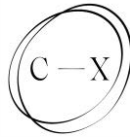




# Codex



## MIXOLOGY

**LUSCOFUSCO**, *galic • Portuguese • origin. With hour. Time of the day that goes from sunset to nightfall*

Vodka, herbs infused liqueur, orange infused cognac liqueur, orange juice and lime. 14

**CODEX / ENXEBRE**, *Characteristic of a country or a region. Deeply rooted, authentic, typical and genuine*

Raicilla originary from la Sierra, Vermouth Blend, lime and ginger-cinnamon-orange syrup and spices 14

**GUAYCURÁ**, *Indigenous culture of Baja California sur. They make plant and herb liqueurs to honor the moment.*

Mexican gin with flower liqueur and herbs, passion fruit, lemon, orange y pink pepper. 14

**CHAK**, *Red. Of the mayan culture. Represents the east. Color of the living and the rising sun.*

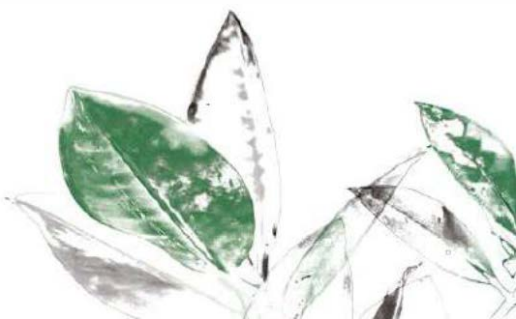
Tequila infused with pomegranate, lemon and hibiscus syrup. 14

**CORA**, *From the Wixarika culture. Ethnic group who lives in the Nayatit mountain range.* 14

Salmiana Mezcal, Cognac orange liqueur, tamarind, lemon and agave syrup. 14

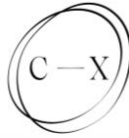
**LUAR**, *from the galician. Moonlight*

Gin infused with cucumber and roses, lemon liqueur, anise, orange bitter, guava, lemon and tonic water. 14





# Codex



**VAGALUME**, *galáico origin*. Firefly  
Mexican gin infused with hoja santa, cannabis absynthe, guava  
and rosemary bitter. 14


**MITOTE**, *Náhuatl origen, Azteca Dance extinct*.  
Mezcal espadín and madrecaishe, herb liqueur, tepache,  
lemon, piloncillo y rosemary. 14

**IXI'IM**, *From the Mayan culture*. Corn refers to the grain or cob that  
selected for seed.

Corn liqueur, Mexican corn whiskey, lemon and chile  
ancho liqueur. 14

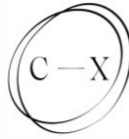
**OCTLI**, *From Nahuatl*. Alcoholic beverage.

Mexican corn whiskey, pulque, amaranth, almond, corn  
liqueur and mazapan. 14





# Codex



## ANCESTRAL BEVERAGES

**TEPACHE**, *Alcoholic 1.5%*, From náhuatl “*tepitl*”, pineapple and cinnamon ferment with probiotics that help for the intestinal flora. 7

**CHIPLATE**, *Non alcoholic*, *Originary from Guerrero, Costa Rica*, refreshing beverage prepared with rice, cocoa, cinnamon and sugar. 7

**KOMBUCHIA**, *Non alcoholic*, Fermented beverage. with slightly sour flavor, obtained from sweetened fermented black tea. 10

**PULQUE**, *Alcoholic 5%*, fermented maguety juice (honey water), commonly consumed in Mexico and Latin America. 12

