

## COCKTAILS TRADICIONALES

<b>PISCO SOUR</b>	13
La Caravedo 'pisco puro' mixed with lime juice, sugar and egg whites, served up, topped with a dash of bitters and a squeeze of key lime	
<b>CAIPIRINHA</b>	13
Novo Fogo cachaça organica shaken with muddled limes and cane sugar, served on the rocks	
<b>PIÑA COLADA</b>	12
pineapple amber rum blended with fresh crushed pineapple, coconut milk and sugar, served frozen, topped with Gosling's Black Seal rum and coconut shavings	
<b>MARGARITA</b>	13
El Tesoro Platinum tequila shaken with fresh squeezed lime juice, lime zest and triple sec, served on the rocks with a salt rim	
<b>DAIQUIRI NATURAL</b>	11.5
Matusalem Platino rum shaken with zested lime juice and cane sugar, served up, misted with maraschino liqueur	
<b>MOJITO</b>	11.5
white rum shaken with fresh squeezed lime juice, mint and cane sugar, served tall with a sugar cane spear	

### BARTENDER'S CHOICE

#### EL CONDOR 14

Eagle Rare Bourbon and Clear Creek Pear Brandy shaken with lemon, pear purée, Amargo Chunchu Peruvian bitters and lemongrass. Served up.

*Featuring fresh flavors of pear combined with the warming effects of bourbon and the sweet spices of Peruvian bitters, this winter inspired cocktail is a fun alternative to traditional winter libations. We name this drink El Condor in honor of the sacred bird of the Incas that was thought to be the messenger between earth and the heavens. The condor transported the spirits of the dead to the afterlife with its mighty wings and is featured prominently in the art and architecture of the Incas. While the condor of Inca antiquity carried the spirits of the dead, our El Condor is meant to lift the spirits of the living.*

### NOVOANDINOS

<b>SACSAYHUAMÁN</b>	13
habaero pepper vodka shaken with pureed passionfruit and cane sugar, served up with a sugar rim and cilantro leaf garnish	
<b>AHUMADO DE PEPINILLO</b>	14
a zesty twist on the Pisco Sour: pisco shaken with muddled cucumber, mezcal, egg whites, fresh squeezed lime juice, cane sugar and a pinch of salt. Served on the rocks with a slice of cucumber	
<b>EL IMPOSTOR</b>	14
Hendrick's gin, Aperol, lime, egg whites and Peychaud's shaken and strained; a cocktail masquerading as a pisco sour. Substitute La Caravedo Torrontél pisco, add 1	
<b>RON Y KIÓN</b>	12
roasted ginger rum shaken with fresh squeezed grapefruit juice, lime juice and cane sugar, served up with a cardamom-sugar rim	
<b>EL ANTICUADO</b>	12.5
Buffalo Trace bourbon lightly infused with Nossa Familia <i>Selva Andina</i> coffee beans and mixed with a citrus <i>chancaca</i> syrup, served on the rocks with an orange peel	
<b>MOJITO DE PIÑA</b>	12
pineapple amber rum shaken with fresh crushed pineapple, lime juice, basil and cane sugar, served tall	
<b>HECHICERO</b>	12.5
<i>cinchona</i> and elderflower tonic served over ice with Capurro pisco, muddled cucumber and fresh citrus peel	