



## COCKTAIL DRINKS

**\$13** ALL COCKTAILS

### PADRE NUESTRO

DON JULIO REPOSADO, MEZCAL, AGAVE, MOLE BITTERS, ANGOSTURA BITTERS

### EL SWIZZLE

ZACAPA 23, GUAVA PUREE, LIME JUICE, HONEY SYRUP MUDDLE MINT

### TALK TO GOD

HAVANA CLUB, EL SANTO TIKI BLEND, LIME JUICE, HIBISCUS CHAMONILE TEA REDUCTION

### SANTERIA

MAESTRO DOBEL DIAMANTE, LYCHEE PURE, COCONUT WATER

### TRIP TO HEAVEN

BELVEDERE VODKA, PASSION FRUIT, MANGO, LIME, JALAPENO ELIXIR

### DIABLO

VOLCAN BLANCO, FRESH LIME JUICE, AGAVE, SAGE, PINAPPLE, CHOLULA HOT SAUCE

### AVE MARIA

SCRUM COVEN, SANGRIA, VERDITA

### SANTO PECADO

UNION, JICAMA, WATERMELON JUICE, MEXICAN PEPPER REDUCTION, CBD

### LA SANTA

KETEL ONE, LIME JUICE, BLUEBERRY REDUCTION, AQUA FABA

## APPETIZERS

### TU"VER"CULOS

**\$5** CRISPY YUCA AND PERUVIAN POTATOES W/ SMOKY TOMATO AIOLI

### GUACAMOLE

**\$7** HOMEMADE GUACAMOLE WITH FRESH FRIED CHIPS

### MOJO PORK TOSTONES

**\$9** TWICE FRIED PLANTAINS TOPPED W/ MOJO PORK AND CREAMY CILANTRO MAYONNAISE



### GYOZA SKIN TOSTADITA TRIO **\$12**

OCTOPUS W/ CHIMICHURRI, CORN-BLACK BEAN PICO DE GALLO SALSA W/ CREAMY CILANTRO MAYONNAISE AND MOJO PORK W/ CHIPOTLE AIOLI

## TAPAS

### COLD | HOT



### MEXICAN CEVICHE **\$15**

SHRIMP AND BAY SCALLOPS IN A SPICY CITRUS TOMATO SAUCE

### TUNA TARTARE **\$15**

DICED SUSHI GRADE TUNA W/ CHILI GARLIC DRESSING, AVOCADO SERVED WITH CHIPS



### ROCK SHRIMP CREAMY SPICY **\$15**

CRISPY ROCK SHRIMP TEMPURA STYLE W/ CREAMY SPICY SAUCE

### CRISPY CALAMARI **\$14**

SALT & PEPPER CALAMARI W/ POBLANO CHILI AIOLI

### ALAMBRE SKEWERS

#### BEEF **\$7**

CHURRASCO TOPPED WITH CHIPOTLE GUAVA SAUCE AND CILANTRO

#### CHICKEN **\$6**

TRADITIONAL HOMEMADE MEXICAN MOLE MARINADE AND CILANTRO

#### FISH **\$7**

FISH TOPPED WITH SPICY TOMATILLO SALSA

### EL SANTO SALAD **\$15**

THE DESCRIPTION OF THE COLD SALAD IS: GREENS, AVOCADO, TOMATO IN A SPICY CILANTRO VINAIGRETTE, PICKLED JICAMA, TOPPED WITH QUESO FRESCO.

CHICKEN \$2.50  
BEEF \$3.25  
SHRIMP \$4.00

## ENTRÉES

### GRILLED CHURRASCO W/CRISPY POTATOES **\$21**

SERVED W/ SALSA CRIOLLA

### PESCADO A LA TALLA **\$24**

WHOLE BONELESS BRANZINO W/ SALSA VERDE Y ROJA A LA TALLA SERVED W/ HOUSE SALAD

### CHICKEN FAJITAS **\$19**

TRADITIONAL TEX-MEX, SAUTÉ PEPPER & ONIONS, TOPPED WITH AVOCADO, MEXICAN CREAM, SPICY SAUCE AND SIDE OF FLOUR TORTILLAS

## SIDES

-MEXICAN RICE **\$4**  
-REFRIED BLACK BEANS **\$4**  
-GRILLED ½ ELOTE **\$4**  
-MIX VEGGIES **\$5**

## DESSERT

CHURROS & ICE CREAM WITH DULCE DE LECHE **\$10**

18% SERVICE CHARGE ON ALL ORDERS  
"CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS."



## TEQUILA

Don Julio 1942 1.5 LT	\$1750
Don Julio 1942	\$750
Don Julio 70th	\$475
Don Julio Añejo	\$400
Don Julio Reposado	\$375
Don Julio Blanco	\$350
Maestro Dovel Diamanté Cristalino	\$350
Maestro Dovel Diamanté Cristalino 1.5LT	\$650
Clase Azul Reposado	\$750

## VODKA

Belvedere	\$ 325
Belvedere Smogory	\$ 400
Belvedere 1.5l	\$ 625
Ketel One	\$ 350
Grey Goose	\$ 350
Grey Goose 1.5l	\$ 650
Stoli Elite	\$ 450
Titos	\$ 350
Titos 1.5l	\$ 650
Greek Lightning	\$ 300

## RUM

Zacapa Xo	\$ 475
Zacapa 23	\$ 350
Santa Teresa	\$ 350
Havana Club Anejo	\$ 300

## CHAMPAGNE & MORE

Dom Perignon Vintage Brut	\$ 550
Dom Perignon Vintage Brut 1.5l	\$1,350
Veuve Clicquot Yellow Label Brut	\$ 325
Veuve Clicquot Yellow Label Rose	\$ 375
Veuve Clicquot Rich Brut	\$ 375
Veuve Clicquot Brut 1.5l	\$ 600
Moet & Chandon Imperial Brut	\$ 325
Moet & Chandon Nectar Rose Luminous	\$ 400
Moet & Chandon Nectar Rose 1.5l	\$ 690

## 5BTLS

\$2,500

\$1,500

\$1,500

\$1,900

## SCOTCH & MORE

Johnny Walker Blue Label	\$ 690
Johnny Walker Black Label	\$ 350
Buchanan's 18	\$ 425
Buchanan's 12	\$ 350
Macallan 12	\$ 425
Glenlivet 12	\$ 400
Chivas Regal 12	\$ 350
Hennessy VS	\$ 375
Couvousier VS	\$ 375

## GIN

Hendrick's	\$ 355
Bombay Sapphire	\$ 330
Tanqueray	\$ 330