

# Specialty cocktails



## CHICA-RITA

Our signature cocktail comprised of Sauza Blue tequila, fresh lime and grilled pineapple juice balanced with fresh sage and Elemakule Tiki Bitters 15

## EXPAT

A twist on the manhattan fit for a 1920's expatriate comprised of Redemption rye whiskey, Atlantico rum, raisin syrup and Cocchi Di Torino vermouth with Angostura aromatic and orange bitters 18

## FLOR DE LA PIÑA

A lovely and floral mix of Espolon Blanco tequila, hibiscus-habanero syrup, fresh lime and pineapple balanced with sage and orange bitters 15

## F.W. MARGARITA

This play on the margarita is slightly sweet and spicy with Espolon Blanco tequila, fresh lime, fresno chili, fresh pressed watermelon juice and orange bitters with cilantro 16

## HAPPY PILL

Chica's version of the classic painkiller made with Don Q Cristal and Plantation rums, fresh OJ, lime, coconut cream and grilled pineapple 16

## DAIQUIRI AHUMADO

Smoked strawberries mingled with fresh basil, and lime juice take a delightful swim in Diplomatico Planas for a daiquiri not easilly forgotten 16

## TAMARIND GUAVA COLADA

Our hand-shaken version of the piña colada with Appleton Estate Signature Blend rum, fresh lime, tamarind and coconut cream with guava nectar 16

## SOME LIKE IT HOT

This liberal spin on the margarita starts off sweet and finishes spicy, made with Espolon Reposado tequila, fresh lime juice and papaya jam with scotch bonnet peppers 15

## RHUM NEW FASHIONED

Chica's old fashioned made with Rhum Clément Select Barrel and Mexican Coke reduction with aromatic and orange bitters 15

## MIDNIGHT IN PR

An homage to Puerto Rico, this drink is made with Don Q Cristal, fresh lime, blackberry puree, fresh mint and bitters 15

## UP IN SMOKE

A late night visit to Jalisco, where Suerte Reposado dances the night away with housemade black fig syrup in a mist of mezcal 16



## Toda la experiencia

### 21 Year Jamaican Rum | 50 Year Jamican Rum

This is a deconstructed version of our tamarind guava colada, meant to showcase the spirit alone and cultivate a deeper appreciation for the dedication and years of maturation it requires to create them 60-950

*Please see designated card for progression experience*

## Handcrafted classics

### MARGARITA

Espolon Blanco tequila, fresh lime, agave, fresh orange juice 16

### MOJITO

Bacardi Silver, mint, fresh lime 16

### CAIPIRINHA

Leblon Cachaca, fresh lime 16

### PISCO SOUR

La Diablada Pisco, egg white, fresh lime and aromatic bitters 18

### DAIQUIRI

Bacardi Silver, Fresh Lime 16

Try one of our handcrafted classics with your favorite fruit: blackberry, raspberry, mango, passion fruit, strawberry, watermelon or white peach



## Sangrias

### SANGRIA MANZANA

Our light, bright and beautiful apple sangria made with housemade apple brandy, fresh apple, lime, pineapple and white wine finished with basil and shaved strawberry 16

### SANGRIA ZARZAMORA

Chica's blackberry sangria made with a beautiful red wine, fresh lemon, blackberry, raspberry, fresh cara cara oranges and Bacardi 8 Rum finished with orange bitters 16

## Spanish gin tonics

### PEPINO SANDIA

Sipsmith London Dry Gin and Fever Tree Tonic with cracked juniper berry, watermelon ice cubes, an English cucumber ribbon and fresh mint 18

### MANZANA CANELA

Sipsmith London Dry Gin and Fever Tree Tonic with shaved apple, grated cinnamon, lemon oil and thyme 18