



LA CATEDRAL



CÓCTELES ⚡ ANTOJITOS





MEXICO IS IMMENSE, DIVERSE,
AND SURPRISING, AND WE WANTED
THIS MENU TO REFLECT THAT.
THAT'S WHY WE DESIGNED A LIQUID
JOURNEY THAT TAKES YOU FROM THE
DESERT TO THE JUNGLE, FROM THE
MOUNTAINS TO THE SEA, PASSING
THROUGH MARKETS, SUGARCANE
FIELDS, AND VILLAGES WHERE
TRADITION IS SAVORED SLOWLY.
EACH COCKTAIL REPRESENTS
A STOP ALONG THE WAY, INSPIRED
BY FLAVORS WE'VE TASTED, STORIES
WE'VE BEEN TOLD, AND PLACES THAT
HAVE LEFT THEIR MARK ON US.
FEEL FREE TO EXPLORE, ASK
QUESTIONS, TRY SOMETHING NEW.
THERE IS NO RIGHT WAY: ONLY
EXPERIENCES BEST ENJOYED
WHEN SHARED.
THANK YOU FOR TRAVELING WITH US





CIUDAD DE MEXICO

PUEBLA

YUCATAN

OAXACA

CHIAPAS

GUERRERO

40

35

30

25

20

15

BAJA CALIFORNIA



19
CHF

15 CHF
ALCOHOL
FREE

LA RUMOROSA

Where salty sea air meets sun-drenched vineyards. A cocktail shaped by desert winds, coastal roads, and endless rows of grapes.

White Rum + Salty & Smoky Date Syrup +
Cempasúchil Blossom + Grape Juice

SONORA



19
CHF

15 CHF
ALCOHOL
FREE

Desierto de la Pasión

Born in the dry desert heat, this highball refreshes body and mind. Soft smoke flirts with spicy passionfruit and a whisper of cinnamon.

Passionfruit + Cinnamon + Mezcal 'Huesped' Espadin + Bitter Bianco + Lager Beer

CHIHUAHUA



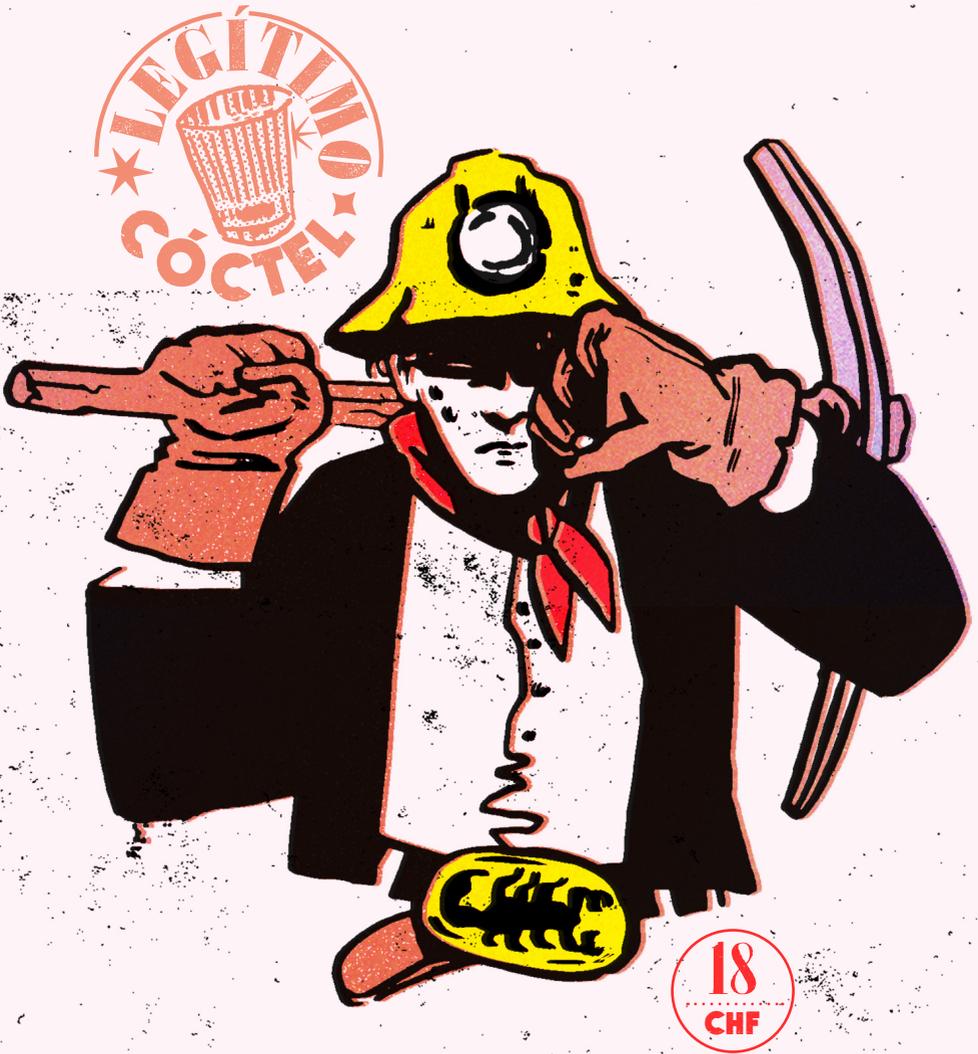
18
CHF

SIERRA MADRE

Aromatic mesquite from the deserts of Chihuahua forms the backbone of this short drink, entwined with the region's signature sunflower seeds. Sierra Madre in a glass.

White Vermouth + Mesquite + Sunflower Seeds + White Rum

DURANGO



18
CHF

El Lagunero

Delicate quince and ripe apricot unfold in this yogurt-based punch, crisp and luminous, softening tequila's warmth with wine-like depth.

Quince Juice + Fino Sherry + Aperitif +
Tequila 'Arsenal' Blanco + Apricot

SINALOA



18
CHF

Mazatlán

A light Mexican Piña Colada with toasted almond and coconut, lifted by fermented pineapple and earthy clear coffee spirit.

Toasted Almonds & Coconut + White Rum +
Clear Coffee + Pineapple-Tepache + CO2

JALISCO



18
CHF



Verde Amanecer

The birthplace of tequila shines in this short drink with regional tomatillos and a fresh herbal note. A sour that leaves you craving more.

Lillet Blanc + Sour Tomatillo + Papalo Leaves + Altos Tequila

CIUDAD DE MÉXICO

19
CHF



Catedral Roja

A spritz inspired by a capital of modernity and tradition. Hibiscus and cardamom aperitif meet grainy amaranth mezcal.

Hibiscus Aperitif + Amaranth +
Mezcal 'Siete Misterios' Espadín + Cardamom + CO2

OAXACA



Monte Albán

Cilantro, beetroot, and chocolate capture the taste of Oaxaca.
A bold trio from Mexico's mezcal mecca.

Mezcal 'Huesped' Espadín + Cilantro +
Cacao + Rosso Vermouth + Beetroot

PUEBLA



19
CHF

Cholula Fizz

Mole poblano, a sweet-savory sauce with many layers, is one of Mexico's most iconic flavors. We've turned its signature ingredients into a syrup that forms the base of this sour fizz.

'Arsenal' Reposado Tequila +
Mole Syrup + Lime + Splash Soda

YUCATÁN



18
CHF

15 CHF
ALCOHOL
FREE

Cenote Sagrado

Like a dive into a sacred cenote, this drink is adventurous, refreshing, and unforgettable. Sour mandarin and herbal oregano tea come together for an exciting flavor experience.

Mandarin + Honey + Orange + Oregano Tea +
Vermouth Bianco + Gin + CO2

CHIAPAS



Selva Lacandona

Born in Chiapas, authentic Mexican coffee meets nutty amaretto and vibrant fruit tea in a rich, irresistible embrace.

Amaretto + Rum + Lime +
Fruit Tea + Espresso + Coffee Liqueur

GUERRERO



19
CHF

Costa Chica

A true warrior in a glass. Fresh jalapeño heat seduces exotic pineapple, while Hoja Santa leaves a lingering, herbal whisper.

Gin + Pineapple + Jalapeño + Hoja Santa +
Dry Cherry Liqueur

CLÁSICOS

QUINTANA NEGRONI

Gin, Achiote, Carrot, Spices, Orange Liqueur,
White Vermouth, Bitter Bianco

Bitter, Innovative **Fr. 20**

VERACRUZ

Vermouth Rosso, Peanut, Hazelnut, Angostura Bitters

Nutty, Full-Bodied / Nuanced **Fr. 18**

MATATLÁN MARTINI

Huesped Espadín Mezcal, Dry Vermouth,
Homemade Green Chartreuse, Salty Jalapeño

Herbal, Crisp **Fr. 21**

ABASOLO OLD FASHIONED

Abasolo Ancestral Corn Whisky,
Agave Nectar, Ancho Chili, Bitters

Silky, Sophisticated **Fr. 20**

MARGARITA CLÁSICA

Altos Tequila, Lime,
Blend of Orange Liqueurs

Mexico in a Glass **Fr. 18**

PALOMA CLÁSICA

Altos Tequila, Lime, Orange Liqueur,
Green Cardamom, Force Carbonated Grapefruit

Refreshing, Easy drinking **Fr. 19**

RUM ESPRESSO MARTINI

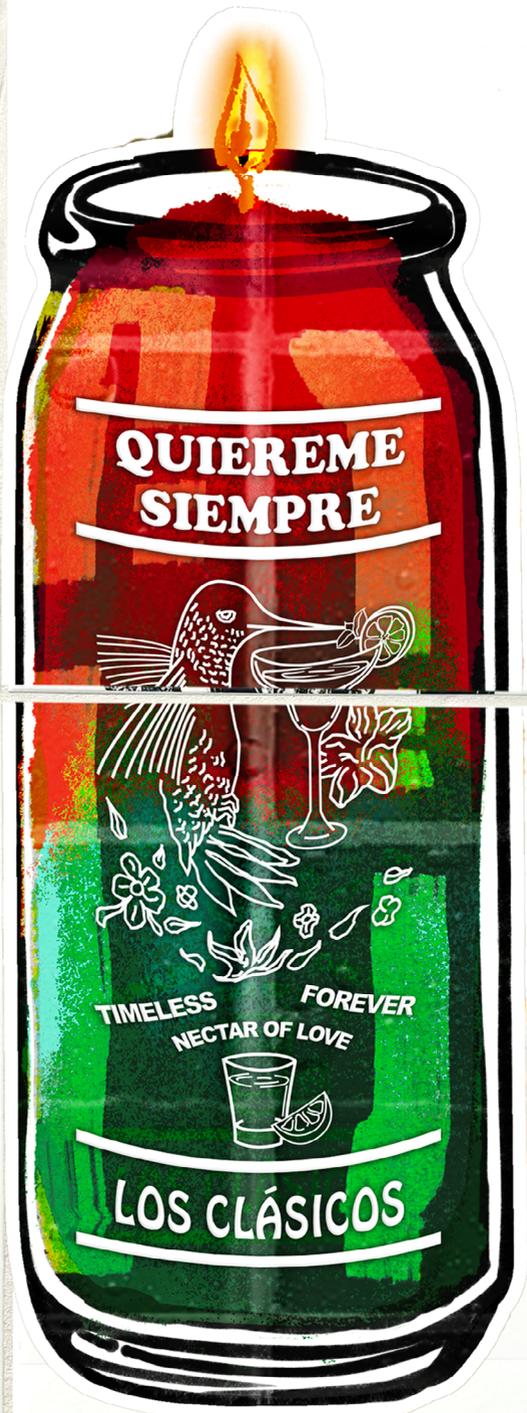
Rum, Coffee Liqueur, Tonka, Hazelnut, Mexican Espresso

Smooth, Awakening **Fr. 18**

SPICY MEZCAL MARGARITA

'Huesped' Espadín Mezcal, Fresh Jalapeño,
Blend of Orange Liqueurs, Lime

Delicious, Refreshing **Fr. 20**



**QUIEREME
SIEMPRE**



**TIMELESS FOREVER
NECTAR OF LOVE**



LOS CLÁSICOS



Whether you came for healing, desire, luck,
or just a damn good drink, we hope you found
exactly what you didn't know you needed.

And if something strange happens later tonight?
Don't blame the bartender. Blame the spirits!

~ *Con Cariño*, LA CATEDRAL