

SHOT, SHOT, SHOT
ROOF-IE

Tequila Realeza Mexicana, Piña, Maracuyá, Menta Verde.
Tequila Realeza Mexicana, Pineapple, Passion Fruit, Green Mint.

MX / USD

\$157 \$8

LEMON DROP

Absolut, Licor de Naranja, Limon.
Absolut, Orange Liquor, Lime.

\$138 \$7

GREEN TEA SHOT

Jameson, Licor de Durazno, Limon.
Jameson, Peach Liquor, Lime.

\$157 \$8

CERVEZAS / BEER	
Bohemia Clásica	\$236 \$12
Bohemia Oscura	\$236 \$12
Corona	\$236 \$12
Modelo	\$236 \$12
XX Lager	\$236 \$12
The Cape IPA	\$236 \$12
The Cape Lager	\$236 \$12
Ay Ay Ay IPA	\$275 \$14
Baja Blonde ALE	\$275 \$14

Las tarifas incluyen todos los impuestos y servicios.
These prices include tax and services

THE ROOFTOP

COCTELES INSIGNIA / SIGNATURE COCKTAILS		MX / USD		Trago / Shot		Botella / Bottle	
ROOFTOP MARTINI (45ml)		\$412 \$21		45ml		750ml	
Altos Reposado, Kahlua, Vermouth Mexicano, Espresso, Agave.				MX / USD		MX / USD	
Altos Reposado, Kahlua, Mexican Vermouth, Espresso, Agave.				\$314 \$16		\$2,882 \$147	
MEXICAN CANDY (45ml)		\$412 \$21		\$294 \$15		\$2,666 \$136	
Tequila Cascahuin Blanco, Sandia, Jalapeño.				\$334 \$17		\$2,882 \$147	
Tequila Cascahuin Blanco, Watermelon, Jalapeño.				\$294 \$15		\$2,666 \$136	
PINEAPPLE SOUR (45ml)		\$412 \$21		\$432 \$22		\$3,862 \$197	
Whisky Jameson, Jugo de Piña, Limon, Jarabe.				\$471 \$24		\$6,429 \$328	
Whisky Jameson, Pineapple Juice, Lime, Syrup.							
BUTTER OLD FASHIONED (45ml)		\$451 \$23		\$412 \$21		\$4,430 \$226	
Whisky The Glenlivet 12, Miel de Maple, Bitters de Chocolate.				\$1020 \$52		\$17,386 \$887	
Whisky The Glenlivet 12, Maple Syrup, Chocolate Bitters.				\$392 \$20		\$3,117 \$159	
THE CAPE (45ml)		\$451 \$23		\$451 \$23		\$5,273 \$269	
Mezcal Bruxo, Albahaca, Menta, Toronja, Angostura.				\$412 \$21		\$4,430 \$226	
Mezcal Bruxo, Basil, Mint, Grapefruit, Angostura.				\$471 \$24		\$5,645 \$288	
MAUI (45ml)		\$431 \$22		\$432 \$22		\$4,665 \$238	
Havana 7, Garambullo, Maracuya, Anis, Canela, Piña.				\$392 \$20		\$4,528 \$231	
Havana 7, Garambullo, Passion Fruit, Anis, Cinnamon, Pineapple.				\$392 \$20		\$4,156 \$212	
				\$392 \$20		\$5,273 \$269	

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	Trago / Shot		Botella / Bottle	
	45ml		750ml	
	MX / USD		MX / USD	
MEZCAL				
Bruxo N° 1	\$432	\$22	\$4,665	\$238
Montelobos	\$412	\$21	\$4,430	\$226
Amaras Espadin	\$412	\$21	\$4,430	\$226
Rey Campero Tepextate	\$490	\$25	\$6,429	\$328
Bramadero Ensemble	\$432	\$22	\$5,096	\$260
Productor Espadin	\$432	\$22	\$5,547	\$283
VODKA				
Absolut	\$412	\$21	\$3,999	\$204
Absolut Citron	\$412	\$21	\$3,999	\$204
Grey Goose 750ML	\$432	\$22	\$5,547	\$283
Tito´s	\$432	\$22	\$5,136	\$262
Ketel One	\$412	\$21	\$4,214	\$215
Belvedere 750ML	\$412	\$21	\$4,900	\$250
GINEBRA / GIN				
Beefeater	\$432	\$22	\$3,881	\$198
Beefeater Strawberry	\$432	\$22	\$3,881	\$198
Monkey 47	\$510	\$27	\$5,547	\$283
Roku Gin	\$432	\$22	\$4,214	\$215
Bombay Sapphire	\$432	\$22	\$3,881	\$198
Hendricks	\$451	\$23	\$4,665	\$238

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COCTELES INSIGNIA / SIGNATURE COCKTAILS	MX / USD
BAJA SUNSET (45ml)	\$431 \$22
Tequila G4, Cointreau, Garambullo, Limon.	
Tequila G4, Cointreau, Garambullo, Lime.	
CAIPIRITHA (45ml)	\$431 \$22
Tequila Altos Blanco, Cachaza, Limon.	
Tequila Altos Blanco, Cachaza, Lime.	
MOCTELES / MOCKTAILS	
BLUE MOON (45ml)	\$275 \$14
Piña, Crema de Coco, Jarabe de Blue Curacao.	
Pineapple, Coconut Cream, Blue Curacao Syrup.	
GARDEN LEMONADE (45ml)	\$275 \$14
Te de Bugambilia, Limon Amarillo, Agua Tónica Mediterránea.	
Bougainvillea Tea, Lemon, Mediterranean Tonic Water.	
PALOMILLA (CERO % ALCOHOL / ZERO PROOF) (45ml)	\$353 \$18
Runneght Mezquila, Fresca, Agave.	
Runneght Mezquila, Fresca, Agave.	
ROOFTOP MARTI-NO (CERO % ALCOHOL / ZERO PROOF) (45ml)	\$353 \$18
Runneght Mezquila, Runneght Rosso, Espresso	
Runneght Mezquila, Runneght Rosso, Espresso	
AGUA BUI (290 ML)	\$157 \$8
AGUA TOPO CHICO (750ML)	\$255 \$13

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VINO / WINE	Copa / Glass		Botella / Bottle	
	150ml		750ml	
	MX / USD		MX / USD	
ESPUMOSOS - SPARKLING				
Bortolomiol Prosecco - Italia	\$549	\$28	\$2,000	\$102
Taittinger Brut – Francia	\$1118	\$57	\$4,430	\$226
BLANCO - WHITE				
Pinot Grigio - Terra Alpina - Italia	\$471	\$24	\$2,000	\$102
Sauvignon Blanc -Double Eagle -USA	\$471	\$24	\$2215	\$113
Chardonnay - Valle de Tintos - Mexico	\$510	\$26	\$2215	\$113
ROSADO - ROSE				
The Cape	\$451	\$23	\$1,882	\$96
TINTO - RED				
Blend - The Cape Reserva de Tintos -Mexico	\$628	\$32	\$2,548	\$130
Aruma - Malbec - Argentina	\$569	\$29	\$2,882	\$147
Tempranillo - Viña Alberdi - España	\$510	\$26	\$2548	\$130

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TEQUILA	Trago / Shot		Botella / Bottle	
	45ml		750ml	
	MX / USD		MX / USD	
G4 Blanco	\$432	\$22	\$3,764	\$192
G4 Reposado	\$451	\$23	\$4,195	\$214
G4 Extra Añejo	\$686	\$35	\$9,624	\$491
Tequila Ocho Blanco	\$451	\$23	\$4,254	\$217
Tequila Ocho Reposado	\$471	\$24	\$5,136	\$262
Tequila Ocho Añejo	\$412	\$21	\$5,782	\$295
123 Blanco	\$432	\$22	\$4,704	\$240
123 Reposado	\$471	\$24	\$5,096	\$260
123 Añejo	\$510	\$26	\$5,763	\$294
Avion 44 Extra Añejo	\$569	\$29	\$8,997	\$459
Avion Cristalino Añejo	\$569	\$29	\$8,997	\$459
Patron Añejo Cristalino	\$490	\$25	\$6,429	\$328
Patron Alto Reposado	\$1019	\$52	\$12,838	\$655
Cazcanes Blanco	\$471	\$24	\$6,978	\$356
Cazcanes Reposado	\$608	\$31	\$8,977	\$458
Cazcanes Añejo	\$726	\$37	\$10,643	\$542
El Tesoro Blanco	\$784	\$40	\$13,172	\$672
Clase Azul Reposado	\$902	\$46	\$15,053	\$768
Clase Azul Reposado 1.75L			\$25,676	\$1310
Don Julio 70	\$490	\$25	\$9,039	\$460
Don Julio 1942	\$726	\$37	\$8,487	\$433
Don Fulano Blanco	\$412	\$21	\$6,782	\$346
Don Fulano Reposado	\$471	\$24	\$7,919	\$404
Don Fulano Añejo	\$667	\$34	\$11,290	\$576
Rey Sol Añejo	\$1000	\$51	\$16,935	\$864

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PLATOS PRINCIPALES / MAINS	MX / USD
*Pastor Vegano (2 pzas) , Coliflor Marinado al Pastor, Piña Rostizada, Cebolla, Cilantro, Salsa Verde Cruda.	\$490 \$25
Annatto Marinade Roasted Cauliflower "Pastor" Tacos (2 pcs), Roasted Pineapple, Onion, Coriander, Green Tomatillo Sauce.	
*Albóndigas de Betabel y Chicharo , Salsa de Chile Ancho y Especias, Fideos de Trigo, Vegetales Rostizados, Kale.	\$667 \$34
Beet and Pea Meatballs, Ancho Chilli and Spice sauce, Wheat Noodles, Roasted Vegetables, Kale.	

POSTRES / DESSERTS

ESPIRAL DE CHURROS	\$294 \$15
Crema de Canela, Cremoso de Mascarpone, Salsa de Caramelo, Helado de Café.	
Cinnamon Cream, Mascarpone Cheese, Caramel Sauce, Coffee Ice Cream.	
PASTEL DE CHOCOLATE	\$314 \$16
Crema de Naranja Confitada, Frutos Rojos con Grand Marnier.	
Candied Orange Cream, Red Berries with Grand Marnier.	
COBBLER DE MANZANA	\$294 \$15
Manzana flameada, Whiskey, Arandanos.	
Flambéed Apple, Whiskey, Cranberries.	

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CHAMPAGNE	Botella / Bottle
	MX / USD
Palms D´Or Champagne	\$9,526 \$486
Armand de Brignac Gold	\$21,031 \$1073
Dom Perignon Vintage	\$19,934 \$1017
Dom Perignon Rose 2008	\$33,203 \$1694
Taittinger Prelude Grand Cru	\$8,193 \$418
Telmont Brut Champagne	\$6,429 \$328
Telmont Rose Champagne	\$7,429 \$379
Taittinger Prestige Rose	\$7860 \$401

LARGE FORMAT

Grgich Hills Cabernet Sauvignon 3 Lt	\$42,042 \$2145
Dom Perignon 2010 Vintage 1.5 Lt	\$49,804 \$2541
Tignanello 2017 Italy 1.5 Lt	\$30,949 \$1579
Taittinger Brut Magnum 1.5L	\$9,977 \$509
Vueve Clicquot Brut Magnum 1.5L	\$13,740 \$701
Billecart Rose Magnum 1.5L	\$17,680 \$902

MEXICAN RED WINE

Gran Ricardo Bordeaux Blend Mexico	\$5,978 \$305
Paoloni Aglianico Nerone Mexico	\$3,999 \$204

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ENTRADAS / APPETIZERS	MX / USD
*Guacamole con Chicharrón de Pork Belly , Salsa molito,Pico de gallo, Cotija y Totopos.	\$451 \$23
Guacamole with Crispy Pork Belly, Molito Sauce, Pico de Gallo, Cotija cheese, Totopos.	
*Palomitas de Camaron (170gr) , Mayonesa Picante, Glaceado de Piloncillo, Cebollin, Semillas de Ajonjolí. Shrimp Popcorn, Spicy Mayo, Piloncillo Glaze, Scallions, Sesame Seeds.	\$608 \$31
*Aguachile de Camarón Crudo (120gr) Salsa macha de Morita, Zilkilpak Yucateco, Aguacate, Tomato Cherry, Pepino. Raw Shrimp Aguachile, Macha Sauce, Zilkilpak Yucatecan, Avocado, Cherry Tomatoe, Cucumber.	\$569 \$29
*Tofu Cremoso con Ensalada de Vegetales , Col de Bruselas, Eneldo, Edamames, Lechuga, Limón amarillo, Tomato Cherry.	\$451 \$23
Creamy Tofu with Vegetables Salad, Brussels sprouts, Dill, Edamame, Cherry Tomatoe, Lettuce, Lemon.	
*Pulpo al Chile pasilla (120gr) , Aioli de pulpo, Ensalada de granos, Hinojo, Vinagreta de Menta .	\$569 \$29
Octopus with Pasilla Adobo, Octopus Aioli, Grain salad, Fennel, Mint Vinaigrette.	
*Papás Fritas “The Rooftop” , Tocino Crujiente, Salsa de Quesos, Pico de Gallo,Guacamole, Jalapeños .	\$510 \$26
“The Rooftop” French Fries, Crispy Bacon, Cheese Sauce, Pico de Gallo, Guacamole, Jalapeños.	

PLATOS PRINCIPALES / MAINS	MX / USD
*Taco de Camarón capeado (2 pz)(140gr) , Coulis de habanero, Aguacate, Ensalada de Col, Salsa Verde.	\$569 \$29

El consumo de carnes, aves, mariscos, crustáceos o huevos crudos o poco cocidos puede aumentar su riesgo de enfermedades transmitidas por alimentos, especialmente si tiene ciertas condiciones médicas.

PLATOS PRINCIPALES / MAINS	MX / USD
Battered Shrimp Taco (2 pz) , Habanero Coulis, Avocado, Cabbage Slaw, Green Sauce.	
*Taco de Jaiba concha suave(2 pz)(120gr) , Pure de Piña, Alioli de Chile de Arbol, Pepino, Jícama, Salsa Jalapeño.	\$569 \$29
Soft-shell crab Taco (2 pcs), Pineapple Purée, Aioli Chilli, Cucumber and Jicama, Jalapeño Sauce.	
*Taco de Vacío de res (2 pzas)(140gr) , Puré de cebolla asada, Guacamole, Pico de gallo y Salsa borracha. Beef flank taco (2 pcs), Roasted Onion Purée, Guacamole, Pico de Gallo and Salsa Borracha.	\$569 \$29
*Hamburguesa rellena de queso ine koonop (200gr) , Lechuga y Pepinillo, Aderezo Ranch Papas Fritas con Tajín	\$608 \$31
The Rooftop Cheese-Stuffed burger, Lettuce, Pickles, Ranch Dressing, French fries with Tajín.	
*Hamburguesa de pollo mto(100gr) , Salsa picante, Aderezo ranch, Lechuga, Pepinillo, Papas fritas con Tajín	\$608 \$31
Fried Chicken Burger, Spicy sauce, Ranch dressing, Lettuce, Pickles, French fries with Tajín.	
*Flautas de Costilla braseada (2 pzas)(140gr) Salsa Verde de Jalapeño, Cebolla, Queso Cotija, Mix de Hinas Verdes	\$608 \$31
Short Rib Flautas (2 pcs) Green Jalapeño Sauce, Spring Onion, Cotija Cheese, Assorted Baby Greens.	
*Mac and cheese empanizado con langosta (100gr) , Pasta macarrón con Salsa de 3 quesos, Tzatziki con langosta	\$569 \$29
Breaded Mac and Cheese Macaroni with Lobster, pasta with Three-Cheese Sauce, Tzatziki with Lobster.	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

