



Matachica

BELIZE

Signature Cocktails

📍 THE HUMMINGBIRD	1 Barrel Rum, Nance liqueur, homemade pineapple purée, fresh lime, simple syrup. – Created by Edwin
📍 COCONUT MOJITO	Caribbean Coconut Rum, natural coconut, fresh lime juice, Lopez coconut cream, soda.
📍 LEMONGRASS FEVER COLLINS	Kokonut Rum, Green Chartreuse, lemongrass tea, fresh lime, sugar, Angostura bitters.
📍 CASHEW PUNCH	Traveller's cashew wine, fresh lime, homemade pineapple purée, Angostura bitters.
GRILLED PINA COLADA	Pineapple-infused Caribbean Gold Rum, coconut cream, fresh lime, pineapple purée, fresh grated nutmeg.
📍 LITCHI CAIPIRINHA	Copalli Rum, fresh lime, lychee lavender purée, fresh ginger.
FROZEN GARIBALDI	Campari, fresh orange juice, lime, ginger beer, star fruit.
MAMY TAYLOR	Johnnie Walker Red Label Scotch Whiskey, homemade clove liqueur, hibiscus grenadine, lime, ginger beer.
📍 FROZEN LAST WORD	Baron Gin, Luxardo Maraschino, Green Chartreuse, fresh lime.
JALAPENO MARGARITA	Jalapeno-infused Jose Cuervo Tequila, Cointreau, hibiscus syrup, fresh lime, Tajin, salt.
📍 CUCUMBER COOLER	Baron Gin, St-Germain elderflower liqueur, lime, salt, fresh ginger and cucumber, soda.
CACAO EXPRESS	Jim Beam Bourbon infused with Belizean chocolate beans, Kahlúa, house chocolate syrup, orange zest, chilies.
📍 Belize local product	

All prices are in US dollars. A 12.5% government sales tax and a 15% service charge will be added to all prices.

Contemporary Classics

MOJITO	Caribbean White Rum, simple syrup, lime, fresh mint, soda.
DARK 'N STORMY	Traveller's Barel Rum, fresh lime, ginger beer.
MICHELADA	Belikin Beer, Belize Spice Company Michelada mix, lime, Tajin.
CAIPIRINHA	Copalli Rum, simple syrup, fresh lime.
APEROL SPRITZ	Aperol, prosecco, soda.
FRENCH 75	Baron Gin, lime, simple syrup, prosecco.
OLD FASHIONED	Maker's Mark Bourbon, simple syrup, orange, Angostura bitters.
NEGRONI	Traveller's Baron Gin, Campari, sweet vermouth.
OLD BELIZEAN	1 Barrel Rum, fresh lime, simple syrup, prosecco, mint, fresh nutmeg.
TOM COLLINS	Baron Gin, lime, simple syrup, soda.
GREYHOUND	Absolut Vodka, grapefruit juice.

Non-Alcoholic

FRUIT JUICE	Blended papaya, watermelon and pineapple.
SODA	Hibiscus mixed with lime.
FRUIT PUNCH	Blended seasonal fruits.

Signature Cocktails **US\$ 12**
Contemporary Classics **US\$ 12**
Non-Alcoholic **US\$ 6**

All prices are in US dollars. A 12.5% government sales tax and a 15% service charge will be added to all prices.

From the translucent seas of the east to the dense jungles of the west, mixologist Lawrence Picard trekked through Belize in search of inspiration for the creation of our exclusive cocktails. Reflecting the rich, vibrant culture, history and biodiversity of the country, his unique drink menu highlights fresh, local ingredients and age-old traditions. The result is a perfectly orchestrated blend of flavours, textures and aromas.

Lawrence Picard is a renowned mixologist from Montréal, Canada. As a graduate student in cultural anthropology with a focus on cultural consumption, he brings an innovative approach to beverage program creation. Lawrence works with hospitality management firms, nightclubs, restaurants and hotels throughout the world, assisting them with bar logistics and design, equipment placement, and cocktail programs.