNON	-	65

• BOTTLE SELECTION •

		Btl
GIN	AVIATION	250
	HENDRICK'S	275
	THE BOTANIST ISLAY	275
	TANQUERAY NO. 10	300
COGNAC & BRANDIES	REMY MARTIN VSOP	300
	HENNESSY VSOP	325
	HENNESSY XO	800
	LOUIS VIII ½oz ~ 175 // 1oz ~ 350 // 2oz ~ 650	6500
VODKA	ABSOLUT ELYX	280
	TITO'S VODKA	230
	GREY GOOSE	300
	KETEL ONE	275
	BELVEDERE	280
RUM	BACARDI LIGHT	250
	DON Q CRISTAL	250
	DON Q 7 YEARS	260
	BACARDI 8 YEARS	275
	BARRILITO 3 STARS	260
	DON Q GRAN RESERVA XO	330
TEQUILA	PATRÓN SILVER	250
	CASAMIGOS BLANCO	250
	CASAMIGOS REPOSADO	300
	CASAMIGOS AÑEJO	325
	DON JULIO SILVER	250
	DON JULIO REPOSADO	300
	DON JULIO AÑEJO	325
	DON JULIO 1942	999
	SAUZA AÑEJO CONMEMORATIVO	260
MEZCAL	TRES GENERACIONES AÑEJO	300
	MONTELOBOS JOVEN	275
	ILEGAL AÑEJO	375
WHISKEY	BULLEIT	260
	WOODFORD RESERVE	275
	WOODFORD RYE	280
	JIM BEAM RYE	250
SCOTCH		
	THE MACALLAN 12YR DOUBLE CASK	350
	JOHNNY WALKER BLACK LABEL	250
	JOHNNY WALKER BLUE LABEL	800
	GLENLIVET 12YR	325

• STARTERS •

HEARTS OF PALM SALAD • 21

lemon vinaigrette orange, olive crumble, pea tendrils

SPICY YELLOW FIN TUNA TARTARE • 25

asian pear, ginger, garlic togarashi, quail egg, malanga chips

ROASTED PULPO GALLEGO • 19

confit fingerling potatoes, olive aioli, egg yolk, smoked paprika

DIM SUM SAMPLER • 28

salmon belly rangoons, thai sweet chili sauce
chicken & pork potstickers, pork bao bun, kecap manis

KOREAN BBQ PORK SLIDERS • 22

“bulgogi style,” kimchi, asian pear, kewpie mayo, root vegetable chips

CHARCUTERIE BOARD • 36

house-made mostarda, pickled vegetables olives and crystal bread

Dry Cured Chorizo • Serrano Ham
Finochetta • Smoked Pork Rillettes

CHEESE BOARD • 32

guava, grapes, local fruit, and crystal bread

Drunken Goat • Local Herb & Honey whipped Mascarpone
St. Andres Triple Crème • Local Vaca Negra: Montebello

DESSERT BOARD • 28

Chocolate Decadence Cake • Macaroons
Guava Cheesecake • Coconut Almond • Chocolates

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Applicable local sales tax will be added to your check.*

• RAW BAR •

TAKO SALAD noodles, sesame-ginger, peanut, scallion 17

SPICY HAMACHI CRUDO Fresno chili, ponzu, lime zest 19

PERUVIAN CHIRASHI BOWL snapper, salmon belly, tuna, hamachi
aji amarillo, sweet potato, concha, aji dulce, XO sauce 34

• CAVIAR •

SEVRUGA CAVIAR smoked salmon, shallot, crème fraîche, capers
egg, served with Malanga chips & water crackers 240

• ROLLS •

SPICY TUNA sesame, tobiko, oshinko, garlic, aleppo 14

VEGAN kale, avocado, asparagus, tropical salsa, cashew 17

KALI crab salad, blue crab, avocado, cucumber 14

PHILLY cream cheese, togarashi, salmon roe 15

RAINBOW kali roll + snapper, hamachi, salmon, tuna 19

HAMACHI tuna, avocado, tonnato sauce, bonito 18

EL SAN JUAN pork recaíto, maduros, refrito, chicharrones 16

FIRE CRACKER spicy crab, avocado, tempura shrimp, tenkasu 19

• SASHIMI/NIGIRI •

SNAPPER tai 14

SALMON sake 12

TUNA maguro 14

YELLOW TAIL hamachi 15

**served three pieces each*

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especially if you have certain medical conditions.* Applicable local sales tax will be added to your check.*

• FAIRMONT •

LOT 35 TEA

\$7

Since 1907, Fairmont has celebrated a special blend of exceptional teas, extraordinary service and iconic venues, which together fashion an unforgettable ritual of tea unlike any other in the world. We have literally searched the world to bring you the finest, seasonal, hand-picked loose-leaf teas. This incredible journey has led to the curation of Fairmont's exciting new and exclusive luxury tea collection LOT 35.

LOT 35 teas are sustainably farmed, ethically sourced, and 100% traceable from field to cup. Our Pyramid Tea Bags are made from a plant based material (sugar cane, corn, or abaca) all of which are biodegradable.

LOT 35 is our love letter to more than 100 years of commemorating special moments and everyday indulgences over a cup of Fairmont tea. We can't wait for you to try it! Lot 35. Life Re-Blended.

CREAMY EARL GREY

ENGLISH BREAKFAST

FLORA'S BERRY GARDEN

GODDESS OOLONG

JASMINE GOLD DRAGON

JET LAG

MOJO BOOST

WATERFRONT

• CAFÉ •

ALTO GRANDE

100% Puerto Rican Coffee

6

LATTE 7

CAPPUCCINO 7

CORTADO 7

AMERICANO 7

double espresso shot +\$3