



AGAVE

MEXICAN ♦ CANTINA

APPETIZERS



QUESO FUNDIDO



TORCHED NACHOS

Chips & Salsa

Crisp corn chips freshly fried. Served with your choice of salsa.
Single 99 Bottomless 349



Nacho Grande

Layers of corn chips smothered with Mexican cheese, sour cream, pico de gallo, jalapeños, guacamole, black olives, refried beans and taco beef. 469

Agave Taco Salad

Crisp greens topped with pico de gallo, black beans, corn, Mexican cheese, olives, sour cream and grilled chicken. Served in a crispy tortilla bowl with honey-vinaigrette dressing. 379

Calamari Fritos

Rings of crispy calamari piled high and served with our garlic-pepper mayo for dipping. 379



Chilaquiles NEW!

Tender corn tortilla triangles smothered in our new green tomatillo sauce and topped with sour cream and grated cheese. The perfect start to any meal or late night snack!. 199

◆ Add egg 30.00

Chili con Carne

Medium-spicy chili slow-cooked with black beans, sautéed beef and tomatoes. Served with crisp corn chips for dipping. 219

Sopa de Tortilla

Rich tomato-based soup with chunks of chicken, thickened with crispy corn tortilla chips and topped with fresh avocado and cheese. 159

Queso Fundido NEW!

Rich Mexican cheese and spinach dip with chunks of chorizo and artichokes. Served with garlic bread and chips. Perfect for sharing! 349

Chipotle Buffalo Wings

Chicken wings and drumettes glazed in our sweet and spicy chipotle sauce. Served with cool chipotle aioli for dipping.
Half pound 299 Full pound 499

Torched Nachos NEW!

A modern take on our best-selling nachos! Crisp corn chips topped with tender grilled chicken, guacamole, pico de gallo, sour cream and melty torched Mexican cheeses. 499

Taco Mexicana Pizza

Crispy tomato-tortilla crust pizza topped with pico de gallo, fresh lettuce, melted Mexican cheese and taco beef. 389



Flaming Gambas NEW!

Mexican-style shrimp gambas served with sautéed onions, peppers and flamed with tequila on a sizzling plate. Olé! 449

Crispy Jalapeño Beef Balls

Mexican meatballs made from ground beef, spicy jalapeños and Mexican cheese are fried until crispy on the outside and tender in the middle. Served with your choice of salsa. 219

Appetizer Sampler NEW!

A selection of our most popular appetizers: chipotle buffalo wings, calamari fritos, crispy jalapeño beef balls, chili con carne and crispy corn chips. Served with chipotle aioli, garlic pepper mayo, guacamole and your choice of salsa. 569



TACO SAMPLER

Classic Taco

Soft corn tortilla filled with refried beans, pico de gallo, shredded lettuce, sour cream, Mexican cheese and your choice of taco beef, grilled chicken or pork carnitas. 119

Street Taco **NEW!**

Soft corn tortilla topped with your choice of beef barbacoa, ancho chicken or pork sisig, topped with diced onions and cilantro. 99

Taco Al Pastor **NEW!**

Grilled pork basted with our al pastor marinade on a soft corn tortilla and topped with grilled pineapple and pickled onions. 149

Crispy Taco

Crispy corn tortilla shell stuffed with refried beans, pico de gallo, shredded lettuce, Mexican cheese, sour cream and your choice of grilled chicken, taco beef or pork carnitas. 119

Fish Taco

Crispy deep-fried cream dory on a homemade flour tortilla, topped with salsa, cabbage, pickled onions and garlic sauce. 12

Taco Sampler

Try them all! One each of our fish taco, crispy taco with taco beef, grilled chicken classic taco, taco al pastor, grilled shrimp puffy taco and a beef barbacoa street taco. Served with fresh lime wedges, homemade garlic sauce and salsas. 699



Puffy Taco **NEW!**

Crispy homemade corn tortilla topped with lettuce, pico de gallo, guacamole and your choice of grilled shrimp, carne asada or grilled salmon. 189

CHIMICHANGA



BURRITOS & CHIMICHANGAS

Available in grilled chicken, pork carnitas or add P70 for imported steak.

Classic Burrito

Soft flour tortilla stuffed with refried beans, Mexican red rice, sour cream, Mexican cheese, fresh lettuce, pico de gallo and your choice of filling. Served with homemade garlic sauce. 389

Wet Burrito

Classic burrito topped with your choice of red rancho sauce, green tomatillo sauce or go half and half! Drizzled with sour cream and served with your choice of salsa and homemade garlic sauce. 459

Chimichanga

Crispy deep-fried burrito with your choice of filling. Topped with your choice of red rancho sauce, green tomatillo sauce or go half and half! Drizzled with sour cream and served with your choice of salsa and homemade garlic sauce. 459



Toasted Burrito

Our classic burrito grilled until warm and crispy and stuffed with your choice of filling. Served with homemade garlic sauce. 389

Junior Burrito

Smaller size of our classic burrito stuffed with your choice of filling and served with homemade garlic sauce. 269

CHICKEN

CHICKEN FAJITAS



Chicken Fajitas

Tender grilled ancho-chicken served over a sizzling bed of sautéed onions and peppers with sour cream, pico de gallo, guacamole, Mexican cheese and homemade corn tortillas for wrapping. 539

Chicken Enchiladas **NEW!**

Corn tortillas stuffed with Mexican cheese, sautéed onions and grilled chicken. Topped with melted cheese, sour cream and your choice of red ranchero sauce, green tomatillo sauce or go half and half! Served with Mexican red rice and refried beans. Single 299 Double 439

Chicken Quesadilla **NEW!**

Crisp on the outside and stuffed on the inside with grilled chicken, ranchero sauce and Mexican cheese. Served with pico de gallo and homemade garlic sauce. 299

Chicken Mole Enchiladas **NEW!**

Our classic chicken enchiladas topped with our homemade mole sauce and melted cheese. Served with Mexican red rice and refried beans. Single 319 Double 459

Chicken Mole **NEW!**

Grilled chicken topped with a classic Mexican mole sauce with the complex flavors of chilies, nuts, fruit, chocolate and spices in perfect harmony. Served with Mexican red rice and homemade soft corn tortillas. 359



Yucatan Chicken Skewers **NEW!**

Grilled skewers with tender ancho chicken and an assortment of veggies served with lime-cilantro rice and hacienda ranch dip. 289

Chipotle Béchamel Carbonara

Chipotle peppers, smoky chorizo, shiitake mushrooms and ancho chicken topped with fried cilantro over linguini pasta give a Mexican twist to a traditional carbonara. 329



Aloha Chicken Al Pastor **NEW!**

Tender grilled ancho chicken topped with pork carnitas, Mexican cheese, pico de gallo and grilled pineapple salsa. Served with lime-cilantro rice. 389

Chilaquiles de Pollo **NEW!**

Our classic chilaquiles in green tomatillo sauce topped with chunks of tender grilled chicken and a fried egg. 269

CHICKEN MOLE



Mexican Cordon Blue

Juicy chicken breast stuffed with taco beef and cheese and fried until crispy. Topped with creamy chipotle béchamel sauce and bacon. Served with Mexican red rice. 379

Grilled Pollo

Tender chicken thigh and drumstick marinated and grilled until juicy and tender. Served with salsa fresca, jalapeños, homemade garlic sauce, warm flour tortillas and grilled corn with peppers. 429



PORK QUESADILLA



CRISPY PORK BELLY

PORK

Pork Carnitas Quesadilla

Crisp on the outside and stuffed on the inside with pork carnitas, ranchero sauce and Mexican cheese. Served with pico de gallo and home-made garlic sauce. 299



Pork Carnitas Enchiladas

Corn tortillas stuffed with Mexican cheese, sautéed onions and pork carnitas. Topped with melted cheese, sour cream and your choice of red ranchero sauce, green tomatillo sauce or go half and half! Served with Mexican red rice and refried beans.

Single 299 Double 439

Mole Enchiladas

Our classic pork carnitas enchiladas topped with our homemade mole sauce and melted cheese. Served with Mexican red rice and refried beans.

Single 319 Double 459



Agave Baby Back Ribs

Fall-off-the-bone ribs glazed with Agave's own barbecue sauce. Served with jalapeño mashed potatoes and Mexican red rice.

Half Slab 799 Full Slab 1299

Crispy Pork Belly

Crispy-skinned tender pork belly topped with fried garlic and chilies and served with lime-cilantro rice, Mexican cheese-topped tomatoes and guajillo sauce. 399

Mexican Pork Sisig

Tender pork mixed with peppers, onions and Mexican spices and served crispy on a sizzling plate. 339

◆ Add egg for P30



Grilled Mexican Chop

Pork chop grilled on-the-bone and served over savory guajillo sauce. Topped with grilled pineapple salsa and served with Mexican red rice. 429

Mexican Grilled Liempo

Half-pound grilled pork belly glazed in Agave's barbecue sauce. Served with lime-cilantro rice and garlic sauce. 379



Albondigas

Three tender pork and shrimp meatballs in our slow cooked albondigas sauce with tender peppers, onions and spices. Served with soft corn tortilla triangles. 299

Grilled Chorizo

Grilled chorizo sausage on a toasted soft baguette with chipotle aioli and topped with sautéed onions, pico de gallo & melted Mexican cheese. Served with French fries. 399

BEEF

BONE MARROW ASADA



Steak Fajitas

Tender imported steak served over a sizzling bed of sautéed onions and peppers with sour cream, pico de gallo, guacamole, Mexican cheese and homemade corn tortillas for wrapping. 649

Steak Quesadilla

Crisp on the outside and stuffed on the inside with imported steak, ranchero sauce and Mexican cheese. Served with pico de gallo and homemade garlic sauce. 339

Steak Enchiladas

Corn tortillas stuffed with Mexican cheese, sautéed onions and imported steak. Topped with melted cheese, sour cream and your choice of red ranchero sauce, green tomatillo sauce or go half and half! Served with Mexican red rice and refried beans. Single 339 Double 569



Roast Beef a la Barbacoa

Imported steak slow cooked until tender and topped with cilantro-chimichurri sauce. Served with roast carrot puree and jalapeño mashed potatoes. 399



Carne Asada Ultimo

A full pound of tender grilled carne asada steak topped with cilantro-chimichurri sauce. Served with roasted corn, guajillo sauce, jalapeño mashed potatoes and lime-cilantro rice. 999

Bone Marrow Asada

Grilled carne asada steak served over decadent beef bone marrow and topped with gaujillo and cilantro-chimichuri sauces. Served with Mexican red rice and soft corn tortillas. 439

Carne Asada

Tender imported steak served over ancho chile sauce, with Mexican red rice, jalapeño mashed potatoes, pico de gallo, guacamole and soft corn tortillas. 599



Salpicao Mexicano

Mexican-style beef salpicao stir-fried to medium doneness with garlic and mushrooms. Served with lime-cilantro rice and Mexican cheese-topped tomatoes. 429

Steak Mole Enchiladas

Corn tortillas stuffed with Mexican cheese and sautéed onions. Topped with Mole sauce and melted cheese. Served with Mexican red rice and refried beans. Single 359 Double 589



Burger a la Mexicana

A thick and juicy all-beef patty basted with ancho chile sauce and topped with lettuce, tomato, sautéed onions and creamy chipotle aioli. Try it with your favorite toppings! 349

◆ Additional toppings for P50 each: Mexican cheese, crispy bacon or homemade guacamole.

STEAK MOLE ENCHILADAS



SEAFOOD

SHRIMP ENCHILADAS



Shrimp Enchiladas **NEW!**
Corn tortillas stuffed with Mexican cheese, sautéed onions and grilled shrimp. Topped with melted cheese, sour cream and your choice of red ranchero sauce, green tomatillo sauce or go half and half! Served with Mexican red rice and refried beans. Single 349 Double 589

Shrimp Quesadilla **NEW!**
Crisp on the outside and stuffed on the inside with grilled shrimp, ranchero sauce and Mexican cheese. Served with pico de gallo and homemade garlic sauce. 379

Shrimp Fajitas
Tender grilled shrimp served over a sizzling bed of sautéed onions and peppers with sour cream, pico de gallo, guacamole, Mexican cheese and homemade corn tortillas for wrapping. 699

Pescado de Crema
Crispy cream dory fried to perfection and topped with our chipotle béchamel sauce and pico de gallo. Served with lime-cilantro rice and corn on the cob. 319



Paella Mexicana
Mexican paella with shrimp, clams, mussels, chorizo, calamari, cream dory and chicken. Served over Mexican red rice with a chili-tomato broth. Solo 449 Share 639

Fish & Chips con Salsa de Mango
Mexican style fish and chips. Crispy fish fillet strips and taco-seasoned potato wedges served with mango-lime dip for a refreshing finish. 339

GARLIC SEAFOOD PASTA



Shrimp Skewers Al Pastor **NEW!**
Grilled shrimp basted with our al pastor marinade and served on skewers with fresh pineapple and charred onions over lime-cilantro rice with hacienda-ranch dip. 439



Sangria Glazed Salmon
Pan-seared salmon baked in our sweet Sangria glaze and topped with fruit compote. Served with jalapeño mashed potatoes and house side salad. 639



Shrimp Chile Relleno **NEW!**
Grilled pepper stuffed with cheese and fried until crispy. Served over our savory ancho chile sauce and topped with grated cheese, crispy tomato-tortilla strips and sautéed shrimp. 349

Garlic Seafood Pasta
Linguini pasta with olive oil, fresh garlic and chili peppers and an assortment of mussels, clams, calamari and shrimp tossed with grated cheese and cilantro. Served with garlic bread. 449

CHEESE CHILE RELLENO



Mixed Grill Platter

Meat eaters rejoice! A sampling of our most popular grilled meats with a quarter grilled chicken, carne asada steak topped with cilantro-chimichurri sauce, grilled chorizo and baby back ribs basted in Agave's own barbecue sauce. Served with roasted corn, Mexican cheese-topped tomatoes, guajillo sauce, corn tortillas, lime-cilantro rice, Mexican red rice and your choice of salsa. 1599



VEGGIE

Veggie Fajitas

An assortment of black beans, chayote, zucchini, mushrooms, corn, onions and peppers on a sizzling plate. Served with sour cream, pico de gallo, guacamole, Mexican cheese and homemade corn tortillas for wrapping. 489

Cheese Enchiladas **NEW!**

Corn tortillas stuffed with Mexican cheese, and sautéed onions. Topped with melted cheese, sour cream and green tomatillo sauce. Served with Mexican red rice and refried beans. Single 249 Double 379

Veggie Burrito

Soft flour tortilla stuffed with refried beans, Mexican red rice, sour cream, Mexican cheese, fresh lettuce, pico de gallo and sautéed peppers, onions, zucchini, chayote and mushrooms. Served with homemade garlic sauce. 349

Cheese Chile Relleno **NEW!**

Grilled pepper stuffed with cheese and fried until crispy. Served over our savory ancho chile sauce and topped with grated cheese and crispy tomato-tortilla strips. 299

Cheese Nacho Grande

Layers of corn chips smothered with Mexican cheese, sour cream, pico de gallo, jalapeños, guacamole, black olives and refried beans. 399



Chilaquiles **NEW!**

Tender corn tortilla triangles smothered in our new green tomatillo sauce and topped with sour cream and grated cheese. 199

Mexican Cheese Quesadilla **NEW!**

Crisp on the outside and stuffed on the inside with ranchero sauce and loaded with Mexican cheese. Served with pico de gallo and homemade garlic sauce. 269

PLATTERS

Plato Ultimo **NEW!**

Our ultimate platter features an assortment of jalapeño beef balls, chicken quesadillas, chipotle buffalo wings, carne asada steak, pescado de crema, calamari fritos, and our Agave baby back ribs! Served with lime-cilantro rice, Mexican red rice, corn chips, guacamole, pico de gallo, sour cream and your choice of salsa. 2499

Fiesta Platter **NEW!**

Perfect for sharing with the whole family! A selection of crispy pork belly topped with fried garlic and chiles, our Mexican cordon blue, baby back ribs basted in Agave's barbecue sauce, grilled chicken quarter and nachos smothered in cheese and topped with taco beef. Served with lime-cilantro rice, Mexican red rice and your choice of salsa. 2249



KID'S COMBO



Kid's Pasta

Pasta with tomato meat sauce topped with cheese. 179

Chicken Fingers

Crispy fried chicken strips served with home-made fries. 169

Quesadilla Pequeño

Mini quesadilla wedges stuffed with Mexican cheese and grilled chicken. Served with homemade fries. 189

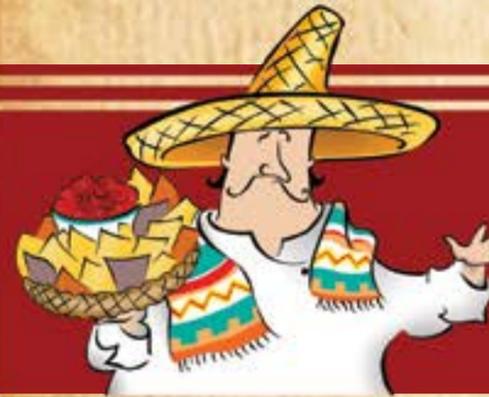
Kid's Combo

Pasta in tomato meat sauce together with crispy fried chicken strips. 249



Junior Cheeseburger

Junior burger patty topped with cheese and mayonnaise. Served with homemade fries. 299



Rules:

- Choose one Free Kids Meal with purchase of each regular menu item at P379 or more.
- Limit one Free Kids Meal per child.
- Ages 10 and below.
- For Dine-in only.
- Maximum of two free meals per table
- Not to be combined with any other discounts or promos.

KIDS EAT FREE!
ON SUNDAYS

AGAVE FRIED ICE CREAM



Churros

Sticks of fried dough are crisp on the outside and soft on the inside and coated in cinnamon-sugar. Served in a margarita glass with our chocolate-chili dip. 199

Agave Fried Ice Cream

Our signature dessert! Fried vanilla ice cream served in a crispy cinnamon-sugar bowl and topped with chocolate sauce, whipped cream and a cherry. 249

DESSERTS



Boca Negra

Sink your fork into this rich chocolate cake and discover a molten chocolate center. Dusted with powdered sugar and served with vanilla ice cream. 299

Sides

Mexican Red Rice	69
Lime-Cilantro Rice	69
Steamed Rice	49
Jalapeño Mashed Potatoes	79
Fresh Potato Fries	99
Refried Beans	59
Grilled Corn on the Cob	49

Extra Tortilla	19
Guacamole	79
Sour Cream	69
Mexican Cheese	59
Jalapeños	39
Salsa	29
House Side Salad	59



BEVERAGES

COLD DRINKS

	Glass	Bottomless
Coke	79	109
Coke Zero	79	109
Sprite	79	109
Agave Lemonade	79	109
Agave Iced tea	69	99
Bottled Water	69	



HOT DRINKS

Brewed Coffee	89
Mexican Hot Chocolate	99
Green Tea	89

SHAKES

Ripe Mango	129
Strawberry	129
Avocado	129
Watermelon	129
Pineapple	129

HAND-PRESSED JUICES

Juiced by-hand to-order and blended with all-natural organic blue agave nectar.

Dalandan-Lemon 
Classic citrus taste with a lemony twist. 149

Pineapple-Mango
Ripe pineapple and mango for the sweetest flavor. 149

Apple-Cucumber
Refreshing combination of tart apples and smooth cucumber. 149

Watermelon-Lime 
Cool blend of freshly juiced limes and sweet ripe watermelon. 149

GO
BOTTOMLESS!
BOTTOMLESS
DRAFT BEER
599



BEERS & WINES

IMPORTED BEERS

Coronita Extra (210 ml)	129
Corona Extra	159
Modelo Ambar	199
Modelo Especial	199
Pacifico Clara	179
Dos Equis Amber	149
Dos Equis Lager	149
Stella Artois	149

LOCAL BEERS

San Mig Light	99
San Miguel Pale Pilsen	99
Red Horse Beer	99
San Miguel Super Dry	119
San Miguel Flavored Beer - Apple	99
Smirnof Mule	99

DRAFT BEER

Pint	149
Mug	99

WINES

House Red	899
House White	899

FLAVORED DRAFT BEER

	Mug	Pint
Pomegranate	119	179
Salted Caramel	119	179
Green Apple	119	179
Raspberry	119	179





MARGARITA ULTIMO



CLASSIC MOJITO

MARGARITAS

Upgrade any regular Margarita with any of our homemade infused tequilas for P99

House Margarita

Where it all started! Citrus flavors of lemon and lime with tequila and triple sec served with a salted rim. 159

Mango Margarita

Our House Margarita blended with juicy mangoes and served with a sugared rim. 179

Watermelon Margarita

Ripe red watermelon with fresh lime juice, organic blue agave syrup and Cazadores tequila reposado. 329

Margarita Ultimo

The smoothest margarita in town! Tequila Reserva 1800 Silver 100% blue agave tequila and Cointreau French orange liqueur with fresh lemon and lime. 399

Strawberry Margarita

Ripe strawberries mixed with our original House Margarita. 169

Infused Tequila Margarita

Freshly squeezed lime juice with your choice of any of our homemade infused tequilas: pineapple-vanilla, strawberry-mint or seasonal. Served on-the-rocks with a seasoned salt rim. 299

CLASSIC COCKTAILS

Classic Mojito

A refreshing blend of sliced limes with fresh mint leaves mixed with white rum. One of our most popular cocktails! 169

Real Fruit Mojito

Blending the flavors of our classic mojito with real fruit! Available in ripe mango, watermelon or strawberry. 179

Amaretto Sour

Sweet flavors of amaretto liqueur blended with lemon and garnished with a lime. 149

Strawberry Daiquiri

Dark rum with lime juice and ripe strawberries blended until smooth. 169

Sangria

Our take on the classic Spanish cocktail with red wine and brandy mixed with fresh apples, grapes and limes. Glass 229 Pitcher 659

Cuba Libre

Classic rum and Coke garnished with a lemon. 149

Long Island Iced Tea

Our strongest concoction with rum, gin, vodka, tequila, triple sec, lemon and a splash of Coke. 179

Mai Tai

Tropical cocktail with rum, triple sec, amaretto, lemon and pineapple juice. 179

PREMIUM COCKTAILS

Tropical Sangria

A tropical twist on a classic favorite. Red wine mixed with Fundador Solera Spanish brandy and fresh lemons, grapes, oranges and sweet pineapple. 279

Irish Cream Mudslide

Kahlua coffee liqueur and Baileys Irish cream blended with vanilla ice cream and chocolate syrup. Its like a decadent adult's only milkshake! 249

Beach Mojito

Malibu Caribbean coconut rum with fresh pineapple, mint leaves and ripe dalandans for a refreshing tropical taste. 239

Mexican Mojito

A mexican twist on our classic mojito swapping the rum with Jose Cuervo Especial Silver. 219



CORONARITAS

Beery Rita

Raspberry with fresh lime juice, tequila and Coronita Extra beer. 339

Corona Sunrise

Bright and refreshing. Coronita Extra beer with orange juice and the flavors of pomegranate. Perfect while under the sun! 339

Ginger Apple Coronita

Coronita Extra beer with the flavors of tart green apple and fresh ginger. 339

The Hawaiian

Pretty as an ocean view. Coronita Extra beer with pineapple juice and the flavors of tropical guava. 339

Michelada

A traditional Mexican beer cocktail with a twist. Coronita Extra beer, fresh lime juice, the flavors of pomegranate and a hint of hot sauce for a flavorful kick. 339

Coronarita

Our famous house margarita with Coronita Extra beer. 339



BAR LIST

TEQUILAS

Made from the blue agave plant in Mexico, we serve tequila in four varieties – **Blanco** or **Silver** is tequila in its purest form, retaining its natural sweetness; **Reposado** is aged in wooden barrels for up to a year, giving it a golden color and a richer flavor; **Añejo** tequila is aged for over a year, giving it a deep amber color with a smooth complex flavor. We also serve homemade **Infused** silver tequila steeped with fresh fruit, herbs and spices.

Try one of our tequila flights and compare for yourself!

INFUSED		Shot	PREMIUM		
Pineapple-Vanilla		99	Patrón Silver	Shot 299 Bottle 3999	
Strawberry-Mint		99	Patrón Reposado	349 4499	
Seasonal		99	Patrón Añejo	399 4999	
STANDARD		Shot	Bottle	Cabo Wabo Blanco	349 4299
Camino Real		150	1695	Cabo Wabo Reposado	389 4599
Cazadores Reposado		189	2499	Casa Noble Crystal	419 5599
Jose Cuervo Especial Gold		149	1899	Casa Noble Reposado	439 5999
Jose Cuervo Especial Silver		149	1899	Casa Noble Añejo	479 6299
Sauza Gold		189	2299	SUPER PREMIUM	
Sauza Blanco		169	1999	Monte Alban Mezcal	399 4999
Reserva 1800 Silver		199	2899	Clase Azul Plata	499 5999
Reserva 1800 Reposado		199	2899	Clase Azul Reposado	549 6499
Reserva 1800 Añejo		299	3599	ULTRA PREMIUM	
				Gran Patrón Platinum Silver	999 19999

RUM		Shot	Bottle	VODKA	
Bacardi Gold or Superior		129	1099	Absolut Blue	Shot 149 Bottle 1999
Bacardi Flavored		139	1649	Absolut Flavored	169 2599
Malibu Coconut Rum		159	1599	Smirnoff	149 1999
Captain Morgan		159	1599	Stolichnaya	149 1999
Pyrat		199	2499	Belvedere	249 2999
BRANDY				Grey Goose	249 2999
Fundador		149	1699	Grey Goose La Poire	249 3499
Carlos I		228	2799	Grey Goose L' Orange	229 2999
				Grey Goose Le Citron	229 2999
WHISKY				GIN	
Johnnie Walker Black		199	2999	Gilbey's	99 799
Jack Daniels		189	2499	Bombay	169 2399
Jim Beam		169	1999	Tanqueray	189 2499
Chivas Regal		199	2999	LIQUEURS	
COGNAC				Absinthe	279 3899
Remmy Martin V.S.O.P.		299	3999	Baileys Irish Cream	169 1799
Hennessy X.O.		899	14999	Jägermeister	169 1899
				Tequila Rose	169 1899

FLIGHTS

Infused Tequila 249

One shot each of Pineapple-Vanilla, Strawberry-Mint and Seasonal infused tequilas.

Standard Tequila 299

One shot each of Jose Cuervo Gold, Sauza Blanco and Cazadores Reposado

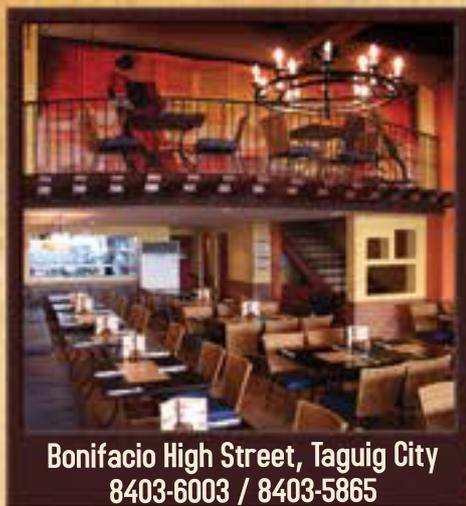
Patrón 799

One shot each of Patrón Silver, Reposado & Añejo

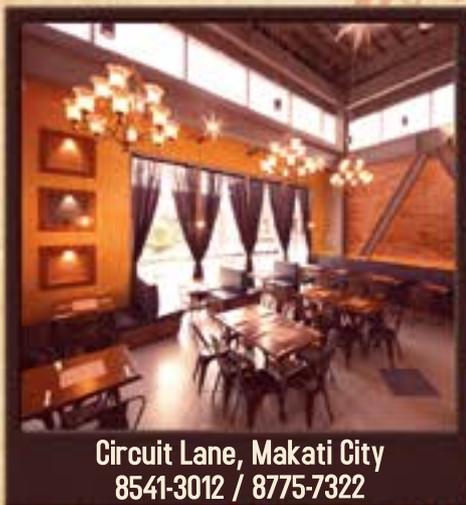
Whiskey 499

One shot each of Jack Daniels, JW Black & Jim Beam

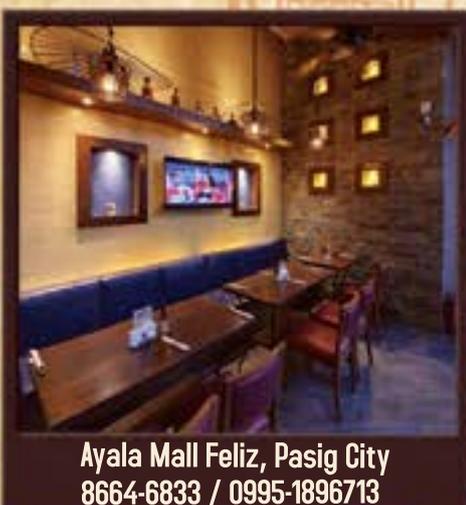




Bonifacio High Street, Taguig City
8403-6003 / 8403-5865



Circuit Lane, Makati City
8541-3012 / 8775-7322



Ayala Mall Feliz, Pasig City
8664-6833 / 0995-1896713



Estancia Mall, Pasig City