



SUEÑOS
CREATIVE CUISINE & COCKTAILS

Cocktails

VODKA

TROPICAL THUNDER

Refreshing sweet and sour drink - Kettle One, homemade Falernum syrup, Malibù, Angostura bitter, fresh pineapple, lime juice and passion fruit pulp

\$200

GIN

GIN SAZERAC

A glorious twist of the Sazerac - Tanqueray Ten, Drambuie, Green Chartreuse and a kiss of Peychaud's bitter

\$280

THE ROADHOUSE

A twist on the French 75 with notes of elderflower, bergamot, cucumber and apple - Bergamot infused Hendrick's, St. Germain, green apple liquor, fresh lemon juice, simple syrup, fresh cucumber and Prosecco

\$280

RUM

CASA BLANCA

Exotic, spicy and bold- Pineapple infused Havana 3, Disaronno, Ancho Reyes Verde, freshly squeezed lime, homemade mango & papaya shrub

\$220

BOND GIRL

Strong, refined and elegant - Pedro Ximénez, Sueños's DOM Benedictine, a dash of mandarin bitters, Santa Teresa Rum and a spritz of Absinthe

\$300

WHISKY

MODA A LA MEXICANA

Mexican style Old Fashioned- dab of Mole bitters, Abasolo whisky and Nixta liqueur

\$260

COGNAC

LA RUE NEGRONÍ

A nod to the classic Negroni, incorporating our own flavors to create the perfect aperitif or stand alone delicacy - Martell VS, Averna, Campari, and Orange Bitter

\$240

MEZCAL & TEQUILA

GREEN VELVET

Sweet, tangy, fruity, smokey and strong - Bergamot infused Mezcal, fresh lime juice, kiwi & agave shrub, whipped egg white and ground green peppercorns

\$240

DON JOSE

Fruity, spicy, long and strong - Tequila Blanco, Mezcal artisanal El Venado (sold by the bottle in house), Ancho Reyes Rojo, Nixta Liqueur, peach's marmalade and fresh lime juice

\$280

CONSUELO MULE

Fizzy, spicy and refreshing - Tequila Reposado, Cynar 70, a dash of spicy bitters, fresh lime juice, agave and a touch of ginger beer

\$300