

OAXACAN
COLECTION

ZOA - SIGNATURE COCKTAIL	250 MXN
Espadín mezcal cocktail garnished with hibiscus flowers in syrup, served in a Tajín-rimmed glass.	
PASTORCITO	265 MXN
Inspired by the iconic taco al pastor. Sweet and tropical, with espadín mezcal, roasted pineapple, and guajillo chile.	
CACAO SPRITZ	260 MXN
A light and elegant aperitif made with espadín mezcal, featuring notes of Oaxacan cacao and premium tonic.	
JAMIROQUAI (NEGRONI DE MEZCAL)	275 MXN
A floral and bitter Negroni with espadín mezcal and a hibiscus-cinnamon infusion. Perfect as an evening aperitif.	
VERDE FRESCO	265 MXN
Espadín mezcal, cucumber, fresh lime juice, and Tajín chili seasoning.	
COSECHA FRAPPÉ	255 MXN
Espadín mezcal with seasonal fruit frappé.	

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FLOR DE SAL	275 MXN
Gin con tónica, sal de hibiscus y toronja. Refrescante y mineral.	
LUMBRE	250 MXN
Dark rum, roasted pineapple, and cinnamon. Tropical, spiced, and warm.	
CIELO DE LILIA VERDE	260 MXN
Herbal cocktail with vodka, cucumber, lychee, and rose.	
JARDÍN DEL SOL	255 MXN
Fresh tequila with cucumber, basil, and green chili. Bright, citrusy, and slightly spicy.	
HORIZONTE	270 MXN
Whiskey with agave honey and ginger. Smoky and spiced finish..	
ARENA VIVA	265 MXN
Rum, passion fruit, and coconut over crushed ice. Creamy, tropical, and vibrant.	

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INTERNATIONAL
SELECTION

DAIQUIRÍ PURÍSTA - ZOA EDITION	250 MXN
Rum, lime, and simple syrup. Three ingredients, one perfect blend.	
NEGRONI CLÁSICO	275 MXN
Gin, Campari, and sweet vermouth in classic proportions. Balanced and timeless.	
BOURBON REVOLVER	275 MXN
Bourbon and coffee liqueur with citrus bitters. Intense and sophisticated —perfect alongside dessert.	

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REINTERPRETED
CLASSICS

OAXACA OLD FASHIONED CLÁSICO	265 MXN
Reposado tequila and mezcal with agave and chocolate bitters. Warm and robust.	
HIBISCUS MARGARITA PREMIUM	250 MXN
A floral reinterpretation of the margarita, made with tequila, orange liqueur, and hibiscus flower syrup.	
MEXICAN MULE	260 MXN
Vodka with criollo lime, ginger, and ancho chile. Spicy and refreshing.	
COLADA OAXAQUEÑA	255 MXN
Tropical, creamy, and with a smoky touch. Inspired by Mexico's Pacific coast, made with white rum, hints of roasted pineapple, and coconut cream.	
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MOCKTAILS

COSTA ROJA	160 MXN
Hibiscus flower infusion with passion fruit and sparkling water.	
COLADA OAXAQUEÑA (VIRGIN)	165 MXN
MEXICAN MULE (VIRGIN)	150 MXN
CIELO DE LILIA VERDE (VIRGIN)	150 MXN
VERDE FRESCO (VIRGIN)	155 MXN
ZOA (VIRGIN)	145 MXN
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