



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**

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