COCKTAILS

PINK PALOMA — 300
1800 blanco, pink grapefruit sparkling, lime juice, agave syrup, soda water

1800 ROSITA — 300
1800 reposado, campari, sweet vermouth

CLASSIC MARGARITA — 300
teremana blanco, orange liqueur, lime juice, agave syrup

SPICED SOUR — 300
teremana reposado, lime juice, orgeat syrup, pineapple juice, aromatic bitter

AZUL CELESTE — 550
clase azul plata, aperol, earl grey tea, lime cordial, kaffir lime

AZUL OLD FASHIONED — 650
clase azul reposado, agave syrup, cacao bitter, orange bitter

FROZEN MARGARITA PARTY JUGS

	GLASS	JUG
TEREMANA BLANCO teremana blanco, orange liqueur, lime juice, agave syrup	300	1,200
1800 CRISTALINO 1800 cristalino, orange liqueur, lime juice, agave syrup	450	1,800

Choice of Flavors: lime | strawberry | mango-chili

SHOOTER RITUALS

TEREMANA FUEGO!
teremana blanco, lime juice, mango syrup, jalapeño

	SINGLE	6 SHOTS
1800 AGAVE BOMB 1800 cristalino, red jackfruit & beetroot cordial, lime juice	250	1,200
CLASE AZUL EL LUJO clase azul plata, passion fruit, vanilla	350	1,800
	450	2,500

TEREMANA SMALL BATCH TEQUILA

CLASE AZUL MÉXICO

1800 TEQUILA

1800

	50ML	BOTTLE
BLANCO fresh agave, citrus zest and black pepper.	315	4,400
REPOSADO smooth caramel, vanilla and toasted oak.	325	4,600
AÑEJO dark chocolate, roasted coffee and warm oak.	350	4,900
CRISTALINO sweet agave, rich oak and silky finish.	420	5,900
GUACHIMONTON AÑEJO honeyed citrus, dark agave and cocoa.	965	13,500

TEREMANA

	50ML	BOTTLE
BLANCO bright, fresh citrus, roasted agave, tropical fruit, hint of lemongrass	350	4,600
REPOSADO rich with roasted agave, oak, and tropical fruit	390	5,100
AÑEJO rich warm oak, vanilla, and roasted agave, lightly sweet complex finish	420	5,500

CLASE AZUL

	50ML	BOTTLE
PLATA fresh orange, lemongrass and mint with vanilla, green apple and Meyer lemon	800	11,000
REPOSADO agave syrup, vanilla, candied orange peel and oak with hazelnut and clove	900	12,500
GOLD fresh fig and orange peel with toasted wood, green olive, ginger and cocoa	1,750	24,000
AÑEJO silky orange marmalade, toffee and hazelnut with vanilla, nutmeg and oak	2,200	30,000
ULTRA full-bodied sherry, dried plum and cherry with cinnamon and crème caramel		81,000
AHUMADO smoked agave, fresh plum and red apple with lemon and a silky finish	1,400	19,000
DURANGO green olive, cooked agave and clove with peanut, brown sugar, smoked wood	1,750	24,000
SAN LUIS POTOSÍ cooked agave, caramel and lime zest with green chile and a mineral finish		35,000

PARK HYATT SAIGON™

2 LAM SON

BAR

RITMO & AGAVE

TEQUILA & LATIN NIGHT



FRIDAYS

COCKTAILS | AGAVE | LIVE LATIN MUSIC