

PLACITA

LIBATIONS

CHICHAITO MARTINI / 13

Espresso, House Coffee Infused Anise,
Crab Island Rum

ARCAICO / 13

Santa Ana Rum, Velvet Falernum,
Fernet, Cardamom

SAHUMERIO / 10

Barrilito 3 Star, Iced Coconut Water,
Rosemary Smoke

BLACK SAIL / 12

Crab Island Rum Café, Don Q Crystal,
Cocchi Vermouth Di Torino, Velvet
Falernum, y Orange Bitters

ACU ACU / 12

Crab Island Rum, Giffard Peach, Piña,
Mint, Limón, Demerara Syrup.

BLOK CAIPIRINHA/ 10

Crab Island Rum, Lime, Basil, Pink
Peppercorn

LAVENDER MULE / 10

Skyy Vodka, Limón, Ginger Beer, y
Lavender Syrup.

GIN GIN / 12

Death Door Gin, Ginger Syrup, Lime,
Tonic, y Orange Sorbet

NOLA MILK PUNCH/ 12

Dark Rum, Cream, Vanilla y Nutmeg.

NEW YORK SOUR / 10

Jim Beam Rye, Lime, Simple Syrup,
Red Wine Float

SEÑORITA ARRIBA/ 11

Jimador Tequila, Orange Liquor,
Lime, Fire Roasted Habanero

SMOKEY PIÑA / 13

Montelobos Mezcal, Jimador Tequila,
Cointreau, Lime, Charred Pineapple,
Smoked Salt Rim

MORNINGS

ISLAND MARY/ 10

Skyy Vodka, Vermouth, Limón, Tomato
Juice, Worcestershire, Tabasco, y
Celery Bitters.

MIMOSA FLIGHTS / 36

Great for the table. Bottle of Proseco,
OJ, Parcha, Acerola, y Guanábana

MIMOSA/ 9

House Bubbles, Splash of Fresh Local Juices

IRISH COFFEE / 9

Café Infused Jameson, SC Demerara,
Cold Brew, y Sweet Cream.

Y MAS

Medalla Botella / 5

Corona / 6

Topo Chico Spiked Seltzer / 4

Sun Setz/4

Fresh Juice / 4

Soda / 3

Espresso / 4

Americano / 4

Cafe con Leche / 4.5

Please, if you eat together, pay together. No separate checks. Seriously. Ever.
Gratuity is Vital to the Livelihood of our Team. Please tip your Waitstaff well.

Parties of 6 or more will be charged a gratuity of 20%

Wash your Hands. Wear Your Masks