



# C O D A

B E A C H C L U B

## COCKTAIL MENU

**\$23 + TAX & GRATUITY**

### WATERMELON SUGAR

Grey Goose Watermelon Basil Vodka, Fresh Watermelon, Basil Syrup

### PALOMA

Fresh Grapefruit. Patron Reposado. Grapefruit Soda Topper

### KUTA BEACH

Silencio Mezcal, Tanteo Chipotle, Pineapple Juice

### CUCUMBER COOLER

Grennhook Greensmiths, Cucumber Juice, Cointreau

### ISLAND MOJITO

Havana Rum, Chinola Liquor, Chandon Brut, Mint

### CHISMOSA

Chinola Liquor, Chandon Blanc

### SPICY CHINOLA

Tanteo Chipotle Tequila, Orange Liquor Citrus, Chinola Liquor



## FROM THE VINE

### ROSE

WHISPERING ANGEL  
GL \$20 / BTL \$80

### BUBBLES

VEUVE CLICQUOT BRUT  
BTL \$190

BRUT CHANDON

GL \$20/BTL \$80

**+TAX & GRATUITY**

## BY THE BOTTLE

### TEQUILA

- CASAMIGOS BLANCO \$350
- CASAMIGOS REPOSADO \$375
- PATRON SILVER \$350
- PATRON REPOSADO \$400
- CLASE AZUL \$500
- DON JULIO 1942 \$550
- DON JULIO BLANCO \$350
- DON JULIO REPOSADO \$380
- DAHLIA CRISTALINO \$325

### VODKA

- TITOS \$300
- GREY GOOSE \$350
- KETTLE ONE \$350

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