

LAS X  
AMERICAS

*Book 4, part 3*

AMAZONIA



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





AMAZONIA  
RAINFOREST  
RITUAL

( Build Your Own Cocktail ) \$19

Available Only at the Bar



SPIRIT

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

SCOTCH - COGNAC - AMARI

SYRUPS & JUICES

WATERMELON + HONEY CORDIAL - ACID ADJUSTED PINEAPPLE - ZAPOTE

YUZU COCONUT CREAM - MANGO BASIL SODA - TEPACHE

CHAMPUS - PLUM ORGEAT - CACAO SYRUP

STYLE

CRUSHABLE - SOUR - HIGHBALL - 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

\* EL DORADO \$16

\* ESPRESSO MARTINI \$18



# 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



# 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 24 (CN) (V)

**MARGHERITA** D.O.P Tomato sauce, mozzarella, EVOO, basil 22 (V)

**MARINARA** D.O.P Tomato sauce, oregano, basil, garlic 20 (VGN)

**SPICY SALAMI** D.O.P Tomato sauce, mozzarella, arugula, hot honey 26 (S)

**PEPPERONI** D.O.P tomato sauce, mozzarella, 24 (S)

**CHAMPIGNON** mushroom cream sauce, mozzarella, arugula, shaved parmesan 26 (V)

**HAWAIIAN** D.O.P tomato sauce, mozzarella, smoked ham, caramelized pineapples, oregano 24 (S)

**CAMPFIRE S'MORES** chocolate & hazelnut spread, pistachios, marshmallow creme 20 (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 14 (V)

**MEDITERRANEAN SALAD** arugula, balsamic vinagrette, kalamata olives, goat cheese, pistachios 14 (v) (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 16 (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 22 (GF)

# HAPPY HOUR IN OUR HOUSE

\$2 OFF ALL COCKTAILS,  
BEER & WINE

SUN-FRI 4PM-6PM

APPLIES TO DINING  
ROOMS, PATIO & BAR



AMAZONIA

A photograph of four women sitting around a round table in a bar, clinking glasses of orange drinks. They are all smiling and laughing. The background features a large, fringed macramé hanging and warm, ambient lighting. The text is overlaid on the top half of the image.

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

— **AMAZONIA** —

**BOOK YOUR EVENT WITH US**  
**INFO@AMAZONIABAR.COM**

**Chocolate or  
Red Velvet  
Volcano \$14**



Head Explorer &  
Poison Maker  
*Sebastian Albornoz*

