



VILLA SANTA CRUZ
TODOS SANTOS, BAJA

SIGNATURE COCKTAILS

SOLEADA

Mezcal, tangerine & citrus
juices, jalapeño, fresh basil,
rosemary & agave syrup

BRISA DEL MAR

Tequila, lemon grass
infusion, lemon juice,
agave syrup & fresh basil

HEAT WAVE

Mezcal, grapefruit juice,
serrano & habanero syrup,
lime, sparkling water

GREEN FLASH

Dry Gin, basil, ginger,
lemon & orange juice, egg
white, tonic water

BAJA MIDNIGHT

Bourbon, agave syrup,
orange, cinnamon,
dehydrated orange

LUNA ROSA

Vodka, macerated pineapple,
lemon juice, cherry syrup,
sparkling water

SANTA CRUZ

Mezcal, charred
pineapple, tamarind,
jalapeño, pineapple juice
& a splash of lime

350 MXN

SIGNATURE MOCKTAILS

SOL

Tangerine & citrus juices,
jalapeño, fresh basil,
rosemary & agave syrup

BRISA

Lemon grass infusion,
lemon juice, agave
syrup & fresh basil

170 MXN

All cocktails are prepared with 2 oz / 60 ml of alcohol

Prices in MXN - 16% TAX included

PROUDLY SERVING MEXICAN WINES FROM ACCLAIMED
REGIONS

WHITE

Casa Ariza Glass 250 / Bottle 970
Sauvignon Blanc 2020, Valle de Guadalupe, Baja California

Casa Madero
Chardonnay 2021, Valle de Parras, Coahuila

Dos Buhos 1.099
Moscato Guallo 2022, San Miguel de Allende

ROSE

Casa Madero Glass 250 / Bottle 970
Valle de Parras, Coahuila

Bodegas del Viento RU 1,315
Cab Suvignon/ Pinot Noir 2023, Sierra de Artega, Coahuila

RED

Mar de Fondo Glass 350 / Bottle 1320
Cabernet Sauvignon, Valle de Guadalupe

Casa Madero
Malbec 2020, Valle de Parras Coahuila

Casa Madero
Cabernet Sauvignon 2023, Valle de Parras Coahuila

La Casona 1,170
Cabernet/Merlot 2018, Valle de Encinillas, Chihuahua

SPARKLING

Espuma de Mar Glass 180 / Bottle 600
Brut, Ezequiel Montes, Querétaro

Dos Buhos 1,170
Brut (Metodo de Champaña), San Miguel de Allende

Glass 180 ml / Bottle 750 ml

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CLASSIC COCKTAILS

Margarita	240	Sangria	220
Mezcalita	240	Aperol Spritz	240
Add Flavor + 30		Bloody Mary	250
Passion Fruit		Piña Colada	240
hibiscus		Negroni	250
Spicy (Serrano & Habanero)		Martini	250
Pineapple		Mimosa	210
Cadillac	350	Mojito	240
Paloma	240		
Carajillo	250		

TEQUILA

BLANCO

Arette Suave	250	Siete Leguas	240
Cascahuin	170	Don Julio	240
Casa Amigos	200	G4	185

REPOSADO

Don Fulano	315	Clase Azul	800
Volans	370	Siete Leguas	300
G4	225	Casa Amigos	240
Cascahuin	225	Cazadores	150
Don Julio	265		

AÑEJO

Herradura Suprema	1,150	Don Fulano	390
Don Julio 70	350	Don Julio 1942	800
Don Julio Añejo	390		

MEZCAL

Green Room <small>Espadin</small>	300	Montelobos <small>Pechuga</small>	730
La Que Manda <small>Espadin</small>	200	Montelobos <small>Ensamble</small>	355
Creyente <small>Espadin</small>	215	Montelobos <small>Tobala</small>	560

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SPIRITS & LIQUORS

WHISKEY

Macallan 12 Years	600
Maker's Mark	210
Bulleit	220
Hibiki	670
Jim Beam	150

VODKA

Grey Goose	240
Tito's	220
Ketel One	170
Belvedere	300

APÉRITIFS

Sabroso Ferne	200
Aperol	125
Campari	170
Fernet Branca	670

GIN

Hendrick's	335
G.A.D 8 Botánicos	250
G.A.D 32 Botánicos	300
Tanqueray	190

RUM

Havana Club 3 Años	180
Havana Club 7 Años	200

BRANDY

Hennessy VSOP	520
Torres 10	150

CORDIAL

Grand Marnier	250
Baileys	150
Amareto Disaronno	185
Sambuca Vaccari	120

BEER

Pacifico (355 ml)	100	Corona 0.0% (NA) (355 ml)	240
		Add	
Clamato Michelado	+ 80	Salseado Cubano	+ 40

SOFT DRINKS

Sparkling Water (355 ml)	100	Ginger Ale (355 ml)	100
Coca Cola (355 ml)	100	Lemonade	90
Coca Light (355 ml)	100	Sherley Temple	120
Sprite (355 ml)	100	Orange Juice	60

COFFEE & TEA

Espresso	60	Hot Chocalate	60
Cappuccino	90	Tea	90
Latte	100	Green	
Americano	60	Chamomille	
		English Breakfast	
		Black	

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