



COCKTAILS

SÍ PACO!

Sangre De Mezcal

Mezcal, bourbon, roselle, Dolin Blanc, lime
380

Negroni Extra

Mezcal, Campari, Pampelle, Dolin Rouge, amaro
400

Batanga

Tequila blanco, house-made cola, lemon, black & pink salt
340

KEEP CARRYING ON

This Isn't Piña Colada

Coconut-washed mezcal, pineapple, lime
390

Porque Paloma?

Mezcal, cognac, salted paloma, lime,
grapefruit soda, house-made Xni-pec
400

Vasos de Fruta

Dark rum, mango, tangerine, lime, spearmint
380

Marlo Poppers

Rye whiskey, mezcal, Dolin Blanc, jalapeño,
pink guava, lemon, grapefruit bitters
440

Na' De Na'

Tequila, pitaya, Ojo secret mixture
420

La Tomatina

Gin, Dolin Blanc, tomato tapenade, salt water
380

Crusta Pero No Crusta

Mezcal, cognac, orange curaçao, maraschino,
horchata, orange peel, crusta black salt
440

WATER

Acqua Panna 25 cl
140

Acqua Panna 75 cl
220

San Pellegrino 25 cl
140

San Pellegrino 75 cl
220

SOFT DRINKS

Coca Cola
80

Coca Cola Zero
80

Sprite
80

Fentimans Rose Lemonade
120

Fentimans Ginger Beer
120

San Pellegrino Aranciata
150

FRESH JUICES

Young Coconut
140

Phuket Pineapple
120

Watermelon
120

RUM

Havana Club 3 Years	280
Havana Club 7 Years	320
Plantation White	300
Plantation Pineapple	320
Plantation Dark	300
Malibu	280

WHISKEY

Johnnie Walker Black Label	280
Johnnie Walker Gold Label Reserve	350
Johnnie Walker Blue Label	1,200
Chivas Regal 12 Years	300
Chivas Regal Extra	380
Chivas 18 Years	460
Monkey Shoulder	360
Singleton Dufftown 12 Years	380
Glenlivet Founder's Reserve	350
Glenlivet 18 Years	950
Macallan 15 Years Sherry Oak	1,000
Macallan 18 Years Sherry Oak	2,400
Macallan Rare Cask	2,800
Glenmorangie 10 Years	350
Glenmorangie X	360
Talisker 10 Years	600
Ardbeg 10 Years	350
Bowmore 12 Years	550
Yamazaki 12 Years	1,900
Jameson	280
Jameson Black Barrel	350
Woodford Reserve	360
Michter's Kentucky Straight Bourbon	450
Michter's Kentucky Straight Rye	500

MEZCAL REPOSADO

Don Amado 45% Espadin - 6 months in brandy casks	580
Los Danzantes 41.6% Espadin - 9 months in French & American oak casks	580
Divino with Agave Worm 40% Espadin - 5 months in white oak (last pour gets the worm)	450
Se Busca 40% Espadin	400

MEZCAL AÑEJO

Don Amado 100% Espadin - 24 months in French oak	400
Don Amado 40% Espadin - 18 months in ex brandy casks	520
Los Danzantes 46% Espadin - 16 months in French & American oak	650

EXTRA SPECIAL MEZCAL

Se Busca Madrecuishe 40% Madrecuishe Growing in dry, arid regions, this agave has a low water content, it is high in minerality with a big, floral bouquet.	1,000
Pierde Almas Pechuga 50% espadin triple-distilled in the presence of Heirloom fruit and the breast of a wild turkey. This beautiful Mezcal is rich in flavor of old forests and wild fruit trees.	650
Pierde Almas Conejo 52% Espadin Double distilled with heirloom fruit and wild rabbit. Another rarer version of pechuga full of orchard fruit, tarragon and of course, rabbit.	730
Divino with Captive Pear 40% Espadin Practicing a method commonly only used for fine brandies, the pear is grown inside the bottle and then cut directly from the tree when ripened. It is then cleaned and filled with mezcal, lending the soft, sweet flavor of the pear to incorporate itself into the spirit.	500

MEZCAL FLIGHT

With vs without chicken Pierde Almas Espadin + Pierde Almas Pechuga	1,200
Volcanic vs Clay soil Alipus San Juan + Alipus San Luis del Rio	800

TEQUILA REPOSADO

Don Julio	480
Cascahuin	320
Luna Azul	350
Cenote	390
Herradura	400
El Jimador	350
Espolón	320
Ocho	390
Hijos De Villa	350
Patrón	650
Clase Azul	2,600

TEQUILA AÑEJO

Cascahuin	390
Cenote	520
Herradura	520
Ocho	500
Ocho Single Barrel	800
Jose Cuervo 1800	650
Patrón	750
Clase Azul	8,500

EXTRA AÑEJO

Cascahuin	600
Fuenteseca 21 Years	4,800
Jose Cuervo Reserva de la Familia	1,200
Ocho Single Estate 2015 La Latilla	900
Herradura Selección Suprema	2,500

AN INTRODUCTION INTO MEZCAL

Mezcal is tequila's even wilder cousin. The most common agave used for mezcal production is called 'espadin', as it can be easily cultivated in farms. This type of agave takes around 6-8 years of growth before it can be processed into a spirit. There are other agaves which only grow in the wild and must be hunted for like truffles. Some agave varieties grow for 20 years until they are ready to graduate and become mezcal.

Mezcal must be distilled from one of many different varieties of agave. It can only be produced in designated areas within eight different Mexican states. It must be bottled in Mexico.

Here are the agave varieties you will find in Ojo:

Espadín

Time to mature: 7 years

Taste: sweet and vegetal, notes of pomelo, lime, white pepper

Arroqueño

Time to mature: 15-20 years

Taste: burnt orange, unripe plantain, cantaloupe, cocoa

Tobala

Time to mature: 8-12 years

Taste: light, sweet, floral

Tobaziche

Time to mature: 12-18 years

Taste: melon, anise, lavender, grass

Madrecuishe

Time to mature: 14-16 years

Taste: ripe jalapeño, beet, sweet potato, capsicum

Wild Tepextate

Time to mature: 18-30 years

Taste: candied banana, basil, cinnamon, honeysuckle

Bicuishe

Time to mature: 8-12 years

Taste: green chili, pear, toffee, black pepper, basil

Manso de Sahuayo

Time to mature: 6-8 years

Taste: almond, pistachio, floral

Cenizo

Time to mature: 10-12 years

Taste: earthy, bright fruity, mineral

WINE BY THE GLASS

SPARKLING

Dehours & Fils Terre De Meunier Extra Brut 850
Champagne, France

Cavas Vilarnau Noche y Día Brut Nature 275
Penedes, Spain

PINK

Domaine des Fouques L'Aubigue 410
Provence, France

Rennersistas Waiting for Tom Rosé 445
Burgenland, Austria

WHITE

Koehler Ruprecht Kabinett Tröcken 445
Pfalz, Germany

Domaine St. Antoine Chablis 495
Burgundy, France

Zarate Albariño 750
Rias Baixas, Spain

RED

Ampeleia Un Litro  390
Tuscany, Italy

Weingut Ziereisen Blauer Spätburgunder  425
Baden, Germany

Les Trois Coutiers Segono 410
Castilla y Leon, Spain

Domaine les Carmels Les Caprices  490
Bordeaux, France

AN INTRODUCTION INTO TEQUILA

The agave plant is often confused with a cactus, as it is visually similar, but is actually in the same plant family as the lily, aloe and asparagus (don't worry, it does not taste like these plants).

In the 1500's agave was first distilled, creating what we now know (and love) as "tequila". Tequila is similar to Champagne - it can only be produced in specific regions of Mexico.

Real tequila is distilled from 100% Blue Weber Agave. Mixed or 'mixto' tequilas only have to be 51% agave according to the law. These half tequila products are often called "gold" and are why a lot of people think they don't like tequila...
you won't find any of those here.

Agave takes years to grow mature enough until it can be harvested, fermented and distilled. The ideal age for Blue Weber Agave to be harvested is about 7 years.

The two main categories of tequila are "highland" and "valley" (formally called "lowland" but changed for marketing purpose). Each has its own general characteristics - think of it like wine. Highland tequilas tend to be lighter bodied, fruity and floral. Those from the valley regions are fuller bodied with more earth and pepper.

Also... it makes you a better dancer.

TEQUILA BLANCO

Don Julio	320
Cascahuin	280
Cascahuin 48	350
Cascahuin Tahona	400
Espolón	320
Herradura	380
Cenote	350
Hijos De Villa	320
Jose Cuervo Platino	820
Ocho	350
Luna Azul	320
Patrón	500

AGAVE ADVENTURES

Sipping on Mexican spirits, explore the world of agave drinks with Ojo's exclusive selection, you can try three different types. Salud!

Agave 101

Aguas Mansas | 100% Espadin
Don Mateo | 46% Cupreata
Cascahuin 48 | 100% Tequilana Weber
890

Don Mateo

Don Mateo | 46% Cupreata
Don Mateo | 48% Manso de Sahuayo
Don Mateo | 46% Alto
990

Aguas Mansas

Aguas Mansas | 100% Espadin
Aguas Mansas | 100% Cuishe
Aguas Mansas | 100% Tobala
1,290

BEER | CIDER

Hey! Bangkok Mahanakhon

Thailand, Pilsner, 5.0% abv
220

Chang

Thailand, Lager, 5% abv
160

Mojito Cider

Thailand, Cider, 4.8% abv
240

Suntree Tid Lom

Thailand, IPA, 4.4% abv
280

AGUAS FRESCAS

Pineapple & Chili
120

Hibiscus & Mint
120

Tangerine & Yuzu
120

WHAT ABOUT A MEXICAN DRINKS?

Horchata
A traditional Mexican beverage
comprised of rice milk, cinnamon and vanilla
140

Michelada
Kicks up the flavor of beer with lime,
hot sauce and Ojo secret recipe sauce!
340

Carajillo
If you're thinking of ordering coffee after lunch or dinner,
stop and try out this combination: hot espresso and Licor 43,
one of Mexico's favorite spirits
340

CAN'T MOVE ON FROM FROSÉ?

All Day Frosé
It's pink and incredibly tasty!
320

Anything But Pink!
Select your favorite colored alcohol :
blue, red, green, yellow or orange!
320

MEZCAL BLANCO

Divino Joven 40% Espadin	350
Aguas Mansas 100% Espadin	380
Aguas Mansas 100% Cuishe	800
Aguas Mansas 100% Tobala	800
Don Mateo 46% Cupreata	550
Don Mateo 48% Manso de Sahuayo	550
Don Mateo 46% Alto	550
Don Mateo 48% Silvestre	550
Don Amado 100% Arroqueño	520
Se Busca 40% Espadin	350
400 Conejos 100% Espadin	380
Creyente 100% Espadin	400
Clase Azul Durango 100% Cenizo	4,600

GIN

Beefeater 24	300
Hendrick's	380
Tanqueray	320
Tanqueray 10	350
Monkey 47	480
Malfy	320
Ki No Bi	520
Aviation	350
Generous	350

VODKA

Belvedere	320
Ketel One	280
Grey Goose	350

COGNAC

Hennessy V.S.O.P.	450
Hennessy X.O.	1,200
Martell Cordon Bleu	1,200
Jean-Luc Pasquet L'Organic 4 Years	480
Jean-Luc Pasquet L'Organic 10 Years	580

DIGESTIF & APERITIF

Fernet Branca	280
Amaro Montenegro	280
Limoncello	280
Kahlua	280
Ricard	280
Pernod	280
Lillet	280