



MIA **EL SALÓN** FLA

Welcome to El Salón.

We are proud to feature our own collection of blended spirits and a few additional gems for good measure. Our blends have been created and intended exclusively focusing on flavor profile rather than brand perception. We have developed unique verticals of base spirits which elevate the drink's experience.

Each recipe has been categorized with direction for a particular style of drink:

TRADITIONAL

Highballs or
"one-to-one" mixed drinks

VERSATILE

Citrus-forward or
strength-driven cocktails

EXTRAORDINARY

Clean-sipping neat or
"on-the-rocks"

We encourage you to experiment with different variations of your favorite cocktails. There are no mistakes, only opportunities...



COCKTAILS

Martini

- 17 -

50/50

traditional gin, dry vermouth, lemon oil

ROSE VESPER

traditional gin, extraordinary vodka, rose lillet, lemon oil

GIBSON

extraordinary gin, dry vermouth, pickled onion

MANHATTAN

traditional rye, sweet vermouth, armarena cherry

MARTINI

extraordinary gin
or
extrardinary vodka

wet, dry or dirty
lemon peel or olive



COCKTAILS

RETRO

14

SINGAPORE SLING

versatile gin, orange liqueur, cherry liqueur, bitter liqueur, angostura bitter, pineapple, grenadine

GRASSHOPPER

creme de menthe, crème de cacao, cream, nutmeg

HARVEY WALLBANGER

versatile vodka, orange, yellow italian herbal liqueur, orange bitters

CITRUS

15

THE LAST WORD

versatile gin, green chartreuse, maraschino liqueur, lime

COSMOPOLITAN

citrus infused versatile vodka, orange liqueur, cranberry, lime

MARGARITA

versatile tequila, orange liqueur, lime, salt

PENICILLIN

versatile blended scotch whisky, ginger, honey, lemon

TIKI

16

MAI TAI

versatile white rum, extraordinary dark rum, orange liqueur, orgeat, lime

JUNGLE BIRD

traditional white rum, red Italian bitter, pineapple, lime

PAINKILLER

versatile white rum, orange, pineapple, coconut, nutmeg

HAND-SHAKEN PINA COLADA

versatile dark rum, versatile white rum, pineapple, coconut



HOUSE BLENDS

VODKA

TRADITIONAL 13

Smooth, Creamy, Peppery

VERSATILE 14

Light minerality, dry, citrus

EXTRAORDINARY 17

Buttery pear, stone fruit, floral aromatics

GIN

TRADITIONAL 13

Citrus, light bodied, light botanical, lemon aromatics

VERSATILE 15

Herbaceous, floral, lime peel, light salinity

EXTRAORDINARY 17

Honey, mandarin, oak, juniper

TEQUILA

TRADITIONAL BLANCO 13

Earthy, dry, peppery, light citrus peels

VERSATILE REPOSADO 16

Light bodied, bright floral, fruit, light spice

EXTRAORDINARY ANEJO 22

Roasted agave, vanilla, toffee, oak, tobacco

MEZCAL

TRADITIONAL 15

Mild smoke, vegetal, hard cheese, earthy

VERSATILE 17

Medium smoke, cocoa, orange peel, clove

EXTRAORDINARY 22

Heavy smoke, blue cheese, grassy, creamy, campfire

AGAVE JOVEN

VERSATILE 16

Earthy, white pepper, mild smoke, citrus, grassy

EXTRAORDINARY 22

Grilled Peaches, Pineapple, Subtle smoke, Pine

RUM

TRADITIONAL 13

Light coconut, salinity, stone fruit, subtle vanilla, oak

VERSATILE 15

Tropical fruit, spice, overproof, bitter cacao

EXTRAORDINARY 22

Pineapple, coconut, light smoke, spice, caramel, tobacco finish

CACHAÇA

TRADITIONAL 17

Bright fruit, sugarcane, grassy, vegetal, dry

EXTRAORDINARY 19

Cinnamon, Passionfruit, Pineapple, Anise

BOURBON

TRADITIONAL 13

Brown sugar, vanilla, subtle rye spice, molasses

VERSATILE 15

Citrus, peppery, cooking spices, charred oak

EXTRAORDINARY 19

Caramel, honey, toffee, raisins, toasted oak

RYE

TRADITIONAL 15

Spice, light fruit, vanilla, clove, caramel

VERSATILE 16

Heavy rye, citrus, honey, cocoa, orange

EXTRAORDINARY 19

Burnt sugars, dark berries, oak, spice, pine

IRISH

VERSATILE 16

Nutty, vanilla, apple, stone fruit, light spice

EXTRAORDINARY 19

Dried fruit, citrus peels, vanilla, sherry oak

HOUSE BLENDS

CANADIAN

VERSATILE 17

Rye, dry dark fruit, vanilla, woody

EXTRAORDINARY 19

Honey, rye spices, candied fruit, toasted oak

SCOTCH

VERSATILE 19

Honey, butter, citrus, charred oak, salinity

EXTRAORDINARY 25

Plum, raisin, sherry oak, peat, soft spice

BRANDY

VERSATILE 17

Vanilla, Honey, Dried fig & Dates, Tobacco

EXTRAORDINARY 25

Coffee, prunes, crème brûlée, toffee apple

ITALIAN BITTER APERITIF

TRADITIONAL 10

Bright citrus, clove, gentian

VERSATILE 10

grapefruit, rhubarb, gentian, bitter orange

SWEET VERMOUTH

TRADITIONAL 9

Sarsaparilla, quince, sweet orange, spices

VERSATILE 9

Dates, dried currents, bright orange, spices

TRADITIONAL AND VERSATILE STANDARD POURS ARE 1.5OZ

EXTRAORDINARY IS 2OZ

WHITE & RED

WHITE

TORRONTES, BODEGA COLOME Salta, Argentina '20	14/59
CHARDONNAY, SCHALLER Petit Chablis, Burgundy, France '19	17/64
SAUVIGNON BLANC, PRE SEMELE Sancerre, Loire Valley, France '19	18/72
GRUNER, LAURENZ V. "SINGING" Niederösterreich, Austria '20	59
VIURA AND MALVASIA, BODEGAS OSTATU Rioja, Spain '20	59

RED

GRENACHE-SYRAH BLEND, PAUL JABOULET AÎNÉ Côtes du Rhône, Rhône Valley, France '18	15/60
MALBEC, SUSANA BALBO Valle de Uco, Mendoza, Argentina '17	18/72
PINOT NOIR, VINCENT GIRARDIN, BOURGOGNE Burgundy, France '18	18/72
TEMPRANILLO, SIERRA CANTABRIA Rioja, Spain '17	59

SPARKLING & ROSÉ

SPARKLING

MACABEO, TORRE ORIA, BRUT Cava, Valencia, Spain NV	12/48
XAREL-LO- MACABEO, LLOPART ROSE Cava, Catalonia, Spain '19	17/64
JEEPER Grand Reserve Brut, Blanc de Blancs, Champagne, France NV	32/175
PERRIER JOUET "BELLE EPOQUE" Champagne, France '12	475
DOM PERIGNON Champagne, France '10	625
PERRIER JOUET "BELLE EPOQUE" BRUT ROSÉ Champagne, France NV	750

ROSÉ

GRENACHE - SYRAH, LES VIGNOBLES GUIESSARD Côtes de Provence, France '20	15/60
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BEER

ESTRELLA DAMM, LAGER 9

DAURA DAMM, GLUTEN FREE LAGER 9

ESTRELLA DAMM INEDIT, SPANISH WITBIER 12



SMALL PLATES

EMPANADAS 16

Served with tomato red pepper marmalade

CHOICE OF

Short rib, goat cheese, honey pickle red onions

Portobello, onion, spinach and smoked gouda

Serrano and brie

Four cheese and smoked bacon

CHARCUTERIE & CHEESE 28

Selection of imported meat and cheese,
house made marmalade, pan de barra

CHERRY TOMATO GAZPACHO 12 VG

Coriander, basil, olive oil

BAKED TOMATO & EGGPLANT 13 VG

Onion, garlic and oregano

ROASTED BEET HUMMUS 16 VG

Aged manchego, yuca arepas

CORVINA TIRADITO 18

Aji amarillo leche de tigre, mango,
red onion, chilli pepper, black olive aioli,
boniato, corn cracker

KING CRAB ESCABECHE 19

Green goddess gazpacho, serrano,
baby heirloom, crocante

CHICHARRON 2 WAYS 14

Kabayaki guava glazed pork belly,
smoked paprika chilli adobo aioli, squash crema,
pork rinds, goat cheese crumbs

CRISPY CREOLE SNAPPER 22

NOLA remoulade, pikliz, charred lemon

MEDIA NOCHE SLIDERS 15

Pulled pork, ham, swiss, mustard & dill

PULLED PORK AREPA 15

Grilled queso fresco, coleslaw, hass avocado

CHARRED LOBSTER TOSTADA 19

Avocado, shiso slaw, huitlacoche agave salsa
macha, pineapple cream, Zamorano cheese

DULCE

KEY LIME PIE 11

Semi freddo meringue, pistachio gelato

LITTLE HAVANA FLAN 13

Banana carajillo Cuban rum cake, colada crocante, crema de 'fanguito' helado

COCONUT MOUSSE 9

Passion fruit lime, roasted pineapple

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.