



TEMPO GEISHA

BRUNCH MENU

(TUESDAY - SUNDAY OPEN - 3PM)

SHAREABLE

GUAC AND CHIPS	18
CAESAR SALAD	17
LETTUCE WITH CAESAR DRESSING, PARMESAN CHEESE, AND CROUTONS, ADD CHICKEN +5	
TEMPO WINGS	15
YOUR CHOICE OF SAUCE: BUFFALO, MANGO-HABANERO, BBQ, A LA DIABLA, HONEY SRIRACHA CHILTEPIN, OR POW POW CHIPOTLE, SERVED WITH RANCH	

QUESADILLA	17
SERVED WITH GUACAMOLE, SOUR CREAM, PICO DE GALLO, AND TAQUERA SAUCE. CHOICE OF PROTEIN: CHORIZO, RIBEYE, CHICKEN TINGA, PORK BELLY	
LOADED FRIES	16
CRISPY FRIES TOPPED WITH BONELESS WINGS, RANCH DRESSING AND YOUR CHOICE OF SAUCE: MANGO HABANERO, HOT AND SPICY OR CHILTEPIN	

NACHOS	20
CHIPS TOPPED WITH CREAMY SUIZA SAUCE, BEANS, CHOICE OF PROTEIN, CHEESE BLEND, PICO DE GALLO, JALAPEÑOS, CREAM, AVOCADO PURÉE, FRESH CHEESE, AND MICRO CILANTRO	
PROTEINS: CHICKEN TINGA, RIBEYE, SUADERO	
CRISPY PORK BELLY & RIB EYE	22
GUACAMOLE, PICO DE GALLO, CILANTRO, LIME, TORTILLAS	

SIGNATURE PLATES

HUEVOS RANCHEROS	16
2 EGGS ANY STYLE ON FRIED TORTILLAS WITH BEANS, TOPPED WITH SPICY TOMATO SAUCE, QUESO FRESCO, CREAM, MICRO CILANTRO AND YOUR CHOICE OF ONE SIDE: TATER TOTS, COUNTRY POTATOES, OR FRUIT. ADD PROTEIN +5: CHICKEN, RIBEYE, PORK BELLY	
CLASSIC BREAKFAST	18
2 EGGS ANY STYLE WITH SAUSAGE, BACON OR HAM, TOPPED WITH AVOCADO AND YOUR CHOICE OF ONE SIDE: TATTER TOTS, COUNTRY POTATOES, OR FRUIT, AND BREAD: BRIOCHE, SOURDOUGH TOAST OR ENGLISH MUFFIN	

STEAK & EGGS	26
8 OZ NEW YORK STEAK, 2 EGGS ANY STYLE, AND CHILAQUILES TOPPED WITH CREAM, ONION, CILANTRO AND YOUR CHOICE OF BREAD: BRIOCHE, SOURDOUGH TOAST, ENGLISH MUFFIN	
EGGS BENEDICT	20
ENGLISH MUFFIN WITH CHORIZO, POACHED EGGS, HOLLANDAISE SAUCE, QUESO FRESCO, PICKLED RED ONION, MICRO CILANTRO AND YOUR CHOICE OF ONE SIDE: COUNTRY POTATOESOR FRUIT	

CHILAQUILES (RED OR GREEN)	19
CRISPY TORTILLA CHIPS TOSSED IN SPICY TOMATO SAUCE OR CREAMY TOMATILLO SAUCE, SERVED WITH BEANS, QUESO FRESCO, RED ONION, CILANTRO, CREMA, EGGS ANY STYLE, AND CHOICE OF PROTEIN: ASADA OR CHICKEN	
 TACOS DE FRIJOL CON QUESO (2)	14
CORN TORTILLA, REFRIED BEANS WITH CHARCOAL-GRILLED OAXACA CHEESE, TWO EGGS ANY STYLE AND SALSA VERDE	

OMELETTES

ALL DISHES INCLUDE 1 SIDE: TATER TOTS, COUNTRY POTATOES, OR FRUIT AND 1 BREAD: BRIOCHE, SOURDOUGH TOAST, ENGLISH MUFFIN	
VEGGIE OMELETTE	16
FILLED WITH RED AND GREEN BELL PEPPERS, MUSHROOMS, QUESO FRESCO, AND RED ONION, TOPPED WITH AVOCADO	
MEAT LOVER OMELLETT	18
FILLED WITH CRISPY BACON, HAM, CHEESE WITH YOUR CHOICE OF MEAT: CHORIZO OR PORK BELLY TOPPED WITH TINGA SAUCE, SERVED WITH BEANS	
BANDERA OMELETTE	20
FILLED WITH MOZZARELLA CHEESE, SERRANO, ONION, BACON, HAM, TOMATO, AND COUNTRY POTATOES WITH OUR TRIO SALSAS (TOMATILLO, CHEESE, CHIPOTLE)	

BURRITOS

BURRITO GEISHA (WET BURRITO)	17
FILLED WITH RICE, BEANS, PICO DE GALLO, CREAM, GUACAMOLE, AND CHOICE OF PROTEIN: RIBEYE, CHICKEN, PORK BELLY OR VEGGIES, TOPPED WITH TOMATILLO SAUCE, AND MELTED CHEESE	
BREAKFAST BURRITO	17
FILLED WITH BEANS, MOZZARELLA, PICO DE GALLO, EGG, SAUCE, AND CHOICE OF PROTEIN: RIBEYE, CHICKEN, PORK BELLY, OR VEGGIES, SERVED WITH A SIDE OF COUNTRY POTATOES OR FRUIT	
SURF AND TURF BURRITO	20
FILLED WITH CREAM CHEESE STUFFED BACON WRAPPED SHRIMP, CARNE ASADA, CHEESE, CABBAGE, PICO, LIME CREMA, CHIPOTLE AIOLIO, SERRANO SAUCE, WRAPPED IN FLOUR TORTILLA, SERVED WITH FRIED CHILE SERRANO	

HOUSE SPECIALS

NY STEAK	29	TORTA AHOGADA (DROWNED SANDWICH)	20
8 OZ NEW YORK STEAK WITH CHIMICHURRI SAUCE, SERVED WITH 2 CHEESE ENCHILADAS, RICE, PICO DE GALLO, AND GUACAMOLE		GUADALAJARA SOURDOUGH BREAD (BOLILLO) FILLED WITH CARNITAS, BEANS, DROWNED IN A TOMATO SAUCE, TOPPED WITH CHILE DE ARBOL AND PICKLED ONION.	
CHICKEN ENMOLADAS	19	BONE-IN CARNITAS (CHAMORRO)	40
SHREDDED CHICKEN, MOLE SAUCE, CREAM, FRESH CHEESE, HABANERO-PICKED ONIONS, SESAME SEEDS AND CILANTRO		SLOW COOKED PORK CARNITAS (PORK SHANK) SERVED WITH GUACAMOLE, PICO, ROASTED SALSA, BLUE CORN TORTILLAS, AND GRILLED SERRANO PEPPERS	
FLAUTAS	18	LAMB SHANK BIRRIA	40
TWO DEEP FRIED TORTILLAS STUFFED WITH BEEF, TOPPED WITH YOUR CHOICE OF GREEN OR RED SAUCE, SOUR CREAM, LETTUCE AND FRESH CHEESE		SLOW COOKED LAMB SHANK (CHAMORRO) SERVED WITH ONIONS, GRILLED SERRANO PEPPER, CILANTRO, LIME, CORN TORTILLAS.	
CHILTEPIN BURGER	30	CHILE RELLENO	20
BRIOCHE BUN, GOURMET MEAT BLEND, TOMATO, ONION, GRILLED PINEAPPLE, LETTUCE, CHILTEPIN, MAYO, KETCHUP, MUSTARD, AND GARLIC CHILTEPIN FRIES		STUFFED WITH CHEESE AND CHORIZO, SERVED WITH RICE, BEANS, TOMATO SAUCE, PICO, CHEESE SAUCE, AVOCADO PURE AND TORTILLAS	
TACOS ENSENADA STYLE (2)	16	FAJITAS	24
CORN TORTILLA, BATTERED FISH OR SHRIMP TACOS, PICKLED RED CABBAGE, PICO, KIMCHI AIOLI, SRIRACHA LIME SAUCE, AND CILANTRO, SERVED WITH HABANERO SAUCE		SAUTÉED BELL PEPPERS, ONIONS, CHEESE, TOMATOES, SERRANO PEPPERS, SERVED WITH A SIDE OF RICE, BEANS, SOUR CREAM, GUACAMOLE, PICO, CHILE TOREADO AND FLOUR OR CORN TORTILLA YOUR CHOICE OF PROTEIN: CHICKEN OR ARRACHERA	
TACOS AL CARBON (2)	15		
GRILLED RIBEYE, JALAPEÑO, AND CHEESE, MIXED TOGETHER ON A FLOUR TORTILLA. TOPPED WITH GUACAMOLE, PICKLED ONIONS, AND TAQUERA SAUCE			

RAW AND ROLLS

 TUNA TOSTADA	24	CALIFORNIA ROLL	16	KING ROLL	28
SERVED OVER SALSA NEGRA, TOPPED WITH GUACAMOLE, RED ONIONS, CUCUMBER, CILANTRO, AND SESAME SEEDS. SERVED WITH TOSTADAS AND GARLIC AIOLI ON THE SIDE		CUCUMBER, AVOCADO, TEMPURA SHRIMP, IMITATION CRAB, TOPPED WITH WHITE AND BLACK SESAME SEEDS		BLUEFIN TUNA, SALMON, HAMACHI, PERSIAN CUCUMBER, AVOCADO. TOPPED WITH SERRANO PEPPER, TRUFFLE AIOLI, CRISPY ONIONS, EEL SAUCE, MICROGREENS, SPICY MAYO BASE	
 GREEN AGUACHILE	25	CEVICHE TOSTADA	12	*FRESH OYSTERS	
CURED SHRIMP BATHED IN GREEN AGUACHILE SAUCE, SERVED WITH AVOCADO, CUCUMBER, CILANTRO, AND RED ONION. ACCOMPANIED BY TOSTADAS AND GARLIC AIOLI		YOU CAN ORDER YOUR CHOICE OF: AGUACHILE CEVICHE, COOKED SHRIMP CEVICHE OR TROPICAL CEVICHE		<u>HALF DOZEN</u>	19
				<u>DOZEN</u>	36
				VARIETY OF KUSSHI, EL MONARCA, AND KUMIAI OYSTERS, SERVED WITH MIGNONETTE, CHINGON BLACK SAUCE AND AGUACHILE SAUCE	

FROM THE GRILL

“JOSPER”

* ALL STEAKS ARE SERVED MEDIUM. RARE ON A HOT PLATE

BONE IN RIBEYE PRIME (14 OZ)

70



TOMAHAWK PRIME (36 OZ)

170

SIDES:

ZARANDEADO SHRIMPS (5)
BONE MARROW (1)
MASHED POTATOES
FRIES (GARLIC SERRANO OR TRUFFLE)
CHILES TOREADOS
GUACAMOLE
NOPAL ASADO
ENSALADA DE NOPAL

14
6
12
10
6
5
5
10

SWEETS

CLASSIC PANCAKES	16
THREE FLUFFY BUTTERMILK PANCAKES, TOPPED WITH BUTTER, BERRIES, CAJETA, AND STRAWBERRY SAUCE	
FRENCH TOAST	16
TWO SLICES OF FLUFFY BREAD DIPPED IN OUR HOUSEMADE VANILLA BUTTER TOPPED WITH STRAWBERRIES, BLUEBERRIES, AND CAJETA	

BUTTER CAKE	16
SERVED WITH VANILLA ICE CREAM AND FRESH FRUIT <u>MAKE IT DIRTY:</u> TOPPED WITH SHOT OF TEQUILA COFFEE (21+ OVER) +5	
BANANA FOSTER CHEESECAKE	16
SERVED WITH DULCE DE LECHE AND MEZCAL (+21 OVER)	

 SOPAPILLA CHEESECAKE	16
CHEESECAKE WRAPPED IN PUFF PASTRY WITH DULCE DE LECHE	



MR. TEMPO FAVORITE'S



TEMPO GEISHA

BAR MENU

MARGARITAS

(ADD EXTRA SHOT OF #MASCHINGON TEQUILA +\$)

MANDILON MARGARITA ESPADIN MEZCAL, CLARIFIED LIME, ORANGE LIQUEUR, AGAVE	14
TAQUERO MARGARITA BURNT BANANA PEPPER INFUSED TEQUILA, CHILE ANCHO LIQUEUR, LIME, AGAVE	14
MARGARITA FLIGHT CUCUMBER, STRAWBERRY, TAMARINDO, GARDEZ, MANGO	25
HOUSE SPECIAL MARGARITA YOUR CHOICE OF: CLASSIC, CUCUMBER, STRAWBERRY, MANGO, WILDBERRY, TAMARINDO, WATERMELON OR GUAVA	12
CADILLAC MARGARITA #MASCHINGON TEQUILA, FRESH LIME, AGAVE, FRESH LEMON WITH A SHOT OF GRAN GALA ORANGE LIQUEUR, TAJIN RIM	15
SKINNY MARGARITA #MASCHINGON TEQUILA, FRESH LIME, AGAVE, SODA WATER, TAJIN RIM	14
ELISE'S MARGARITA #MASCHINGON TEQUILA, FRESH LIME, WILDBERRY, AGAVE, SODA WATER, TAJIN RIM	14
EL PELIGROSO CASAMIGOS REPOSADO, BLUE CURACAO, FRESH LIME, AGAVE, TAJIN RIM	13
GEISHA MARGARITA (AKA GARDEZ) MANGO-PINEAPPLE-SERRANO INFUSED TEQUILA, AGAVE, FRESH LEMON AND TAJIN TOPPED WITH FRESH FRUIT YOUR CHOICE: REGULAR, CUCUMBER, STRAWBERRY, MANGO, WILDBERRY OR GUAVA	13
STRAWBERRY JALAPENO MARGARITA #MASCHINGON TEQUILA, FRESH LEMON, MUDDLED JALAPENO, STRAWBERRY, TAJIN RIM	13
SMOKEY MARGARITA MEZCAL, FRESH LIME, AGAVE, TAJIN RIM YOUR CHOICE: CUCUMBER, TAMARINDO OR LIME	13
MIA'S MARGARITA MANGO-PINEAPPLE-SERRANO INFUSED TEQUILA, WATERMELON JUICE, AGAVE, FRESH LEMON, TAJIN RIM TOPPED WITH FRESH FRUIT	13
THE BIGGEST MARGARITA (DOUBLE MARGARITA) #MASCHINGON TEQUILA, FRESH LIME JUICE, ORANGE JUICE & LEMON JUICE, AGAVE, MINT YOUR CHOICE: CLASSIC, GUAVA, STRAWBERRY, WILDBERRY OR MANGO	22
LA TOXICA MARGARITA MEZCAL, HIBISCUS, ORANGE JUICE, LIME JUICE, HOMEMADE SIMPLE SYRUP, ORANGE BITTERS, MINT	13

GEISHA COCKTAILS

JAPANESE OLD FASHIONED APEROL, SUNTORY WHISKEY, BITTERS	14
LA NINA FRESA APEROL, STRAWBERRY PUREE, CHAMPAGNE, SODA WATER	14
OAXACAN WAKE-UP LA MISION MEZCAL, ESPRESSO	14
LYCHEE MARTINI GIN, UNFILTERED SAKE, LEMON JUICE, LYCHEE PUREE	14
ADY BLOSSOM MEZCAL, HIBISCUS, AGAVE, YUZU, LIME	14
POGU DAIQUIRI VODKA, FRESH PASSION FRUIT, ORANGE, GUAVA, LEMON	14
SHIZO OLD FASHIONED SMOKED KIKORI JAPANESE WHISKY, GRAPEFRUIT BITTERS, SHIZO LEAF SYRUP	16
LYCHEE NEGRONI GIN, GIFFARD LYCHEE, LUXARDO, MARACHINO, CAMPARI	14
CHARLA CHINGONA MEZCAL, GUAVA, HABANERO AGAVE, LEMON	14
BESO TROPICAL RUM, KIWI SYRUP, COCONUT WATER, POMEGRANATE	14

MULES

TEMPO MULE KIKORI JAPANESE WHISKEY, MIXED BERRIES, FRESH YUZU, TRADITIONAL	14
LUIS MULE (TRADITIONAL) TITO'S VODKA, FRESH LIME, GINGER BEER	13
OC MULE ORANGE VODKA, FRESH LIME, ORANGE BITTERS, GINGER BEER	13
GIORGIO OAXACA MULE MEZCAL, FRESH LIME, GINGER, ANGOSTURA BITTERS	13
CHINGON MULE MIYA TEQUILA, FRESH LIME, GINGER, ANGOSTURA BITTERS	13

YARDS & CANTARITOS

(KEEP THE SOUVENIR)

TEMPO DOUBLE MICHELADA YARD SERVED WITH OUR FAMOUS MICHELADA MIX AND YOUR CHOICE OF DRAFT BEER	15
COWGIRL KISS CANTARITO (DOUBLE) SPICY TAMARINDO VODKA, GRAPEFRUIT SODA, LIME JUICE, AND YOUR CHOICE OF RED BULL FLAVOR: WATERMELON, TROPICAL, COCONUT BERRY	22

TEMPO FAMOUS COCKTAILS

MANIACO #MASCHINGON TEQUILA, MEZCAL, ANCHO REYES CHILE LIQUEUR, LIME JUICE, ORGANIC AGAVE, AND A PINCH OF MALT SALT	20
LA REINA RUM, WATERMELON JUICE, CREME DE CACAO, HOMEMADE SIMPLE SYRUP, FRESH LEMON	14
CRAFT PALOMA #MASCHINGON TEQUILA, PAMPLEMOUSSE LIQUEUR, FRESH LIME, GRAPEFRUIT JUICE, AGAVE, SALT RIM	13
EL REY SERRANO INFUSED TEQUILA, AGAVE, BLUE CURACAO, LIME JUICE, TAJIN RIM	14
EL GUAPO SERRANO INFUSED TEQUILA, HOMEMADE SIMPLE SYRUP, FRESH LIME JUICE, ANCHO REYES CHILE LIQUEUR WITH MUDDLED CUCUMBER, SERRANO	13
PINA PARA LA NINA SERRANO INFUSED TEQUILA, AGAVE, FRESH LIME, ANCHO REYES CHILE LIQUEUR, PINEAPPLE, TAJIN RIM	13
UNA LADY EMPRESS GIN, FRESH LIME, HOMEMADE SIMPLE SYRUP, MUDDLED MINT AND CUCUMBER, TONIC WATER	14
OAXACA OLD FASHIONED #MASCHINGON TEQUILA, MEZCAL, AGAVE, ORANGE, PEYCHAUD'S BITTERS	14

MARTINIS

ESPRESSO ESPRESSO, VODKA, KAHLUA	14
CLASSIC YOUR CHOICE OF: GIN OR VODKA YOUR CHOICE OF: DRY OR DIRTY	14
SIRENA VODKA, CHAMBORD, AGAVE, CITRUS, WILDBERRIES	14
COSMOPOLITAN VODKA, CRANBERRY, ORANGE LIQUEUR	14
LEMON DROP MARTINI VODKA, TRIPLE SEC, LEMON JUICE, SIMPLE SYRUP	13
LA ENAMORADA VODKA, STRAWBERRY LIQUEUR, LEMON, EGGWHITE, TOPPED WITH AZTEC CHOCOLATE AND ROSE CRYSTALS	13
APPLE MARTINI VODKA, APPLE, LEMON, SIMPLE SYRUP	13

ZERO PROOF COCKTAILS

GINGER MOJITO FRESH MINT, LIME JUICE, HOMEMADE SIMPLE SYRUP, GRENADINE, GINGER BEER	11
CUCUMBER FRESH CUCUMBER, LIME JUICE, SIMPLE SYRUP, TAJIN	11
BERRIES MOCKTAIL	11

WINE BY THE GLASS

STAGS LEAP CHARDONNAY	15
SAUVIGNON BLANC	10
CABERNET SAUVIGNON	10
PINOT NOIR	10
CHARDONNAY	10
ROSÉ	10
PINOT GRIGIO	10
CHAMPAGNE	7
SANGRIA	13

WINE BY THE BOTTLE

RED.	95
AUSTIN HOPE CABERNET	55
MARTIN RAY PINOT NOIR	52
PUERTO ABIERTA RED BLEND	90
PRISONER RED	
WHITE	30
ANGELINE SAUVIGNON BLANC	50
STAGS LEAP CHARDONNAY	32
FRISK RIESLING	42
PIGHIN PINOT GRIGIO	30
ANGELINE CHARDONNAY	
CHAMPAGNE	375
DOM PERIGNON	120
VEUVE CLICQUOT YELLOW	110
MOET IMPERIAL	125
MOET IMPERIAL ROSE	130
MOET IMPERIAL ICE	30
OPERA PRIMA BRUT	

COFFEE, TEA & WATER

COFFEE	4
CAPPUCCINO	5
ESPRESSO SHOT	5
AMERICANO	5
LATTE	5
SPANISH LATTE	5
GREEN TEA	3
JASMINE TEA	3
MR. TEMPO BOTTLED WATER (16.9OZ)	3
TOPO CHICO MINERAL WATER (15.5 OZ)	5
ACQUA PANNA (1 LITER)	9
SAN PELLEGRINO SPARKLING (1 LITER)	9

MOST POPULAR COCKTAILS

CAZUELITAS TLAQUEPAQUE (DOUBLE) TEQUILA, FRESH ORANGE, LIME & GRAPEFRUIT, SQUIRT	20
NEGRONI GIN, CINZANO SWEET VERMOUTH, CAMPARI	14
OLD FASHIONED BUFFALO TRACE BOURBON, AMARO, BITTERS TRIO, MAPLE SYRUP	15
CARAJILLO LICOR 43 ESPRESSO, IRISH CREAM LIQUEUR, ROSEMARY	14
APEROL SPRITZ APEROL, PROSECCO, SODA WATER	14
WHISKEY SOUR WHISKEY, FRESH LEMON, HOMEMADE SIMPLE SYRUP, EGG WHITE, ANGOSTURA BITTERS	13
MAI TAI RUM, LIME JUICE, AGAVE, ORGEAT, PINEAPPLE JUICE, WITH A FLOAT OF DON Q	13
TEQUILA SUNRISE #MASCHINGON TEQUILA, ORANGE JUICE, GRANADINA	13
MOJITO RUM, FRESH LIME, MINT, HOMEMADE SIMPLE SYRUP, BITTERS, SODA WATER	14
SEX ON THE BEACH VODKA, PEACH SCHNAPPS, ORANGE, CRANBERRY JUICE	13
CHURRUMBOM VODKA, CRANBERRY, SODA WATER, FRESH LIME	12
MANHATTAN WHISKEY, SWEET VERMOUTH, AROMATIC BITTERS	14
LONG ISLAND ICE TEA #MASCHINGON TEQUILA, VODKA, RUM, GIN, TRIPLE SEC, LIME JUICE, SIMPLE SYRUP, COKE	14
ADIOS MF VODKA, TEQUILA, RUM, GIN, BLUE CURACAO, LIME, ORGANIC AGAVE, SODA WATER	14
SMOKED OLD FASHIONED HEAVEN HILL SMOKED, AMARO, BITTERS TRIO, RICH SYRUP	18
BLUE LAGOON VODKA, BLUE CURAÇAO, LEMON, SIMPLE SYRUP	13
ALABAMA SLAMMER GIN, AMARETTO, BOURBON, ORANGE JUICE	13
MIDORI SOUR MELON LIQUEUR, LEMON, SIMPLE SYRUP	13
BLOODY MARY	13
GIN & TONIC	13
TOM COLLINS	13
MIMOSA OR BELLINI	8

DRAFT BEER

#MASCHINGON MEXICAN LAGER	7
#MASCHINGON BLONDE ALE	7
MODELO	7
PACIFICO	7
TARANTULA HILL WEST COAST IPA	8
TARANTULA HILL HAZY IPA	8
MICHELOB ULTRA	7
SAPPORO	8
DRAFT BEER YARD MICHELADA (KEEP THE SOUVENIR)	15

BOTTLED BEER

FIRESTONE WALKER 805	8
MODELO ESPECIAL	6
NEGRA MODELO	6
PACIFICO	6
MICHELOB ULTRA	6
CORONA EXTRA	6
ELYSIAN SPACEDUST IPA	9
#MASCHINGON MEXICAN LAGER (16 OZ)	6
CORONA (NON-ALCOHOLIC)	6
UPGRADE YOUR BEER TO MICHELADA +3	

FOUNTAIN SODAS

PEPSI	4
DIET PEPSI	4
STARRY	4
DR.PEPPER	4
LEMONADE	4
RASPBERRY ICE TEA	4
UNSWEETENED ICED TEA	4
PEACH ICED TEA (FRESHLY BREWED)	4
MEXICAN COCA COLA BOTTLE	5

AGUA FRESCAS

WATERMELON, STRAWBERRY, MANGO, CUCUMBER OR TAMARINDO	6
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