



DRINK MENU

PALOMA

[pah-LOH-mah]

Botanero's twist on the well-known classic and our signature cocktail. Every ingredient, except for the tequila, is processed by our hands. It takes us at least ten days to turn fresh fruit and vegetables into the beautiful and refreshing pink drink in your hand. Our advice: start with one of these while you're deciding on your next drink ;-)

Normal serve

Small serve

11

6

TEQUILAS

[te'kila]

30 ml

Arette

Blanco	6
Suave Reposado	12
Suave Añejo	15

Cascahuín

Blanco	7
Plata	8
Tahona	9

Ocho

Blanco	8
Reposado	9
Añejo	12

Tierra Noble

Blanco	7
Reposado	8

Fortaleza

Blanco	9
Reposado	12
Añejo	15

Patrón

Blanco	7
Reposado	8
Añejo	9

BAR SNACKS

In-house marinated olives	5
Nueces	6



MEZCAL

Nuestra Soledad - Espadín

San Luis Del Río

Zoquitlan

Lachigui

Pensador

Espadín

Origen Raíz

Chachaleño

Madrecuixe

Chingón

Espadín

Derrumbes

Chino/Alto

Salmiana

Cupreata

Amole/Americana

Cenizo

Tío Pesca

Arroqueño

Coyote

Mexicano

Tobalá

Excomulgado

Espadín

Tobasiche

Mexicano

Tobalá

Vago

Arroqueño

Cuishe

Ultramundo

Lamparillo

30 ml

8

8

8

8

12

18

8

10

8

12

8

7

18

18

18

18

11

18

18

17

11

11

16

RAICILLA

30 ml

La Venenosa

Maximiliana

Amarillo/Aguiar

Puntas

Inaquidens

10

12

20

14

SOTOL

30 ml

Origen Raíz

Cedrosanum

12

Sotoleros

Leophilium - Lalo

Wheelerie - Bienvenido

11

11

Nocheluna

Wheelerie

10

BACANORA

30 ml

Yoowe

Pacifica

10

We don't serve salt, lime, lemon
or orange with any of our agave
spirits



MARGARITAS

Classic	Arette tequila – orange – lime <i>banger, strong, fresh</i> • Make it dangerously spicy! +1	13
Mezcal	Pensador mezcal Espadín – orange – lime <i>balanced, citrus, light smoky</i> • Make it dangerously spicy! +1	15
Passionfruit	Calle 23 tequila – Yoowe bacanora – Agavesito <i>silky, rich, fruity</i>	14
Mango & Spices	Cascahuín tequila – Nocheluna sotol – nuts <i>spiced, grassy, round</i>	15
Cherry	Tierra Noble tequila – La Venenosa raicilla – cherry – almond <i>silky, bold, sweet</i>	16
Bloody	Derrumbes mezcal Salmiana – blood orange – habanero bitters <i>mineral, tart, fresh</i>	17
Strawberry	Patrón tequila – strawberry – orange – lime <i>fruity, dangerous, fresh</i>	15
Tommy's	Ocho tequila – Agavesito – lime – salt <i>agave, round, legend</i> • With Mezcal? +2	13
Aceitunas	Calle 23 tequila – olives – Agavesito – lime – salt <i>lightly savoury, bold, fresh</i>	14
Pegote de Pasión	Calenda mezcal Espadín & mexicano – Mexican falernum – ginger – passionfruit – lime <i>spiced, tropical, smoky</i>	13

CLÁSICOS CON MEZCAL O TEQUILA

Chancias Mexicanas	Derrumbes mezcal Chino/Alto - Paranubes - Merlet melon - lemon <i>fruity, strong, fresh</i>	14
Corpse Reviver no. 4	Derrumbes mezcal Cenizo - Cocchi Americano - lemon <i>citrusy, strong, herbal</i>	17
Clover Club	Herradura tequila - Calenda mezcal Espadín & mexicano - Cocchi Vermouth di Torino - Dr. Yanni's magic foamer - raspberry <i>fruity, lightly tart, smooth</i>	14
Sangre y Arena	Nuestra Soledad mezcal Espadín - Luxardo - Cocchi di Torino - blood orange <i>fruity, smoky, round</i>	14
El Diablo	Arette tequila - crème de cassis - ginger ale - habanero <i>fresh, slightly spicy, red fruit</i>	12
Mezcal Negroni no. 2	Montelobos mezcal Espadín - Sotoleros sotol Bienvenido - Campari <i>bitter, smoky, herbal</i>	15
Mezcal Sour	Nuestra Soledad mezcal Espadín - Rinquinquin - lime <i>sour, dry, smooth</i>	15
Rude Cosmopolitan	Arette tequila - cranberry - bergamot <i>dry, floral, fresh</i>	13



Sexo en la Playa	Arette tequila - cranberry - peach - pineapple <i>fruity, juicy, fresh</i>	14
Mexican Mule	Curado tequila - ginger - Angostura - lime <i>all-nighter, fresh, ginger spice</i>	14
Paper Plane	Woodford bourbon - Sotoleros Lalo sotol - Fernet Branca - Gammel Dansk - gentian - orange bitters - lemon <i>herbal, citrusy, dry finish</i>	14
Manhattan	Cascahuín tequila - Punt e Mes - Jack Daniels rye - Se Zhong tea <i>bitter, herbal, dry finish</i>	13
Bramble	Chingón Espadín - Derrumbes mezcal Salmiana - crème de mûre - pear - lemon <i>refreshing, red fruit, citrusy</i>	14



Not sure what to drink? Ask us — we will point you in the right direction!

BOTANERO'S LEGENDS

Espresso Martini	<i>Botanero vodka - Dutch cacao - vanilla</i>	13
Dark & Stormy	<i>Angostura Tamboo - ginger - lime</i>	13
La Mango	<i>Élala tequila - mango - lime</i>	13
Cuba Libre	<i>Ron La Progresiva - cola - lime</i>	13
Strawberry Delight	<i>Botanero strawberry vodka - strawberry</i>	13
Penicillin	<i>Laphroaig 10 - Suntory Toki - honey - ginger</i>	15
Scootmobiel	<i>Voerman vieux - blood orange - Amargo</i>	13
	<i>Chuncho bitter</i>	14
Whiskey Sour	<i>Suntory Toki - lemon - Angostura bitters</i>	13
Moscow Mule	<i>Botanero vodka - ginger - Angostura bitters</i>	13
Amaretto Sour	<i>Doragrossa amaretto - roasted almonds - lemon - orange</i>	15
Classic Old Fashioned	<i>Woodford bourbon & rye - primitivo syrup - Angostura bitters & cacao</i>	15
Rum Old Fashioned	<i>Worthy Park Select - Watanabe tea - Angostura bitters</i>	16
Jungle Bird	<i>Botanero's rum blend - Campari - Fernet Branca - pineapple</i>	14
Peligroni	<i>Paranubes - Cocchi di Torino - Campari</i>	15
Ocasa Rosa	<i>The Lost Explorer blanco - Select Aperitivo - Paranubes - peach - raspberry - habanero</i>	

MOJITOS

Classic Mojito	<i>Alibi blanco rum - mint - lime</i>	12
Strawberry Mojito	<i>Angostura 7 Years - Diplomatico Reserva rum - strawberry - mint - lime</i>	12
Perfect Alibi	<i>Alibi aged rum - mint - passionfruit - ginger</i>	12

GIN & TONIC

Loopuyt dry gin	<i>Lemongrass</i>	11
Ford's dry gin	<i>Fresh lime</i>	11
Bobby's	<i>Orange - cloves</i>	11
Gin Mare	<i>Cucumber - mint</i>	11

MOCKTAILS

Pornstar Martini <0,5%	<i>Passionfruit - vanilla - apple</i>	10
Dark & Stormy	<i>Ginger - Fluère spiced cane</i>	10
Mojito	<i>Mint - lime - apple</i>	10
Strawberry Mojito	<i>Mint - lime - strawberry</i>	10
Sexo sin Playa	<i>Pineapple - cranberry - cherry</i>	12
No Alibi for Me	<i>Passionfruit - mint - ginger</i>	10

HOMEMADE LEMONADE

Choose between: Strawberry - Ginger - Lemon - Lime - Mango -
Ginger & Passionfruit

6

SODAS

Pepsi Cola	4
Pepsi Max	4
7-up	4
Ginger ale	4
Bitter lemon	4
Ice tea sparkling	4
Ice tea green	4
Loopuyt tonic	4.5
Ginger beer	4.5
Rose lemonade	4.5
Three Cents pink grapefruit	4.5
Three Cents pineapple	4.5



CÓCTELES DE VINO

per glass

Tinto de Botanero

10

Ojo de Agua blanco - Piqueras rojo - blood orange - raspberry - cherry gin - 7-up

White sangria

10

The Lost Explorer blanco - Piqueras blanco - pineapple - mango

VINOS

per glass/bottle

BLANCO

Castelo de Medina - Verdejo - Spain

7.5 37.5

Stefan Winter - Riesling - Germany

7 35

Casa Giona - Pinot Grigio - Italy

6.5 33

ROSÉ

Domaine Coussin - Grenache, Syrah, Cinsault - France

8.5 42.5

TINTO

Due Palme - Primitivo - Italy

8.5 42.5

Botonero - Nebbiolo - Italy

8.5 42.5

Domaine Coudoulet - Pinot Noir - France

7 35

ESPUMOSO

Verward - Riesling - Germany/Mosel

8.5 42.5

Família Geisse Amadeu Brut - Chardonnay, Pinot Noir - Brazil

47.5



CÓCTELES DE CERVEZA

per glass

Michelada

8

Tomato - beet - chipotle - Worcestershire - lemon - Tajín - Sol

CERVEZAS

CERVEZA DE BARRIL

	18 cl	25 cl	50 cl
Heineken 5% - Het Gele Goud	3.7	4	7.8
Gele Kanarie 4,5% - Blond	3.8	5.8	
Avian Spectacle 6,8% - NEIPA	3.9	6	

CERVEZA DE BOTELLA/LATA

33 cl

La Chouffe 8% - Blond - Moortgat	6.5
Duvel 8,5% - Blond - Moortgat	6.2
Cabrón 5,6% - Juicy NEIPA - Big Belly	7.4
Je Moeder 8,5% - Tripel - Vet en Lazy	7
Paulaner 5,5% - Weizen - München	5
Mannenliefde 6,0% - Saison - Oedipus	7
IJwit 6,5% - Wit - 't IJ	6
Red Rouge 8,5% - Fruit - Delirium	6.5
Kaapse Maria 4,2% - Hazy Pale Ale - Kaapse Brouwers	6.5

CERVEZA TÍPICA MEXICANA

Sol 4,5% (33cl) - Lager - Mexico	5
Lagermáiz 4,4% (47.3cl) - Lager - Mexico - Hercules	10
Hombre Pájaro 4,5% (47.3cl) - Rye Lager - Hercules	10

CERVEZA SIN ALCOHOL

33 cl

Heineken 0,0% - Pils - Heineken	4
Vrije Vogel <0,5% - Pale ale - De Gele Kanarie	4.8
Playground <0,5% - IPA - Van de Streek	5

Unfortunately, we can't split the bill: one table, one bill.

