

# NIDO

## SAKE SELECTION

### BY THE GLASS (120 ml)

NAMI BLEND, MEXICO | \$19

NAMI JUNMAI 55, MEXICO | \$26

MURAI FAMILY NIGORI GENSHU, JAPAN | \$27

YOSHINOAWA GENSEN KARAKUCHI, JAPAN | \$28

YOSHINOAWA ECHIGO JUNMAI, JAPAN | \$31

NAMI JUNMAI DAIGINJO 40, MEXICO | \$33

### BY THE BOTTLE (720 ml)

MURAI FAMILY NIGORI GENSHU, JAPAN | \$143

YOSHINOAWA GENSEN KARAKUCHI, JAPAN | \$109

YOSHINOAWA ECHIGO JUNMAI, JAPAN | \$119

MURAI JUNMAI GINJO SUGIDAMA, JAPAN | \$122

YOSHINOAWA GOKUJO GINJO, JAPAN | \$169

MURAI FAMILY DAIGINJO, JAPAN | \$357

YOSHINOAWA DAIGINJO, JAPAN | \$394

### BY THE BOTTLE (300 ml)

MURAI NIGORI GENSHU, JAPAN | \$64

MURAI TANREI JUNMAI, JAPAN | \$62

## WINE BY THE GLASS

### CHEERFUL BUBBLES (150 ml)

PROSECCO | \$24

CHAMPAGNE VEUVE CLIQUOT BRUT | \$33

DOM PÉRIGNON, 2010 | \$99

### WHITE WINE (150 ml)

CHARDONNAY CASA MADERO, MEXICO | \$13

SAUVIGNON BLANC ROGANTO, MEXICO | \$16

BLEND DE COTE INÉDITO, MEXICO | \$20

### ROSÉ WINE (150 ml)

CASA MAGONI BLEND ROSÉ, MEXICO | \$20

### RED WINE (150 ml)

BLEND MONTE XANIC CALIXA, MEXICO | \$20

BLEND ROGANTO PÍCCOLO, MEXICO | \$22

CABERNET SAUV ANXELIN, MEXICO | \$25

## SIGNATURE COCKTAILS (355 ml)

CAFÉ PERUANO | \$18

Pisco Barsol Acholado, Grapefruit Juice

Homemade Falernum, Coffee Liqueur

WASABI COCKTAIL | \$23

Togouchi Whisky, Homemade Falernum, Lychee Sake,

Licor 43

EL DORADO | \$28

Crystal Head Vodka, Lime, Corn Syrup, Galiano

APERITIF "8" | \$18

Bacardi Rum 8, Togouchi, Thyme Oil, Olive Brine Syrup

CHILCANO | \$18

Pisco Barsol Acholado, Lime Juice

Ginger Ale Seasonal Fruit

BOULEVARDIER | \$16

Bourbon, Nami Sake, Campari & Frangelico Liqueur

CORIAN FRESH | \$18

Pisco, Mango Shrub, Cilantro

## NON-PROOF COCKTAILS (355 ml)

VERDE BAJA SUR | \$10

Green Tea, Peppermint Leaves, Green Apple Fresh Lime

BUBBLY STRAWBERRY | \$10

Casero Strawberry Jam, Kiwi, Sprite

GINGER GREEN | \$10

Cucumber, Lime, House Ginger Beer, Peppermint Leaves

RUBY FLAME | \$10

Charcoal Grilled Pineapple, Grapefruit, Lime



## IMPORTED & LOCAL BEER

(355 ml)

CORONA | \$7

VICTORIA | \$7

NEGRA MODELO | \$7

PACIFICO | \$7

## MEXICAN ARTISAN BEER

(355 ml)

MINERVA, PALE ALE | \$10

COLIMITA, LAGER | \$10

BAJA BREWING, ESCORPIÓN NEGRO,

DARK ALE | \$10

## FORGOTTEN SPIRITS

### MEZCAL (60 ML)

MONTELOBOS JOVEN, ESPADÍN | \$17

BARRO DE COBRE, ESPADÍN | \$17

ESPIRITU LAURO, TOBALÁ | \$49

CLASE AZUL GUERRERO, PAPALOTE | \$123

### TEQUILA (60 ML)

DON JULIO BLANCO | \$16

DON JULIO REPOSADO | \$18

DON JULIO 70 | \$22

DON JULIO AÑEJO | \$29

DON JULIO 1942 | \$57

CLASE AZUL PLATA | \$36

CLASE AZUL REPOSADO | \$50

CLASE AZUL AÑEJO | \$175

RESERVA DE LA FAMILIA | \$55

HERRADURA SELECCIÓN SUPREMA | \$75

CASA AMIGOS BLANCO | \$17

CASA AMIGOS REPOSADO | \$20

CASA DRAGONES BLANCO | \$32

CASA DRAGONES AÑEJO | \$60

CASA DRAGONES JOVEN | \$80

VOLCÁN DE MI TIERRA BLANCO | \$29

VOLCÁN DE MI TIERRA CRISTALINO | \$41

PATRÓN PLATA | \$16

PATRÓN REPOSADO | \$18

PATRÓN ROCA | \$20

PATRÓN BORDEAUX | \$160

### SOTOL, RAICILLA & POX (60 ML)

POX SIGLO CERO | \$13

RAICILLA LA VENENOSA | \$22

SOTOL FLOR DEL DESIERTO | \$24

## SPIRITS

### WHISKEY (60 ML)

JW BLACK LABEL | \$18

JW BLUE LABEL | \$73

GLENFIDDICH 12 YRS | \$17

CROWN ROYAL | \$14

JACK DANIELS | \$14

JACK DANIELS SINGLE BARREL | \$17

CHIVAS 18 | \$24

CHIVAS 12 | \$13

GLENMORANGIE 10 YRS | \$17

MAKER'S MARK | \$15

BULLEIT | \$13

### COGNAC (60 ML)

HENNESSY V.S.O.P | \$17

REMY MARTIN 1738 | \$27

### RUM (60 ML)

BOTRAN 12 YRS | \$12

ZACAPA 23 YRS | \$25

HAVANA CLUB 7 YRS | \$17

BACARDI 8 AÑOS | \$18

BACARDI CARTA BLANCA | \$13

VALDEFLORES BLANCO | \$16

PLANTATION BLANCO | \$14

PLANTATION DARK PINEAPPLE | \$34

### VODKA (60 ML)

CRYSTAL HEAD | \$28

GREY GOOSE | \$17

ZUBROWKA | \$17

BELUGA NOBLE | \$27

BELVEDERE | \$17

KETEL ONE | \$16

ABSOLUT ELYX | \$22

ABSOLUT | \$13

TITO'S | \$18

### GIN (60 ML)

BOMBAY SAPPHIRE | \$16

TANQUERAY 10 | \$19

HENDRICKS | \$19

MONKEY 47 | \$44

THE BOTANIST | \$22

BEEFEATER | \$15

BULLDOG | \$18

## APERITIFS & DIGESTIVES (60 ml)

Amaretto | \$10

Chambord | \$10

Aperol | \$10

St. Germain | \$12

Licor 43 | \$10

Licor Chile Reyes Verde | \$10

Licor Chile Reyes | \$10

Cinzano Rosso | \$10

Cointreau | \$10

Sambuca Blanco | \$10

Sambuca Black | \$10

Baileys | \$10

Vermouth Dolin Dry | \$10

Campari | \$10

Grand Marnier Rouge | \$10

Fernet | \$10

Chartreuse Verde | \$14

*Prices are in US dollars, 16% local Tax and a 15% Service Charge are included  
For payments in national currency please consult valid exchange rate at front desk*