

## SIGNATURE COCKTAILS

- \$377** *Ayy Chihuahua*  
Sotol Coyote, Campari, Ruby Port, Citrus Blend Bitter
- \$350** *Hana*  
Sake Nami Junmai, Mezcal and Chamomile Cordial, Lillet Blanc, Yuzu
- \$350** *Jolgorio*  
Raicilla La Venenosa Costa, Ancho Reyes Verde, Taragon Tonic Water, Celery Bitters
- \$320** *A-maiz-ing*  
Pox Siglo Cero, Passion Fruit Giffard, Yellow Corn
- \$290** *Curado*  
Mezcal Espina Negra, Nanche, Lemon, Aquafaba, B&B Bitters
- \$290** *More-rita*  
Tequila 7 Leguas Blanco, Xila, Morita, Mandarin, Honey
- \$350** *Xaman*  
Charanda Uruapan Fungi, Dolin Rouge, Ancho Reyes, Ruda
- \$350** *Water Glass*  
Armonico Gin, St. Germain, Clarified Lime, Tonic Water
- \$350** *Sobretablas*  
Mezcal Gin Gracias a Dios, Emilio Hidalgo Sherry Palo Cortado, Rooibos Cordial, Clarified Lime

## CANDIL CLASSIC

- \$350** *El Ultimo Agave*  
Mezcal, St. Germain, Ancho Reyes Verde, Yellow Lemon
- \$370** *Levanta Muertos*  
Raicilla, Lillet Blanc, Elderflower Giffard, Yellow Lemon
- \$320** *Te de Tila*  
Gin Katun, Earl Gray Tea, Floral Syrup, Yellow Lemon, Aquafaba
- \$350** *Mole Fashioned*  
Abasolo Whiskey, Nixta Liquor, Mole Bitters
- \$320** *Candil Americano*  
Orange Liquor Controy, Dolin Blanc, Clarified Lemon



Our prices are in Mexican pesos and include 16% VAT.  
15% service charge will be added.

## AGAVES

*“Mezcal’s maguey matures on the ground, taking in the flavors of our culture and history. Every agave distillate is a spiritual drink for the soul.”*

BEVERAGE MANAGER, GABRIEL REYNOSO.

### *Espadín (Angustifolia)*

This name, which means “sword”, is given due to its thin, long leaves that resemble swords. It reaches maturity after 8 to 12 years.

**\$350** Pierde Almas / San Baltazar Chichicápam and San Juan del Río, Oaxaca | 8 to 10 years

**\$360** Nuestra Soledad / San Baltazar Guélavila, Oaxaca | 8 to 10 years

**\$360** Nuestra Soledad / San Luis del Río, Oaxaca | 8 to 10 years

### *Tobalá (Papalometl / Potatorum)*

The word Tobalá is made up of two Zapotec terms, “toba” (maguey) and “lá”, (article: the). It reaches maturity after 10 to 12 years.

**\$640** El Jolgorio / Santiago Matatlán, Oaxaca | 12 years

**\$550** Pierde Almas / San Baltazar Chichicápam and San Juan del Río, Oaxaca | 10 years

**\$700** Mezcaloteca / Miahuatlán, Oaxaca | 12 years

### *Karwinskii*

This species is known by several common names depending on the region: Cuishe, Madrecuishe, Bicuishe, Barril, Cirial, Tripón, Largo, Tobasiche. It reaches maturity after 10 to 12 years.

**\$700** Mezcaloteca (Madrecuishe, Bicuishe) / Miahuatlán, Oaxaca | 12 years

**\$600** Sacapalabras (Tobasiche) / Santa Catarina Minas, Oaxaca | 10 years

**\$550** Pierde Almas (Tobasiche) / San Baltazar Guélavila, Oaxaca | 12 years

**\$640** Jolgorio Barril / La Compañía and Santa María Zoquitlán, Oaxaca | 12 years

### *Tepeztate (Marmorata)*

“El maguey del monte”, its name is derived from the word “tepetl”, which in Nahuatl means mountain or mount, since it is generally found on mountain cliffs and hillsides. It reaches maturity after 25 to 35 years.

**\$650** La Medida / Ejutla and Miahuatlán, Oaxaca | 25 years

**\$600** Rey Campero / Candelaria Yegolé, Oaxaca | 25 years

**\$680** Jolgorio / Santa María Zoquitlán, Oaxaca | 25 years



## CLASSIC

\$280	Negroni	\$266	Caipirinha
\$280	Old Fashioned	\$266	PainKiller
\$228	Bloody Mary	\$228	Bees Knees
\$320	Margarita	\$266	Ramos Gin Fizz
\$266	Sidecar	\$266	Bramble
\$266	Whisky Smash	\$228	Hanky Panky
\$266	Boulevardier	\$228	Jungle Bird
\$228	Dark & Stormy	\$260	White Lady
\$266	Sazerac	\$266	Paloma
\$280	Pisco Sour	\$300	Vieux Carre
\$260	Moscow Mule	\$228	Aviation
\$228	Vesper	\$228	Piña Colada
\$266	Daiquiri	\$228	Amaretto Sour
\$265	Mint Julep	\$228	Americano Cocktail
\$280	Mojito	\$228	Gimlet
\$266	Cosmopolitan	\$266	Mai Tai
\$290	Irish Coffee	\$266	Clover Club
\$290	Manhattan	\$266	Corpse Reviver
\$228	French 75	\$280	Penicillin
\$266	White Russian	\$300	Aperol Spritz
\$290	Bellini	\$266	Espresso Martini
\$228	Champagne Cocktail	\$350	Whisky Sour
\$266	Bamboo	\$300	Cadillac Margarita
\$228	Long Island	\$300	Bijou



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## PICK AND GO COCKTAILS

750 ml **\$1,200**  
375 ml **\$600**

Our Cocktails are made on the spot to guarantee the best quality and freshness for our guests, mixing only the best spirits

### *Choyerita*

Mango Infused Tequila, Damiana Liquor, Coriander, Lime, Habanero Bitters

### *Los Brujos*

Cold Brew Coffee, Averna Amaro Liquor, Corajito Liquor, Chocolate Bitters

### *Ultimo Yaqui*

Bacanora Aguamiel, Yellow Chartreuse, Aperol, Lime, Peychauds Bitters

### *Verde Adelita*

Sotol Clande, Ancho Reyes Green, Roasted Tomatillo, Ginger, Serrano Pepper, Lime

## MOCKTAILS

**\$220**

### *Flor del Desierto*

Grapefruit Juice, Cranberry, Lemon, Floral Syrup, Lavender Bitter

**\$250**

### *Rita*

Cranberry Juice, Pineapple, Lemon, Blueberry Syrup, Mint

**\$250**

### *Trópico de Cáncer*

Raspberry Shrub, Basil Tea, Lemon, Tonic

## CANDIL EXPERIENCES

**\$1,956**

### *Agave Journey*

A journey through Mexico and its spirits, Bacanora, Sotol, Raicilla, Mezcal and Pox

**\$1,956**

### *Craft Cocktail Class*

Learn along our experts to craft the best cocktails from Candil Agave Bar

**\$1,956**

### *Mezcal Class*

Learn about mezcal, the regions and the agaves

**\$2,000**

### *Tequila Class*

Learn all about the designation of origin Tequila

**\$3,500**

### *Ultra Tequila Class*

Taste the best Tequilas and learn about its charms

**\$2,000**

### *Mexican Wine Class*

A journey through the best wine regions in México



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