

4.40

LIVE & ROOFTOP
MIAMI

VODKA

Grey Goose	360
Grey Goose Altius	745
Grey Goose Magnum	745
Ketel One	325

RUM

Zacapa 23	345
Santa Teresa 1796	345
Bacardi Superior	295

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Hendricks	365
Tanqueray	345
Bombay Sapphire	345

MEZCAL

Union	325
Illegal	325
400 Conejos	325

AGUARDIENTE

Antioqueño Tapa Azul	245
Bacan	245

CHAMPAGNE

Dom Perignon Rose	1100
Moet & Chandon Rose	420
Veuve Clicquot Rose	440
Dom Perignon	650
Dom Perignon Luminous	760
Dom Perignon Luminus Magnum	1795
Moet & Chandon Brut imperial	360
Moet & Chandon Ice Imperial	360
Veuve Cliquot	345

WINE

<i>RED</i>	
Numanthia Tempranillo	135
Terrazas Malbec	125

ROSE

Whispering Angel	85
AIX Rose	135

Cloudy Bay Sauvignon Blanc	95
Santa Margherita Pinot Grigio	140

DRINKS

Water Bottle	6
Sparkling Water	6
Ginger Beer	6

TEQUILA

BOTELLA

BLANCO

Don Julio Blanco	335
Clase Azul Blanco	770
Patron El Cielo	690
Patron Silver	335
Casamigos Blanco	345
Reserva De La Familia	365

REPOSADO

Don Julio Reposado	365
Don Julio 1942	895
Don Julio Rosado	720
Don Julio Alma Miel	695
Clase Azul Reposado	835
Patron Reposado	365
Casamigos Reposado	375
Reserva De La Familia Reposado	550

AÑEJO

Don Julio Añejo	375
Patron Añejo	375

CRISTALINO

Maestro Dobel	335
1800 Cristalino	385
Jose Cuervo Tradicional Cristalino	275
Don Julio 70	495
Patron Cristalino	495

MIEL

Patron El Alto	860
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EXTRA AÑEJO

Reserva De La Familia Extra	960
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WHISKY

Johnnie Walker Black Label	345
Johnnie Walker Blue Label	745
Buchannan's 12 Yr	325
Buchanna's Master	360
Buchannan's 18 Yr	500
Old Parr	325
Macallan 12 Yr	500
Macallan 15 Yr	1145
Crown Royal	315
Jack Daniel's	295

RED BULL

Red Bull	9
Red Bull Sugar Free	9



LA PICADA – 50.00

A hearty and flavorful Colombian-style feast — steak, chicken thighs, chorizo, morcilla, queso frito, and fried yuca served with vibrant cilantro sauce and chimichurri.

COMBO 4.4.0 – 40.00

Savory feast with a perfect mix of Latin flavors — chicharrón, yuca fries, 3 tequeños, 3 chicken wings, and a beef empanada served with creamy cilantro sauce and passion fruit.

SMASHED BURGER – 17.50

Burger made with a crispy edge, served with house sauce

Carne Taco (3) – 25.00

A street-style classic with bold flavor — tender beef over a warm white corn tortilla, topped with fresh onion, cilantro, creamy guacamole, and vibrant tomatillo salsa. Served with half a lime for that zesty finish.

Cochinita Taco (3) – 22.00

Slow-roasted Yucatán-style pork nestled in a soft white corn tortilla, topped with tangy pickled red onions, a splash of bitter orange, and fresh cilantro. Comes with half a lime to bring all the flavors to life.

Quesabirria (2) – 22.00

A melty, juicy indulgence — shredded beef folded into a golden tortilla with a rich cheese blend, creamy guacamole, and smoky chipotle mayo. Every bite hits with bold, comforting flavor.

Chicken Quesadilla (2) – 20.00

Grilled to crispy perfection — tender chicken with a melted cheese blend, smooth guacamole, and a touch of chipotle mayo, all wrapped in a warm tortilla. Simple, satisfying, and full of flavor.

Duo Arepas – 16.00

Two classic Venezuelan arepas:

- Reina Pepiada – shredded chicken and avocado
- La Peluda – shredded beef with cheese

Chicharrón de Cerdo – 13.00

Golden-brown pork chicharrón served with creamy guacamole.

Chicken Wings (6) – 14.00

Crispy wings tossed in a spicy mango chutney.

Fried Calamari – 16.00

Crispy, golden-fried calamari served with creamy tartar sauce.

Tequeños Chamo (6) – 12.00

Crispy cheese sticks wrapped in a golden crust — perfect for dipping.

Beef Empanadas (6) – 12.00

Savory beef-filled empanadas with a crispy shell, ideal for sharing.