

Blue

GRILL + BAR

MENÚ BEBIDAS | BEVERAGE MENU

Agua | Water

	USD
Aqua Panna 500 ml	4.50
San Pellegrino 250 ml	4
Perrier 330 ml	4.50
Perrier 750 ml	6
Evian 750 ml	6.50
Aqua Panna 750 ml	6
San Pellegrino 750 ml	6

Jugos de fruta | Fruit juices

Chinola, limonada, naranja, piña, arándano, tomate, Manzana, té helado, clamato	6
<i>Passion fruit, lemonade, orange, pineapple, cranberry, tomato, apple, iced tea, clamato</i>	

Sodas

Coca cola, coca cola light, sprite, fanta naranja	6
Tonic, ginger ale	6
Ginger Beer	7
Redbull	7

Café | Coffee

Espresso, cortado, Americano	5
Capuccino, té, infusión, chocolate	6

Cervezas | Beers

Presidente, Presidente Light	6
Non Alcoholic Estrella Damm 0%,	6
Presidente Black	7
Corona	7,50
Stella Artois, Peroni	8
Sapporo	9

Aperitivos, Digestivos /Aperitives, Digestives

Aperol, Campari, Dubonnet	10
Amaretto Disaronno, Amaro Averna, Frangelico, Kahlua	10
Licor 43, Lillet Blanc, Lillet Rosé, Martini Rosso/Bianco /Extra Dry,	
Limoncello, Ricard, Drambuie, Manzanita, Tia María	
Midori, Malibu, Sambuca, Tio Pepe, Fernet Branca / Menta Bailey's	
Oporto Fortuna Tawny, Jaegermeister, Southern Comfort, Cointreau	12
Chambord, Galliano, Grand Marnier, Grappa di Brunello	14
Pisco Porton, Amaro Nonino	14
Saint Germain	22
Oporto Grahams 10	24
Jerez Palo Corto Apos 30 años	22
Grappa Tignanello	22
Calvados Père Magloire	28
Oporto Grahams 20	36

Vodka

Absolut, Stolitchnaya	12
Absolut Citron, Absolut Mandrin, Absolut Vainilla	12
Ketel One, Skyy	12
Grey Goose, Belvedere, Ciroc	14
Tito's	16
Stolitchnaya Elit, Chopin	18
Cristal Head	24
Grey Goose VX	28

Gin

Beefeater	12
Tanqueray, Bombay Sapphire	14
Bulldog, Citadelle, Hendricks, Tanqueray ten	16
The Corinthian, Fifty Pounds, The Botanist	18
The London N1	20

Ron / Rum

Bacardi Carta Blanca, Brugal Blanco	12
Havana 3, Bacardi 8, Botran 12, Brugal Titanium, Brugal XV	12
Cachaca Leblon	
Brugal Leyenda, Havana 7, Santa Teresa Linaje,	14
Mathusalem Clásico, Barceló Imperial, Atlántico Private Cask	14
Cubaney XO 21, Barceló Imperial Onyx	14
Mount Gay extra añejo, Brugal 1888	16
Botran 18, Mathusalem Gran Reserva 15, Zacapa 15	18
Pampero Anniversario, Angostura 1919, Cubaney Centenario	18
Veleiro Eden Roc Special Edition	18
Havana club seleccion de maestros, Pyrat XO 22	18
Punta Cana tesoro, Opthimus XO, Brugal Siglo de Oro,	22
Zacapa 23	
Mathusalem 23, Barceló Imperial 30	24
Unhiq XO	24
Zacapa XO	37

Tequila

José Cuervo Blanco	10
José Cuervo Especial Reposado	12
Don Julio Blanco, Patrón Blanco	14
Don Julio Reposado	16
Patrón Reposado	16
Don Julio añejo	18
Don Julio 70	26
Don Julio 1942	32
Clase Azul Reposado	36
Mezcal Montelobos	21

Scotch Whisky

J&B	12
Johnnie Walker Red Label, Jameson (Irish)	12
Buchanan's 12, Chivas Regal 12, Dewar's 12	14
Johnnie Walker Black Label, Old Parr 12	14
Glenlivet Founders Reserve, Glenfiddich 12	16
Glenmorangie 10, Highland Park 12	16
Balvenie 12, Talisker 10, Macallan 12	18
Johnnie Walker Green Label	22
Johnnie Walker Gold Label	22
Buchanan's 18, Chivas Regal 18	20
Johnnie Walker Platinum Label, Glenlivet 18	24
Port Charlotte	26
Chivas Royal Salute 21	30
Johnnie Walker Blue Label	40
Macallan Ruby	42

Japanese Whisky

Suntori Toki	22
Mars Iwai Tradition	26
Suntori Hibiki Harmony	38
Hibiki 12	42
Nikka Taketsuru Pure Malt	36

American and Canadian Whisky

Canadian Club, Crown Royal, Jim Beam, Jack Daniel's	12
Wild Turkey 81°Proof, Gentleman Jack	14
Makers mark	14
Bulleit, Bulleit Rye	16

Brandy, Cognac

Cardenal de Mendoza, Lepanto Solera Gran Reserva	16
Courvoisier VSOP, Remy Martin VSOP	18
Hennessy VSOP	22
Delamain XO Dry Pale	22
Courvoisier Imperial XO	40
Remy Martin XO	48
Hennessy XO	48
Hennessy Paradis	140

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MENÚ COCTELES | COCKTAILS MENU

Signature Cocktails

USD

NEGRONI @ BLUE BAR 15

Mezcal Montelobos y vermouth rojo mezclados con apricot brandy, amaro Averna y Fernet Branca
Mezcal Montelobos and red vermouth stirred with apricot brandy, Averna amaro and Fernet Branca.

PASSION SOUR 15

Pisco Porton, chinola natural, agitados con jugo de lima, clara de huevo y "bitters" de naranja, espolvoreado con canela
Porton Pisco, fresh passion fruit, shaken with lime juice, egg white and orange "bitters"; dusted with cinnamon

TEA CEREMONY 15

Mezcal Montelobos y tequila Jose Cuervo Blanco agitados con azúcar, jugo de lima y Galliano, completado con te verde de menta
Mezcal Montelobos and tequila Jose Cuervo Blanco shaken with sugar, lime juice and Galliano, topped with mint green tea

TIGER MARTINI 15

Pisco Santiago Queirolo agitado con piña, leche de tigre, cilantro y azúcar
Santiago Queirolo Pisco shaken with fresh pineapple, tiger milk, coriander and sugar

GARDEN MARTINI 15

Tequila Don Julio Blanco, agitado con pepino, piña, cilantro, lemongrass, chile jalapeño, y nectar de agave
Don Julio Blanco Tequila, shaken with fresh cucumber, pineapple, coriander, lemongrass, jalapeño chili, and agave nectar

CUCUYUZU 15

Vodka Ketel One, pepino, agitado con jugo de yuzu, menta y albahaca, completado con agua con gas
Ketel One Vodka, cucumber, shaken with yuzu juice, mint and basil, topped with soda water

INCA SMASH 15

Pisco Santiago Queirolo, uvas verdes, agitados con menta, lima, jugo de manzana y miel, completado con ginger ale
Pisco Santiago Queirolo, white grapes, shaken with mint, lime, apple juice and honey, topped with a splash of ginger ale

SAKEJITO 15

Sake Hideyoshi namacho mezclado con lima, menta, azúcar y jengibre, completado con agua con gas
Hideyoshi Namacho Sake stirred with fresh lime, mint, sugar and ginger, topped with soda water

SENSEI 25

Whisky Suntory, licor de ciruela Japonesa, jugo de limon, agua tónica
Suntory whisky, Japanese plum liqueur, lime juice, tonic water

THE SAMURAI'S GEISHA 20

Vodka Grey Goose, Sake Hideyoshi Namacho, agitado con litchis, jugo de lima y sirope de rosa, completado con prosecco brut
Grey Goose Vodka, Hideyoshi Namacho Sake, shaken with fresh lychees, lime juice and rose syrup, topped with brut prosecco

Cocteles clásicos

Classic cocktails

USD\$ 15

Cocteles sin alcohol

Cocktails without alcohol

USD\$ 10

Cocteles clásicos con Champagne

Classic Champagne cocktails

USD\$ 25