

TEQUILA
AMBER RUSH

Tequila, banana liqueur, pineapple, and passion fruit with bitterness of Campari.

GOLDEN VICE

A tropical craft cocktail with tequila, mango, and pineapple, layered with herbal depth and sweetened with rosemary-honey.

MAZE GUANABANA

Tequila and guanábana with elderflower, honey, lime, and orange bitters.

TEQUILA MOCKINGBIRD

Tequila and Ancho Reyes with watermelon, lime, and honey. Sweet heat with a smoky touch.

THREE MULES

Tequila, citrus, honey, mint, tropical purée, and ginger beer. **STRAWBERRY - MANGO - PASSION**

BOURBON

HONEY OLD FASHIONED

Four Roses bourbon with honey syrup and orange bitters. A rich twist on a timeless classic.

BERRY WHISPER

A rich blend of fresh blueberries, strawberries, and raspberries, balanced with honey, lemon, St-Germain, and a smooth finish of bourbon or scotch

OTHERS

HIVE MATCHATINI

Matcha with vodka, rum, coconut milk or almond milk, vanilla. **HONEY - LAVENDER - HAZELNUT**

BUTTERFLY KISS

A sophisticated mix of vodka, lavender syrup, butterfly pea tea, and crème de violette, brightened with fresh lime.

CHOCO MARTINI

A smooth and chocolate-forward cocktail featuring Tito's, vanilla vodka, Abuelita, Hershey's syrup, and chocolate bitters for a rich, dessert-style experience

MAZAJILLO

Espresso, Licor 43, mazapán, and a touch of condensed milk, sweet, nutty, and bold

GREEN MUSE

Empress gin with cucumber, apple, honey, and lime. Fresh, herbal, and vibrant.

Signature
COCKTAILS



crafted by our mixologist Raxel C.

MEZCAL

PASSION MEZCALINA

Mezcal and passion fruit with honey, and lime. Bright and tropical.

KIWI MEZCALINA

Tropical kiwi and pineapple meet smoky mezcal, balanced with honey, lime, and floral notes.

SMOKY PINEAPPLE

Mezcal with pineapple juice, Aperol, lime, and hot honey. Spicy, citrusy, and bold.

HIBISCA

Mezcal with Hibiscus, pineapple juice, Ancho Reyes, lime, and honey with a hint of spice.

WATERMELON MEZCAL

Mezcal with fresh watermelon, lime, agave, and egg white. Lightly smoky and refreshing.

VODKA

TARUGO FIZZ

A craft cocktail inspired by the sweet Mexican tarugo: tamarind and piloncillo syrup meet Tito's vodka, honey, lime, and airy foam.

VERI PERA

Tito's vodka with fresh blueberries and pear, lifted by lime, honey, and a floral touch.

HIVE SPRITZ

Tamarindo Smirnoff, lime, honey, Prosecco & Topo Chico. tropical and bubbly, **KIWI - PEAR**

EDEN ELIXIR

kiwi and pineapple blended with vodka, balanced by honey and lime, and elevated with St-Germain.

GOLDEN PASSION

Titos vodka and passion fruit with honey, and lime. Bright and tropical.

COSMELAINE

A vibrant twist of the Cosmopolitan, blends vodka, cranberry juice, raspberry, lime and a hint of St. Germain.

*SMOKY
PINEAPPLE*



*CHOCO
MARTINI*



*TEQUILA
MOCKING
BIRD*



*HIVE
MATCHATINI*



*GOLDEN
PASSION*



HIBISCA



*GREEN
MUSE*



*THREE
MULES*



HONEY
OLD
FASHIONED



COSMELAINE



MAZE
GUANABANA



PASSION
MEZCALINA



WATERMELON
MEZCAL



HIVE
SPRITZ



MAZAJILLO



*BERRY
WHISPER*



*BUTTERFLY
KISS*



*AMBER
RUSH*



*VERI
PERA*



*TARUGO
FIZZ*



*GOLDEN
VICE*



*EDEN
ELIXIR*



*KIWI
MEZCALINA*

