

SANTO AGAVĒ

SIGNATURE COCKTAILS

SANTO AGAVE - 16

A signature frozen cocktail defined by vibrant balance and bold flavor. Tequila blanco blends with orange liqueur, fresh lime, agave syrup, mango, and pepper syrup to create a smooth, refreshing frozen mix.

AY GUEY! - 18

A bold, handcrafted mix built on mezcal espadín, shaken with roasted pepper purée, fresh lime, agave syrup, and a serrano-chile infusion for a measured, lingering heat.

CIELITO LINDO - 18

A refined tropical cocktail, shaken until smooth with dark rum, fresh pineapple purée, pineapple juice, agave, lime, and a touch of Campari for structure.

EL BESO DE FRIDA - 14

Crafted with tequila blanco and our house-made hibiscus syrup, then brightened with lime and agave before being shaken briskly to awaken the aromas.

SEÑORITA - 18

A beautifully layered sour featuring mezcal espadín, Aperol, lychee purée, and lime. Expertly shaken to aerate the blend.

EL VELVET - 16

A smooth and richly textured sour built on Ezra bourbon, fresh lime, simple syrup, and crème de cassis. Shaken until silky.

JARDÍN VERDE - 14

A crisp, botanical refresher combining pear vodka, elderflower liqueur, cucumber syrup, and simple syrup, lightly shaken and finished with tonic water for bright effervescence.

PALOMA ROSA - 16

A refined twist on a timeless classic. Aperol, blood orange, agave syrup, and Angostura bitters are blended and topped with crisp Zonin Prosecco.

PASSION FRUIT COLLINS - 14

A bright and aromatic Collins crafted with pear vodka, amaretto, lemon, and passion fruit. Shaken to achieve a silky texture.

MATCHA MARTINI - 18

A rich, modern martini prepared with vodka, heavy cream, white crème de cacao, and crème de menthe, then shaken until velvety and perfectly chilled.

MEXICAN MULE - 16

A bold reinterpretation of the classic Mule. Tequila blanco forms the base, elevated with elderflower liqueur, fresh lime, agave syrup, and a generous pour of ginger beer.

ROJO AMANECER - 16

A signature creation blending tequila blanco with hibiscus syrup, agave, and a house-made beet syrup that provides a naturally vibrant color and earthy-sweet depth.

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EDEN - 19

A bright and modern sour crafted with pear vodka, sour apple, lime, and apple purée. Shaken vigorously.

NEW YORK SOUR - 14

A timeless whiskey sour elevated with a graceful red wine float. Built with fresh lime, simple syrup, and shaken to a frothy finish.

GUAVA SPRITZ - 16

A refreshing all-season spritz blending elderflower liqueur, guava syrup, and lime, finished with a lively pour of Zonin Prosecco.

CHINGÓN SPRITZ - 16

A spirited twist on the beloved spritz. Aperol, blood orange, agave syrup, and Angostura bitters are harmonized and topped with crisp Zonin Prosecco.

BLACK MARGARITA - 18

A bold reimagining of the traditional margarita. Tequila reposado is combined with fresh agave, sugar cane, coffee liqueur, lime, and orange juice to create a rich and layered profile with oak warmth and surprising depth.

OAXACA OLD FASHION - 22

A timeless favorite reimagined with tradition. Tequila reposado and mezcal are stirred slowly with agave syrup and a touch of Angostura bitters, allowing the spirits' oak, smoke, and natural sweetness to harmonize.

CARAJILLO - 14

A beloved classic from Mexico, elevated with a dash of tequila and blended with Licor 43, espresso, and heavy cream. Shaken until silky.

INDIO - 16

A decadent espresso cocktail combining mezcal espadín, Frangelico, coffee liqueur, heavy cream, and freshly pulled espresso.

MEXICAN NEGRONI - 16

Our reinterpretation of the iconic Negroni—crafted with mezcal espadín, Campari Bitter, sweet vermouth, and a hint of coffee liqueur. Stirred until perfectly chilled.

MOCKTAILS

LAVENDER - 8

STRAWBERRY - 8

MR. GREEN - 8