



Our menu draws its inspiration from the distinctive qualities of each ingredient. We want to take you on a journey of the senses, a discovery of flavors and aromas that captivate, inspire, and spark curiosity. These cocktails have been designed to honor a sense of place, with subtleties that can only be enjoyed in the here and now.

ENDÉMICO

Sugar cane liquor, chamomile and honey,
Hawaiian pineapple

90% of the weight of a sugar cane plant is its juice, which, after fermenting, is distilled to create the spirit "aguardiente".

Semisweet - Refreshing

 | 12

FINCH

Vodka, black tea, mango and passion fruit,
dill, lime, Aperol, apple shrub

The shrub, that vintage drink so prized in seventeenth century England, is based on ingredients that are rarely combined: fruit, vinegar, and sugar.

Intense - Umami

 | 12

PETIT PUNCH

Tequila, green tea and raspberry,
peppermint, rum, allspice, triple sec, lime

The climatic diversity of the Andes grants Ecuador the privilege of producing raspberries all year round.

Refreshing - Fruity

 | 12

SANGRÍA

Sauvignon Blanc, chamomile and honey, rose water, celery,
ginger ale

Ecuadorian roses are the most beautiful in the world, as they receive direct sunlight due to the country's location on the Equator.

Refreshing - Greens

 | 12

SHAKA

Pu-erh tea, strawberry and mango, pisco, gari, coconut

Once reserved exclusively for the noble-born, pu-erh tea is made from the leaves of older trees.

Intense - Fresh

 | 12

SPICY PASSION FRUIT

Gin, white tea, Prairie Fire Chilli, lavender, reposado tequila, celery and cucumber, passion fruit

Feel the frisson from the spice and taste of the Prairie Fire Chilli, whose multicolored fruits are a psychedelic and picturesque delight.

Citrusy - Spicy

 | 12

BABY GEORGE

Oolong tea, cherry, gin, kemangi, turmeric

Turmeric, a millenary Asian herb that grows in tropical climates, abounds in the Ecuadorian Amazon as well as in the coastal area.

Complex - Umami

 | 12

CHAKRITA

Torrontés, lychee, tabasco, cherries and roses, vodka

With its bright red color, bittersweet taste, and diminutive size, the lychee is considered to be the most refined exotic fruit in the world.

Complex - Hints of Hot Spice

 | 12



Endemics

PALOMA

White tequila, coconut and pineapple, triple sec, lime, jalapeno

When the Portuguese stumbled upon this fruit resembling a face, they christened it "coco", the name they use to refer to their version of the boogeyman.

Creamy - Tropical

🍹 | 12

AGAVEÑO

White tequila, cucumber, lime and lemongrass, triple sec

The use of lemongrass has spread all over the world, though its origins can be traced back to the temperate-warm region around Argentina and Chile.

Refreshing - Citrusy

🍹 | 12

SANTA MARGARITA

White tequila, palo santo, mint, tangerine

Palo Santo is abundant in the Galapagos Islands, and is used to "cleanse" a person's aura and dispel any bad energy.

Citrusy - Fresh

🍹 | 12

SUN GARDEN

Reposado Tequila, turmeric, bourbon and apple strudel, triple sec, chocolate, lime

Apple strudel is a popular Austrian and South German dish that is said to have been inspired by Byzantine, Armenian, and Turkish cuisines.

Citrusy - Spiced

🍹 | 12



Margaritas

PIÑA COLADA

Rum, Hawaiian pineapple, coconut cream

Adventurers, navigators, looters, and buccaneers of the seventeenth century received part of their pay in kind, with rum.

Fruity - Tropical

 | 12

MINT MOSCOW MULE

Vodka, lime and peppermint, ginger

Take the time to really savor this cocktail. The artisanal production of ginger in Ecuador takes approximately a year between its planting and harvesting.

Refreshing - Intense

 | 12

MOJITO

White rum, peppermint, lime, sparkling water

Peppermint is the most popular flavor worldwide apart from chocolate.

Refreshing - Herbal

 | 12

DON JULIO "THE FINEST"

Reposado Don Julio, Cointreau, lime, Maras pink salt

Maras pink salt comes from the Sacred Valley of Peru, where 5,000 ponds once provided all of the salt for the Inca Empire and the Viceroyalty of Peru.

Sour - Salt Notes

 | 27



Beachy Classics



Finch Classics

PISCO SOUR*

Pisco, key lime, sugar syrup,
egg whites

*Albilla (aromatic grapes)

*Quebranta (non-aromatic grapes)

*Acholado (mix of grapes)

Peruvians and Chileans both proclaim themselves to be the legitimate inventors of pisco. Though both drinks bear the same name, they are different products.

Sour - Fresh

0 | 12

BLOODY MARY

Vodka, Worcestershire sauce, Tabasco, salt, lime, pepper,
tomato juice

The Parisian bartender Fernand Petiot claimed to have mixed this cocktail for the very first time at The New York Bar in Paris (1921).

Spiced - Refreshing

0 | 12

CAIPIRIÑA

Cachaça, sugar, lime

There are 40,000 producers of cachaça throughout Brazil, 99% of which are craft micro-distilleries.

Citrusy - Fresh

0 | 12

MARGARITA

White tequila, triple sec, lime juice

Both the Combier and Cointreau distilleries purport to be the worldwide inventors of triple sec.

Sour - Salt Notes

0 | 12

NEGRONI

Gin and sunflower, red vermouth, Campari

Legend has it that Count Camillo Negroni would use gin rather than soda water in his American cocktail, giving birth to the classic Negroni.

Boozy - Bitter Notes

 | 12

APEROL SPRITZ

Aperol, orange and ginger,
Brut sparkling wine

During the Napoleonic Wars, the Austrians added a "spritz" of water to Italian wine, creating the now-famous Aperol.

Bubbly - Orange Notes

 | 12



Finch Classics

CAMPARI NARANJA

Campari, orange

The mysticism of Campari dates back to 1867, in Milan, where its creator Gaspare would dole out an aperitif mixed from up to 60 secret ingredients.

Semibitter - Citrusy

 | 12

MARTINIS*

*Dry *Dirty *Vodka *Expresso

James Bond's drink of preference is a Vesper Martini, described for the first time in Casino Royale.

Boozy

 | 12

Mocktails



MI PRIMERA PIÑA COLADA

Hawaiian pineapple, coconut cream

Being scarce in fifteenth century Europe, pineapple served as an appetizer for guests and has now become a universal symbol of hospitality.

Tropical - Creamy



KISS ON THE BEACH

Pineapple, cardamom, lime

Cardamom, which originated in Asia, was once used as barter, and has been commercially grown in Guatemala, New Guinea, and Vietnam since the nineteenth century.

Sweet - Refreshing



CUCUMBER TONIC

Cucumber, dill, tonic water, lime

Tonic water was created by soldiers of the British Raj as a vector to ingest quinine, which was used to treat malaria.

Refreshing - Citrusy Notes



BLACKBERRY MOJITO

Andean raspberry, peppermint, ginger, lime

This black, highland raspberry is grown in the Tungurahua province, located in the center of Ecuador, at 8,389 feet above sea level.

Fruity - Herbal



FINCH LEMONADE

Lemongrass, cardamom, pineapple

Do you recognize this flavor? It's the same drink that was served during your welcome.

Very refreshing

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LA CHAKRITA LEMONADE

Kemangi, lime 

Kemangi, or lemon basil, is a hybrid between regular basil and African basil, which together have created this little-known species.

Herbal - Refreshing

 | 4

 Ask your bartender about our Chakrita vegetable garden.



Lemonades

OOLONG

Oolong tea, passion fruit, lime

Oolong tea helps burn calories, making it excellent for weight loss.

Intense - Refreshing

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COCO LIMÓN

Coconut, lemon

Christopher Columbus brought the first lemon seeds to the Americas in 1492.

Fruity - Refreshing

 | 4

Prices include taxes and service.



Beer and Wine

Ecuador...

Club 330 ml 4.2% v/v  | 5.5

Pilsener 330 ml 4.0% v/v  | 5.5

Pilsener Light 330 ml 3.2% v/v  | 5.5

Santana craft beer 330 ml  | 6.5

Amber Ale 5.5% v/v

Pale Ale 5.0% v/v

Red Ale 5.2% v/v

Stout 6.5% v/v

Galapagos...

Endémica 330 ml 4.2% v/v  | 6.5

International...

Corona 330 ml 3.2% v/v  | 6.5

Michelada mix  | 0.5

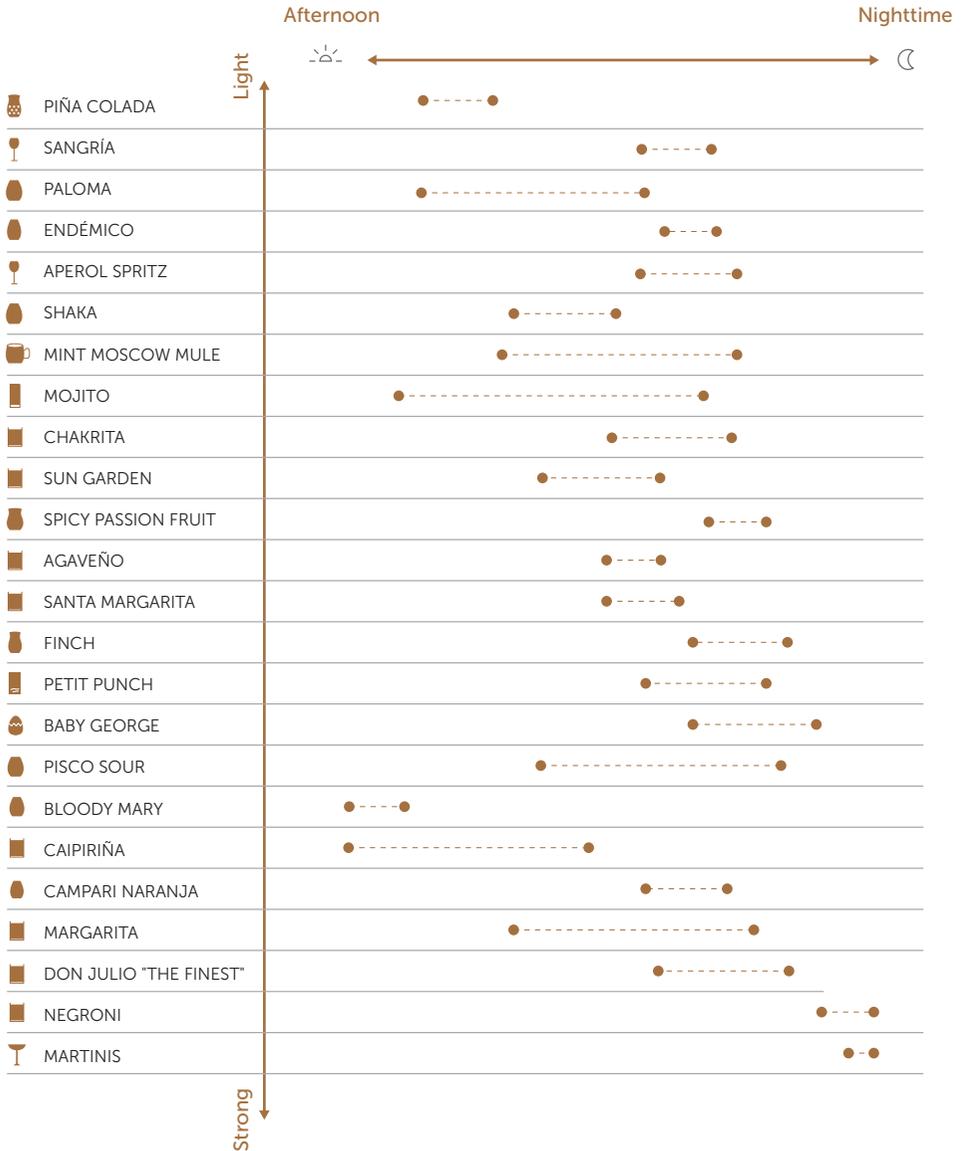
WINE AND SPARKLING WINE BY THE GLASS

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Red
White
Sparkling

Ask about our daily wine specials.

Prices include taxes and service.



This table is just for reference, because really, there is no wrong time to have your drink of preference in amazing company.

