FEATURED COCKTAILS: CACAO		Nº 01
TITLE	**Raspberry & Chocolate**	
INGREDIENTS	Yoowe bacanora, raspberry, BroVo chocolate liqueur, fresh sugarcare juice, Mexican chocolate salt	
INSPIRATION	A liquid raspberry-chocolate truffle with an added layer of earthy complexity from the bacanora.	
NOTES	Bright, refreshing, chocolatey finish	

	FEATURED COCKTAILS: CACAO		Nº 02
	TITLE	**Árbol-Chocolate Manhattan**	
	INGREDIENTS	Fidencio Clasíco and Del Maguey Chichicapa mezcals, árbol chile infused Cocchi di Turino vermouth, BroVo Chocolate liqueur, cacao husk tincture	
	INSPIRATION	Xoco’s Aztec hot chocolate comes to life, Bar Sótano style, in this spicy Manhattan riff.	
	NOTES	Silky, spicy, hint of sweet	
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	FEATURED COCKTAILS: CACAO		Nº 03
	TITLE	**Mexican Chocolate Martini**	
	INGREDIENTS	Del Maguey Vida Puebla mezcal, Cascahuin blanco tequila, PF dry curacao, chocolate syrup (made from Xoco’s chocolate) Fee brothers Aztec chocolate bitters, egg white	
	INSPIRATION	Here we showcase the rich flavor of Xoco's house made chocolate along with layers of agave.	
	NOTES	Citrus, luscious, rich	