

# SONORA

High up in the sky,  
a mystical cocktail bar unveils old  
Latin American tales. Welcome to Sonora.  
This is not just a place to indulge in  
cocktails; it is a gateway to a world where  
myths and legends come alive.

# BUT FIRST...

## To get you started

### **The Sonora Cocktail**

17

Rediscovered in The Savoy Cocktail Book 1930 Ron Facundo Neo | Avallen Calvados

Merlet Lune D'abricot | Lime

*Fruit, Aromatic, Sharp*

### **The Millionaire Margarita**

44

For those blessed with the riches of El Dorado

Tequila Don Julio 1942 | Grand Marnier Centenaire | Lime

*Bold, Tangy, Silky*

## Champagnes

### **Pertois-Moriset l'Assemblage Brut**

19

Chardonnay | Pinot Noir | Champagne | France

### **Pertois-Moriset Les Quatre Terroirs Blanc De Blanc Grand Cru**

22

Chardonnay | Champagne | France



## Gods of the Sky

47 per person

*A full 3 drink cocktail journey through the skies*

*“An ode to the magnificent birds that cover the skies of Latin America. Leading to many myths and legends throughout the local folklore. Here, experience these tales in liquid form.”*

Get acquainted with the skys from high above with the Condor sour, tasting the brisk air of the tall Andes through this drink. Fly into the rainforest of la Selva and the flavours it beholds through the Toucan highball; enjoying many forms of grape as an ode to Peru's pisco culture. Finally, toast the summer with our seasonal special — the Paloma Roja — a refreshing tribute to long sunny evenings, blooming terraces, and the agave spirit that brings a touch of Central America to the heart of the Netherlands.





## Condor Sour

*Taste the same brisk andean air through the freshness of this cocktail with underlying notes of the tropics.*

Angels Envy Bourbon | Mal Bien Espadin Mezcal  
William George Rum | Tamarillo | Maple  
*Fresh, Tropical, Smoky*

17

## Toucan Highball

*The collision between the tastes of the tropics and paying tribute to the Peruvian viticulture.*

Bombay Premier Cru Gin | Pisco La Diablada  
Pineapple Noilly Prat | Tonka & Cinnamon | Verjus | Maca  
*Silky, Sparkling, Spiced, Tropical*



16.5



## Paloma Roja

*The Dove – bright, bold, and born to fly.  
A tequila-powered classic with a zesty grapefruit twist.  
Lightly bitter, slightly salty, and endlessly refreshing.*

Mal Bien White Label Espadin or Partida Blanco Tequila  
Campari | Peach | Tomato cordial | Three Cent Grapefruit Soda  
*Fresh, Umami, Citrussy*

17


## The Four Legged Gods

45 per person

*A full 3 drink cocktail journey on four legs*

*“An ode to the creatures that share the same turf as the humans of Latin America. Like the hunter in the jaguar, revered through all cultures. The llama which provides for the peoples of the Andes. And don’t forget the capybara – calm, social, and always close to the water, a quiet symbol of balance in the wild.”*

An aperitif fit for a predator kicks off the series. This sacred creature, representing divine power and protection, gets your taste buds ready for the drinks to come. The llama too is intertwined with the livelihoods of the Andean peoples. And finally, closing the series – the capybara: peaceful, sociable, and ever-adaptable. A creature that moves between worlds, just like a good drink.

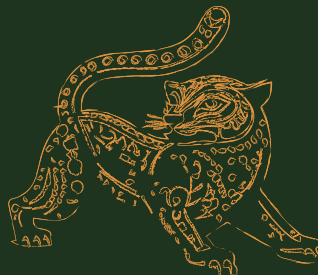


## Jaguar Negroni

16.5

*An aperitif fit for the king of the Amazon.*

Fords Gin or Burrito Fiestero Mezcal or Black Tot Rum  
Campari Bitter | Xila aperitif | White Wine | Timut Pepper Cordial  
*Bittersweet, Perfumed, Rounded*



## Llama Sour

16.5

*The collision between the tastes of the tropics and paying tribute to the Inka agriculture.*

Voerman Vieux | Jack Daniels Bonded Whiskey  
Muyu Chinotto Liqueur | Quinoa Orgeat | Acidified Orange  
*Smooth, Textured with Cereal Notes*

## Capybara Old Fashion

17

*The smooth classic with a wild twist — inspired by the gentle soul of the capybara and the timeless elegance of aged spirits. A subtle smoky note and a hint of spice make it the perfect match for rich bites and relaxed conversations.*

Codigo Rosa Reposado Tequila | Singleton 12 | Burnt Butter Nixta Liqueur  
Guava | Vanilla  
*Smoky, Umami, Candied Orange™*




## Gods of the Waters

46 per person

*Swim the full 3 drink cocktail journey*

*The Latin American world is not merely surrounded by water — it is defined by it. Rivers snake through dense rainforests, lakes shimmer in the highlands, and coastlines stretch endlessly into the horizon. But beneath these waters lies something deeper: legends. The mysterious creatures that dwell within them have long captured the imagination of the continent, whispering stories of wonder, danger, and allure.*

*Begin your journey gently, with a Pink Dolphin Punch — a nod to the enchanting river spirit said to transform at dusk. Then, awaken your senses with the sharp jolt of the Electric Eel — bold, unexpected, unforgettable. Complete your voyage with a taste of the deep: the Pirarucu Fix, inspired by the mighty fish revered across the Amazon.*





## Pink Dolphin Punch

17

*A smooth and elegant introduction to the rich, exotic flavours of the Amazon – where tropical fruits, wild botanicals, and warm spice notes come together in perfect harmony.*

Barcelo Imperial Rum | St. Germaine Elderflower  
Burnt Butter Falernum | Lime | Pineapple | Coconut  
*Silky, Spiced, Decadent*

## Electric Eel Gimlet

16.5

*A lively, refreshing cocktail with just the right amount of zing to wake up your senses and lift your spirits.*

Vodka 42 Below | Martin Miller's Gin | Sichuan  
Eucalyptus | Bols Blue 1575  
*Electric, Sharp, Crisp*



## Pirarucu Fix

17

*The prized fish of the Amazon River, uniting the vibrant, earthy and tropical flavours found along its winding, wild shores.*

Santa Teresa Solera Rum | Cachaca & Agricole Rums Blend  
Yerba Mate | Acai Berry Cream | Lime | Branca Menta  
*Funky, Tropical, Fruity*



# TASTINGS

Taste the liquid treasures that time has refined.  
Some things are too good to fade away, and the search for them continues.

The quest for El Dorado echoes across Latin America – not just for gold, but for the spirit of the land itself. From the rich, smooth rum of Diplomático in Venezuela, to the smoky soul of Lost Explorer Mezcal in Mexico, and the vibrant, sun-soaked flavours of Barcelo Rums in the Dominican Republic – each sip tells its own story.

Venture deeper into Mexico's heartland with the bold spirits of Durango, where tradition meets wild landscapes, and every drop carries the essence of rugged highlands and untamed agave.

These timeless treasures live on, waiting to be discovered, one taste at a time.

Taste the <b>rums</b> of Venezuela with Diplomático	32
Explore the different agaves of <b>Mezcal</b> with Lost Explorer	36
Explore the Dominican flavors with Barcelo <b>rums</b>	30
Journey through the spirited soul of <b>Durango</b>	42

# SONORA TREASURES

Taste the treasures of our previous menu, so good, they stand the test of time. At least that's what your predecessors thought.

A myth that echoes across latin america, the tale of El dorado tells of the search for a city, a man, a lake or even a way of being. The search of el dorado finds many meanings.

Through the jungle of la Selva, following the sounds of Sonora of music and drinks, we find our El Dorado. We have kept our Sonoran treasures alive to taste for times to come.

## El Coco Royale

19

*The Pina Colada gets the 5 star treatment.*

Planteray Cut & Dry Coconut Rum | Flor de Cana 12 year Rum | RumBar Overproof

Pineapple | Coconut | Pertois-Moriset L'Assemblage Champagne

*Sparkling, Creamy, Tropically Decadent*

## Golden Paradise

17

*The winner of the 2023 Flor de Caña Competition, by Laurynas Lazdauskas.*

Flor de Caña 12 Rum | Coconut Fino Sherry | Burnt Orange Cordial | Soda Water

*Sweet, Bold, Tropical*

## Andes Highball

17

*From day one and not going anywhere soon!*

Roku Gin **or** Michter's Rye **or** Lost Explorer Espadin Mezcal | Sonora's Andes Soda  
Lemongrass | Kaffir Lime | Chili

*Herball, Complex, Aromatic*

## Cereza

17

*If the Manhattan was invented on the Latin shores of the Pacific.*

Suntory Toki Whisky | House Pisco Blend | Martini Rubino | Sonora Rosado vermouth | Amaro  
Montenegro | Merlet Sour Cherry

*Bold, Bittersweet, Dark Fruits*

## Camille Martini

17

*When Bond goes to Bolivia, he meets Camille and a new drink is born.*

Roku Gin | Sapling Vodka | Tio Pepe Fino em Rama 2025 | Nixta Corn Liqueur

*Strong, Crisp & Dry*



# SOBER COCKTAILS

*When the night is wild enough already.*

All these drinks are **without** alcohol but **with** all the love and care of the rest of the drinks. Liked the flavours of some of the previous drinks, find them again below!

## Sober Lama

14

*Llama sour staying dry.*

Lyre's American Malt | Lyre's Orange Sec | Quinoa Orgeat | Acidified Orange

*Smooth, Textured with Cereal Notes*

## Andes Downhill

14

*A house favourite from day 1.*

Mesamis London Dry | Sonora's Andes Soda

*Herball, Complex, Aromatic*

## Paloma 0.0

14

*The dove, who preferred fresh citrus over agave.*

Martini Vibrante & Fluere Smoky Agave | Peach & Tomato Cordia | 3 Cent Pink Grapefruit Soda

*Fresh, Bittersweet, Smokey*

## Golden Lining

14

*This is not just a silver lining*

Lyre's Dark Cane | Burnt Orange Cordial | Soda Water

*Sweet, Bold, Tropicaly*

## Brazilian Lemonade

14

*A house favourite from day 1.*

Fluere | Brazilian Lemonade

*Creamy yet Fresh*

*Enjoy as is or add Novo Fogo Cachaca for an extra kick*

2,5

# LIQUID COMPANIONS

## Beers & Ciders

Heineken	6
Heineken 0.0%	5
Special beer by Oedipus brewery	7
Special Mexican beer	7
Oedipus Dorinku 0.5%	7
Galipette Brut Cider	8
Galipette Cider 0.0%	7

*\* Please ask our staff about the available options*

## White, Orange, Rose and Red Wines

Finca La Colonia Sauvignon Blanc	7.5
Autentico Chardonnay	8.5
Longavi Glup Naranjo	8.5
Finca la Colonia Rosado	7.5
Pannunzio Malbec	8
Primus Carmenere	11

## Soda's

Three Cents Dry Tonic Water	5
Three Cents Pink Grapefruit Soda	5
Three Cents Fig Leaf Soda	5
Three Cents Pineapple Soda	5
Three Cents Sparkling Lemonade	5
Three Cents Cherry Soda	5
Three Cents Mandarin Soda	5
Three Cents Ginger Beer	5
Coca Cola	5
Coca Cola Zero	5

# COMIDA

Open until 10:15 PM

## Raw Bar

<b>Oysters Chalaca</b> Shallots, coriander, habanero, cancha corn, lime juice.	6
<b>Avocado con Pico de Gallo</b> Served with Totopos and a coriander dressing.	12
<b>Ceviche Aji Amarillo</b> Seabass with chifa Leche de Tigre and crispy corn.	17
<b>Portobello Green Ceviche</b> Portobello, coconut milk, coriander, lime juice.	14
<b>Steak Tartare</b> Yuca tostada with Sweet potato chips, avocado mousse, cured egg yolk, apple capers.	18
<b>Crab Causa</b> Crab meat, Shallotte, mango, potato and yellow pepper foam, tagorashi.	16

## Bar Snacks

<b>Tequenitos</b> Venezuelan Fried Mozzarella rolls.   <i>4 pieces</i>	8
<b>Brisket Tostadas</b> Smoked brisket, roasted pineapple, pibil cream, chili caviar.   <i>2 pieces</i>	14
<b>Rodizio Picanha</b> Brazilian style Grilled Picanha, served with roasted Pineapple and Chimichurri.	29
<b>Empanadas</b> Latin American pastry filled with chicken or vegetarian.   <i>4 pieces</i>	9

## Desserts

<b>Torta de Maiz</b> Corn cake with rum, avocado cream and dulce de leche ( <i>baked a la minute</i> )	10
<b>Selva on Fire</b> Browie, charcoal ice cream, dulce de leche, meringue	12

