



Amaya

MODERN MEXICAN

Hours of Operation

Sunday to Thursday: 11am - 10pm

Friday: 11am - 11pm

Saturday & Sunday Brunch: 11am - 3pm

Saturday Dinner: 4pm - 11pm

Location

The Cosmopolitan of Las Vegas

3708 Las Vegas Blvd S, Las Vegas, NV 89109



Experience Amaya

Immersive Coastal Design

A Tulum-inspired entrance, lush greenery, sand-toned textures, and dramatic lighting create a transporative setting.

Versatile Event Flow

Thoughtfully designed spaces allow for seamless transitions from welcome receptions to seated dinners, supporting both intimate gatherings and larger celebrations.

Agave-Driven Bar Program

An extensive tequila and mezcal collection anchors a standout cocktail experience.

Coastal Latin Cuisine

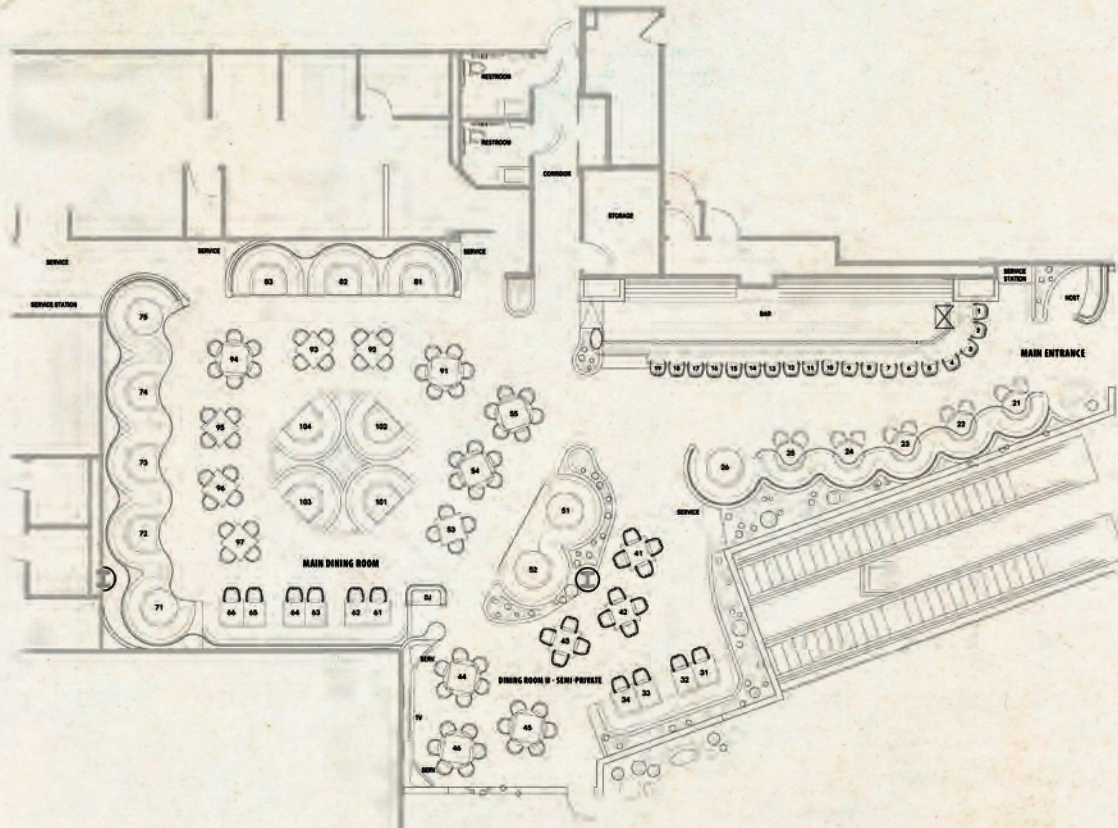
Bold, vibrant flavors inspired by Mexican and Latin American shorelines, featuring shareable starters, fresh seafood, and charred meats designed for connection.

Flexible Semi Private Space (Dining Room II)

Ideal for intimate gatherings of up to 50 guests. Designed for flexibility, it features dramatic pleated curtains for added privacy, lush plant partitions for a warm, secluded atmosphere, and the option to transform into a cozy, speakeasy-style experience with a private bar.

@AmayaMexican | AmayaMexican.com | 702 489-2129 | groupsales@amayamexican.com





Venue Features

- Audio-Visual capabilities
- Dedicated TV in Dining Room II
- DJ booth with in-house equipment
- State-of-the-art sound system

Capacity

- Full venue Buyout | 7,180 SF
200 Seated / 250 Reception
- Main Dining Room | 2,480 SF
145 Seated
- Dining Room II - Semi-Private Room | 750 SF
40 Seated / 50 Reception
- Bar/Lounge | 1,450 SF
50 Seated



Group Dinner Menus

Sabores de Amaya

Small plates, bold flavors – the perfect way to experience the vibrant flavors of Amaya.

Shared for the Table | \$80 Per Person

STARTERS

CHIPS & SALSA

GUACAMOLE

onion, cilantro, jalapeño, lime

COURSE ONE

Select two

QUESO FUNDIDO

poblano rajas, chorizo, onion, flour tortillas

CHICKEN TAQUITO

guacamole, cabbage, pico de gallo, crema

BLUE FIN TUNA*

mango, pickled shallot, chipotle aioli, cilantro

COURSE TWO

Select two

CHICKEN EMPANADAS

braised chicken, roasted poblanos, black beans, corn, Monterey & Oaxaca cheese, chipotle aioli

HAMACHI*

orange segments, cucumber, tangerine lace, citrus yuzu

MARISCOS AL FUEGO

Mexican shrimp, scallops, bagna cauda butter, lemon

COURSE THREE

Select two

BIG EYE TUNA TOSTADA*

yuzu aioli, truffle oil, micro radish, onion

CRISPY AVOCADO TACOS

chipotle aioli, cabbage, cilantro, fire roasted salsa


CARNE ASADA TACOS

grilled prime skirt steak, pico de gallo, fire roasted salsa

GRILLED FISH TACOS

cabbage, chipotle aioli, pico de gallo

ENHANCE YOUR MENU WITH CURATED CULINARY ADDITIONS AND SPECIALTY UPGRADES.
ENHANCEMENT OPTIONS ARE AVAILABLE FOLLOWING THE PLATED MENU SECTION.

 GLUTEN FREE  VEGAN

Gluten-free, Vegetarian, & Vegan Options Are Available Upon Request. All group events are subject to prevailing tax, 18% gratuity and a 6% large party service fee.

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness.

Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.



Shared Dining Menus

Shared Dining I \$90 Per Person

STARTERS

CHIPS & SALSA

COURSE ONE

CHICKEN EMPANADAS

braised chicken, roasted poblanos, black beans, corn, Monterey & Oaxaca cheese, chipotle aioli

CHARRED OCTOPUS

chorizo, guajillo, white bean, potato, pickled onion, lime aioli

COURSE TWO

ENCHILADAS SUIZA

slow cooked chicken, cheese blend, lime crema, tomatillo salsa

SHRIMP VERACRUZ

shrimp, olives, peppers, onion, white wine, chili butter broth, cilantro rice

BIRRIA SHORT RIB

slow-cooked beef, corn purée, pickled onion, cotija


DESSERT

VERACRUZ VANILLA BEAN FLAN

single farm origin mexican vanilla beans, tres leches custard



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Shared Dining Menus

Shared Dining II \$110 Per Person

STARTERS

CHIPS AND SALSA

GUACAMOLE

onion, cilantro, jalapeño, lime

COURSE ONE

BIG EYE TUNA TOSTADA*

yuzu aioli, truffle oil, micro radish, onion

CHICKEN EMPANADAS

braised chicken, roasted poblanos, black beans, corn, Monterey & Oaxaca cheese, chipotle aioli

COURSE TWO

CHICKEN MOLE

aged mole, cilantro rice, onion, radish, sesame seeds

CARNE ASADA

prime grilled skirt steak, chili butter, grilled cebollita, sweet peppers, chimichurri

LOBSTER TACOS

maine lobster, cabbage, avocado, corn, black beans, pico de gallo, flour tortillas



DESSERT

CHURRO TREE

abuelita chocolate, dulce de leche, strawberry guava sauce



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Shared Dining Menus

Shared Dining III \$125 Per Person

STARTER

CHIPS AND SALSA

COURSE ONE

QUESO FUNDIDO

poblano rajas, chorizo, onion, flour tortillas

HAMACHI*

orange segments, cucumber, tangerine lace, citrus yuzu

COURSE TWO

CHICKEN TAQUITO

guacamole, cabbage, pico de gallo, crema

LOBSTER & CORN TOSTADA

avocado, chipotle aioli, cilantro, tajin

COURSE THREE

ENCHILADAS SUIZA

slow cooked chicken, cheese blend, lime crema, tomatillo salsa

CARNE ASADA*

prime grilled skirt steak, chili butter, grilled cebollita, sweet peppers, chimichurri

SEARED SCALLOPS

rajas con crema, rice, corn, poblano pepper



DESSERT

VERACRUZ VANILLA BEAN FLAN

single farm origin mexican vanilla beans, tres leches custard



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Shared Dining Menus

Shared Dining IV \$145 Per Person

STARTERS

CHIPS AND SALSA

GUACAMOLE

onion, cilantro, jalapeño, lime

COURSE ONE

CHICKEN EMPANADAS

braised chicken, roasted poblanos, black beans, corn, Monterey & Oaxaca cheese, chipotle aioli

CHARRED OCTOPUS

chorizo, guajillo, white bean, potato, pickled onion, lime aioli

COURSE TWO

HAMACHI*

orange segments, cucumber, tangerine lace, citrus yuzu

MARISCOS AL FUEGO

mexican shrimp, scallops, bagna cauda butter, lemon

COURSE THREE

CHICKEN MOLE

aged mole, cilantro rice, onion, radish, sesame seeds

CARNE ASADA*

prime grilled skirt steak, chili butter, grilled cebollita, sweet peppers, chimichurri

ANGRY FISH

whole grilled fish, fermented chili garlic sauce


DESSERT

CHURRO TREE

abuelita chocolate, dulce de leche, strawberry guava sauce



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Plated Menus

Plated I \$100 Per Person

For parties of 20 or more entrée selections must be provided in advance. Final entrée counts are required no later than two weeks prior to the scheduled reservation date.

STARTER

CHIPS & SALSA

COURSE ONE

Shared

BIG EYE TUNA TOSTADA*

yuzu aioli, truffle oil, micro radish

CHICKEN EMPANADAS

braised chicken, roasted poblanos, black beans, corn, Monterey & Oaxaca cheese, chipotle aioli

COURSE TWO

Choice of Entrée

ENCHILADAS SUIZA

slow cooked chicken, Oaxaca & Swiss cheese, lime crema, tomatillo salsa

CARNE ASADA TACOS

grilled prime skirt steak, pico de gallo, fire roasted salsa

SHRIMP VERACRUZ

shrimp, olives, peppers, onion, white wine, chili butter broth, cilantro rice


DESSERT

THE FROZEN PINEAPPLE

whipped pineapple sorbet, mango, passionfruit, caramel



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Plated Menus

Plated II \$110 Per Person

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STARTERS

CHIPS & SALSA

GUACAMOLE

onion, cilantro, jalapeño, lime

COURSE ONE

Shared

QUESO FUNDIDO

poblano rajitas, chorizo, onion, flour tortillas

BIG EYE TUNA TOSTADA*

yuzu aioli, truffle oil, micro radish

HAMACHI*

orange segments, cucumber, tangerine lace, citrus yuzu

COURSE TWO

Choice of Entrée

CHICKEN MOLE

aged mole, cilantro rice, onion, radish, sesame seeds

BIRRIA SHORT RIB

slow-cooked beef, corn purée, pickled onion, cotija

LOBSTER TACOS

maine lobster, cabbage, avocado, corn, black beans, pico de gallo, flour tortillas



DESSERT

THE FROZEN PINEAPPLE

whipped pineapple, sorbet, mango, passionfruit, caramel



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Plated Menus

Plated III \$145 Per Person

For parties of 20 or more entrée selections must be provided in advance.
Final entrée counts are required no later than two weeks prior to the scheduled reservation date.

STARTERS

CHIPS & SALSA

GUACAMOLE

onion, cilantro, jalapeño, lime

COURSE ONE

Shared

QUESO FUNDIDO

poblano rajás, chorizo, onion, flour tortillas

CHARRED OCTOPUS

chorizo, guajillo, white bean, potato,
pickled onion, lime aioli

COURSE TWO

Choice of Entrée

AHI TUNA STEAK*

Pepita-cruste tuna, salsa macha, lime coconut broth, cilantro oil

BIRRIA SHORT RIB

Slow-cooked beef, corn purée, pickled onion, cotija

SIZZLING FAJITAS

Marinated chicken


DESSERT

THE FROZEN PINEAPPLE

whipped pineapple, sorbet, mango, passionfruit, caramel



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Plated Menus

Plated IV \$160 Per Person

For parties of 20 or more entrée selections must be provided in advance. Final entrée counts are required no later than two weeks prior to the scheduled reservation date.

STARTERS

CHIPS & SALSA

GUACAMOLE

onion, cilantro, jalapeño, lime

QUESO FUNDIDO

Poblano rajas, chorizo, onion, flour tortillas

COURSE ONE

Shared for the table

HAMACHI*

orange segments, cucumber, tangerine lace, citrus yuzu

CHARRED OCTOPUS

chorizo, guajillo, white bean, potato, pickled onion, lime aioli

COURSE TWO

Shared

MARISCOS AL FUEGO

Mexican shrimp, scallops, bagna cauda butter, lemon

CHICKEN EMPANADAS

braised chicken, roasted poblanos, black beans, corn, Monterey & Oaxaca cheese, chipotle aioli

COURSE THREE

Choice of Entrée

CHICKEN MOLE

aged mole, cilantro rice, onion, radish, sesame seeds

ANGRY FISH

whole grilled fish, fermented chilis, mustard frill, fermented chili garlic sauce

CARNE ASADA*



prime grilled skirt steak, chili butter, grilled cebollita, sweet peppers, chimichurri

DESSERT

VERACRUZ VANILLA BEAN FLAN

single farm origin mexican vanilla beans, tres leches custard

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Menu Enhancements

Priced per person and added to the selected group menu's per-person price.
Applies to the entire group.

ENSALADAS

AMAYA CAESAR SALAD* +\$5 per person
toasted pepitas, tortilla crisps,
cotija, caesar dressing

TACO SALAD +\$5 per person
lettuce, black beans, pico de gallo,
cheddar & monterey cheese, corn, avocado,
cilantro cream dressing

PLATOS GRANDES

2LB GRILLED LOBSTER +25 per person
chili lobster cream sauce, spanish rice,
charred lemon

550Z PRIME TOMAHAWK* +40 per person
ancho chili butter and lime

WAGYU FILET MIGNON +25 per person

DRY AGED NEW YORK STEAK +35 per person

ACOMPANIAMIENTOS

MEXICAN STREET CORN 🌾 +\$5 per person
mayo, chili, lime, cotija cheese

SPANISH RICE 🌾 +\$5 per person
tomato, peppers, cilantro

FRIJOLE CHARROS 🌾 +\$5 per person
slow cooked pinto beans, garlic, cumin, bacon, chili

ROASTED CABBAGE 🌿 +\$5 per person
tamarind glaze, carrot puree, micro cilantro

DESSERTS

CHURRO TREE +\$5 per person
abuelita chocolate, dulce de leche,
strawberry guava sauce

VERACRUZ VANILLA BEAN FLAN +5 Per person
single farm origin mexican vanilla beans,
tres leches custard

THE FROZEN PINEAPPLE 🌿 +5 Per person
whipped pineapple sorbet, mango,
passionfruit, caramel

THE GOLDEN GODDESS +\$7 per person
caramelia cremeux, mazapan pepita crunch, dulce to leche core



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Elevate Your Experience

SPARKLER BOTTLE SERVICE

Turn up the energy with our signature sparkler presentations – perfect for birthdays, bachelor and bachelorette celebrations, and unforgettable group moments.

SIGNATURE PACKAGE | \$275

Choice of Vodka or Tequila
Includes 3 Mixers

PREMIUM PACKAGE | \$350

Choice of Premium Vodka or Tequila
Includes 3 Mixers

BACHELOR / BACHELORETTE CELEBRATIONS

AMAYA CELEBRATORY SHOT EXPERIENCE | \$125

A round of signature shots with sparkler presentation
Serves up to 8 guests

WELCOME BUBBLES (ROSÉ) | \$175

Sparkler champagne presentation
Serves up to 8 guests

MAGNUM VEUVE CLICQUOT BRUT | \$450

Grand-format champagne with signature sparkler moment

DESSERT SPARKLER PRESENTATIONS

End the night on a sweet, high-energy note.

CHURRO TREE & PINEAPPLE DESSERT | \$75

Two desserts with sparkler presentation


GOLDEN GODDESS, CHURRO TREE & PINEAPPLE | \$100

Three desserts with sparkler presentation

GOLDEN GODDESS, CHURRO TREE, FLAN & PINEAPPLE | \$125

Four desserts with sparkler presentation



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Group Brunch Menus

Shared Brunch Menus

Brunch I \$40 Per Person

STARTERS

CHIPS & SALSA

GUACAMOLE

onion, cilantro, jalapeño, lime

COURSE ONE

CHICKEN TAQUITO

guacamole, cabbage, pico de gallo, crema

COURSE TWO

CHILAQUILES

corn tortilla chips, tomatillo salsa, fried eggs, avocado, cotija cheese



CHURRO FRENCH TOAST

brioche bread, tres leches custard, fresh strawberry, horchata icing

SCRAMBLED JUST EGGS

pico de gallo, sauteed vegetables, potatoes, avocado, tomatillo salsa, warm flour tortillas



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Shared Brunch Menus

Brunch II \$55 Per Person

STARTERS

CHIPS & SALSA

GUACAMOLE

onion, cilantro, jalapeño, lime

COURSE ONE

CHICKEN EMPANADAS

braised chicken, roasted poblanos, black beans, corn, Monterey & Oaxaca cheese, chipotle aioli

COURSE TWO

CHURRO FRENCH TOAST

brioche bread, tres leches custard, fresh strawberry, horchata icing



BREAKFAST BURRITO

scrambled eggs, chorizo, cheddar cheese, peppers & onions, potato

FIRE ROASTED SHRIMP TACOS

grilled shrimp, cabbage, chipotle aioli, pico de gallo, roasted tomatillo salsa



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Shared Brunch Menus

Brunch III \$65 Per Person

STARTER

CHIPS & SALSA

COURSE ONE

BLUE FIN TUNA*

mango, pickled shallot, chipotle aioli, cilantro

QUESO FUNDIDO

poblano rajás, chorizo, onion, flour tortillas

COURSE TWO

CHILAQUILES

corn tortilla chips, tomatillo salsa, fried eggs, avocado, cotija cheese



ENCHILADAS SUIZA

slow cooked chicken, cheese blend, lime crema, tomatillo salsa

QUESABIRRIA TACOS

slow cooked beef, consommé, Monterey & Oaxaca cheese, onion, cilantro



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Shared Brunch Menus

Brunch IV \$80 Per Person

STARTER

CHIPS & SALSA

COURSE ONE

CHICKEN EMPANADAS

braised chicken, roasted poblanos, black beans, corn, Monterey & Oaxaca cheese, chipotle aioli

HAMACHI*

orange segments, cucumber, tangerine lace, citrus yuzu

COURSE TWO

CHILAQUILES

corn tortilla chips, tomatillo salsa, fried eggs, avocado, cotija cheese



BREAKFAST BURRITO

scrambled eggs, chorizo, cheddar cheese, peppers & onions, potato

CARNE ASADA 🌱

prime grilled skirt steak, chili butter, grilled cebollita, sweet peppers, chimichurri



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Plated Menus

Entrees must be family style for groups over 20.

Brunch I \$50 Per Person

STARTERS

Shared

CHIPS & SALSA

GUACAMOLE

onions, cilantro, jalapeño, lime

COURSE ONE

Shared

CHICKEN TAQUITO

guacamole, cabbage, pico de gallo, crema

COURSE TWO

Choice of one entree

CHURRO FRENCH TOAST

brioche bread, tres leches custard, fresh strawberry, horchata icing



HUEVOS RANCHEROS

crunchy tortillas, refried beans, fried eggs, fire roasted salsa, queso fresco, cilantro

SCRAMBLED JUST EGGS

pico de gallo, sauteed vegetables, potatoes, avocado, tomatillo salsa, warm flour tortilla



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Plated Menus

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Brunch II \$65 Per Person

STARTER

CHIPS & SALSA

COURSE ONE

Shared for the table

BLUE FIN TUNA*

mango, pickled shallot, chipotle aioli, cilantro

CHICKEN EMPANADAS

braised chicken, roasted poblanos,
black beans, corn, Monterey & Oaxaca cheese,
chipotle aioli

COURSE TWO

Choice of Entrée

SCRAMBLED JUST EGGS

pico de gallo, sauteed vegetables, potatoes, avocado,
tomatillo salsa, warm flour tortilla



HUEVOS RANCHEROS

crunchy tortillas, refried beans, fried eggs, fire roasted salsa,
queso fresco, cilantro

HUEVOS BENEDICTO*

seasoned ham, avocado, poached egg, chili hollandaise



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Plated Menus

Entrees must be family style for groups over 20.

Brunch III \$75 Per Person

STARTERS

CHIPS & SALSA

GUACAMOLE

onions, cilantro, jalapeño, lime

COURSE ONE

Shared

BLUE FIN TUNA*

mango, pickled shallot, chipotle aioli, cilantro

COURSE TWO

Choice of Entrée

ENCHILADAS SUIZA

slow cooked chicken, cheese blend,
lime crema, tomatillo salsa



BREAKFAST BURRITO

scrambled eggs, chorizo, cheddar cheese,
peppers & onions, potato

LOBSTER TACOS

Maine lobster, cabbage, avocado, corn, black beans,
pico de gallo, flour tortillas



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Group Reception Menus

Reception Menus

Available for full venue buyouts only

Passed

Priced per piece

Minimum order of 50 pieces per selection

C O L D

MINI GUAC BITES 10

Guacamole, crispy tostada, pico de gallo

SEA BASS CEVICHE* 11

tomato, cucumber, corn, onion, avocado, leche de tigre

BLUE FIN TUNA* 11

mango, pickled shallot, chipotle aioli, cilantro

LOBSTER & CORN TOSTADA 14

avocado, chipotle aioli, cilantro, tajin

BIG EYE TUNA TOSTADA* 12

yuzu aioli, truffle oil, micro radish, onion

H O T

MINI CARNE ASADA TACOS 13

grilled prime skirt steak, pico de gallo, fire roasted salsa

SHRIMP SKEWER 12

grilled shrimp

MINI CHICKEN TAQUITO 10

guacamole, cabbage, pico de gallo, crema

CHICKEN EMPANADA BITES 11

braised chicken, roasted poblanos, black beans, corn, Monterey & Oaxaca cheese, chipotle aioli



CARNE ASADA SKEWER 13

prime grilled skirt steak, chili butter

SEARED SCALLOPS 13

half seared scallop, rajas con crema, rice, onion, poblano pepper



 GLUTEN FREE  VEGAN

Gluten-free, Vegetarian, & Vegan Options Are Available Upon Request. All group events are subject to prevailing tax, 18% gratuity and a 6% large party service fee.

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness.

Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

Reception Menus

Available for full venue buyouts only

Stations

Priced per person

ENSALADAS

AMAYA CAESAR SALAD 9

toasted pepitas, tortilla crisps, cotija, caesar dressing

TACO SALAD 9

lettuce, black beans, pico de gallo, cheddar & monterey cheese, corn, avocado, cilantro cream dressing

CARNE ASADA* 30

prime grilled skirt steak, chili butter, grilled cebollita, sweet peppers, chimichurri

AMAYA'S FAJITAS BOARD 35

carne asada, marinated chicken, blackened shrimp, or vegan option available

AMAYA'S SURF & TURF 45

8oz wagyu filet mignon, 20oz dry aged New York steak

CARVING STATIONS

Prepared on full guest guarantee • chef Required
All steaks basted with ancho chili butter and lime
Minimum of 50 Guests | Priced per person

2LB GRILLED LOBSTER 50

chili lobster cream sauce, spanish rice, charred lemon

55OZ PRIME TOMAHAWK* 65

ancho chili butter and lime

ACOMPANIAMIENTOS

MEXICAN STREET CORN 🌽 9

mayo, chili, lime, cotija cheese

SPANISH RICE 🌽 9

tomato, peppers, cilantro

FRIJOLE CHARROS 🌽 9

slow cooked pinto beans, garlic, cumin, bacon, chili

ROASTED CABBAGE 🌿 9

tamarind glaze, carrot puree, micro cilantro

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Reception Menus

Available for full venue buyouts only

RAW BAR

CHILLED SEAFOOD STATION MP

Personalized ice sculptures available as a premium enhancement to your seafood station. Shrimp, lobster, oysters

CEVICHE & TIRADITOS

SHRIMP AGUACHILE* 16

Mexican shrimp, avocado, cucumber, onion, cilantro

SEA BASS CEVICHE* 15

tomato, cucumber, corn, onions, avocado, leche de tigre



HAMACHI* 14

orange segments, cucumber, tangerine lace, citrus yuzu

BLUE FIN TUNA* 13

mango, pickled shallot, chipotle aioli, cilantro



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Reception Menus

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DESSERT

Priced per person
Passed or Stationed

MINI VERACRUZ VANILLA BEAN FLAN 9

single farm origin mexican vanilla beans,
tres leches custard

MINI CHURROS 9

abuelita chocolate, dulce de leche,
strawberry guava sauce

THE FROZEN PINEAPPLE 9

whipped pineapple sorbet, mango,
passionfruit, caramel

THE GOLDEN GODDESS 9

caramelia cremeux, mazapan pepita crunch,
dulce to leche core



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Group Beverage Options

Beverage Options

HOSTED CONSUMPTION BAR

Beverages are charged based on actual consumption and added to the final bill. Customized restrictions may be applied to guide or limit guest selections.

Open Bar Packages

All packages are based on a two-hour minimum. Additional hours may be added at the rate listed below.

BEER AND WINE

Includes house red & white wine and imported & domestic beer
\$55 per guest
+15 per additional hour

SIGNATURE PREMIUM BAR

Includes all Beer & Wine selections, plus premium spirits, Evian still & sparkling bottled water, and assorted sodas and juices.
\$75 per guest
+\$30 per additional hours

SUPER PREMIUM BAR EXPERIENCE

Includes all offerings from the Signature Premium Bar, plus an expanded selection of premium and super-premium spirits and specialty cocktails.
\$90 per person
+\$35 per additional hour

ULTRA PREMIUM COLLECTION

Includes all offerings from the Super Premium Bar Experience, plus an elevated selection of ultra-premium and top-shelf spirits.
\$275 per person
+\$135 per additional hour

FEATURED ULTRA-PREMIUM SELECTIONS:

Casa Dragones, Clase Azul, Gran Patrón Platinum, Don Julio 1942 Añejo



All brands subject to availability.

All group events are subject to prevailing tax, 18% gratuity and a 6% large party service fee.

The Amaya Spirits Collection

HOSTED CONSUMPTION BAR

Beverages are charged based on actual consumption and added to the final bill.
Customized restrictions may be applied to guide or limit guest selections.

SIGNATURE PREMIUM SPIRITS

818 Tequila, Flecha Azul, Bombay Sapphire, Tanqueray, Skyy Vodka, Crown Royal, Dewar's White Label, Johnnie Walker Black, Jim Beam, Wild Turkey 81, Jack Daniel's, Bacardi, Captain Morgan, Malibu, Disaronno Amaretto, Baileys Irish Cream, Frangelic

SUPER PREMIUM SPIRITS

Casamigos, Casa Dragones, Flecha Azul, Patron, Belvedere, Grey Goose, Bombay Sapphire, Tanqueray Ten, Don Julio Silver, Don Julio Reposado, Jameson, Chivas Regal, Dewar's 12, The Macallan 12 Year, Maker's Mark, Basil Hayden, Bulleit, Myers's Rum, Knob Creek, Hennessy VS, Grand Marnier, Jägermeister

ULTRA PREMIUM SPIRITS

Casa Dragones, Clase Azul, Gran Patrón Platinum, Don Julio 1942 Añejo



All brands subject to availability.

All group events are subject to prevailing tax, 18% gratuity and a 6% large party service fee.