



## COCKTAILS & BITES

### BITES

Burrata Cheese / Osetra Caviar 34  
*Crostini, Extra Virgin Olive Oil*

Croqueta de Bacalao 19  
*Aioli*

Jamón Ibérico de Bellota 34  
*Grilled Country Bread, Whipped Ricotta*

Tuna Tartare 18  
*Truffle Ponzu, Wasabi, Cilantro*

Truffled Churros 14  
*Parmesan, Chive*

Artisanal Farmstand Cheese 21  
*Coconut Arepa, Tropical Fruit Marmalade*

Grain Salad 21  
*Heirloom Beets, Herbal Goat Cheese, Pistachio, Arugula*

Grilled Octopus 25  
*Spicy Aioli, Pickled Red Onions, Cilantro*

Prices do not include taxes nor gratuities.  
Menu items are subject to change without previous notice.

# VC lounge

## COCKTAILS

### Vanderbilt Mojito 20

*Ron del Barrilito 3\*, Lime, Brown Sugar, Mint*

### Smoky Negroni 19

*Campari, Tanqueray, Sweet Vermouth*

### Luchetti Colada 20

*Ron del Barrilito 3\*, Pineapple & Coconut Syrup, Fresh Lemon Juice, China China Amer*

### Sueños Locos 21

*Tanqueray Gin, Fresh Lemon Juice, White Crème de Cacao, Giffard Banane du Bresil, Absinthe Rinse*

### Spanish Slang 17

*Don Q Reserva 7, Aperol, Fresh Lemon Juice, Cherry Heering, Mezcal Rinse*

### El Soñador 19

*Bulleit Bourbon, Fresh Lemon Juice, Cardamom Syrup*

### Los Lobos 21

*Tequila Milagro Añejo, Montelobos Mezcal, Drambuie, Orange Bitters*

### Vesper 18

*The Botanist Gin, Belvedere Vodka, Lillet Blanc, Lemon Twist*

### Slowly with Time 17

*Beefeater Gin, Cointreau, Fresh Lime Juice, Honey, Egg Whites, Mint Leaf*

## SPICED RUM

### Old Fashioned 20

*Ron del Barrilito 3\**

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