



Rosewood Mayakoba, Riviera Maya, México



Zapote____02

CALL OF THE WILD

Zapote Bar is our love letter to the Yucatan, designed to pay homage to the storied heritage and history of the region and celebrate the convivial spirit of hacienda culture. Under the leadership of Bar director Joshua Monaghan, the cocktail menu takes guests on a journey honoring the Riviera Maya's rich natural environment, with a series of craft cocktails inspired by the area's lush flora & fauna, abundant wildlife, and colorful Mayan folklore.

The menu is further categorized to showcase Zapote Bar's twists on historically classic cocktails, reimagined with unexpected Mexican distillates and regional ingredients; beloved signature favorites from Zapote's opening; and a new selection of fermented cocktails boasting gut-healthy pickled fruits and vegetables, kombucha, and other probiotic-infused ingredients.

Lastly, Zapote's On Tap section features a rotating selection of carbonated creations infused with CO2 and nitrogen, as well as a special roster of Zero Proof drinks that offer Zapote's signature craft and creativity, sans spirits.



International recognition includes "Best Bar in Mexico, 2022" by Food and Travel, North America's 50 Best Bars (No.11, 2022/2023), The World's 50 Best Bars Awards (No. 98), Top 500 Bars (No. 79), and a regional Top 10 Honoree for Tales of the Cocktail's Best New International Cocktail Bar (Latin America and Caribbean).



Ateles_____geoffroyi

MONO

Ma'ax

*Tequila Tromba Blanco, sour orange liquor,
saccharum peach, lemon juice, celery, black
lemon, green apple, kiwi, guava (60ml)*

\$490





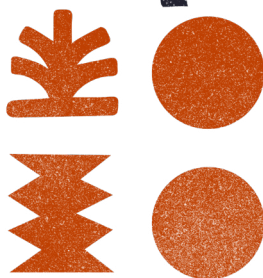
Odocoileus _____virginianus

VENADO

Kéeh

*Ron Libertad mexican white rum infused
with Mayan oregano, saccharum of mayan
lime and salvia, Lillet Blanc, lime soda, hoja
santa and cacao (45ml)*

\$480





Panthera _____ Onca

JAGUAR

Báalam

*Michter's Rye whiskey, banana syrup,
chocolate bitters, pumpkin seeds, oat milk,
turmeric (60ml)*

\$590



Zapote _____10



Boa _____Constrictor

BOA

kaan

*Vodka 1533, lemon balm soda,
herbal elixir, lime (45ml)*

\$480



Zapote _____12

Hylonympha _____macrocerca

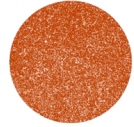
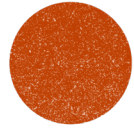
COLIBRÍ

Ts'unu'um'

*Lillet Blanc, Aperol, olive, lavender,
edible flowers (70ml)*

\$520

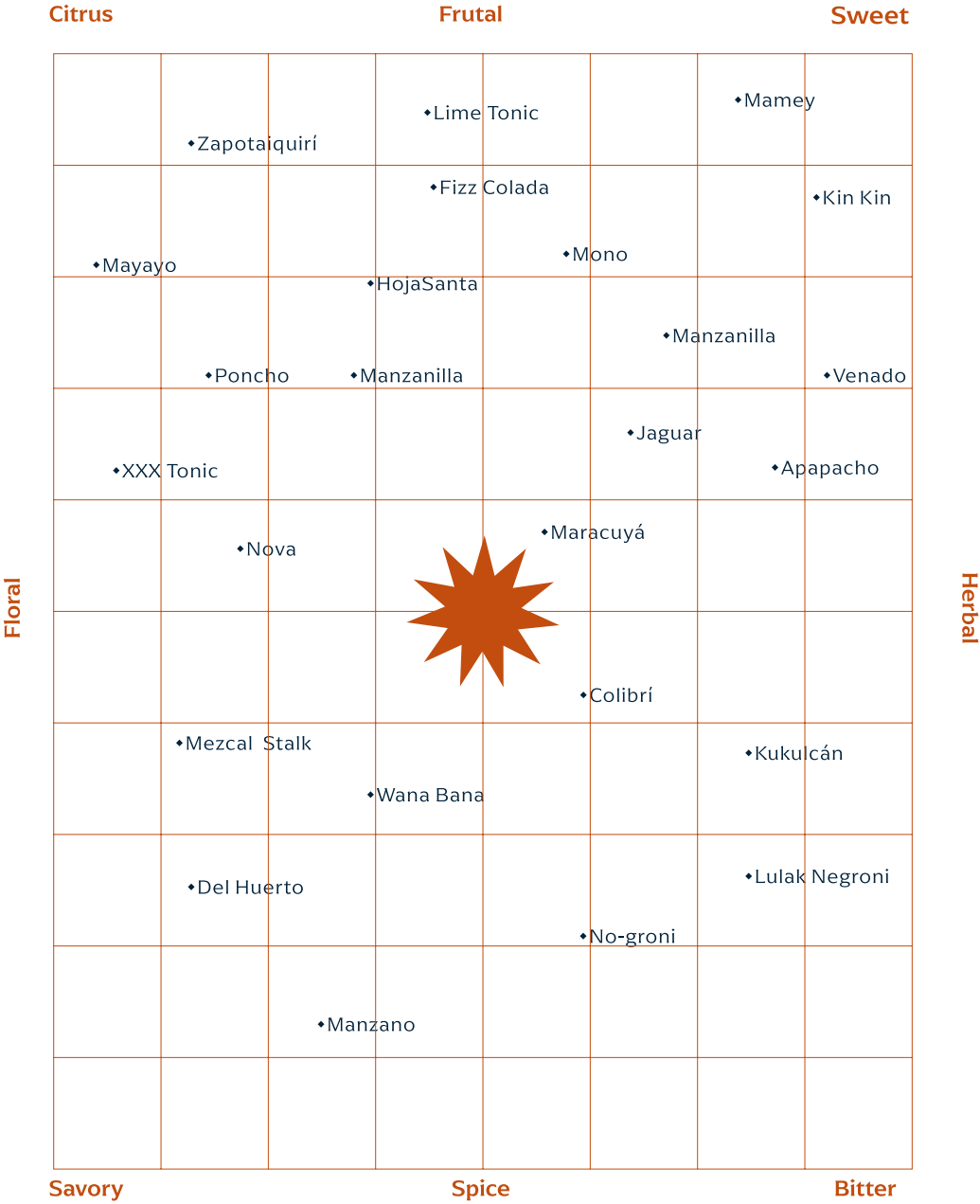






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FLAVOR
MAP



ZAPOTE TWISTS

Zapote Bar's fresh interpretation of the cult classics,
reimagined with local ingredients, heritage Mexican
spirits, and innovative techniques.

Apapacho Café // Irish Coffee Woodford Reserve bourbon, vermouth rosso, sugar, coffee, whipped cream, pinole spice mix (45ml)	\$490
Yax cha// Punch Montelobos espadin, St-Germain, dry vermouth, vermouth rosso, ginger, coconut water, sparkling wine (30ml)	\$480
Zapotaiquiri // Daiquiri Paranubes Mexican rum, lime, grapefruit, celery (50ml)	\$480
Del Huerto // Green Bloody Mary Milk-Washed Ancho Reyes verde, tomatillo, lime, pineapple, jalapeno, ceiba salt and pickle (40ml)	\$480
Nova // Chrysanthemum Ardbeg Whiskey, dry vermouth, chamomile cordial, rice paper and pickle (60ml)	\$480
Fizz Colada // Piña Colada Mezcal 7 Misterios Doba Yej, coconut-washed pineapple, lime, aquafaba, soda (50ml)	\$490
Kin Kin // Golden Cadillac Amaro Montenegro, De Borja, sour orange, cream, nutmeg (45ml)	\$480
In Lak // Negroni Beermouth, coconut fat washed Condesa Dry gin, house bitters (30ml)	\$520
Kukulcán // Sbagliato Campari, rosso vermouth, passion fruit, mango, prosecco (30ml)	\$480

ON TAP

Refreshing and creative cocktails infused with CO2 and nitrogen for carbonation and served on draught.

- | | |
|-------|--|
| \$520 | Mezcal Mule
Siete Misterios Doba-Yej Mezcal,
ginger beer, lime (40ml) |
| \$520 | Colorada Spritz
Alta Luz Torres brandy,
Monte Xanic Sauvignon Blanc,
pomegranate, bianco vermouth,
Peychaud's bitters, lemon (45ml) |
| \$590 | Ceiba Spritz
Cocchi Americano, Stolichnaya vodka,
cucumber juice, lime, lemongrass, mint (30ml) |
| \$480 | K'uun Yax
Milk-washed Flor de Caña 12 rum,
sherry, vanilla syrup, Angostura bitters (45ml) |
| \$480 | Negroni
Condesa Dry Gin, Campari, vermouth (30ml) |
| \$480 | Bitter Guiseppe
Cynar, vermouth rosso, orange bitters,
lime, salt, lemon twist (45ml) |

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ZAPOTE CLASSICS

Our signature cocktails and fan favorites, known for positioning Zapote Bar as one of the best cocktail destinations in the world.

Hoja Santa

\$490

7 Misterios Doba-Yej, Tío Pepe sherry, St Germain, lemon juice and hoja santa (50ml)

Mamey

\$480

Rum, Mamey, spices and pineapple (30ml)

Mayayo

\$490

Gin Katun, sour orange, guava and lemon leaves (50ml)

Manzano

\$490

Sotol, Ancho Reyes, Aperol, lime juice, beet, manzano chile (60ml)

Wana Bana

\$550

Tequila infused with lemongrass, soursop purée, lime juice, chile pasilla and salt (50ml)

Mezcal Stalk

\$480

7 Misterios Doba - Yej, Grand Marnier, pineapple juice, lemon, agave syrup and worm salt (50ml)

ZERO PROOF

All the craft but
none of the alcohol.

- | | |
|-------|---|
| \$550 | No-Groni
Runneght non-alcoholic dry gin,
Runnegth Rosso, bitters (90ml) |
| \$490 | Bull No Booze
Runneght non-alcoholic dry gin, lime,
non-alcoholic beer (150ml) |
| \$490 | Run Tonic
Runnegth Rosso, tonic water, lemon twist (160ml) |
| \$420 | Maracuyá
Passion fruit, cold brew coffee, ginger ale,
and orange juice (160ml) |
| \$420 | Manzanilla
Clarified grapefruit juice,
chamomile syrup,soda (160ml) |
| \$420 | Lima'n Tonic
Yucateca's lime sherbet, sour orange,
tonic water (150ml) |

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FERMENTED COCKTAILS

Fermented fruits, vegetables, and other ingredients play the leading role, adding natural effervescence and organic flavors.

Pink Bubbles

\$480

Condesa Xoconostle, honey mead, Hoja santa, bougainvillea (20ml)

Tropical Kombucha

\$480

Rum with mango, peach, and cinnamon kombucha (30ml)

SPIRITS

Mexican Spirits

60 ml

Agave Spirits

\$650 Chacolo

Bacanora

\$490 Aguamiel

\$450 Imperial

Charanda

\$310 Uruapan

Lechugilla

\$680 Remilgosa

Mezcal

\$570 Monte Lobos Espadín

\$465 Amores Cupreata

\$620 Burero Cupreata

\$978 The Lost Explorer Espadín

\$1350 The Lost Explorer Tobalá

\$1770 The Lost Explorer Salmiana

Pox

\$310 Siglo Cero

Raicilla

\$450 Balam

\$450 Si-Xan

Sotol

\$620 Delincuente

\$450 Coyote

\$550 Flor del Desierto

Zapote 23



60 ml

Tequila

Blanco

7 Leguas	\$400
Cascahuin	\$465
Caballito Cerrero	\$800
Casa Dragones	\$800
Espolón	\$350
Patrón	\$560
Herradura	\$350
Maestro Tequilero	\$420

Reposado

7 Leguas	\$480
Espolón	\$420
Patrón	\$605
Herradura	\$360
Maestro Tequilero	\$480

Añejo

1800	\$450
Casa Dragones	\$1250
7 Leguas	\$650
Casa Noble	\$580
Patrón	\$835
Herradura	\$500
Maestro Tequilero	\$590

Extra Añejo

Avión 44	\$1300
Atelier	\$1900
Don Julio 1942	\$1366
Patrón Burdeos	\$4850
Herradura Selección Suprema	\$2205

Cristalino

Avión	\$1290
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60 ml

Brandy & Cognac

\$850	Hennesy VSOP
\$21950	LOUIS XIII
\$750	Martell VSOP
\$480	Torres 10
\$575	Alta Luz

Ginebra

\$520	Katún
\$375	Beefeater
\$320	Bombay Sapphire
\$550	Bull Dog
\$550	Condesa Dry
\$550	Condesa Xoconostle
\$650	Gin N3
\$800	Monkey 47
\$520	London # 1
\$390	Tanqueray Dry
\$550	Tanqueray Ten

Pisco

\$450	El Gobernador
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Ron

\$450	Paranubes
\$330	Valdeflores
\$310	Libertad
\$320	Appleton 8
\$320	Bacardí Blanco
\$400	Flor de Caña 12
\$410	Havana 7 años
\$500	Zacapa 23

Vodka

\$450	1533
\$380	Absolut
\$520	Belvedere
\$420	Greygoose
\$350	Ketel One
\$400	Tito's
\$310	Skyy



60 ml

Whiskys

American

Jack Daniel's Sourmash	\$350
Michter's Sourmash	\$1050
Bulleit Bourbon	\$460
Michter's Bourbon	\$1050
Maker's Mark Bourbon	\$400
Woodford Reserve Bourbon	\$465
Wild Turkey Bourbon	\$420
Michter's Rye	\$950
Wild Turkey Rye	\$380

Irish

Jamenson	\$380
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Mexican

Reves / Mezcal Cask	\$650
Reves / Port Cask	\$650
Reves / Blue Corn	\$750

Scotch

Johnnie Walker Black	\$580
Johnnie Walker Blue Label	\$1980
Johnnie Walker King George	\$4900
Glenfidich 12 años Single Malt	\$550
Glenfidich 18 años Single Malt	\$1010
Glenlivet Founders Single Malt	\$490
Macallan 12 años Single Malt	\$780
Talisker 10 Single Malt	\$680

60 ml

Sherry

\$310	González Byass Nectar
\$310	Amontillado Lustau
\$310	Oloroso Lustau
\$350	Palo Cortado Lustau
\$310	Manzanilla Lustau
\$310	Palomino Fino Tio Pepe

Port

\$765	Taylor 10
\$1150	Taylor 20
\$2100	Taylor 30

Liquors

\$350	Amaretto Disaronno
\$490	Amaro Montenegro
\$450	Amaro Di Capo
\$310	Ancho Reyes Original
\$310	Ancho Reyes Verde
\$310	Aperol
\$350	Bailey's
\$310	Campari
\$640	Chartreuse Amarillo
\$680	Chartreuse Verde
\$320	Cynar
\$320	Fernet Branca
\$360	Jägermeister
\$460	Licor 43
\$350	Punt e mes
\$455	St Germain
\$320	Xtabentum
\$320	Sambuca Vaccari

Liquors Free Alcohol

\$350	Runneght Dry
\$350	Runneght Mezquila
\$350	Runneght Rosso
\$350	Sabroso Brebaje





zapotebar.com
[@zapotebar](https://www.instagram.com/zapotebar)

Our culinary teams work in collaboration with local suppliers to
source the highest quality, fair trade ingredients
All prices are in Mexican pesos and include VAT.