

SISI

RESTAURANTE

TEQUILA

A distilled spirit made exclusively from Blue Weber Agave, grown primarily in the Jalisco region surrounding the town Tequila in Mexico. Crafted under strict regulation, tequila must be produced in specific Mexican states and meet rigorous standards.

Its flavor ranges from earthy and herbal to smooth and sweet.

BLANCOS

818 Blanco 23

Herbal & fresh

Patron Silver 23

Fresh and peppery

Turks & Tequila 18

Light and crisp – a local favorite that bridges Mexican tradition and island vibes

Casamigos Blanco 27

Clean, crisp and citrus

Don Julio Blanco 27

Crisp, agave and peppery

Padre Azul Blanco 22

Fresh, vegetal agave, with delicate floral notes, white pepper spice, and boatloads of tropical fruit

Cazcanes No.7 Blanco 28

A traditionally crafted, additive-free tequila that highlights the pure character of Blue Weber agave. Clean and expressive, with notes of fresh agave, light citrus, gentle minerality, and a touch of pepper on the finish. Balanced and refined, with a smooth, natural profile. Produced in small batches without additives, allowing the true agave character to remain fully intact.

REPOSADOS

818 Reposado 27

Soft and oaky

Patron Reposado 25

Vanilla and oak

Don Julio Reposado 32

Mellow, oak and citrus

Kah Reposado 27

An exceptionally smooth tequila, renowned for its bold flavor and striking skull-shaped bottle. Aged for two months in American oak barrels, it develops rich, full-bodied notes with hints of herbs, agave, and subtle layers of vanilla and caramel. The bottle design is inspired by the holiday Día de Los Muertos (Day of the Dead), a celebration of life and remembrance of those who have passed

Casamigos Reposado 29

Smooth and elegant with hints of caramel and cocoa, aged in American white oak barrels

G4 Reposado 23

A balanced agave-forward reposado, where gentle oak aging complements rather than dominates. Cooked agave leads, followed by soft vanilla, citrus oils, and subtle spice. Crafted using a unique blend of rainwater and natural spring water, resulting in a cleaner and more natural expression.

Clase Azul Reposado 45

Ultra-premium tequila, aged for eight months in small oak barrels, with a silky texture and notes of vanilla, caramel, toasted wood, and dried fruit. Clase Azul Reposado is presented in a hand-painted Talavera-style ceramic decanter, a style dating back to the 16th-century colonial era. The name "Clase Azul" translates to "Blue Class", reflecting both the luxurious character of the tequila and the blue Weber agave from which it is made

Kindly alert your server if you have any special dietary needs.

15% service charge and 12% government tax will be added to your final check. Price may change without prior notice



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AÑEJOS

818 Añejo 33
Warm and smooth

Patron Añejo 30
Spice and honey

Casamigos Añejo 39
Rich and velvety. A perfect balance of sweetness from Blue Weber Agave, layered with subtle hints of spice, vanilla, and oak, resulting in a smooth and lingering finish.

Padre Azul Añejo 38
Spends a minimum of 18 months resting in ex-bourbon barrels before bottling. The leather bottle jacket was created as an homage to the Mexican “Lucha Libre” wrestlers. The skull on top is a Mexican symbol of eternal friendship, traditionally celebrated on Día de Muertos.

Don Julio Añejo 40
Smooth, warm and rich

Don Julio 1942 59
Ultra-premium tequila aged for a minimum of 2.5 years in American white oak barrels. Don Julio 1942 is handcrafted in tribute to the year that Don Julio Gonzales began his tequila-making journey. The elegant bottle is hand-blown, shaped like an agave leaf, as an homage to the blue agave plant.

Komos Añejo Cristalino 51
This ultra-premium tequila begins as an Añejo aged for over one year in French oak, where it develops rich complexity and elegant notes of fruit and soft oak. It is then filtered through activated charcoal that removes all color and impurities, creating a crystal-clear spirit that maintains the depth of an aged tequila with the smoothness of a Blanco. Bursts with pineapple, orange zest, lime, and floral notes, finishing long and velvety with refined sweetness and mouthfeel. The amphora-shaped ceramic bottle, painted in Mediterranean tones are handcrafted.

MEZCAL

A traditional Mexican spirit made from a variety of agave species, mezcal is often seen as tequila’s older, bolder cousin. Crafted using ancestral techniques like roasting agave hearts in underground pits, it develops a signature smoky character and earthy depth. Mezcal is produced across several distinct Mexican regions, each adding its flavor and heritage.

Los Siete Misterios 22
Handcrafted in small batches, this artisanal mezcal honors regional tradition and native agave varieties, offering a rustic, smoky profile.

Del Maguey Vida 24
A classic Espadín mezcal with a balanced expression of smoke and agave. Roasted agave, citrus brightness, and earthy undertones come together in a vibrant profile. Produced using traditional methods, including underground pit roasting, which gives mezcal its distinctive smoky character.

Illegal Añejo 29
An aged mezcal that brings together subtle smoke and barrel influence. Soft notes of oak, caramel, and cocoa round out the profile, creating an approachable style. Carefully aged, adding depth and softness while preserving the distinctive mezcal character.

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