

MOZZA MARE

CASUAL BEACH GOURMET

RIVIERA MULE \$130

Mezcal, jengibre, limón, ginger ale y albahaca
Mezcal, ginger, lemon, ginger ale and basil

MEZCAL AL PASTOR \$130

Mezcal, chile serrano, cilantro, pepino y piña
Mezcal, serrano pepper, cilantro, cucumber & pineapple

MANZANA EXÓTICA \$130

Ron, manzana, albahaca, limón y ginger ale
Rum, apple, basil, lemon and ginger ale
Ron Barceló | Barcelo rum \$210*

RED SNAPPER \$130

Vodka, Controy, frutos rojos, limón y jarabe
Vodka, Controy, berries, lemon and syrup
Vodka Grey Goose | Grey Goose vodka \$190*

PACIFIC TREASURE \$140

Ginebra, albahaca, limón, azúcar y amargo de angostura
Gin, basil, lemon, sugar and angostura bitters
Ginebra Hendrick's | Hendrick's gin \$215*
Ginebra Monkey 47 | Monkey 47 gin \$325*

TUBA \$130

Ron, shrub de coco y manzana
Rum, coconut and apple shrubs
Ron Barceló | Barcelo rum \$210*

TEPACHE MOZZA \$130

Tequila, jugo de piña, vinagre, azúcar y limón
Tequila, pineapple juice, vinegar, sugar and lemon
Tequila Herradura Añejo \$185*
Tequila Herradura Reposado \$190*

MENU BY *Israel Diaz*

Todos nuestros cócteles son servidos con 45 ml = 1.5 oz. destilado. El abuso en el consumo de este producto es nocivo para la salud. *Estas bebidas no forman parte del todo incluido (aplica cargo extra). Los precios establecidos en el presente menú son aplicables únicamente para huéspedes que no contrataron el paquete todo incluido. Precios en pesos mexicanos (MXN). IVA incluido. | All of our cocktails are 45 ml = 1.5 oz. distilled. Abuse of this product is harmful to your health. *Drinks at an additional cost. The established prices in the present menu apply only for clients that didn't buy our packages or plans that include meals. Prices are in Mexican pesos. Tax included.