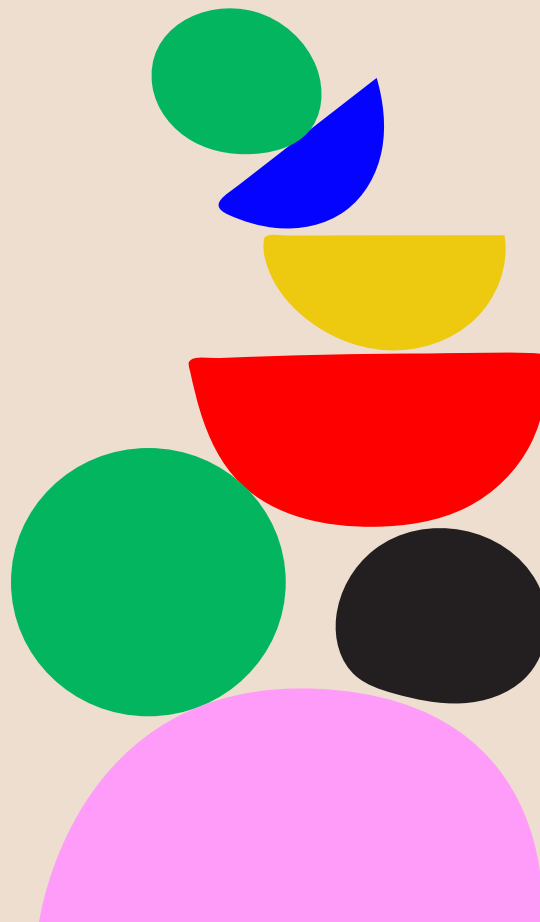


M E N U



SANTOS

 ENTRÉES

HUÎTRES | OYSTERS
mignonette citron & tequila
lemon & tequila mignonette

6 POUR **21**

CHIPS N' GUAC **13**
chips – guacamole – pico de gallo – cotija

PAPAS LOCAS **13**
frites – salsa macha – cotija
fries – salsa macha – cotija

SALADE DE SUCRINE | LITTLE GEM SALAD **16**
mangue – concombre – vinaigrette chili lime
mango – cucumber – chili lime vinaigrette

QUESO FUNDIDO **22**
fromage oaxaca, chorizo, pico de gallo, chips de tortilla
oaxaca cheese, chorizo, pico de gallo, tortilla chips

CÔTES LEVÉES COLLANTES | STICKY RIBS **22**
Sauce BBQ au rhum & Coke
BBQ rum & Coke sauce

BROCHETTES DE PIEUVRE GRILLÉE | GRILLED OCTOPUS SKEWERS **26**
salsa à l'oignon vert – crème sûre – piment ancho
green onion salsa – sour cream – ancho chili

TARTARE DE THON | TUNA TARTARE **23**
concombre – avocat – salsa macha – tortilla
cucumber – avocado – salsa macha – tortilla

CREVETTES CROUSTILLANTES | CRISPY SHRIMP **18**
mayo chipotle

 PLATS

THON GRILLÉ | GRILLED TUNA **28**
Patate douce – ají amarillo – noix de coco
sweet potato, ají amarillo, coconut

PICANHA & FRITES | PICANHA & FRIES **38**
surlonge grillée 8 oz – poblano crémeux
grilled sirloin 8 oz – creamy poblano

SPAGHETTI AU HOMARD | LOBSTER SPAGHETTI **38**
bisque ají amarillo – cotija – œufs de saumon
ají amarillo bisque – cotija – salmon roe

BURGER DE BŒUF | BEEF BURGER (+ 4 \$ FRITES) **22**
mayonnaise au jalapeño grillé, monterey jack, laitue, oignon grillé
grilled jalapeño mayonnaise, monterey jack, lettuce, grilled onion

 TACOS

POULET “AL PASTOR” | CHICKEN “AL PASTOR” **16**
ananas – jalapeño – coriandre
pineapple – jalapeño – cilantro

SHORTRIB **18**
birria – mozzarella – jalapeño – oignon rouge mariné – coriandre
birria – mozzarella – jalapeño – pickled red onion – cilantro

CARNITAS **16**
porc croustillant – maïs – crema – radis
crispy pork – corn – crema – radish

VÉGÉTARIEN “AL PASTOR” | VEGETARIAN “AL PASTOR” **16**
shiitake – poivron rouge – oignon rouge – ananas – cotija
shiitake – red bell pepper – red onion – pineapple – cotija

 DESSERTS

CHEESECAKE AU CHURROS **14**

FONDANT AU CHOCOLAT | CHOCOLATE FONDANT **14**
compote mangue & tequila
mango & tequila compote

G | P

MICHELADA DEL CHAPO*

18 | 72

Sauza Blanco – Clamato – Coors Light – Tajín

CARAJILLO

19

Licor 43 – Casamigos Reposado – espresso

MINT TO BE*

18 | 72

Rhum Captain Morgan – fruit de la passion – menthe – soda

Captain Morgan rum – passion fruit – mint – soda

L.I.I.T. (LATINO ISLAND ICED TEA)

18 | 72

Tequila Sauza – cachaça – rhum Captain Morgan – mezcal – Coca-Cola

Sauza tequila – cachaça – Captain Morgan rum – mezcal – Coca-Cola

PISCO INFERNO*

17

pisco – pamplemousse – citron – blanc d'œuf

pisco – grapefruit – lemon – egg white

HENNY KRAVITZ

17 | 68

Cognac Hennessy VS – Kahlúa

TURBO*

18 | 72

Gin Tanqueray – Red Bull watermelon – menthe – concombre

Hennessy VS cognac – Kahlúa

L.L. COOL JUICE*

19 | 76

Vodka Ciroc pêche – mangue – prosecco

Ciroc peach vodka – mango – prosecco

SMOKED ROSITA

17 | 85

mezcal – vermouth rouge – Campari

mezcal – red vermouth – Campari

SSS™ (SANTOS SEXY SANGRIA)*

18 | 65

Rhum Captain Morgan Spiced – Grand Marnier – fruits frais – vin blanc – Jarritos ananas

Captain Morgan Spiced rum – Grand Marnier – fresh fruit – white wine – Jarritos pineapple

CUCUMBER JALAPEÑO MARGARITA*

18 | 72

Hornitos Reposado, Cointreau, citron vert, concombre, jalapeño, agave, Tajín

Hornitos Reposado, Cointreau, lime, cucumber, jalapeño, agave, Tajín

GRAND MARGARITA*

25 | 100

Casamigos Blanco, Grand Marnier, agave, citron vert

Casamigos blanco, Grand Marnier, agave, lime

MANGO MARGARITA*

18 | 72

Jimador, Cointreau, mangue, agave, citron vert

Jimador – Cointreau – mango – agave – lime

MOCKTAIL MOSCOW MULE

14

Seedlip Groove, citron, bière gingembre

Seedlip Groove, lemon, ginger beer english

MOCKTAIL XPRESSO MARTINI

14

Martini Floreal, agave, café

Martini Floreal, agave, coffee

★ Disponible en version **mocktail**★ Available as a **mocktail**



WINE

MACÉRATION & ROSÉ

G | B

MIRAVAL

CINSAULT | SYRAH | GRENACHE
FRANCE, PROVENCE

16 | 55

GINGER

MARSANNE | ROUSSANNE | GRENACHE
FRANCE, VALLÉE DU RHÔNE

77

BLANCS

TERRE DEI BUTH

PINOT GRIGIO
ITALIE, VÉNÉTIE

14 | 60

HOBO WINE

CHARDONNAY
ÉTATS-UNIS, CALIFORNIE

72

KARL MAY

RIESLING
ALLEMAGNE RHEINHESSEN

65

DOMAINE GUEGUEN

CHARDONNAY
FRANCE, BOURGOGNE - CHABLIS

16 | 75

FRANÇOIS CHAPUIS

BOURGOGNE ALIGOTÉ
FRANCE BOURGOGNE

80

DOMAINE GUILLERAULT-FARGETTE

SAUVIGNON BLANC
FRANCE, LOIRE - SANCERRE

105

ROUGE

G | B

PODERI DEL PARADISO

SANGIOVESE
ITALIE, CHIANTI

60

KARL MAY

PINOT NOIR
ALLEMAGNE RHEINHESSEN

15 | 65

MOCALI

CABERNET SAUVIGNON
ITALIE, TOSCANE

15 | 72

DEI

SANGIOVESE
ITALIE, MONTEPULCIANO

16 | 72

CHÂTEAU PALAIS CARDINAL

MERLOT
FRANCE, ST-ÉMILION GRAND CRU

89

PIAGGA

SANGIOVESE
ITALIE, TOSCANE

95

SPECIALS



WEDNESDAY

5\$ TACOS

ALL NIGHT

BTL \$160 UNTIL MIDNIGHT



THURSDAY

OYSTERS 1.50\$

*CERTAIN CONDITIONS APPLY

SANTOS®

BOTTLE SERVICE



CHAMPAGNE

MOET	240
MOET ICE	275
MOET & CHANDON ROSÉ	280
MOET & CHANDON MAGNUM	475
MOET & CHANDON MAGNUM ROSÉ	525
VEUVE CLICQUOT	230
VEUVE CLICQUOT RICH	275
VEUVE CLICQUOT MAGNUM	475
DOM PÉRIGNON	725



VODKA

KETEL ONE	220
BELVEDERE	300
BELVEDERE MAGNUM	550
BELVEDERE 3L	950
BELVEDERE 4.5 L	1600
CIROC	250



GIN

TANQUERAY 40 OZ	350
AVIATION	230
HENDRICK'S	260
ROMÉO	230



RUM

BRUGAL AÑEJO	220
APPLETON 8	220
FLOR DE CAÑA	220
FLOR DE CAÑA 12 ANS	250
ZACAPA	350



TEQUILA

CASAMIGOS BLANCO	350
CASAMIGOS REPOSADO	450
CASAMIGOS REPOSADO MAGNUM	900
CASAMIGOS MEZCAL	450
DON JULIO BLANCO	450
DON JULIO REPOSADO	400
DON JULIO AÑEJO	450
DON JULIO. 1942	950
EL JIMADOR BLANCO	220
HORNITOS REPOSADO	250
SOLENTA BLANCO	400
SOLENTA REPOSADO	500
SOLENTA AÑEJO	600
AMAN ROSA	450
GRAN DIAMANTE	500
CLASE AZUL REPOSADO	1200



COGNAC

HENNESSY VS	325
HENNESSY VSOP	420
HENNESSY XO	920



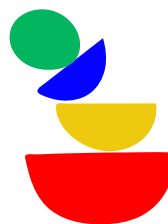
SCOTCH & WHISKEY

JOHNNIE WALKER BLACK	275
JOHNNIE WALKER BLUE	900
CROWN ROYAL	220
CHIVAS	250



RED BULL

RED BULL ENERGY DRINK	6
RED BULL SUGAR FREE	6
RED BULL RED EDITION	6
PCK DE 4 RED BULL	20



MENU TABLE D'HÔTE 50\$

(par personne)

1^{ER} SERVICE (1 CHOIX)

CHIPS N' GUAC

chips – guacamole – pico de gallo – cotija

SALADE DE SUCRINE | LITTLE GEM SALAD

mangue – concombre – vinaigrette chili lime
mango – cucumber – chili lime vinaigrette

2^E SERVICE (1 CHOIX)

CÔTES LEVÉES COLLANTES | STICKY RIBS

Sauce BBQ au rhum & Coke
BBQ rum & Coke sauce

BROCHETTES DE PIEUVRE GRILLÉE | GRILLED OCTOPUS SKEWERS

salsa à l'oignon vert – crème sure – piment ancho
green onion salsa – sour cream – ancho chili

3^E SERVICE (1 CHOIX)

POULET "AL PASTOR" | CHICKEN "AL PASTOR"

ananas – jalapeño – coriandre
pineapple – jalapeño – cilantro

CARNITAS

porc croustillant – maïs – crema – radis
crispy pork – corn – crema – radish

"AL PASTOR" VÉGÉTARIEN | VEGETARIAN "AL PASTOR"

shiitake – poivron rouge – oignon rouge – ananas - cotija
shiitake – red bell pepper – red onion – pineapple - cotija

4^E SERVICE (1 CHOIX)

CHEESECAKE AU CHURROS

FONDANT AU CHOCOLAT | CHOCOLATE FONDANT

compote mangue & tequila
mango & tequila compote