

MEXALOGY

COCKTAIL

• LEONA •

\$335 MX

Drink made with Volcan de mi Tierra Tequila, grapefruit and pineapple juice, guava purée, and a spicy touch of pasilla chili syrup and Ancho Reyes liqueur.



• TOP MARGARITA •

\$650 MX

The Fifi's Margarita, made with Clase Azul Reposado Tequila, Grand Marnier, lime juice, and the Mexican seasoning of serrano chili.



• SPICE SMILE •

\$285 MX

A drink based on Raicilla Balam Costa, cucumber purée, tonic water, and of course, habanero syrup (it's called the Spicy Smile for a reason).



• NEW CANTARITO •

\$245 MX

Like a Cantarito, but new: Mezcal Tribal Espadín, orange juice, grapefruit juice, lime, passion fruit, and grapefruit soda in a traditional Tonalá clay jar.



• MEXICAN NAIL •

\$285 MX

Mexican Whisky Juan Del Campo made from Purple Corn, Xtabentun, and cinnamon syrup, with a touch of lime and grapefruit juice (Don't worry, we don't understand the name either).



• CAPRICHO •

\$215 MX

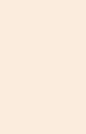
Our own indulgence: Balam Tuxa del Llano Raicilla, accompanied by grapefruit juice, orange juice, lime, and peach liqueur.



• FRIDA KHALO •

\$200 MX

To see your love one as Frida Kahlo saw Diego Rivera! Perro Desterrado Gin, Disarono Liqueur, pineapple juice, lime juice, and lemon tea syrup.



• MEXICAN COFFE •

\$245 MX

Breakfast of Champions: 1800 Reposado Tequila, coffee liqueur, 1 espresso, evaporated milk, and cinnamon syrup.



• BERRYS WILD •

\$415 MX

A drink prepared with Sambuca, Cassis Liqueur, hibiscus syrup, and some wild berries with grapefruit soda.



• PAVO REAL •

\$290 MX

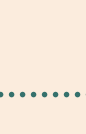
A drink based on Del Tio Ro Espadín Mezcal, Aperol, orange juice, and a touch of basil syrup.



• CILANTRA •

\$200 MX

A drink made with Don Julio Blanco Tequila, Ancho Reyes Liqueur, agave syrup, lime juice, and cilantro leaves. Ideal to pair with your tacos.



• MAROMA •

\$235 MX

Stop overthinking: Balam Costa Raicilla, green juice, cinnamon syrup, and passion fruit with a touch of worm salt.

Prices in Mexican pesos, including taxes.



THE REEF RESORTS 2024©

CANTINA

MEZCALS

TRIBAL ESPADÍN 750ML	\$165	\$2570
DON GALO ESPADIN CON GUSANO 750ML	\$270	\$4290
MEZCAL SACRO IMPERIO		
CON ALACRÁN 750ML	\$210	\$3295
Y'DOB MADRECUISHE 750ML	\$280	\$4470
DON GALO ENSAMBLE 750ML	\$310	\$4850
A MEDIOS CHILES, MADRECUISHE 750ML	\$240	\$3795
A MEDIOS CHILES JABALÍ 750ML	\$340	\$5435
A MEDIOS CHILES COYOTE 750ML	\$240	\$3795
DEL TÍO RO ESPADÍN 750ML	\$200	\$3210
BOSSCAL CENIZO 750ML	\$285	\$4505
EL VIEJO MANUELÓN MEXICANO 750ML	\$285	\$4555
DON SIXTO COYOTE 750ML	\$340	\$5380
BALAM TUXCA DEL LLANO 750ML	\$145	\$2245

• RAICILLA •

BALAM RAICILLA COSTA 750ML	\$190	\$3010
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• SOTOL •

BALAM SOTOL DE CHIHUAHUA 750ML	\$165	\$2615
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WHISKY

• MEXICAN GRAIN •

WHISKY JUAN DEL CAMPO MAIZ MORADO	\$180	\$2760
WHISKY JUAN DEL CAMPO MAIZ NEGRO POZOLERO	\$180	\$2760
WHISKY JUAN DEL CAMPO MEZCLA DE MAICES	\$180	\$2760

• GINEBRA MEXA •

GINEBRA PERRO DESTERRADO 750ML	\$95	\$1500
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BEERS

CAN MODELO BEER 355 ML	\$90
CAN BEER CORONA LIGHT 355 ML	\$90
CAN BEER BUD LIGHT 355 ML	\$90
DRAFT BEER 355 ML	\$80
CHELADA	\$130
MICHELADA	\$130
OJO ROJO	\$150
TORO ROJO	\$150

• CRAFT BEERS •

MINERVA VIENA 355 ML	\$140
MINERVA IPA 355 ML	\$140
MINERVA COLONIAL 355 ML	\$140
MINERVA STOUT 355 ML	\$140
MINERVA PALE ALE 355 ML	\$140

• OTHER DRINKS •

SODAS 355 ML	\$70
MINERAL WATER 600 ML	\$60
AGUA DE PIEDRA NATURAL 360 ML	\$80
AGUA DE PIEDRA MINERAL 360 ML	\$80
AGUA DE PIEDRA NATURAL 650 ML	\$140
AGUA DE PIEDRA MINERAL 650 ML	\$140
PERRIER 330 ML	\$65
RED BULL 250 ML	\$150
CLASSIC COCKTAIL	\$200
AMERICANO	\$50
EXPRESO	\$45
CAPPUCCINO	\$60
LATTE	\$60
TEA	\$45



BOTANAS

(appetizers)

• COLD BOTANAS •

Guacamole served with spicy dried beef. (P1)	\$205
Made fresh with garlic and roasted chili.	
Extra dried beef 60 gr. (P1)	\$280
Cueritos Aguachile (P2)	\$204
Red aguachile Nayarit style, made with cueritos from carnitas.	
Shrimp Aguachile Taco (P1)	\$120
Golden potato taco topped with green Pacific-style aguachile.	
Vallarta Ceviche Tostada (LB)	\$60
Ceviche tostadas served with avocado and Huichol sauce.	
Tuna Tostada	\$130
Flour tostada with red tuna, casare dressing, and eel sauce.	

• HOT BOTANAS •

Shrimp Empanadas	\$132
Made with red masa, served with green roasted salsa and chipotle mayo.	
Soft-Shell Crab Taco	\$180
Handmade tortilla, battered crab, and cucumber salad with lime.	
Grilled Panela with Mezcal (VR)	\$298
Panela cheese with a Mezcal glaze, accompanied by a mix of quelites and salsa macha.	
Quelites Taco (V)	\$94
Sautéed quelites in XO sauce, served on a squash blossom tortilla.	
Fish Chicharrón (P1)	\$192
Crispy sea bass, served with guacamole and morita chili aioli.	

(LB) Gluten-Free
(P1) Spicy, Level 1
(P2) Spicy, Level 2
(VR) Vegetarian
(V) Vegan

