

LAS X
AMERICAS

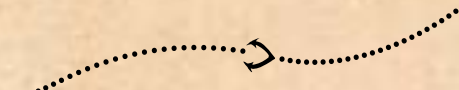
Book 4, part 2

AMAZONIA

iBienvenidos!

WELCOME ONBOARD TO BAR
AMAZONIA, WHERE WE NOW TAKE YOU
ON A NEW EXPEDITION.

LAS AMÉRICAS - BOOK 4, IS A JOURNEY
THROUGH THE DIVERSE CULTURES AND
ORIGINAL PEOPLES OF THE NEW WORLD.



Committed to freshness

AT BAR AMAZONIA WE MAKE ALL JUICES, SYRUPS FROM
SCRATCH DAILY. WE SQUEEZE FRESH LIMES, ORANGES &
OTHER FRUITS IN HOUSE TO ENSURE FRESHNESS IN EVERY SIP.

OUR WASHES AND INFUSIONS ARE ALSO ALL COOKED
IN-HOUSE FOR AN EXTRA ADDED LAYER OF COMPLEXITY IN
ALL OF OUR COCKTAILS.

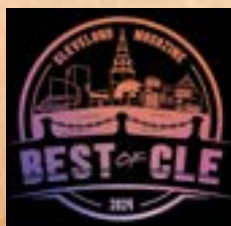


Our Crew & promise...



AMAZONIA IS THE VESSEL FOR EACH AND ONE OF US TO
BRING TO YOU THE RICHNESS OF OUR LATIN AMERICAN
HERITAGE AND CULTURE THROUGH TALES AND RECIPES
FROM OUR REAL LIFE EXPERIENCES AND MEMORIES OF
OUR ANCESTORS.

*we want you to enjoy the genuine offerings our team has
put together for you, no smoke and mirrors, just plain and
true creations made from childhood memories in our native
lands.*



Cocktails

COCKTAILS ARE LISTED FROM
CRUSHABLE (EASY DRINKING)
TO BOOZE FORWARD (BOLD)

HIDDEN JUNGLE



Refreshing / Crushable / Tropical

PISCO CONTROL, CACHACA 51, ALOE, LIME,
SOURSOP, PINEAPPLE, NOPALES, GUAVA,
PANELA 16

SOUR SUN

Sour / Bright / Floral

PISCO CONTROL, BOMBAY DRY, ALOE,
WATERMELON + HONEY
CORDIAL, PEYCHAUD'S 16



ABRAXAS

Tropical / Semi-sweet / Vibrant

BACARDI SUPERIOR, BACARDI 4YR,
PLANTERAY OFTD, YUZU COCONUT
CREAM, MANGO BASIL SODA, SALINE
SOLUTION 15



FUEGO FANTASMA



Spicy / Smoky / Earthy

ILEGAL JOVEN, JIMADOR REPOSADO, LICI LI, AGAVE,
SPICY TINCTURE, TEPACHE, LIME, SALINE SOLUTION,
ORANGE BITTERS 16



THE LAST SLICE

Semi Sweet / Complex / Familiar

OLD FORESTER 100, PELOTON DE LA
MUERTE, SLIVOVITZ, PLUM ORGEAT,
AQUAFABA, ANGOSTURA BITTERS,
VANILLA WAFER 15

GOLDEN STRIKE

Bold / Balanced / Robust

RITTENHOUSE RYE INFUSED WITH BANANAS,
BACARDI 4YR, BANANA DU BRESIL, SIMPLE
SYRUP, ANGOSTURA BITTERS, SALINE
SOLUTION, BURLESQUE BITTERS 16



TINTO DE CACAO

Intense / Structure / Elegant

JOHNNIE WALKER RED LABEL, BOULARD
CALVADOS, GENEPY, SLIVOVITZ,
RITTENHOUSE RYE, TRANSATLANTIC
BITTERS, CACAO SYRUP 16



RED ASH

Bitter / Vibrant / Smoky

PELOTÓN DE LA MUERTE,
CAMPARI, APEROL, SIMPLE
SYRUP, OLIVE BRINE, SALINE
SOLUTION, PEYCHAUD'S 16



RAINFOREST RITUAL

(Build Your Own Cocktail) \$18

Available Only at the Bar



SPIRIT

TEQUILA - VODKA - BOURBON - RYE - GIN - AMARI - MEZCAL - RUM

FLAVOR

CHAMPUS - SATSUMA CORDIAL - ACIDIFIED TAMARIND
ACIDIFIED PINEAPPLE - COCONUT CARAMEL
CHARRED LIME OLEO

STYLE

CRUSHABLE - SOUR - FLIP - STIR N STRONG - TIKI
OR SMOKED WITH PALO SANTO FOR THE ULTIMATE RITUAL EXPERIENCE

THE CLASSICS

HAPPY HOURS: SUNDAY - FRIDAY (4PM -6PM)

\$2 OFF ALL COCKTAILS, BEERS & WINE BY THE GLASS.

★ OLD FASHIONED \$15

★ PAPER PLANE \$15

★ NEGRONI \$15

★ COSMOPOLITAN \$15

★ MANHATTAN \$15



BEERS & WINES

GELIDA / CAVA - SPAIN 15/50

Produced in the Traditional Method with secondary fermentation taking place in the bottle, this Cava offers complex citrus flavors with a nice toasty note showing on the finish

MOKOROA / WHITE WINE - SPAIN 15/58

This Txakoli wine boasts high acidity, salinity, and an intriguing minerality that gives it its refreshingly clean taste. White peach, green apple, citrus and white flowers lead to the fresh, tangy essence of the Basque coast - slightly chalky, suffused with hints of citrus, reminiscent of the ocean breeze that caresses its vines.

CALCU / CAB FRANC - CHILE 15/54

blends red fruit aromas with spicy touches of dark chocolate, finishing with smooth, silky tannins

CAN BLAU / RED WINE - SPAIN 16/62

Blau is a Spanish red wine produced by the renowned Juan Gil Group in the region of Montsant. An expressive, intense Mediterranean wine, it is made from a blend of Samsó (a.k.a Carignan), Grenache and Syrah, all of them grown in different kinds of soils.

BROOKLYN LAGER 5

Light LAGER ABV: 5.2%

WAR PIGS FOGGY GEEZER 7

Fruity HAZY IPA ABV: 6.8%

BLACK WIDOW CIDER 6

BLACKBERRY & FRESH APPLE CIDER

ABV: 6%

MILLER HIGH LIFE 5

LAGER ABV: 4.1%

BEST DAY KOLSCH (NA) 5

BEST DAY IPA (NA) 5





PIZZAS

WOOD-FIRED, NEAPOLITAN, POOLISH-STYLE

CAREFULLY PRE-FERMENTED IN HOUSE FOR A PERFECT LIGHT AND AERATED CRUST

WE HOPE YOU ENJOY THE CRAFTSMANSHIP BEHIND OUR PIZZAS.

PISTACHIO D.O.P Tomato sauce, red onion, thyme, mozzarella \$22 (CN) (V)

MARGHERITA D.O.P Tomato sauce, mozzarella, EVOO, basil \$20 (V)

MARINARA D.O.P Tomato sauce, oregano, basil, garlic \$18 (VGN)

SPICY SALAMI D.O.P Tomato sauce, mozzarella, arugula, hot honey \$24 (S)

PEPPERONI D.O.P tomato sauce, mozzarella, \$22 (S)

CHAMPIGNON mushroom cream sauce, mozzarella, arugula, shaved parmesan \$22 (V)

HAWAIIAN D.O.P tomato sauce, mozzarella, smoked ham, caramelized pineapples, oregano \$22 (S)

CAMPFIRE S'MORES chocolate & hazelnut spread, pistachios, marshmallow creme \$18 (CN)

BUILD YOUR OWN

PICK A SAUCE :

D.O.P tomato sauce
mushroom cream · bbq \$18

TOPPINGS :

salami \$3 • red onion \$1 • mushrooms \$1 • arugula \$2
• smoked ham \$2 • pineapples \$1 •
pepperoni \$3 • meatballs \$4

SALADS

CAESAR Romaine, wood-fired croutons, Parmesan and home-made Caesar dressing \$12 (V)

MEDITERRANEAN SALAD arugula, balsamic vinagrette, kalamata olives, goat cheese, pistachios 12 (v) (gf) (CN)

SMALL PLATES

house-made **CREAM OF MUSHROOMS SOUP** with wood-fired croutons & shaved parmesan \$12 (V)

homemade all beef **MEATBALLS**, D.O.P marinara sauce, mozzarella & pecorino romano cheese \$16

roasted tomato **GUACAMOLE**, tostadas \$14 (VGN) (GF)

Carne asada tacos **TACOS** cilantro, onions \$16

PAPAS BRAVAS wood-fired potatoes, sofrito, Colombian wood-fired chorizo, melted cheese, aji amarillo, garlic aioli \$18 (GF)

HAPPY HOUR IN OUR HOUSE

\$2 OFF ALL COCKTAILS,
BEER & WINE

SUN-FRI 4PM-6PM

APPLIES TO DINING
ROOMS, PATIO & BAR

A silver tray holds three martini glasses. The leftmost glass contains a pinkish-red cocktail with a white foam top and a garnish of orange slices. The middle glass contains a dark cocktail with a white foam top and three coffee beans. The rightmost glass contains a clear cocktail with a white foam top and a garnish of a green olive. In the background, a glass of water sits on a white napkin on a dark table.

AMAZONIA

A woman with dark hair is smiling broadly, holding a drink with a straw. She is surrounded by other people in a dimly lit bar setting. The background is blurred, showing other patrons and bar elements.

AMAZONIA

Celebrate
**LIFE'S
VICTORIES**
AT **AMAZONIA**

BOOK YOUR EVENT WITH US
INFO@AMAZONIABAR.COM



**Chocolate or
Red Velvet
Volcano \$13**

Head Explorer &
Poison Maker
Sebastian Albornoz

