

Coctéles
Cocktails

Libertine

Drambuie
Lime Juice
Club Soda

Red Headed Sister

Jagermeister
Peach Schnapps
Jugo de Arandaro

\$75 CADA UNO
EACH

Cucumber Martini

Mezcal
Pepino
Cilantro

Jolly Rancher

Southern Comfort
Mirdori
Absolut Mandrin

Pisco Sour

Pisco
Azúcar
Limón

Bangkok margarita

Tequila reposado
Piña
Jengibre

Plum Sake Cocktail

Vino de Ciruela
Vodka Absolut
Lemongrass

Watermelon Cocktail

Absolut Citron
Controy
Sandía
Limón

Jagermonster

Jagermeister
Granadina
Jugo de Naranja

Rusty Nail / Jack

Drambuie
Scotch Whisky
or Jack Daniel's

Para Compartir
To Share

\$ 85 *Rollos de pollo - camaron crujiente y vegetales con salsa de jengibre dulce*

Crisp chicken-shrimp and vegetable rolls with sweet-ginger dipping sauce

\$ 80 *Dumplings de camarón y puerco con salsa jengibre-soya*
Shrimp and pork pot stickers with soy-ginger dipping sauce

\$ 75 *Tacos de pollo Tandoori con pepino, menta y salsa Tahini de yogurt en tortilla de harina*
Tandoori chicken tacos with cucumber, mint and tahini-yogurt sauce on flour tortillas

\$ 85 *Costillas de puerco glaceadas en teriyaki con cebollín y chile serrano*
Teriyaki glazed pork riblets with green onion and serrano chilis

\$ 85 *Ensalada de carnitas Thai con limón, chile serrano, cebolla morada, cilantro y nuez de la india*
Thai "carnitas" salad with lime, serrano chili, red onion, cilantro and cashews

\$105 *Selección de quesos locales, trufa de miel, fruta fresca y nueces*
A Selection of local cheeses, truffle honey, fresh fruit and nuts

\$110 *Tacos de camarón espolvoreados con chile en tortilla de jicama y tomate, cebolla morada, limón y chile de árbol*
Chili dusted crispy shrimp tacos on jicama tortilla, tomato, red onion, lime and chili arbol

\$125 *Tacos de atún con aguacate, col morada, cilantro, mayonesa de chipotle y tortilla de harina*
Seared tuna tacos with avocado, red cabbage, cilantro, chipotle mayonnaise on flour tortilla



THE RESTAURANT

MO'BETTA BURGER NIGHT

1/2 lb. ALL BEEF BURGERS ARE GROUND IN HOUSE
FROM THE CHEF BLEND OF SPECIFIC CUTS AND HANDFORMED.
SERVED WITH HOUSE CURED PICKLES AND CRISP POTATOES
WITH GARLIC, ROSEMARY AND PARSLEY

Miss Piggy \$120

Ground pork with carnitas, guacamole, pico de gallo and crisp tortilla on sesame bun

Fillet o' Fish \$135

Spicy wasabi salmon burger with apple-jicama slaw sesame ginger mayonnaise and sweet potato chips

LA CLÁSICA \$120

All the fixin's with aged cheddar cheese on sesame bun

LA IN-N-OUT \$120

Griddled onions, lettuce, tomato, cheddar cheese and secret sauce

LA MAFIOSA \$125

Balsamic roasted onions, oven dried tomatoes, parmesan crisp and arugula

LA PORTAGUESA \$130

Thin patty burger with bacon, ham, avocado, tomato, onion, pickles, pickled jalapeños, american cheese on telera bread Add a fried egg \$10

LA AZUL \$135

Blue cheese, caramelized onions and organic arugula on french baguette

LA GRIEGA \$135

Ground lamb with roasted tomatoes, feta cheese, pickled onions and spinach on onion bun

LA DESCARNADA \$110

Balsamic roasted portobello mushroom with zucchini, oven dried tomatoes, roasted garlic and organic greens on focaccia

Add bacon \$20 Avocado \$10

TES NATURALES
LOOSE TEA

<i>Te Negro</i> Black tea	<i>Yerbabuena</i>
<i>Manzanilla</i> Chamomile	<i>Spearmint</i>
<i>Jazmin</i> Jasmine	<i>Menta-Tè Verde</i> Mint-Green Tea
<i>Jengibre-Durazno</i> Ginger-Peach	<i>Earl grey</i>
<i>Limón-te blanco</i> Lime-white	<i>Fruta caribe</i> Caribbean fruit
<i>Naranja-Maracuyá</i> Passion Fruit-Orange	<i>Cereza-plátano</i> Cherry-banana

\$35 CADA UNO
EACH

Cafés
Coffee & *Tes*
Tea

CAFÉS
COFFEE

<i>Irlandes</i> Irish	<i>Tropical</i> Tropical
<i>Mexicano</i> Mexican	<i>Francés</i> French
	<i>Italiano</i> Italian

\$65 CADA UNO
EACH

	Glass	Bottle
ERRAZURIZ LATE HARVEST SAUBLANC Chile 2007	\$115	\$ 570
PILLITERI LATE HARVEST VIDAL Canada 2006	\$ 150	\$ 695
OREMUS LATE HARVEST FURMINT Hungria 2005	\$185	\$1,060
TAYLOR'S 10 AÑOS OPORTO Portugal	\$ 130	\$1,330
TAYLOR'S 20 AÑOS OPORTO Portugal	\$ 240	\$2,360
BAILEY'S	\$ 65	\$ 595
STREGA	\$ 90	\$1,230
LICOR 43	\$ 75	\$1,015
SAMBUCA NEGRO	\$ 70	\$ 830
DRY SACK	\$ 60	\$ 620
ANIS LAS CADENAS	\$ 65	\$ 600