



COCKTAILS

SÍ PACO!

Dry Martini GDL

London dry gin, Ancho Reyes chili liquor, Salmiana, served -1^o
400

House Negroni

Mezcal Espadín, coconut-washed Campari, sweet vermouth, red wine
420

Betabel Old Fashioned

Mezcal Reposado, betabel redux, Angostura bitters
420

KEEP CARRYING ON

La Tommy's de Pérez

Tequila sous vide citrics, agave nectar, lemon, coriander
440

Colores

Mezcal, Sherry wine, lychee, roses, lime, Himalayan salt
460

Mex & Tonic

Mezcal, banana, dry vermouth, citric solution, Indian tonic
440

El Pato

Mezcal, ginger, yuzu, lime, coconut milk
420

Purple Paloma

Tequila Curado Espadín, lime, agave, salt, grape soda
430

Pendejo

Mezcal Reposado, Campari, lime, passion fruit
460

Ojo Margarita

Tequila, Cointreau, jalapeño, Epazote, lime
420

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

FRESH JUICES

Young Coconut
140

Pineapple
120

Watermelon
120

RUM

Havana Club 3 Years	280
Havana Club 7 Years	320
Matusalem 3 Years	280
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
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

Codigo 1530 Rosa 580
100% Lowlands Agave - 1 month in un-charred red
French white oak barrels

MEZCAL AÑEJO

Se Busca 400
100% Espadin - 24 months in French oak

EXTRA SPECIAL MEZCAL

Se Busca Madrecuishe 1,000
40% Madrecuishe

TEQUILA REPOSADO

Don Julio	480
Cascahuin	320
Luna Azul	350
Cenote	390
Codigo 1530	550
Espolón	320
Hijos De Villa	350
Patrón	650
Clase Azul	2,600

TEQUILA AÑEJO

Cascahuin	390
Cenote	520
Codigo 1530	850
Jose Cuervo 1800	650
Patrón	750
Clase Azul	8,500

EXTRA AÑEJO

Cascahuin	600
Ocho Single Barrel	900
Fuenteseca 21 Years	4,800
Jose Cuervo Reserva de la Familia	1,200

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

Cupreata

Time to mature: 5-15 years

Taste: tropical fruit, black pepper, roasted poblano chili

Tepextate

Time to mature: 18-30 years

Taste: candied banana, basil, cinnamon, honeysuckle

Cenizo

Time to mature: 10-12 years

Taste: earthy, bright fruity, mineral

Manso de Sahuayo

Time to mature: 6-8 years

Taste: almond, pistachio, floral

Salmiana

Time to mature: 12 years

Taste: earthy, green pepper, sweet

WINE BY THE GLASS

SPARKLING

Paul Danguin & Fils Cuvée Carte d'Or Brut 760
Champagne, France

Cavas Vilarnau Noche y Día Brut Nature 360
Penedes, Spain

PINK

Domaine des Fouques L'Aubigue 410
Provence, France

WHITE

Domaines Landron La Louvetrie Muscadet 435
Loire Valley, France

Laberinto Arcillas 445
Maule, Chile

Henri Delagrangre Hautes-Côtes de Beaune Blanc 535
Burgundy, France

RED

Envínate Albahra 475
Granacha Tintorera, Spain

Trenel, Fleurie Cru du Beaujolais 495
Beaujolais, France

Chateau Tenein Bordeaux Supérieur 510
Merlot Bordeaux, France

SAKE

Shichihonyari Teiseihaku Junmai ✱ 330
Shiga, Japan

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
Cenote	350
Hijos De Villa	320
Jose Cuervo Platino	820
Luna Azul	320
Patrón	500
Codigo 1530 Rosa	500
Codigo 1530	420

AGAVE ADVENTURES

Sipping on Mexican spirits, explore the world with Ojo's exclusive agave. Each shot is 30 ml, and you can try three different types of Ojo exclusive agaves. 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

Bussaba

Thailand, ExWeisse, 4.0% abv
280

AGUAS FRESCAS

Pineapple & Chili
120

Hibiscus & Mint
120

Tangerine & Yuzu
120

WHAT ABOUT A MEXICAN DRINKS?

Mezcalita
Mezcal, Cointreau, lime
420

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

MEZCAL BLANCO

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	550t
Se Busca 40% Espadin	350
400 Conejos 100% Espadin	380
Creyente 100% Espadin	400
Clase Azul Durango 100% Cenizo	4,600
Codigo 1530 Artesanal 40% Espadin / Tobala	550
Machetazo 100% Espadin	380
Machetazo 45% Cupreata/Papalote	420
Machetazo 100% Salmiana	420

GIN

Hendrick's Neptunia	380
Tanqueray	320
Tanqueray 10	350
Monkey 47	480
Malfy	320
Ki No Bi	520
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

DIGESTIF & APERITIF

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