3 AMIGOS
LATIN AMERICAN GASTRONOMY

COCKTAIL MENU

Latin American

*Flavored options available — Choose your flavor twist: passion fruit, strawberry, coconut, or pineapple.

- **House Margarita** — 10.50 / **Flavored** 12.50*
  (México) Classic blend of tequila or mezcal, fresh lime, orange, and agave.
- **Pisco Sour** — 12.50
  (Chile) Smooth and tangy blend of pisco, lime, simple syrup, and egg white.
- **Sangría** — 12.50*
  A fruity, refreshing mix of red wine, citrus, and frutita.
- **Piña Colada** — 13.00
  (Puerto Rico) Tropical mix of rum, creamy coconut, condensed milk and sweet pineapple juice.
- **Mojito** — 12.50 / **Flavored** 14.50*
  (Cuba) A refreshing combination of rum, lime, fresh mint, sugar syrup, and Topo Chico.
- **Brazilian Caipirinha** – 12.50 / **Flavored** 14.50*
  (Brazil) Refreshing cocktail made with cachaça, lime, angostura and agave.

Autor

- **Patagonian Breeze** — 15.00
  Pisco mixed with herbal liqueur, lemon, and a silky egg white finish.
- **Away Vana** — 16.00
  Vodka shaken with pineapple purée, lavender syrup, and topped with ginger beer.
- **El Elegante** — 16.00
  Whiskey combined with apple, rosemary syrup, and a touch of Angostura bitters.
- **La Catrina** — 16.00
  Arette Blanco tequila with grapefruit, lime, agave, Champagne, and a splash of Topo Chico.
- **Xolotl** — 17.00
  A bold and smoky blend of gin, mezcal, Campari, fresh lime, and a house-made hibiscus–morita syrup.

MOCTELES

Non-Alcoholic

- **Margarita Virgen** — 8.00
  A refreshing blend of strawberry, pineapple, and agave syrup and Topo Chico.
- **Mojito** — 9.00
  A refreshing combination of lime, fresh mint, sugar syrup, and Topo Chico.
- **Xolotl** — 10.00
  Hibiscus infused with a touch of chile morita syrup, balanced with Topo Chico.

SPIRITS MENU

TASTING FLIGHTS

- **Tequila Flight** — 20.00
  Three 1 oz Samples from a selection of tequila.
- **Mezcal Flight** — 30.00
  Three 1 oz Samples ours from a selection of mezcal.

Mezcal

MEZCAL SHOT (2 oz)

Mezcal is a traditional Mexican spirit made from agave, often known as tequila's smoky cousin. Its roots go back hundreds of years, when indigenous communities distilled agave to create this unique drink. Every sip carries the flavors of fire, earth, and tradition — a true taste of Mexico's heritage.

- **Fidencio Clásico** — 10.00
  Maguey: Espadin. Origen: Santiago Matatlán, Oaxaca.
- **Fidencio Pechuga** — 20.00
  Maguey: Espadin. Origen: Santiago Matatlán, Oaxaca.
- **Fidencio Tepextate** — 25.00
  Maguey: Tepextate. Origen: Santiago Matatlán, Oaxaca.
- **Fidencio Tobala** — 25.00
  Maguey: Espadin. Origen: Santiago Matatlán, Oaxaca.
- **Real Minero Espadin** — 18.00
  Maguey: Espadin. Origen: Santa Catarina Minas, Oax.
- **Real Minero Pechuga** — 30.00
  Maguey: Espadin. Origen: Candelaria Yegole, Oaxaca.
- **Real Minero 2 Magueyes** — 25.00
  Maguey: Espadin. Origen: Candelaria Yegole, Oaxaca.
- **Rey Campero Espadin** — 18.00
  Maguey: Espadin. Origen: Candelaria Yegole, Oaxaca.
- **Rey Campero Mexicano** — 20.00
  Maguey: Mexicano. Origen: Candelaria Yegole, Oaxaca.
- **Rey Campero Jabali** — 25.00
  Maguey: Convallis. Origen: Candelaria Yegole, Oaxaca.
- **Rey Campero Pechuga de Codorniz** – 25.00
  Maguey: Espadin. Origen: Candelaria Yegole, Oaxaca.

Tequila

TEQUILA SHOT (2 oz)

Tequila is Mexico's signature spirit, crafted exclusively from blue agave grown in Jalisco. With roots in ancient agave fermentation rituals, it has become a world-renowned symbol of Mexican heritage. Smooth, bold, and versatile — tequila carries the spirit of Mexico in every glass.

*(Silver Tequila) – Clear and unaged, bottled right after distillation or rested briefly in stainless steel. Bright and crisp flavors.

*(Rested Tequila) – Aged in oak barrels for 2–12 months. Smooth and slightly mellow.

*(Aged Tequila) – Matured in oak barrels for 1–3 years. Rich, complex, and silky.

*(Extra Aged Tequila) – Aged in oak barrels for over 3 years.

- **Arette Blanco** — 12.00
  (Silver Tequila)
- **Arette Reposado** — 15.00
  (Rested Tequila)
- **Arette Añejo** — 20.00
  (Aged Tequila)
- **Arette Extra Añejo** — 30.00
  (Extra Aged Tequila)
- **Authentico Blanco** — 10.00
  (Silver Tequila)
- **Authentico Reposado** — 15.00
  (Rested Tequila)
- **Authentico Añejo** — 20.00
  (Aged Tequila)
- **G4 Blanco Cristalino** — 12.00
  (Silver Tequila)
- **G4 Reposado** — 15.00
  (Rested Tequila)
- **G4 Añejo** — 20.00
  (Aged Tequila)

WINE

Santa Julia - Pinot Grigio Mendoza, Argentina	5.00 / 30.00
Santa Julia - Malbec Mendoza, Argentina	10.00 / 40.00
Casa Silva - Cabernet Sauvignon Valle de Colchagua, Chile	10.00 / 40.00
120 Santa Rita - Merlot Valle Central, Chile	5.00 / 30.00
Portillo - Pinot Noir Mendoza, Argentina	5.00 / 30.00

BEERS

Our drafts on tap

- **Berkshire lager** — 6.50
- **Steel Rail** — 6.50
- **IPA** — 6.50

Classic mexican beers

- **Corona** — 5.50
- **Modelo** — 5.00
- **Negra Modelo** — 5.00