



OAXACAN
COLECCIÓN

ZOA - SIGNATURE COCKTAIL

Espadín mezcal cocktail garnished with hibiscus flowers in syrup, served in a Tajín-rimmed glass.

250 MXN

PASTORCITO

Inspired by the iconic taco al pastor. Sweet and tropical, with espadín mezcal, roasted pineapple, and guajillo chile.

265 MXN

CACAO SPRITZ

A light and elegant aperitif made with espadín mezcal, featuring notes of Oaxacan cacao and premium tonic.

260 MXN

JAMIROQUAI (NEGRONI DE MEZCAL)

A floral and bitter Negroni with espadín mezcal and a hibiscus-cinnamon infusion. Perfect as an evening aperitif.

275 MXN

VERDE FRESCO

Espadín mezcal, cucumber, fresh lime juice, and Tajín chili seasoning.

265 MXN

COSECHA FRAPPÉ

Espadín mezcal with seasonal fruit frappé.

255 MXN

• • •

FLOR DE SAL

Gin con tónica, sal de hibiscus y toronja. Refrescante y mineral.

275 MXN

LUMBRE

Dark rum, roasted pineapple, and cinnamon. Tropical, spiced, and warm.

250 MXN

CIELO DE LILIA VERDE

Herbal cocktail with vodka, cucumber, lychee, and rose.

260 MXN

JARDÍN DEL SOL

Fresh tequila with cucumber, basil, and green chili. Bright, citrusy, and slightly spicy.

255 MXN

HORIZONTE

Whiskey with agave honey and ginger. Smoky and spiced finish..

270 MXN

ARENA VIVA

Rum, passion fruit, and coconut over crushed ice. Creamy, tropical, and vibrant.

265 MXN

• • •

DAIQUIRÍ PURISTA - ZOA EDITION

Rum, lime, and simple syrup. Three ingredients, one perfect blend.

250 MXN

NEGRONI CLÁSICO

Gin, Campari, and sweet vermouth in classic proportions. Balanced and timeless.

275 MXN

BOURBON REVOLVER

Bourbon and coffee liqueur with citrus bitters. Intense and sophisticated — perfect alongside dessert.

275 MXN

• • •

INTERNATIONAL
SELECTION



REINTERPRETED
CLASSICS

MOCKTAILS

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.	
• • •	
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
• • •	