



• BOHEMIAN SOUL KITCHEN •

TO DRINK

| COFFEE |

Espresso	\$ 50
Double espresso	\$ 70
Americano	\$ 50
Latte	\$ 80
Cappuccino	\$ 90
*** Coconut or almond milk	+ \$ 20

| SOFT DRINKS |

Coca Cola / Sprite / Fresca	\$ 60
Ginger Ale	\$ 60
Natural stone water	\$ 120
Mineral stone water	\$ 120
Flavored waters	\$ 80

| HOUSE JUICES |

Juana Strawberry, blueberry, blackberry, green apple, banana, orange juice.	\$ 150
Chavela Pineapple, spinach, celery, orange juice, honey and ginger.	\$ 150
Guadalupe Avocado, banana, honey and coconut milk.	\$ 150

| BEER |

Heineken Draft	\$ 120
XX Amber Draft	\$ 120
Patito Lager	\$ 120
Patito IPA	\$ 135
XX Lager	\$ 80
Ojo Rojo	\$ 50
Michelada	\$ 40
Chelada	\$ 30

CLASSICS

\$ 250

Margarita
Mezcalita
Mojito
Gin Tonic
Aperol Spritz
Negroni
Piña Colada
Moscow Mule
Bloody Mary
Cuba Libre
Old Fashioned

SPECIALS

\$ 300

Carajillo
Espresso Martini
Manhattan
Dry Martini
Whisky Sour

WINES

Red / White	\$ 250
Rosé	\$ 250
Sparkling	\$ 200

HOUSE SPECIALS _____ \$ 300

Yaxkin

House gin, mint concentrate, grapefruit juice.

Rossini Mezcal

House Mezcal, Vermouth Rosso, triple sec and grapefruit juice.

Tequila Dry

House tequila, extra dry Vermouth, pineapple juice, lime juice, rosemary syrup and arugula.

Hibiscus

House vodka, Saint Germain, hibiscus juice, lime and agave syrup.

Spicy Lip

House Mezcal, Ancho Reyes, hibiscus juice, orange juice and triple sec.

Arena

Vermouth Rosso, house gin, Campari, passion fruit and lime juice.

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