

The most delicious part!

s.o.p.u.o.s

THINGS GOT INTERESTING



PAPA RONCÓN, El coctel amarimbao

Rum (Romero y Sons), coconut milk, roasted sweet plantain and ishpingo



SHAKAIM, Protector de la Selva

Gin infused with guayusa, dry vermouth, our house chicha and cacao mucilage



EL RUISEÑOR DE AMÉRICA, 5 centavitos de felicidad

Single Malt whisky (Murco), citrics liquor, taxo juice, orange blossom foam



MÁS SABE EL DIABLO POR HUMA QUE POR DIABLO

Rum (Romero y Sons), our house Andean chicha, sweet spices



CLASSIC CANELAZO

Base of naranjilla, sweet spices, citrus and Ecuadorian puntas

\$13

LET'S GET REFRESHED!



FRESCASO TE PEGAS UN FRESCASO

Gin infused with ataco, lemongrass, orange peels



KARISHINA, la amante del vino

Red wine, tangerine shrub, roses syrup



TIKIS MIKIS

Ron romero y sons 9 years, whisky scotch, all spice, falernum, citrus juice, sweet spices.



AMANTES DE SUMPA

Caña manabita infused with cocoa nibs, mandarin lemon, lemon basil and vanilla bitters.



MISKE AHUMADO, la herencia

Miske Silver (Casa Agave), ginger beer, orange liquor, palo santo smoke

GIVE ME SOMETHING STRONG, PLEASE



MONTUBIO, our version of a Negroni

Gin, vermouth, peanut campari, sal prieta, orange peel



AMORFINO, un verso líquido

Cacao liquor, whisky Single Malt (Murco),



LAS PENAS CON CACAO SON MENOS

Single Malt whisky (Murco), cacao liquor, chocolate bitter, mucilage and cacao nibs



SACHA RUNA

Martini Somos based on Cruz Loma Ecuadorian gin, elderberry and molle liqueur, extra dry vermouth and cocoa kombucha.

\$16

FERMENTS & KOMBUCHAS

NUESTRA KOMBUCHA

Traditional Ecuadorian botanicals

\$6

EL KÉFIR DE LA CASA

Made with tropical and andean fruits

CHICHA LA TRADICIÓN DE NUESTROS ANCESTROS

RitualRice, chamomille, lemongrass, lemon verbena, arrayán, cola de caballo, guava, claudia and guaytambo

AmazónicaCassava, passion fruit, chonta fruit and guayusa

AndinaPineapple peels and corn

CERVEZAS

BANDIDOS BREWING

IPA, Cream Ale, Stout

TRES MONJES

Tripel, Ambar

NO ALCOHOL IS ALSO COOL

HOUSE LEMONADES \$5

Chulla Quiteño

Babaco, strawberry syrup, mote (type of Andean corn) infusion, spices, roses water

Cucurucho

Red fruits, pineapple syrup

Manuelita Saenz

Passion fruit, goldenberry, sweet basil

SODAS BY SOMOS \$5

Fruit shrub + sparkling water

**Ask for our different options **

MOCKTAILS \$8

Selvatico

Ginger kombucha, lemon, ruda

Horchata Spritz

Horchata, jamaica, rosemary kefir, lemon

Piña para la niña

Roasted pineapple, coconut milk, spices, ginger, turmeric and ishpingo