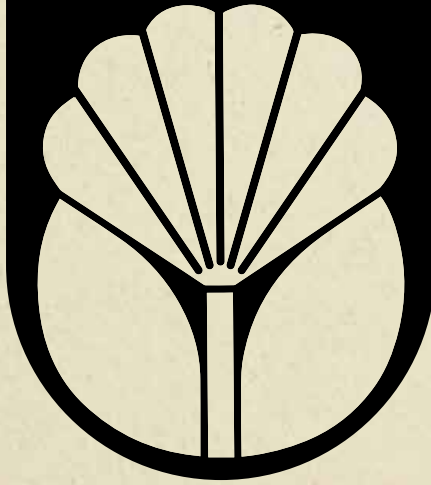


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ONOMA
HOTEL

CLOUD
BAR

COCKTAIL PAIRING

Maracuya Sour

Pisco, Passion Fruit,
Lime Juice, Orleans Bitters



€12

Chilcano

Mezcal, Macadamia Nut,
Pimento, Angostura bitters,
Ginger Beer



€15

Diablo Negro

Reposado Tequila, Mezcal,
Ancho Reyes, Honey Ginger,
Salt



€13

Michelada

Tomato Juice, Worcestershire
Sauce, Citrus, Soya, Tajin,
Salt, Corona Beer



€14

Mango Season

Cachaca, Mango, Citrus,
Demerara Syrup



€12

Pajarito

Tequila Blend, Citrus, Agave,
Homemade Pink Grapefruit
Soda



€15

El salvador

Light Rum, Citrus, Grenadine,
Frangelico



€11

Rebujito

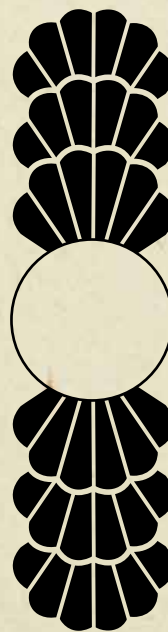
Maraschino Liqueur, Fino
Sherry, Citrus, Sprite, Mint



€12

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