

# SIGNATURE COCKTAILS

## FRESA \$380

rum matusalem, strawberry-guava cordial, fresh lime juice & angostura bitter

## PEAR \$380

grey goose infused with pear & lemon grass, st. germain green tea cordial

## BITTER \$380

campari, punt e mes, carpano rosso strawberry cordial & orange bitter

## KEY LIME \$380

espadin acre mezcal, lillet blanc lemon grass cordial, coconut foam orchad citrics

## BEACHCOMBER MARGARITA \$510

tequila casa dragones, lime juice almond liquor, spiced syrup & black salt

## GREEN IS GOOD \$380

patron silver tequila infused with pineapple, celery, coriander clarified lime cordial salt with mexican chiles

## MELON \$380

tequila maestro dobel blanco lillet blanc, melon cordial angostura bitters & soda

## FIG COLLINS \$380

bombay sapphire homemade-carbonated fig soda & kosher salt

## KEEFER BAR FAVORITES

From our sister bar in Vancouver

## SKELETON KISS \$380

acre mezcal espadin, pisco pineapple, lime juice, roses syrup & spicy tincture

## BOSS LADY \$380

tequila patron silver aperol, mango shrub, lemon juice aquafaba, bell pepper bitters

LA TIERRA  
DE ACRE

## GUAYABITA \$380

tobalá acre mezcal infused with guava leaf, fresh lime juice orange liquor & brine

## PEPINO \$380

cenizo acre mezcal, fino sherry cucumber cordial, celery bitter & basil oil

## GINGER MEZCALITA \$510

tobala acre mezcal, poblano pepper liquor, pineapple juice, ginger syrup

Mixologist Sergio Sanchez

Prices in pesos 16% Tax included