



CENOTE

restaurant and lounge

Balancing Act 16
Johnny Walker Black Label, Alvear Fino sherry,
amaretto, Apothecary Smoky Pear bitters.
(by Brian Newham)

Future Endeavors 14
Ketel One vodka, Green Chartreuse, orange
blossom, peach bitters, lime juice.
(by Brant Porter)

The Grand Plan 16
Wild Turkey bourbon, Esquimalt Kina Rouge
vermouth, Grand Marnier, cherry walnut
bitters, orange blossom, absinthe.
(by Scott Lansdowne)

Maria Full of Grace 14
Hornito's Plata tequila, passion fruit liqueur,
lemon juice, absinthe-flamed thyme.
(by Josh Boudreau)

Down by the Bay 13
Gordon's London Dry gin, Taylor Fladgate port,
Cynar, lemon juice, white chocolate syrup.
(by Alisha Gajjar-Fleming)

Yucatan Sam 16
Montelobos mezcal, Cynar, pineapple juice,
grenadine, cumin saline solution, lime juice.
(by Nate Caudle)

Gin Ne Sais Quoi! 15
Bombay Sapphire gin, Chambord, hibiscus
syrup, tiki bitters, lime juice, egg white.
(by Christine Comrie)

Lorenzo's Lament 15
Gobernador Pisco, gochujang-infused Pinot
Grigio, St. Germaine, lemon juice.
(by Adam Ap Rhys)

Man with the Yellow Hat 14
Appleton Estate Signature rum, Punt e Mes,
banana oleo saccharum, Bob's Abbotts bitters.
(by Brant Porter)

Hidalgo Noches 16
Hornitos Black Barrel tequila, Patron X.O. Café,
Campari, raspberry syrup, lime juice, cinnamon
chili sugar rim.
(by Scott Lansdowne)

Night Swim 14
Hornito's Plata tequila, lemongrass vermouth,
aloe guava syrup, lime juice.
(by Nate Caudle)

Ginger Binger Omega 15
Plantation Original Dark rum, Campari, bianco
vermouth, ginger wine, ginger syrup, lime
juice, basil.
(by Jayce Kadyschuck)

*In the spirit of COMMUNITY and COMRADERY, Cenote Restaurant is excited to present this
ANTHOLOGY COCKTAIL LIST, featuring drinks by some of the TALENTED
BARTENDERS we've been lucky enough to work with.*

*All cocktails contain at least 2 oz.
Prices do not include tax.*

BEER AND CIDER

Draught 20 oz—7.5 16 oz—5.5

Blue Buck Ale
Analogue 78 Kolsch
Raspberry Wheat Ale
Solaris White Peach Ale
Shortwave Pale Ale

Cans 341ml 6

Citricity Grapefruit IPA
Hop Circle IPA
Electric Unicorn White IPA
DinoSour Pink Lemonade Sour
Tigershark Citra Pale Ale

Bombers 650ml 12

Amnesiac Double IPA
Ginger Beer
Longboat Chocolate Porter

Cider 341ml 6

Lone Tree Apple
Lone Tree Ginger

FOOL PROOF 5

Tea Totaller

Mint, Earl Grey syrup, lemon, soda.

Mercer & 3rd.

Celery and cardamom bitters, lime, syrup,
soda, basil, juniper.

San Pellegrino

Classic Sparkling Water, Aranciata Rosso,
Pompelo

Fever Tree

Ginger Beer

WINE

Redcoats

Luccarelli Negroamaro, ITALY
6 oz —8 Bottle—28

Sibaris Carmenere, CHILE

6 oz—10 Bottle —35

Catena Cab Sauv, ARGENT.

Bottle —45

Whitecoats

Graffigna Pinot Grigio, ARGENT.

6 oz —8 Bottle —28

Sterling Chardonay, CALIFORNIA

6 oz —10 Bottle —35

Dr. Loosen Reisling, GERMANY

6 oz —10 Bottle —35

Sparkling

Bottega Trevisio Prosecco, ITALY

6 oz —10 Bottle—35

HAPPY HOUR

5 P M - 7 P M

\$6 Pints

\$7 Double Gin Tonics

\$10 Tacos

10 P M - MIDNIGHT

\$10 Negronis

In the spirit of COMMUNITY and COMRADERY, Cenote Restaurant is excited to present this ANTHOLOGY COCKTAIL LIST, featuring drinks by some of the TALENTED BARTENDERS we've been lucky enough to work with.

*All cocktails contain at least 2 oz.
Prices do not include tax.*