

Specialty cocktails



EXPAT

A twist on the manhattan fit for a 1920's expatriate comprised of Redemption rye whiskey, Atlantico rum, raisin syrup and Cocchi Di Torino vermouth with Angostura aromatic and orange bitters 18

FLOR DE LA PIÑA

A lovely and floral mix of Espolon Blanco tequila, hibiscus-habanero syrup, fresh lime and pineapple balanced with sage and orange bitters 15

F.W. MARGARITA

This play on the margarita is slightly sweet and spicy with Espolon Blanco tequila, fresh lime, fresno chili, fresh pressed watermelon juice and orange bitters with cilantro 16

OAXACAN DAIQUIRI REFINED

A daiquiri made strictly for closers – Bacardi 8yr rum, Dolin Blanc vermouth, fresh lime and rosemary with Spanish cava and El Silencio Espadin mezcal 16

OLD PAL THOMAS IN VENEZUELA

Diplomatico Reserva rum, Noilly Pratt vermouth, Campari and Jerry Thomas' Own Decanter Bitters 17

NAZCA WINTER

Our version of the Peruvian pisco sour served in a specialty vessel with Barsol Pisco Quebranta, fresh lime, egg white and aromatic bitters accompanied by cinnamon scented fog created by sublimating dry ice 20

TAMARIND GUAVA COLADA

Our hand-shaken version of the piña colada with Appleton Estate Signature Blend rum, fresh lime, tamarind and coconut cream with guava nectar 16

SOME LIKE IT HOT

This liberal spin on the margarita starts off sweet and finishes spicy, made with Espolon Reposado tequila, fresh lime juice and papaya jam with scotch bonnet peppers 15

RHUM NEW FASHIONED

Chica's old fashioned made with rum Clément Select Barrel and Mexican coke reduction with aromatic and orange bitters 15

PRIMAVERA

A sparkling starter reminiscent of spring made with Spanish cava, elderflower liqueur and pink peppercorn infused Espolon Reposado tequila topped with diva cucumber foam 16

LA LUNA DE SANGRE

A bold and savory twist on Brazil's caipirinha with Leblon Cachaca, roasted yellow pepper and fresh lime with a red wine float 16

GRILLED POBLANO PRESIDENTE

We added a savory note to this classic with salted and grilled poblano peppers infused into the Dolin Blanc vermouth mixed with Bacardi Silver, Pierre Ferrand Dry Curaçao and housemade pomegranate syrup balanced with orange bitters 15



Toda la experiencia

21 Year Jamaican Rum | 50 Year Jamican Rum

This is a deconstructed version of our tamarind guava colada, meant to showcase the spirit alone and cultivate a deeper appreciation for the dedication and years of maturation it requires to create them 60-950

Please see designated card for progression experience

Handcrafted classics

MARGARITA

Espolon Blanco tequila, fresh lime, agave, fresh orange juice 16

MOJITO

Bacardi Silver, mint, fresh lime 16

CAIPIRINHA

Leblon Cachaca, fresh lime 16

PISCO SOUR

La Diablada Pisco, egg white, fresh lime and aromatic bitters 18

DAIQUIRI

Bacardi Silver, Fresh Lime 16

Try one of our handcrafted classics with your favorite fruit: blackberry, raspberry, mango, passion fruit, strawberry, watermelon, roasted yellow pepper, or white peach



Sangrias

SANGRIA MANZANA

Our light, bright and beautiful apple sangria made with housemade apple brandy, fresh apple, lime, pineapple and white wine finished with basil and shaved strawberry 16

SANGRIA ZARZAMORA

Chica's blackberry sangria made with a beautiful red wine, fresh lemon, blackberry, raspberry, fresh cara cara oranges and Plantation 5yr Rum finished with orange bitters 16

Spanish gin tonics

PEPINO SANDIA

The Botanist Dry Gin and Fever Tree Indian Tonic with cracked juniper berry, watermelon ice cubes, an English cucumber ribbon and fresh mint 18

REGALIZ DE FRESA

The Botanist Dry Gin and Fever Tree Indian Tonic with shaved strawberry, star anise, lemon oil and tarragon 16