

# COCTELES

<b>VERANO NUBLADO</b> .....	21 <sup>00</sup>
Vodka, Midori, lemon juice, rosemary syrup, club soda, egg white.	
<b>DOÑA CARMEN</b> .....	20 <sup>00</sup>
Gin, St. Germain, butterfly pea flower syrup, cucumber, lime juice, club soda.	
<b>MANGO HURRICANE</b> .....	20 <sup>00</sup>
Dark rum, Aperol, lime juice, mango puree, ginger beer.	
<b>NOCHE DE DÍA</b> .....	20 <sup>00</sup>
Mezcal, lime juice, pineapple juice, simple syrup, Ceniza del Volcán Popocatepetl.	
<b>CHISME PICANTE</b> .....	20 <sup>00</sup>
Mezcal, Chinola, Ancho Reyes, carrot juice, lime juice, agave, spicy bitters.	
<b>PALOMA DE JARRITO</b> .....	20 <sup>00</sup>
Mezcal or tequila, fresh lime juice, agave, grapefruit jarrito, hibiscus salt.	
<b>MEZCALINI</b> .....	20 <sup>00</sup>
Mezcal, dry vermouth, flavored puree (mango, peach, strawberry), lime juice.	
<b>DON RAFAEL</b> .....	20 <sup>00</sup>
Tequila infused-Chile de Árbol, tamarind, Orgeat, lime juice.	
<b>MAIZ MAMI</b> .....	20 <sup>00</sup>
Tequila, Nixta, lime juice, corn puree, cinammon.	
<b>ANTONIO'S FAVORITE</b> .....	22 <sup>00</sup>
Don Julio 70, Cointreau, agave, lime juice, orange juice, jalapeño.	
<b>LA PRIMA ROSA</b> .....	20 <sup>00</sup>
Tequila, red bell pepper syrup, fresh lime juice.	
<b>TALL OAXACA</b> .....	22 <sup>00</sup>
Macallan 12, yuzu, agave, apple juice.	

At Hacienda Ramirez Cruz, each cocktail exemplifies our commitment to craftsmanship and tradition. Ingredients are meticulously selected and sourced from fertile lands, ensuring unparalleled freshness and quality. Our skilled bartenders artfully blend these elements to create drinks that embody our rich heritage, making every sip a celebration of our storied history and cherished values.

