

..... **BRUNCH COCKTAILS** .....

**CASA BLOODY MARIA 20**

*vodka or tequila*

**CASA MICHELADA 16**

*house miche mix, choice of beer*

**CHAMPAGNE + CAVIAR 75**

**PROSECCO + SEASONAL SORBET KIT 60**

*bottle of prosecco, assortment of seasonal sorbets,  
fruit, garnish menagerie*

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**e a r t h**

**MAS PAZ 20**

*vida mezcal, dolin blanc, ancho verde, sage, honey,  
lemon, orange bitters*

**a i r**

**ALIMENTO 20**

*altos blanco, la luna mezcal, creme de violette, luxardo,  
lemon, prosecco, rose, citrus bubble*

**f i r e**

**LA VERDAD 19**

*wild turkey rye, chili jam, citrus mix, angostura, absinthe*

**w a t e r**

**SEDIENTO 19**

*raspberry infused rum, falernum, benedictine, lemon,  
kumquat, mint*

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**coffee cocktails**

**BAJA BAE 20**

*amaro foro, cold brew, strawberry, orgeat, lemon,  
simple, almond milk*

**AGUA SELVA 20**

*plantation pineapple, cold brew, liquor 43,  
spiced demerara, grapefruit oil*

**DESPIERTA! 20**

*selvarey rum, 1757 rosso vermouth, lime,  
espresso, mediterranean tonic*

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**low abv**

**RAYO DE SOL 19**

*aperol, passionfruit, mango, orange, lemon, prosecco*

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**zero proof**

**BUENA ONDA 18**

*seedlip, coconut, lychee, lemon, pineapple, bubbles*



CASA MADERA

beverage director: **carla lorenzo** follow/tag us: @thecasamadera

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