

# Icaro

## Signature Cocktails

<b>BALAM</b> mezcal espadín, passion fruit, pineapple, huana, falernum, lemon	320
<b>COLORADA</b> tequila, hibiscus syrup, pineapple, prosecco	320
<b>LUCIA</b> mezcal, St. Germain, tincture of ginger, honey, tonic water	320
<b>RED SUNSET</b> Licor 43, pineapple, lime, jamaica	320

## Classic Cocktails

<b>CAIPIRIÑA</b>	280
<b>MIMOSA</b>	320
<b>APEROL SPRITZ</b>	300
<b>PIÑA COLADA</b>	280
<b>BLOODY MARY</b>	280
<b>CARAJILLO</b>	280

## Beers 355ml

<b>BOHEMIA OBSCURA</b>	110
<b>XX AMBAR</b>	110
<b>SOL</b>	110
<b>TECATE LIGHT</b>	110

## Local Craft Beer 355ml

<b>CERVEZA TULUM</b>	150
----------------------	-----

## Margaritas

<b>CLASSIC</b>	250
<b>FLAVORED</b>	280

## Without Alcohol

<b>HETHE</b> - 750 ml sparkling water	130
<b>SODA</b> - 355ml Sprite, Coca Cola, Coca Cola light, Fresca	100
<b>FRESH JUICE</b>	150
<b>TOMATO JUICE</b>	100
<b>ICED TEA</b>	100
<b>SMOOTHIE</b>	250

# Icaro


## White Wines

		
<b>RIFF</b> pinot grigio, Veneto, Italy	1,600	- 350
<b>WAIRAU RIVER</b> sauvignon blanc, New Zealand	1,600	- 350
<b>LÁGRIMAS</b> verdejo, San Vicente, Mexico	1,800	
<b>SANCERRE JOLIVET</b> sauvignon blanc, Loire Valley, France	2,500	

## Red Wines

		
<b>INDIGO EYES</b> pinot noir, USA	1,600	- 350
<b>COTES DU RHONE F.PERRIN</b> syrah, grenache, Rhône valley, France	2,100	
<b>MARIATINTO</b> blend, Mexico	2,300	
<b>MEGACERO</b> merlot, shiraz, Mexico	2,700	
<b>BONANZA BY CAYMUS</b> cabernet sauvignon, Napa valley, USA	3,200	

## Rose Wines

		
<b>SAINT MAX</b> cotes de Provence, France	1,600	- 350

## Sparkling Wines

		
<b>LOUIS PERDRIER</b> brut, Burgundy, France	1,600	- 350
<b>NICOLAS FEUILLATTE</b> brut reserve NV, Champagne, France	4,200	

 750 ml |  150 ml

Prices in MXN. Credit cards only. Prices include 16% VAT.