



So Local Dinner Menu

Cocktails

	USD
Spicy Margarita <i>Jalapeno, Tequila, Triple sec, Sweet & Sour</i>	26
Mezcal Paloma <i>Smoky Mezcal, Grapefruit, Lime, Sparkling Water</i>	26
Michelada <i>Beer, Tabasco, Worcestershire Sauce, Lime, Salt</i>	26
Mezcal Sunrise <i>Mezcal, Orange, Homemade Hibiscus Syrup</i>	26

Mocktails

Agua Fresca <i>Pineapple, Watermelon, Sweet & Sour</i>	19
Horchata <i>Coconut milk, Cinnamon, Sweetener</i>	19
Virgin Margarita <i>Lime, Orange, Agave Nectar</i>	19
Cucumber Lime Cooler <i>Cucumber, Lime, Mint, Sparkling water</i>	19

All Prices are in US Dollars. Prices are Subject to 10% Service Charge and 16% Government Tax



Beer

Lion 325ml, Sri Lanka	11
Heineken 330ml, Holland	11
Tiger 330ml, Singapore	11
Non-Alcoholic Beer	10

Soft Drinks

Coca Cola	10
Ginger Ale	10
Tonic	10
Coke Zero	10
Ginger Beer	10

Fresh Juices

Watermelon	19
Orange	19
Pineapple	19



Mexican Menu

USD 175

Chips and Salsa

Sour Cream, Salsa Verde, Chunky Tomato Salsa

Starter

Papas Adobadas

Potatoes Roasted with Paprika Served with Queso Sauce

or

Esquire

Warm Corn Salad, Corn Crema, Goat Cheese

Main Courses

Shrimp Taco

Refried Beans, Salsa Roja, Jalapeno

or

Pulled Lamb Taco

Refried Beans, Pico de Gallo, Jalapeno

or

Seasonal Vegetable Quesadilla

Guacamole, Salsa Roja, Queso Fresco

Desserts

Chili and Chocolate Tart

Single Origin Chocolate, Smoked paprika Chili

All Prices are in US Dollars. Prices are Subject to 10% Service Charge and 16% Government Tax