THE BEST PART!

Things got interesting

PAPA RONCÓN, El coctel amarimbao
Romero y Sons Rum (9 years), coconut milk, roasted maqueño, chocolate bitters.

SHAKAIM, Protector de la Selva
Puruná Guayusa Gin, dry vermouth, amazonian syrup, passion fruit, cacao mucilage.

EL RUISEÑOR DE AMÉRICA, 5 centavitos de felicidad
Pitahaya Drakon distillate, orange liqueur, taxo juice, orange blossom foam.

MÁS SABE EL DIABLO POR HUMA QUE POR DIABLO
Romero y Sons Rum 9 years, andean chicha Somos and sweet spices.

$13

The favorites

FRESCASO TE PEGAS UN FRESCASO
Gin infused with ataco, lemongrass, orange peels.

KARISHINA, LA AMANTE DEL VINO
Blend of wines, golden berries shrub, rose perfume.

TIKIS MIKIS
Romero y Sons Rum 9 years, citrus juice, all spice, falernum SOMOS.

AMANTES DE SUMPA
SUMAX cocoa liquor, mandarin lemon, ginger soda.

MISKE AHUMADO, LA HERENCIA
Miske Silver (Casa Agave), ginger beer, orange liquor, palo santo smoke.

CANELAZO CLÁSICO (HOT)
333 cane distillate, naranjilla juice, sweet spices, citrus fruits.

38 QUE NO JUEGA (COLD)
Our clarified version of canelazo.

$13

Give me something strong

EXPERIENCIA INTI RAYMI
A five-course experience that honors the harvestand our Andean vision.

$20

MONTUBIO, our version of a Negroni
Cruz Loma Gin, Peanut Infused Campari, Rosso Vermouth.

AMORFINO, un verso líquido
Whiskey, caramel and coffee liqueur, citrus bitters.

LAS PENAS CON CACAO SON MENOS
Whiskey, chocolate liqueur, chocolate bitters, mucilage and nibs.

SACHA RUNA
Cruz Loma Gin, dry cacao vermouth, Mama Negra herbal liqueur, pickled eugenias.

$16

EXPERIENCIA CORAZÓN DEL MISKE
Four-course experience, featuring different flavor profiles derived from Ecuadorian Andean agave.

$15

Ferments and beer

NUESTRA KOMBUCHA
Seasonal kombucha.

CHICHA LA TRADICIÓN DE NUESTROS ANCESTROS
Ritual: Rice, chamomille, lemongrass, lemon verbena, arrayán, cola de caballo, guava, claudia and guaytambo..
Amazónica: Cassava, passion fruit, chonta fruit and guayusa.
Andina: Pineapple peels and corn.

BEER
Bandidos Brewing: IPA, Cream Ale, Stout.
Tres monjes: Tripel, Ambar.

$6

All products used support local suppliers. Prices include a 10% service charge and 15% VAT.

NO ALCOHOL IS ALSO COOL

CHULLA QUITEÑO: Babaco, strawberry syrup, sweet spices, roses.
COLORADA: Hibiscus flower and pineapple.
MANUELITA SAENZ: Passion fruit and golden berry.

$5

SODAS BY SOMOS: *Ask for our different options*
Fruit shrub + sparkling water
SPECIALS
KURY: Ecuadorian cocoa juice.
HOUSE JUICE: Tangerine juice.
MAKAY: Sparkling guayusa tea.

$5

MOCKTAILS

CACAO TEA: Lemon mandarin and syrup. COTOA
SELVATICO: Lemon, and ginger soda.
HORCHATA SPRITZ: Horchata infusion, spices.
ROOT – EARTH : Cinnamon, orange, carrot.
WAK'A – FIRE: Guava, strawberry, and jalapeño shrub, grapefruit imperial.

$8

$12

ETER - SPIRIT: Specialty coffee cold brew, tonic, mandarin foam.
SACRED - AIR: Pu-erh tea infusion, cacao juice, palo santo smoke

$12