

COFFEE

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Espresso | \$45

Espresso cortado | \$50

Double espresso | \$60

Double espresso
cortado | \$65

Americano | \$55

Americano percoladora
| \$55

*(up to 3 cups) *8am to 1pm*

Cappuccino | Hot \$70 ·
Iced \$80

Latte* | \$70

Moka* | \$75

** Flavors +10 caramel, irish
cream, vanilla*

FRAPPES

Frappuccino | \$85

Moka frappe | \$90

Caramel frappe | \$90

*Milk options (almond,
coconut, soy) + \$15
Extra shot of coffee +\$20*

SPECIALTIES

ICED +\$10 · FRAPPE +\$20

Hot Chocolate | milk or
water based \$65

Chai | \$70

Taro | \$70

Matcha | \$70

Dirty chai | \$80

Carajillo | \$160

Cold brew | \$70 Latte or
tonic \$90

INFUSIONS AND TISANES

"Tea Forté"
Herbal & black tea
HOT · ICED | \$90

English Breakfast

Blueberry Merlot

Chamomile Citron



B. Bottle (750ml)* | G. Glass (150ml)
*Except those that specify another quantity

SPARKLING / CAVA /
CHAMPAGNE

**Prosecco DOC Treviso Brut Il Fresco Villa
Sandi Veneto** | Veneto, Italia.
B. \$900 G. \$190

Cordon Negro Brut Reserva | Freixenet,
Mexico.
B. \$1200

Veuve Clicquot Brut Carte Jeune | Reims,
France.
B. \$3100

WHITE

Calixa, Chardonnay | Monte Xanic, Mexico.
B. \$900 G. \$170

Viña Kristel, Sauvignon blanc | Monte
Xanic, Mexico.
B. \$1480

Beringer, Pinot Grigio | California.
B. \$7500 G. \$160

ROSÉ

Beringer white zinfandel, main&vine |
California.
B. \$750 | C. \$160

V Rosado, Cabernet Sauvignon | Casa
Madero, Mexico.
B. \$800 G. \$170

RED

Santo Tomas, Merlot | Valle de Guadalupe,
Mexico.
B. \$950 G. \$200

XA, Cabernet Sauvignon | Valle de
Guadalupe, Mexico.
B. \$600 G. \$130

**3V, Cabernet sauvignon, Merlot,
Tempranillo** | Casa Madero, Mexico.
B. \$1090 G. \$210

**Balero, Tempranillo / Cabernet sauvignon
/ Merlot** | Valle de Guadalupe, Mexico.
B. \$1200

**María Tinto, Tempranillo / Syrah / Merlot /
Cabernet franc / Nebbiolo / Malbec** | Valle
de Guadalupe, Mexico.
B. \$1800

**Scielo MX Blend, Syrah / Merlot / Cabernet
Sauvignon** | Rivera Gonzalez, Mexico.
B. \$980

LATE HARVEST /
GENEROUS

**Late harvest, Semillón / Gewürztraminer
(375ml)** | Casa Madero, Mexico.
B. \$880

Torres Floralis Oro, Moscatel (500ml) |
Spain.
B. \$900 G. \$130

Oporto Ferreira Tawny | Portugal.
G. \$180



All cocktails have 45 ml of alcohol

THE CLASSICS | \$120

Mimosa | orange, prosecco (90 ml)

Piña colada

Sangría | Red wine (60ml)

Margarita | Classic, Tamarind or cucumber

Gin Tonic

Mojito

COBOJO CLASSIC | \$160

Negroni | Gin, Vermouth Rosso, Campari

Mezcalgroni | Mezcal, Vermouth Rosso, Campari

Manhattan | Whiskey, Vermouth Rosso, Bitters

Old Fashion | Whiskey, Sugar, Bitters

Dry Martini | Gin, Dry Vermouth

Daiquiri | Rum, Sugar, Lime

Espresso Martini | Espresso coffee, Coffee liqueur, Vodka

Carajillo | Licor 43, Espresso coffee

Paloma | Tequila, Grapefruit Juice, Soda, Lemon

French 75 | Gin, lemon juice, prosecco

Aperol Spritz | Aperol, prosecco, soda

HOUSE CREATIONS | \$160

Mezcala | Mezcal, Chili liqueur, red fruit shrub, pineapple juice, lemon juice

Guayabitos | Tequila reposado, guava marmalade, vermouth Rosso, orange, lemon juice

Savage Clericot | Wild berries compote, vodka, white wine, topped with soda

Mezcal y Playa | Mezcal, Triple Sec, tamarind, agave syrup, lime, topped with fresca

Limoncello spritz | homemade limoncello, prosecco, soda

La Higuera | Bourbon, figs, lemon juice, pineapple juice, amaretto

La Diana | Mexican gin, homemade limoncello, campari, guava, lemon

Cobojo Bramble | Gin, lime, homemade raspberry liqueur

MOCKTAILS | \$80

Lychee lemonade

Pink lemonade

Hawaiian Punch

*ANY OTHER COCKTAIL NOT SHOWN ON THE MENU COULD BE PRICED DIFFERENTLY.



STARTERS

Pulled pork (80gr) tacos (3) | Tamarind mole · plantain **\$145**

Shrimp ceviche (120g) | Pineapple · cucumber · poblano pepper and ginger **\$185**

Baja style fish (80g) tacos (2) | Chili garlic mayonnaise · cabbage **\$155**

Guacamole (200gr) | Pico de gallo · corn chips **\$165**

Papas bravas (250gr) | Alioli of dried chiles · parsley **\$135**

Agridulce salad | Roasted peach · pear · caramelized walnut · goat cheese **\$145**

Caesar salad | Grilled romaine lettuce · garlic crouton · Grana Padano **\$145**

PASTA & PAN

Add: chicken (120g) +\$75 or shrimp (120g) +\$120 or pork belly (120gr) +\$105

Fetuccine (180gr) | Roasted garlic cream · parmesan cheese · parsley crumble **\$165**

Fusilli (180gr) | Hoja santa pesto · cherry tomatoes **\$165**

Penne (180gr) | pomodoro sauce · goat and aged cheese **\$165**

Fried chicken sandwich (120g) | Coleslaw · pickles · mayonnaise **\$195**

Pulled pork sandwich (120g) | House- made BBQ_sauce · caramelized pear **\$195**

Beef burger (150g) | cheddar cheese · bacon · lettuce · onion **\$200**

Portobello sandwich | Smoked provolone cheese · caramelized apple · arugula **\$195**

MAIN

Catch of the day (200g) | Green pipián · Creamy croquette **\$365**

Slow cooked short rib(190g) | Potato and onion puree · coffee jus · bazlama pita bread **\$390**

Chicken breast (200g) | Muhammara sauce · olives · roasted vegetables **\$295**

Pork tenderloin (200g) | Sweet potato puree · balsamic and piloncillo sauce · hasselback potato **\$295**

Grilled octopus (190gr) | Hummus · roasted sweet onion · avocado · fresh salad **\$350**

CHILDREN'S MENU

Mac 'n Cheese (120g) | Cheddar cheese sauce **\$110**

Cheese fingers (140g) | Crudites · pomodoro sauce **\$110**

Breaded Chicken (120g) | Green salad **\$120**

Quesadilla: corn tortilla with cheese (3) | pomodoro sauce **\$70**

French fries (200g) | Cheddar cheese sauce or tomato sauce **\$90**



STARTERS

Seasonal fruit | Berries · honey · granola **\$95**

Overnight oats | Coconut milk | berry jam | chia | biscotti **\$105**

Taro yogurt | Tropical fruit | banana | muesli **\$145**

BOJO SWEETS

French toast | Piloncillo syrup · almond · whipped cream · caramelized banana **\$135**

Pancakes (3) | Maple syrup · berries · seasonal fruit jam **\$135**

Waffle | Toffee · pecan nut · vanilla ice cream **\$145**

Waffle | Whipped cream · bananas · chunk of choco chip cookies **\$135**

COBOJO FEATURES

Add fruit and orange juice or coffee or tea + \$75

Classic breakfast | Pancake (2) · fried egg (2) · bacon · potatoes · refried beans **\$165**

Waffle Sandwich | Provolone cheese · bacon · ham · green salad **\$165**

Huevos (2) rancheros | corn tortilla · beans · pasilla chile sauce · fresh cheese · cilantro **\$130**

Egg (2) casserole | Roasted pepper sauce · mushroom · potatoes · spinach · goat cheese · onion **\$155**

Huevos (2) rotos | Potatoes · toasted garlic · prosciutto · arugula · onion **\$175**

Omelet de la milpa | Courgettes · corn · Monterey cheese · hoja santa · refried beans · onion **\$115**

Change for whites +\$25

Eggs how you like 'em (2) | choose Omelette, fried or scrambled, with any 3 of the following items: tomato, onion, spinach, mushroom, cheese, turkey, ham, or bacon. Served with beans and potatoes. **\$115**

Avocado toast | Sourdough · poached egg (2) · green salad **\$145**

Chilaquiles red or green sauce | Creme fraiche · aged cheese · red onion · cilantro **\$105**

Add: egg (1pz) +\$ 30, or chicken (100g) +\$65 or skirt steak (100g) \$75

Enfrijoladas | Scrambled egg · creme fraiche · rich bean sauce · aged cheese · cilantro · radish **\$135**

Add: chicken (100g) +\$65 or skirt steak (100g) \$75

Enchiladas red or green sauce | Chicken (80g) · creme fraiche · aged cheese · red onion · cilantro **\$145**

Breaded chicken sandwich (120g) | Refried beans · Monterey cheese · guacamole · green salad **\$175**

Add chilaquiles +\$25

La Dama sandwich | Brioche bread · cheddar cheese · turkey ham · bacon · fried egg · green salad **\$185**

JUICE BAR

Classics | Orange or beetroot **\$65**

Verde | Celery · parsley · spinach · pineapple · orange **\$85**

Tropical | Pineapple | papaya | orange | strawberry **\$90**

The Sunrise | Beetroot | pineapple | orange | ginger **\$85**

SHAKES & SMOOTHIES

Milkshakes | Banana or strawberry or chocolate **\$80**

Yogurt- based smoothies

Pinky | Strawberry · blackberry · raspberry · honey **\$110**

Cobojo | Pineapple · orange · mango · chia **\$110**

Creamy | Banana · peanut butter · almond · cocoa **\$110**

Milk options: regular | light | skimmed. Non-dairy milk: almond | coconut | soy +\$15

BREAKFAST

SPIRITS

Spirits serving per drink is 45 ml

MEZCAL

Chacali Tóbala \$ 175
Chacali Verdito \$215
Chacali Coyote \$ 175
Chacali Ensamble \$ 250
Distrito 20 Espadín \$130
Distrito 20 avocado rosita de cacao \$130
Distrito 20 Tobala \$195
Amores Espadín \$150
Amores Cupreata \$170
Bruxo No.2 \$155
Jurame young \$140

TEQUILA

7 leguas blanco \$145
Maestro Dobel Diamante \$165
Don Julio 70 \$195
Don Julio aged \$225
Don Julio reposado \$170
Cascahuin \$130

MORE OF THE AGAVE

Sotol Hacienda de Chihuahua blanco \$135
Raicilla el acabo plata \$170
Raicilla tesoro del oeste \$260

GIN

De Juanita \$120
Hendricks \$ 210
Tanqueray \$140
Bombay Sapphire \$135
Puerto de Indias \$130

WHISKEY

Prieto (oaxacan corn) \$160
Jack Daniel Tennessee \$110
Glenlivet 12 years \$225
Etiqueta negra \$215

VODKA

Stolichnaya \$95
Ketel one \$115
Titos \$140
Grey goose \$160

RUM

White Bacardi \$80
Bacardi 8 \$140
Flor de caña aged 7 years \$100
Zacapa 23 \$235

COGNAC

Martell Vs \$150

BRANDI

Terry Centenario \$90
Torres 10 \$100

LIQUORS

Yolixpa liqueur from Puebla \$120
Kalani (coconut liquor) \$120
Malibu \$80
Aperol \$100
Campari \$115
Anís Chinchon sweet \$95
Anís Chinchon dry \$95
Baileys \$105
Amaretto Disarono \$125
Cinzano Rosso \$85
Cinzano white \$85
Sambuca Vaccari Nero \$100
Licor 43 \$130
Ancho reyes \$105
Fernet branca \$135
Grand Marnier \$130

CRAFT BEER

Colima brewery \$90

Cayaco light - **lager**
Piedra Lisa - **Session ipa**

Paramo - **Pale Ale**
Ticus - **Porter**

Fortuna brewery \$90

Fortuna - **Pale Ale**
Fortuna - **Stout**
Ippolita - **Ipa**
Neippolita - **Neipa**

COMMERCIAL BEERS

Grupo modelo

Heineken 00 \$65
Pacífico \$65
Corona \$65
Michelob Ultra \$65

NON ALCOHOLIC

Lemonade/orangeade | 355ml \$80
Velvet soda | 275ml \$80
Sodas | 355ml \$60
Ciel bottled water | 600ml \$60
Topochico sparkling water | 355ml \$60
Lahar sparkling water | 500ml \$90
Mocktail \$80

