DESAYUNO | BREAKFAST

8:30AM-11:30AM

CINCO
LocalSoul

DULCE MAÑANA | SWEET MORNING

BOWL DE FRUTAS | FRUIT BOWL $220
FRUTA DE TEMPORADA CON YOGURT, GRANOLA Y MIEL A UN LADO | SEASONAL FRUITS WITH YOGURT, GRANOLA AND HONEY ON THE SIDE

HOT CAKES TROPICAL | TROPICAL PANCAKES $240
3 HOTCAKES CON FRUTA REGIONAL, SORBET DE MELÓN Y MIEL DE LIMÓN |
3 PANCAKES WITH LOCAL FRUIT, MELON SORBET AND LIME HONEY

CROISSANT $65
CON MERMELADA Y MANTEQUILLA |
WITH JAM AND BUTTER

CON NUTELLA | WITH NUTELLA $140

PAN TOSTADO |TOAST $105
CON MERMELADA Y MANTEQUILLA A UN LADO |
WITH BUTTER AND HOMEMADE JAM A SIDE

EXTRAS
+SORBETE | SORBET $110

SABROSOS | TASTY

TOSTADA DE AGUACATE Y HUEVO POCHADO | AVOCADO TOAST WITH POACHED EGG $195
PAN TOSTADO CON AGUACATE, ESPINACA, TOMATE, PEPITAS Y HUEVO POCHADO | TOASTED BREAD WITH AVOCADO, SPINACH, TOMATO, PUMKIN SEADS AND POACHED EGG

CROISSANT CON JAMÓN Y QUESO HAM AND CHEESE CROISSANT $195

LOS MEXICANOS | MEXICAN DISHES

MOLLETES $190
DOS REBANADAS DE PAN BOLILLO CON FRIJOLES, QUESO MANCHEGO Y SALSA MEXICANA CON ENSALADA VERDE | BOLILLO BREAD WITH BEANS, MELTED MANCHEGO CHEESE, PICO DE GALLO SAUCE AND SALAD A SIDE

CHILAQUILES $200
CHILAQUILES ROJOS O VERDES |
GREEN OR RED SAUCE CHILAQUILES

+CON ARRACHERA | WITH FLANK STEAK $100
+CON POLLO | WITH CHICKEN $100
+CON 1 HUEVO | WITH 1 EGG $40
+CON AGUACATE | WITH AVOCADO $35

DESAYUNO CINCO | BREAKFAST BOARD TO SHARE $660

HOT CAKES (3PZ) + MIEL DE LIMÓN |
PANCAKES (3 PIECES) + LIME HONEY

HUEVOS REVUELTOS (2PZ) |
SCRAMBLED EGGS (2 PIECES)

PAN TOSTADO (3PZ) | TOAST (3 PIECES)

MOLLETE CON TOCINO (1PZ) |
MOLLETE WITH BACON (1 PIECE)

BOWL DE CHILAQUILES ROJOS O VERDES |
RED OR GREEN CHILAQUILES BOWL

BOWL DE FRUTAS + YOGURT + GRANOLA + MIEL DE ABEJA | FRUIT BOWL + MIEL DE ABEJA | FRUIT BOWL + YOGURT + GRANOLA + HONEY

PLÁTANO FRITO CON CREMA Y QUESO |
FRIED PLANTAIN WITH CREAM+ CHEESE

LOS HUEVITOS AL GUSTO | THE EGGS YOUR STYLE

BENEDICTINOS POCHADOS | BENEDICTINE EGGS $230

MUFFIN INGLÉS CON JAMÓN DE PAVO, 2 HUEVOS POCHADOS, SALSA HOLANDESA Y ACOMPAÑADO DE ENSALADA VERDE Y JITOMATE | ENGLISH MUFFIN WITH TURKEY HAM, TWO POACHED EGGS AND HOLLANDAISE SAUCE ON ARTISANAL BREAD AND SALAD ON A SIDE

HUEVOS | EGGS $220
2 HUEVOS PREPARADOS AL GUSTO CON 1 INGREDIENTE A ELECCIÓN, FRIJOLES COLADOS CON QUESO Y TOTOPOS, PLÁTANO CON CREMA Y QUESO, TOMATE Y PAN |
2 EGGS WITH ONE EXTRA INGREDIENT TO CHOOSE, SERVED WITH BEANS, PLANTAIN WITH CREAM, TOMATO AND TOAST

¿Cómo quieres que los cocinemos? |
How do you like your eggs?

FRITOS | SUNNY SIDE UP	DUROS | HARD BOILED
VOLTEADOS | OVER EASY	REVUELTOS | SCRAMBLED
POCHADOS | POACHED	OMELET | OMELETTE

INGREDIENTES | INGREDIENTS

+CHORIZO DE CERDO | PORK SAUSAGE	$60
+JAMÓN DE PAVO | TURKEY HAM	$70
+TOCINO DE CERDO | PORK BACON	$70
+HUEVO 1 PIEZA | EXTRA EGG	$40
+ESPINACA | SPINACH	$30
+CHAMPIÑONES | MUSHROOMS	$30
+MEXICANA (TOMATE, CEBOLLA, CILANTRO) | MEXICAN STYLE (TOMATO, ONION AND CORIANDER)	$30
+AGUACATE | AVOCADO	$75
+SALSA VERDE O ROJA | RED OR GREEN SAUCE	$30

Los huevos al gusto incluyen 1 ingrediente, cualquier ingrediente extra genera cargo adicional | This dish includes 1 extra ingredient, any extra ingredient generates and additional charge

TODO PLATILLO SE COCINA AL MOMENTO |
EVERY DISH IS COOKED TO ORDER

ACEPTAMOS EFECTIVO, VISA, MASTERCARD Y AMEX |
WE ACCEPT CASH, VISA, MASTERCARD AND AMEX

PARA COMER | TO EAT

12:00PM – 6:00PM

CINCO
LocalSoul

PAPAS A LA FRANCESA | FRENCH FRIES $150

GUACAMOLE & TOTOPOS | GUACAMOLE & CHIPS $200

NACHOS PARA COMPARTIR | NACHOS TO SHARE $240

POLLO | CHICKEN	$340
ARRACHERA | FLANK STEAK	$370
CAMARÓN | SHRIMP	$370

ENSALADA CÉSAR | CAESAR SALAD $240

POLLO | CHICKEN	$340
ARRACHERA | FLANK STEAK	$370
CAMARÓN | SHRIMP	$370

ENSALADA DE SANDIA Y ESPINACA | WATERMELON & SPINACH SALAD $220
CON ALMENDRAS Y RICOTTA VEGANA | WITH ALMONDS & VEGAN RICOTTA

BOWL VEGANO DE COLIFLOR | CAULIFLOWER BOWL $240
COLIFLOR TRITURADA, SERVIDO CON QUINOA BLANCO, ZANAHORIA, COL ENCURTIDA, DECORADO CON AGUACATE, PASOCA, FRIJOL Y ELOTE CON ADEREZO DE CHIPOTLE VEGANO | CRUSHED CAULIFLOWER SERVED WITH WHITE QUINOA, CARROT, PICKLED CABBAGE, AVOCADO, PASOCA, BEANS AND CORN WITH VEGAN CHIPOTLE DRESSING

CEVICHE DE PESCADO, CAMARÓN O PULPO | FISH, SHRIMP OR OCTOPUS CEVICHE $350

CEVICHE MIXTO | MIX OF SEAFOOD CEVICHE $400

HAMBURGUESA VEGANA CON PAPAS BBQ A LA FRANCESA | VEGAN BURGER WITH BBQ FRENCH FRIES $260

HAMBURGUESA DE RIB-EYE CON PAPAS A LA FRANCESA | RIB-EYE BURGER WITH FRENCH FRIES 200GR $295

HAMBURGUESA DE CAMARÓN | SHRIMP BURGER 200GR $380
CON MIX DE PIMIENTOS, CEBOLLA Y AJO | WITH MIX BELL PEPPERS, ONION AND GARLIC

FILETE DE PESCADO FRESCO | FRESH FISH FILET 250GR $350

PESCADO ENTERO | CATCH OF THE DAY $1.20 X GR

LANGOSTA CINCO | CINCO LOBSTER $2.50 X GR
LANGOSTA AL HORNO O A LA PARRILLA ACOMPAÑADA DE ENSALADA DE LA CASA Y PAPAS A LA FRANCESA | BAKED OR GRILLER LOBSTER WITH SALAD AND FRENCH FRIES

TACOS

TACOS VEGETARIANOS | VEGETARIAN TACOS (3) $190
CALABAZA, TOMATE, CEBOLLA, MIX DE PIMIENTOS, ELOTE SALTEADOS Y AJO CON CREMA VEGANA | SAUTÉED ZUCCHINI, TOMATO, ONION, BELL PEPPERS, AND GARLIC PESTO WITH CREAMY VEGAN DRESSING

TACOS DE ARRACHERA CON TORTILLA DE MAIZ | FLANK STEAK TACOS WITH CORN TORTILLA (3) $265
con queso | with cheese +$40

GRINGAS (3)
EN TORTILLA DE HARINA CON QUESO GRATINADO | FLOUR TORTILLA WITH GRATIN CHEESE

POLLO | CHICKEN	$275
ARRACHERA | FLANK STEAK	$295
CAMARÓN | SHRIMP	$295

TACOS DE PESCADO | FISH TACOS (3) $280
A LA PARRILLA, AL TEMPURA O AL AJILLO | GRILLED, TEMPURA BATTERED OR WITH GARLIC AND CHILLI

TACOS DE CAMARÓN | SHRIMP TACOS (3) $295
A LA PARRILLA, AL TEMPURA O AL AJILLO EN TORTILLA DE MAÍZ | GRILLED, TEMPURA BATTERED OR WITH GARLIC AND CHILLI IN CORN TORTILLA

TACO DE CAMARÓN "GOBERNADOR" | "GOBERNADOR" SHRIMP TACO (3) $295
EN TORTILLA DE HARINA, CON CEBOLLA, PIMIENTOS Y QUESO | FLOUR TORTILLA WITH ONION, BELL PEPPERS AND CHEESET

PIZZA

MARGUERITA | TOMATO SAUCE & CHEESE $130

ADICIONALES | ADITIONALS:

Piña | Pineapple	Peperoni
Calabaza | Zucchini	Chorizo | Pork sausage
Champiñones | Mushrooms	Jamón | Ham
Cebolla | Onion	Tocino | Bacon
Espinaca | Spinach	Pollo | Chicken
Arúgula | Rucola	Arrachera | Flank steak
	Camarón | Shrimp
+$55 CADA UNO | EACH	+$100 CADA UNO | EACH

SORBETE | SORBET

SORBETES ARTESANALES | CINCO ARTISAN SORBET $110
(2 BOLAS | 2 SCOOPS)

VEGANO, SIN LÁCTEOS | ALL VEGAN AND DAIRY FREE

PIÑA, MARACUYÁ, FRESA, LIMÓN, PEPINO CON MENTA, COCO, MANGO (POR TEMPORADA), CHOCOLATE NEGRA | PINEAPPLE, PASSION FRUIT, STRAWBERRY, LIME, CUCUMBER-MINT, COCONUT, MANGO (SEASONAL), DARK CHOCOLATE

CENA | DINNER

6:00PM-10:00PM

CINCO
Local Soul

ENTRADAS | APPETIZERS

PAPA AL HORNO | BAKED POTATO $130
PAPA RELLENA DE QUESOS MIXTOS, CREMA, TOCINO CRUJIENTE Y ACEITE DE TRUFA BLANCA | BAKED POTATO WITH MIX OF CHEESES, CREAM, CRISPY BACON AND WHITE TRUFFLE OIL

ENSALADA DE ESPÁRRAGOS | ASPARAGUS SALAD $200
ENSALADA FRÍA DE ESPÁRRAGOS CON HABAS FRESCAS, HUANZONTLE Y MOUSSE DE AGUACATE | CHILLED ASPARAGUS SALAD WITH FRESH BROAD BEANS, HUANZONTLE AND AVOCADO MOUSSE

GUACAMOLE $250
CLÁSICO CON TOTOPOS DE TORTILLA HORNEADA Y CHICHARRÓN | CLASSIC WITH BAKED CORN CHIPS AND FRIED PORK SKINS

TUÉTANOS | BONE MARROW $370
3 HUESOS CON TUÉTANO SERVIDOS CALIENTES CON TORTILLA Y PAN | 3 BEEF MARROW BONES SERVED HOT WITH TORTILLA AND HOME MADE BREAD

TOSTADA DE CEVICHE MIXTO | MIX SEAFOOD TOSTADA $150
(CAMARÓN Y PULPO) | (SHRIMP AND OCTOPUS)
EN TOSTADA DE MAIZ CON MAYONESA CHIPOTLE, CEVICHE COCIDO AL LIMÓN, AGUACATE, PEPINO Y RÁBANO | TOASTED CORN TORTILLA WITH MOUSE OF CHIPOTLE, CEVICHE LEMON TANNED, AVOCADO, CUCUMBER AND RADISH

PLATO FUERTE | MAIN COURSE

ESPAGUETTI DE BERENJENA | EGGPLANT SPAGUETTI $220
EN SALSA DE TOMATE, ACEITUNAS VERDES, ALBAHACA Y VINO BLANCO (VEGANA Y SIN GLUTEN) | EGGPLANT NOODLES IN TOMATO SAUCE WITH GREEN OLIVES, BASIL AND WHITE WINE (VEGAN AND GLUTTEN FREE)

TACOS DE SIRLOIN AL COCO | SIRLOIN-COCONUT TACOS 250GR $385
SIRLOIN DESHEBRADO AL COCO EN 3 TORTILLAS DE MAÍZ HECHAS A MANO, CEBOLLA MORADA ENCURTIDA Y MOUSSE DE AGUACATE CON CRUJIENTE DE TOCINO| SHREDDED SIRLOIN WITH COCONUT, SERVED IN HOME MADE CORN TORTILLAS WITH PILCKED ONION, AVOCADO MOUSSE AND CRISPY BACON

POLLO AL CHICHILO | CHICHILO STYLE CHICKEN 250GR $360
PIERNA Y MUSLO DE POLLO HORNEADOS Y SERVIDOS SOBRE ESPEJO DE MOLE CHICHILO PREPARADO EN CASA | ROASTED CHICKEN LEG AND THIGH SERVED OVER A HOMEMADE CHICHILO MOLE (SAUCE)

RÓBALO | SEA BASS 250GR $360
SERVIDO CON PURÉ DE CAMOTE Y RISOS DE BETABEL FRITO | SERVED WITH MASHED SWEET POTATO AND CURLY FRIED BEET

SALMÓN | SALMON 350GR $520
SALMÓN CON POLENTA, ESPÁRRAGOS AL VINO BLANCO Y ARÚGULA BABY SAZONADA | SALMON WITH POLENTA, ASPARAGUS IN WHITE WINE AND SEASONED BABY RUCOLA

SALMÓN AL CURRY | CURRY SALMON 250GR $520
SALMÓN AL CURRY ACOMPAÑADO DE ARROZ BLANCO CON JENGIBRE Y VERDURAS SALTEADAS EN ACEITE DE AJONJOLÍ | SALMON WITH WHITE RICE AND GINGER, SAUTEÉD VEGETABLES IN SESAME OIL A SIDE

PULPO AL AJILLO | 200GR $495
OCTOPUS IN GARLIC AND GUAJILLO PEPPER
PULPO SAZONADOS AL AJILLO, ACOMPAÑADOS DE PAPAS CAMBRAY | SEASONED OCTOPUS WITH GARLIC AND GUAJILLO PEPPER AND CAMBRAY POTATOES

LANGOSTA CINCO | CINCO LOBSTER $2.50 X GR
CON POLENTA, ESPÁRRAGOS AL VINO BLANCO Y ARÚGULA BABY SAZONADA | WITH POLENTA, ASPARAGUS IN WHITE WINE AND SEASONED BABY RUCOLA

CAMARONES A LA DIABLA | DIABLO SHRIMPS 200GR $520
CAMARONES EN SALSA DIABLA, ARROZ BLANCO Y PAPAS CAMBRAY | SHRIMP IN SPICY DIABLA SAUCE WITH RICE AND BABY POTATO

CORTE DE ARRACHERA | FLANK STEAK (300GR) $660
ACOMPAÑADA DE PAPA AL HORNO, CEBOLLA ASADA Y CHILE JALAPEÑO TOREADO | WITH BAKED POTATO, ROASTED ONION AND GRILLED JALAPEÑO PEPPER

PRIME RIB EYE 300GR $1200
ACOMPAÑADO DE CEBOLLA MORADA CARAMELIZADA, SAL DE GRANO Y ESPÁRRAGOS SALTEADOS | WITH CARAMELIZED RED ONION, GRAINED SALT AND SAUTEÉD ASPARAGUS

POSTRE | DESSERT

SORBETES ARTESANALES | CINCO ARTISAN SORBET $150
(2 BOLAS | 2 SCOOPS)
Vegano, sin lácteos | All vegan and Dairy free

PIÑA, MARACUYÁ, FRESA, LIMÓN, MELÓN, PEPINO CON MENTA, COCO, MANGO (DE TEMPORADA), CHOCOLATE NEGRO | PINEAPPLE, PASSION FRUIT, STRAWBERRY, LIME, CUCUMBER-MINT, COCONUT, MANGO (SEASONAL), DARK CHOCOLATE

SORBETE DE COCO | COCONUT SORBET $195
CON CARAMELO SALADO Y AVELLANAS CARAMELIZADAS SERVIDO EN COCO | HOMEMADE COCONUT SORBET WITH SALTED CARAMEL AND CARAMELIZED HAZELNUTS SERVED IN HALF A COCONUT

BROWNIE $230
HECHO CON CHOCOLATE SEMI AMARGO Y LICOR DE CHILE ANCHO, SERVIDO CON CRUMBLE DE NARANJA Y SORBETE DE FRESA O CHOCOLATE | SEMI-SWEET DARK CHOCOLATE, ANCHO PEPPER LIQUOR, SERVED WITH ORANGE CRUMBLE AND HANDMADE STRAWBERRY OR CHOCOLATE SORBET

CARLOTA $180
GALLETA BAÑADA CON CREMA DE QUESO PHILADEPHIA, LECHE CONDENSADA Y RAYADURA DE LIMÓN | COOKIE DRIED WITH PHILADELPHIA CREAM CHEESE, CONDENSED MILK AND LEMON DUST

FLAN DE LA ABUELITA | GRANMA FLAN $150
DE 3 LECHES CON QUESO PHILADELPHIA, SABOR VAINILLA | OF 3 MILKS WITH PHILADELPHIA CHEESE, VANILLA FLAVOR

BEBIDAS | BEVERAGES

CINCO
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CAFÉ Y TÉ | COFFEE AND TEA

ESPRESSO 30ML — $75

RISTRETTO 15ML — $75

MACHIATTO 45ML — $75
(CON LECHE ENTERA | WITH WHOLE MILK)
+$20 CON LECHE DE ALMENDRAS O COCO |
+$20 WITH ALMOND OR COCONUT MILK

DOBLE |
DOUBLE 60ML — $105

LATTE 300ML — $110
(CON LECHE ENTERA | WITH WHOLE MILK)
+$20 CON LECHE DE ALMENDRAS O COCO |
+$20 WITH ALMOND OR COCONUT MILK

CAPUCCINO 150ML — $110
(CON LECHE ENTERA | WITH WHOLE MILK)
+$20 CON LECHE DE ALMENDRAS O COCO |
+$20 WITH ALMOND OR COCONUT MILK

AMERICANO 300ML — $65

LATTE FRIO CON MENTA |
ICED FRESH MINT LATTE 360ML — $110

VASO CON LECHE* |
GLASS OF MILK 300ML — $65

CHOCOLATE FRÍO|
COLD CHOCOLATE 360ML — $110

CHOCOLATE CALIENTE |
HOT CHOCOLATE 300ML — $110

TÉ / TEA 300ML — $65

Pregunta por nuestra variedad de tés |
Ask for our variety of teas

COCTELES DE DESAYUNO| BREAKFAST COCKTAILS — $250

Todos nuestros cócteles son elaborados con 2 Oz de licor |
All our cocktails are elaborated with 2 Oz of liquor

MIMOSA
BLOODY MARY
MOJITO
CARAJILLO

SODAS 355ML — $75

COCA COLA
COCA COLA LIGHT
COCA COLA ZERO
SPRITE
FANTA

AGUA | WATER

AGUA LUUM HA 600ML — $90
LUUM HA WATER

B´UI 946ML — $140
MINERAL O NATURAL
NATURAL OR SPARKLING WATER

AGUA DE PIEDRA 550ML — $140
NATURAL O MINERAL |
NATURAL OR SPARKLING WATER

SMOOTHIES 400ML — $145

VITAMINA C

30 GR DE FRESA, 60 ML DE JUGÓ DE NARANJA, 45 ML DE JUGO DE ARÁNDANO, 30 GR DE JUGO DE PIÑA Y MIEL DE AGAVE | 30 GR OF STRAWBERRY, 60 ML OF ORANGE JUICE, 45 ML OF BLUEBERRY JUICE, 30 GR OF PINEAPPLE JUICE AND AGAVE HONEY

CÁLIDO AMANECER | WARM SUNRISE

COCO RAYADO, LECHE A ESCOGER, PLÁTANO, MIEL DE AGAVE Y FRESA | COCONUT LINED, MILK TO CHOOSE, BANANA, AGAVE HONEY AND STRAWBERRY

CURATIVO | HEALING

1 CUCHARADITA DE CÚRCUMA, 90 ML DE MANGO, MEDIO PLÁTANO, 60 ML DE NARANJA, JENGIBRE, YOGURT Y MIEL DE AGAVE |
1 TEASPOON TURMERIC, 90 ML MANGO, HALF BANANA, 60 ML ORANGE, GINGER, YOGURT AND AGAVE HONEY

DESPIÉRTATE | WAKE UP

DÁTIL, PLÁTANO, LECHE DE SOYA, CAFÉ EN GRANO, CACAO Y MIEL |
DATE, BANANA, SOY MILK, COFFEE BEANS, COCOA AND HONEY

JUGOS | JUICES

DELICIOSOS JUGOS HECHOS AL DÍA |
DELICIOUS JUICES MADE DAILY

NARANJA |
ORANGE 400ML — $90

TORONJA |
PINK GRAPEFRUIT 400ML — $90

DEL DIA |
FRESH WATER OF THE DAY 400ML — $75

COCO FRESCO |
FRESH COCONUT — $105

SUERO |
NATURAL ELECTROLITE 400ML — $75

TODO PLATILLO SE COCINA AL MOMENTO |
EVERY DISH IS COOKED TO ORDER

ACEPTAMOS EFECTIVO, VISA, MASTERCARD Y AMEX |
WE ACCEPT CASH, VISA, MASTERCARD AND AMEX

BEBIDAS | DRINKS

CINCO
Local Soul

COCTELES CLÁSICOS | CLASSIC COCKTAILS $250

Todos nuestros cócteles son elaborados con 2 Oz de licor |
All our cocktails are elaborated with 2 Oz of liquor

MARGARITA	MEZCALITA
MOJITO	MIMOSA
PIÑA COLADA	APEROL SPRITZ
DAIQUIRI	PALOMA
WHISKEY SOUR	CUBA LIBRE
GIN/VODKA TONIC	NEGRONI
BLOODY MARY	TINTO DE VERANO
SANGRIA	CARAJILLO

CAFÉ Y TÉ | COFFEE AND TEA

ESPRESSO 30ML	$75
RISTRETTO 15ML	$75
MACCHIATO 45ML	$75
DOBLE | DOUBLE 60ML	$105
LATTE* 300ML	$110
CAPUCCINO* 150ML	$110
AMERICANO 300ML	$65
ICED FRESH MINT LATTE 360ML	$110
VASO CON LECHE* | GLASS OF MILK 300ML	$65
CHOCOLATE FRIO | COLD CHOCOLATE 360ML	$110
CHOCOLATE CALIENTE | HOT CHOCOLATE 300ML	$110
TE | TEA 300ML	$65

*con leche entera | with whole milk
+$20 con leche de almedras o coco | +$20 with almond or coconut milk

CERVEZA | BEER

SIN ALCOHOL | NON ALCOHOLIC 355ML	$90
VICTORIA | CORONA | CORONA LIGHT 355ML	$90
MODELO ESPECIAL | MODELO NEGRA 355ML	$95
VASO CHELADO 40ML	$30
VASO MICHELADO 55ML	$30
VASO OJO ROJO 115ML	$50
CLAMATO PREPARADO 300ML	$55
CERVEZA ARTESANAL TULUM | CRAFT BEER TULUM 355ML	$160
CUBETA DE 5 CERVEZAS (355ML C/CERVEZA) | **5 BEERS BUCKET** (355ML EACH BEER)	$400

* Aplica para Corona, Victoria y Corona Light |
Applies in Corona, Victoria and Corona Light

LICORES | LIQUORS

2 OZ ALCOHOL

TEQUILAS	VASO | GLASS	BOTELLA | BOTTLE 750ML
DON JULIO BLANCO	$240	$2800
DON JULIO REPOSADO	$270	$3000
DON JULIO 70 AÑOS	$350	$4500
DON JULIO AÑEJO	$350	$4500
1800 REPOSADO	$240	$2500
1800 AÑEJO	$290	$3600
1800 CRISTALINO	$350	$4500

MEZCAL	VASO | GLASS	BOTELLA | BOTTLE 750ML
400 CONEJOS	$240	$2700
AMARÁS ESPADÍN	$250	$2700
OJO DE TIGRE	$250	$2700

GINEBRA | GIN	VASO | GLASS	BOTELLA | BOTTLE 750ML
TANQUERAY	$240	$1900
BEEFEATER	$240	$2300
HENDRICKS	$290	$2800
BOMBAY	$290	$2800

VODKA	VASO | GLASS	BOTELLA | BOTTLE 750ML
SMIRNOFF	$150	$1500
STOLICHNAYA	$180	$1700
ABSOLUT	$180	$1700
GREY GOOSE	$280	$3100

WHISKEY	VASO | GLASS	BOTELLA | BOTTLE 750ML
JOHNNIE WALKER RED	$200	$2000
JOHNNIE WALKER BLACK	$260	$2800
JACK DANIELS	$200	$2000
BULLEIT BOURBON	$230	$2800
GLENLIVET	$260	$3800
GLENFIDDICH	$290	$4300

RON | RUM	VASO | GLASS	BOTELLA | BOTTLE 750ML
HAVANA 7 AÑOS	$220	$2200
ZACAPA	$260	$3500
HAVANA CLUB	$200	$2500
ZACAPA 23	$350	$2800

DIGESTIVOS | DIGESTIVES	VASO | GLASS
SAMBUCA	$290
BAILEYS	$290
LICOR 43	$220

BEBIDAS SIN ALCOHOL | NON ALCOHOLIC DRINKS

COCO FRESCO | FRESH COCONUT	$115
AGUA FRESCA DEL DIA | FRUIT WATER OF THE DAY 400ML	$75
SODAS 355ML COCA COLA, COCA COLA LIGHT, COCA COLA ZERO, SPRITE, FANTA	$75
PIÑADA 400ML	$110
SUERO | ELECTROLITE 400ML	$75
AGUA LUUM HA | LUUM HA WATER 600ML	$90
BUI AGUA | WATER BUI 946ML NATURAL O MINERAL | NATURAL OR SPARKLING WATER	$140
AGUA DE PIEDRA 550ML NATURAL O MINERAL | NATURAL OR SPARKLING WATER	$120

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PREGUNTANOS COMO PLANEAR TU EVENTO PRIVADO EN CINCO |
WE ORGANIZE YOUR PRIVATE EVENT AT CINCO, ASK FOR MORE INFO

VINOS | WINES

WHITE | BLANCO

	COPA | GLASS	BOTELLA | BOTTLE 750 ML
LA CETTO	$220	$900
FINCA LAS MORAS – SAUVIGNON BLANC	$220	$900
CASA MADERO 2V- CHENIN BLANC/CHARNDONNAY	$300	$1200
MONTE XANIC-SAUVIGNON BLANC		$1350
CASA MADERO RESERVE- CHARDONNAY		$1800

ROSADO | ROSÉ

	COPA | GLASS	BOTELLA | BOTTLE 750 ML
LA CETTO	$220	$900
BERNE	$250	$950
CASA MADERO V	$300	$1200
SANTO TOMÁS		$1400
MINUTY		$1800

TINTO | RED

	COPA | GLASS	BOTELLA | BOTTLE 750 ML
LA CETTO	$220	$900
CASA MADERO 3V -CABERNET SAUVIGNON, CABERNET FRANC. SHIRAZ	$375	$1500
MONTEFIORI – CABERNET MONTEPULCIANO		$1800
CASA MADERO – SHIRAZ		$1900
CASA MADERO – MERLOT		$1900
CASA MADERO – CABERNET SAUVIGNON		$2000

PROSECCO & CHAMPAGNE

	COPA | GLASS	BOTELLA | BOTTLE 750 ML
PROSECCO	$250	$1000
CHAMPAGNE BRUT		$3000
MOET & CHANDON		$3500

CINCO

Local Soul

COCTELES DE CASA | HANDCRAFTED SIGNATURE COCKTAILS

TODOS NUESTROS COCTELES SON ELABORADOS CON 2 OZ DE ALCOHOL | ALL OUR COCKTAILS ARE MADE WITH 2 OZ OF ALCOHOL

CINCO $280

MEZCAL, JUGO DE TORONJA, MARACUYÁ Y SORBETE DE LIMÓN | MEZCAL, GRAPEFRUIT JUICE, PASSION FRUIT AND LIME SORBET

JUNGLE BIRD $280

RON NEGRO, CAMPARI, PIÑA Y SORBETE DE LIMÓN | DARK RUM, CAMPARI, PINEAPPLE AND LIME SORBET

SINFUL MARGARITA $280

TEQUILA, TRIPE SEC Y ELIGE ENTRE SORBETE DE LIMÓN, FRESA, MANGO (TEMPORADA) O MARACUYÁ | TEQUILA, TRIPLE SEC AND CHOICE OF LIME, STRAWBERRY, MANGO (SEASONAL) OR PASSION FRUIT SORBET

SERENITY MEZCALITA $280

MEZCAL, TRIPLE SEC, BORDE DE TAJIN Y ELIJE ENTRE SORBETE DE LIMÓN, FRESA, MANGO (TEMPORADA) O MARACUYÁ | MEZCAL, TRIPLE SEC, TAJIN SPICY RIM, AND CHOICE OF LIME, STRAWBERRY, MANGO (SEASONAL) OR PASSION FRUIT SORBET

UNDER DE PALMS $280

RON BLANCO, LICOR MALIBÚ, SORBETE DE PIÑA Y COCO | WHITE RUM, MALIBU LIQUOR, PINEAPPLE AND COCONUT SORBET

I LEFT MY HEART IN TULUM $280

RON BLANCO, LIMÓN Y SORBETE DE FRESA | WHITE RUM, LIME AND STRAWBERRY SORBET

MAYAN MOJITO $280

RON BLANCO, MENTA FRESCA, AGUA MINERAL, LIMON Y SORBETE DE PEPINO-MENTA | WHITE RUM, FRESH MINT, CLUB SODA, LIME AND CUCUMBER-MINT SORBET

NEW MANHATTAN $280

BOURBON, VERMUT DULCE, BITTERS Y CEREZAS EN ALMIBAR | BOURBON, SWEET VERMOUTH, BITTERS, CHERRY GARNISH

OLD FASHIONED $280

BOURBON, BITTERS, AZÚCAR Y UN TWIST DE NARANJA | BOURBON, BITTERS, SUGAR AND ORANGE TWIST

THE KIMLEBARDIERE $290

BOURBON, CINZANO ROSSO, CAMPARI Y CÁSCARA DE TORONJA | BOURBON, CINZANO ROSSO, CAMPARI AND GRAPEFRUIT TWIST

TIN TAN MEZCAL $300

SHOT DE MEZCAL CON JUGO DE PIÑA, NARANJA Y LIMÓN CON UN TOQUE DE CARDAMOMO | MEZCAL SHOT WITH MIX OF PINEAPPLE, ORANGE AND LIME JUICES WITH A HINT OF CARDAMOM

CUCUMIS $380

GINEBRA HENDRICK´S CON JUGO DE PEPINO, MENTA FRESCA Y CÍTRICOS | HENDRICK´S GIN, COMBINATION OF CUCUMBER, FRESH MINT AND CITRUS

ORANGE COFFEE $380

GINEBRA TANQUERAY, LICOR 43, LICOR DE CAFÉ Y MENTA FRESCA | TANQUERAY GIN, LICOR 43, COFFEE LIQUOR AND FRESH MINT

CINCO

LocalSoul