

BEBIDAS / DRINKS

FRESH JUICES

FRESH SQUEEZED ORANGE JUICE

Jugo de Naranja recién exprimido
\$110

FRESH SQUEEZED GRAPEFRUIT JUICE

Jugo de Toronja recién exprimido
\$110

WATERMELON JUICE

Jugo de Sandía
\$110

PINEAPPLE JUICE

Jugo de Piña
\$110

GREEN JUICE / JUGO VERDE

Jugo de frutas: Naranja, Piña, Chaya, Pepino, Apio y Nopal.
Fruits Juice: Orange, Pineapple, Mayan Spinach, Cucumber, Celery and
Cactus / \$120

RED JUICE / JUGO ROJO

Jugo de betabel, limón y manzana
Beets roots, lime and Apple
\$120



FRESH COCONUT

Coco fresco
\$125

LEMONADE

Limonada
\$125

ORANGEADE

Naranjada
\$100

MAKE YOUR OWN JUICE

\$120

AGUAS FRESCAS

**MANGO, PINEAPPLE, WATERMELON, JAMAICA
OR PASSION FRUIT**

Mango, piña, sandía, Jamaica o maracuyá
\$90



SMOOTHIES

JADE

Pineapple | Avocado | Spirulina | Mint | Basil | Vanilla | Agave honey
\$230

CHAYAN

Pineapple | Chaya | Ginger | Lemon
\$220

HOTELITO SUNRISE

Strawberry | Banana | Mango | Yogurt | Vanilla | Honey
\$220

BUDDHA

Matcha | Banana | Coconut | Ginger | Basil | Almonds
\$250

VERANO TROPICAL

Orange | Passion fruit | Mint
\$220

COCTELES INSIGNIA / SIGNATURE COCKTAILS

\$300

SAK'ONI

Tanqueray 10 | Dry Vermouth | Cocchi americano

JUNGLA

Havana 7 | Amaro Montenegro | Lime Juice | Pineapple Juice | Vanilla syrup

MAYAHUEL

Mezcal Cupreata | Matcha Vermouth | Basil | Passion fruit

LA ROJA

Mezcal Espadin | Hibiscus & Basil Infusión | Rosemary Syrup | Lime Juice | Chile Ancho salt

COLORADITO

Gin | Bitter Di Battista | Grapefruit Juice | Cardamom | Tonic

POXILA

Pox | Xila | Passion fruit | Agave Syrup

KAAN LUUM

Gin | Green Chartreuse | Lime | Orgeat | Pineapple Juice

GUAVA MULE

Mezcal Espadin | Lime | Guava | Agave syrup | Ginger Beer

BRUNA

Vodka | Bison Grass | Raspberry | Passion Fruit | Green Apple

LAGRIMAS ROJAS

Tequila Infused Jalapeño | Cachaca | Aperol | Watermelon | Mint

CAPATAZ

Rum | Lemongrass | Lime Juice | Mango | Cardamom Puree

FRESQUITO

Gin | Cucumber Juice | Lime | Rosemary Syrup

COCTELES CLASICOS / CLASSIC COCKTAILS

\$300

VESPER MARTINI

Gin | Vodka | Lillet Blanc

PALOMA

Tequila | Lime | Grapefruit | Syrup | Soda

CLOVER CLUB

Gin | Lemon | Raspberry Syrup

AVIATION

Gin | Lemon | Maraschino | Crème de violette

BRAMBLE

Gin | Lemon | Crème de Mure

FRENCH 75

Gin | Lemon | Sugar | Prosecco

BOULEVARDIER

Bourbon | Campari | Vermouth Rosso

CARAJILLO

Licor 43 | Espresso

EXPRESSO MARTINI

Vodka | Coffee Liquor | Espresso

CAMPARI / APEROL SPRITZ

Campari or Aperol | Prosecco

COCCHI / MONTENEGRO SPRITZ

Cocchi americano or Amaro montenegro | Prosecco

NEGRONI

Gin | Campari | Vermouth Rosso

DESTILADOS/ SPIRITS

MEZCAL

AMORES ESPADIN

\$260 / \$3700

AMORES CUPREATA

\$300 / \$4200

AMORES LOGIA

\$320 / \$4400

MONTELOBOS ESPADIN

\$260 / \$3700

MONTELOBOS ENSAMBLE

\$350 / \$5000

MONTELOBOS PECHUGA

\$500 / \$7000

THE LOST EXPLORER ESPADIN

\$400 / \$5600

THE LOST EXPLORER TOBALA

\$650 / \$6500

THE LOST EXPLORER SALMIANA

\$700 / \$7700

MEZCAL TASTING SIGNATURE

Try 3 different mezcals, from different parts of Mexico, each with its respective pairing / \$700

MEZCAL TASTING PREMIUM

Try 3 different mezcals, from different parts of Mexico, each with its respective pairing / \$1200

TEQUILA

TIERRA NOBLE BLANCO

\$230 / \$2900

TIERRA NOBLE REPOSADO

\$280 / \$3800

7 LEGUAS BLANCO

\$220 / \$3000

MAESTRO DOBEL DIAMANTE

\$300 / \$3900

CASA DRAGONES BLANCO

\$430 / \$5800

CASA DRAGONES JOVEN

\$700 / \$7700

RESERVA DE LA FAMILIA EXTRA AÑEJO

\$500 / \$6000

RON / RUM

BACARDI BLANCO

\$220 / \$3000

HAVANA 7

\$270 / \$3700

ZACAPA 23

\$380 / \$4300





GIN

TANQUERAY

\$270 / \$3400

MARTIN MILLERS

\$290 / \$3700

TANQUERAY 10

\$290 / \$3700

HENDRICKS

\$290 / \$3700

BEEFEATER 24

\$290 / \$3700

GIN YOUR WAY

Herbal, Fruity, Spicy or Citric / \$300

VODKA

KETEL ONE

\$270 / \$3400

GRAY GOOSE


\$290 / \$3700

BELVEDERE

\$290 / \$3700

TITO'S

\$290 / \$3700



WHISKY / BOURBON

MACALLAN 12 TRIPLE CSK

\$450 / \$5800

BLACK LABEL JW

\$330 / \$5400

WOODFORD RESERVE

\$400 / \$5700

BULLEIT

\$300 / \$3800

APERITIVOS

COCCHI AMERICANO

\$220

AMARO MONTENEGRO

\$250

CAMPARI

\$200

MARTINI BIANCO

\$180

MARTINI ROSSO

\$180



B E E R S

XX LAGER

\$100

XX AMBAR

\$100

TECATE

\$100

TECATE LIGHT

\$100

AMSTEL ULTRA

\$100

BOHEMIA CLARA

\$105

BOHEMIA OSCURA

\$105

HEINEKEN

\$110

ASAHI

\$200

SAPPORO



\$250

BUCKET OF 6 NATIONAL BEERS

\$490

WINES

White Wine

		
Casa Madero 2 V (Chardonnay-Chenin)	\$250	\$1500
Casa Madero Gran Reserva Blanc (Chardonnay)	-	\$2500
Casa Madero Chardonnay	\$250	\$1500
Monte Xanic Sauvignon Blanc	\$250	\$1500
Louis Jadot Chablis	-	\$2500

Rose Wine

Casa Madero V Cabernet Sauvignon	\$250	\$1500
Bertha Rose Molinar	-	\$3600

Red Wine

Duckhorn Decoy Pinot Noir	-	\$2900
Achaval Ferrer Malbec	-	\$2900
Legend Blend	-	\$9900
Silver Oak Napa Valley Cabernet Sauvignon	-	\$13000
Casa Madero Gran Reserva Shiraz	-	\$2500
Casa Madero Malbec	-	\$1500

Sparkling

		
La Marca Prosecco	\$230	\$1400
Cinzano Pro Spritz	\$230	\$1400

Champagne

Taittinger	-	\$3500
Moet Chandon Brut Moet	-	\$3500
Rose	-	\$3700
Moet Imperial	-	\$3800



Carretera Tulum-Boca Paila KM 5.8, Zona Costera, 77780 Tulum, Q.R.

Facebook Hotelito Azul Tulum | Instagram @HotelitoAzulTulum