

Café Unido is built around curation and execution—showcasing the best of Panama through coffee. Panama’s top regions benefit from rare conditions that are hard to replicate elsewhere: volcanic soils, high elevation, steep inclines, and unique winds and microclimates, producing extraordinary complexity in the cup.

But it’s not just geography. Panama has built a quality-first coffee economy where producers compete on excellence not commodity volume driving precision cultivation and innovative processing recognized globally through programs like Best of Panama.

That same philosophy extends to everything we serve. Our cocktails follow the structure of classic drinks, refined with single origin espresso, raspadura, and carefully selected spirits. Our wines are chosen for clarity and expression each bottle representing the best of its grape and place, sourced from regions around the world.

UNIDO

coffee

filtered coffee

PANAMA GEISHA COFFEE FLIGHT	40.00
Tasting of the rare and coveted varietal directly sourced from the best producers.	
SINGLE ORIGIN DRIP COFFEE	4.50 8oz 5.00 12oz
NITRO COLD BREW	5.50 12oz 6.50 16oz
POUR OVER SINGLE FARM GEISHA COFFEE	12.00
Ask about our single origins for pour over	

espresso based

MACCHIATO	4.50
CORTADO	4.75
CAPPUCCINO	5.50
FLAT WHITE	5.50
LATTE	6.00
MOCHA	6.25

tea

LOOSE LEAF	3.50
Jasmine, Green, English Breakfast, Chamomile.	
	4.25
MATCHA	4.75
MATCHA LATTE	4.50
CHAI	6.00 ^{dirty}
CHAI LATTE	6.00

house special coffees

VANILLA BEAN LATTE	6.25
House-made vanilla bean syrup	
ORANGE RASPADURA LATTE	6.50
Syrup made with melted panela and orange peel, topped with cinnamon and orange zest	
GOLDEN LATTE	6.25
Turmeric, cinnamon, ginger, honey	
BARU BLACK MOCHA LATTE	6.25
Activated charcoal mocha latte	
LA BANDA LATTE	6.25
Lavender-infused latte, house specialty	
ESPRESSO TONIC	6.25
Tonic water, espresso shot over ice.	
COCO AMERICANO	6.00
Organic coconut water espresso, over ice	
soft drinks	
TOPO CHICO	4.00
12 oz (+1)	
JUST WATER	3.50
SPINDRIFT	4.50
<u>Lemon / Lemon Tea Sparkling Water</u>	
NATALIES NATURAL JUICE	4.75
Orange / Tangerine (+1.25) Carrot ginger (+3.25)	
MARTINELLI'S GOLD MEDAL APPLE JUICE	4.00
VITA COCO ORGANIC WATER	5.50
MEXICAN COKE	5.00
DIET COKE	5.00

wine We focus on grapes grown in the regions where they express themselves best, working with some of the most thoughtful producers in the world. Each bottle is carefully curated to reflect its place with clarity and precision.

HOUSE WINES

WHITE

Bombino Bianco, San Severo, Puglia, Italy. Fresh and coastal, with citrus and a saline edge.

ROSÉ

Nero di Troia, San Severo, Puglia, Italy, Light, structured, with red fruit and subtle salinity.

RED

Monarc / Merlot / Moscato, Vicenza, Veneto, Italy. Medium-bodied, vibrant, with fresh fruit and mineral notes.

Glass (5 oz)	11.00
Half Carafe (10 oz)	20.00
Full Carafe (18oz)	36.00

WHITE	bottle	bottle	
SANDLANDS – AMADOR COUNTY, CHENIN BLANC, USA - 2023	50.00	CERITAS SONOMA COAST PINOT NOIR “COSTALINA” - 2023	90.00
A California project focused on old-vine vineyards and restrained winemaking, with an emphasis on freshness, texture, and place.		John Raytek and Phoebe Bass have made Ceritas a reference for coastal California Chardonnay and Pinot Noir, drawing from closely farmed sites in the West Sonoma Coast and Santa Cruz Mountains with a style built on site clarity and tension.	
MARTHA STOUMEN – POST FLIRTATION WHITE, USA WHITE BLEND - 2022	50.00	BIGGER BODY REDS	
A California producer known for working thoughtfully with Italian grapes, making wines that feel bright, textured, and alive.		RAÚL PÉREZ – ULTREIA, SPAIN, BIERZO, MENCÍA — 2022	45.00
DOMAINE VINCENT DAMPT CHABLIS 1ER CRU COTE DE LECHET	70.00	One of Spain's most respected winemakers, known for transparent, site-driven wines that bring lift and precision to Bierzo.	
A Chablis grower known for incisive, mineral Chardonnay from sustainably farmed sites, with a style that stays firm, coastal, and precise.		DOMAINE MEE GODARD – MORGON “CORCELETTE” FRANCE, GAMAY - 2023	75.00
BRUNO COLIN, BOURGOGNE CHARDONNAY, FRANCE, 2021	80.00	Mee Godard is a leading voice in Morgon, crafting focused, high-definition Gamay from some of Beaujolais' most distinctive sites.	
A benchmark white Burgundy producer from Chassagne-Montrachet, known for precise, terroir-driven Chardonnay.		DOMAINE DE ROCHES NEUVES SAUMUR-CHAMPIGNY “CUVÉE DOMAINE”, CABERNET FRANC, FRANCE, LOIRE VALLEY - 2024	75.00
LIGHT REDS		Thierry Germain's Loire estate is known for deeply expressive, terroir-focused wines that bring clarity and structure to Cabernet Franc.	
SANDLANDS – RED TABLE WINE “LODI”, CALIFORNIA, RED BLEND - 2023	50.00	ARNOT-ROBERTS SONOMA COAST SYRAH - 2024	65.00
Tegan Passalacqua's Sandlands is built around heritage California vineyards, and his Red Table Wine has become a benchmark for balance, drinkability, and quiet precision.		A benchmark California producer recognized for restrained, site-specific wines that privilege freshness, balance, and character over weight	
BODEGA CHACRA “BARDA”, ARGENTINA, PATAGONIA, PINOT NOIR - 2024	65.00		
Founded in Patagonia by Piero Incisa della Rocchetta, Chacra is known for elegant, finely detailed Pinot Noir shaped by old vines and a cool southern climate.			

cocktails

We approach cocktails the same way we approach coffee — with respect for origin and clarity of flavor. Each drink is built around essential ingredients allowing every element to speak for itself. Classic structures, reinterpreted.

OLD FASHIONED RASPADURA

Rye whiskey, raspadura (unrefined cane sugar), and bitters — rich, warm, and quietly sweet.

NEGRONI

Gin, Campari, vermouth, and single origin espresso — bitter, bold, and layered.

MANHATTAN

Rye, vermouth, and cacao — smooth, aromatic, and lightly indulgent.

MOSCOW MULE

Vodka, lime, ginger beer, and coffee husk (cáscara) — bright, spicy, and refreshing.

CARAJILLO

Single origin espresso, Licor 43, and cacao — creamy, deep, and dessert-like.

WHISKEY SOUR

Rye, lemon, raspadura, and egg white — silky, balanced, and lifted with wine.

MARGARITA

Tequila, fresh lime, and agave — crisp, clean, and mineral.

PALOMA

Tequila, grapefruit soda, and lime — light, citrusy, and refreshing.

APEROL / ST-GERMAIN SPRITZ

Refreshing original recipe Aperol or St Germain, prosecco and club soda.

beer

SENATE LAGER 10

RAISED BY WOLVES IPA 10

spirits

Our spirits reflect a focus on clarity, origin, and balance. From agave to grain, each bottle is selected for how honestly it expresses its raw material and process. Thoughtfully curated, they bring structure and character to every drink.

TITO'S VODKA 12

SUNTORY HAKU VODKA 14

SIPSMITH LONDON DRY GIN 14

TEQUILA OCHO PLATA 15

TEQUILA OCHO REPOSADO 19

MEZCAL VAGO MANANTIAL HIJOS 13

MEZCAL LEGAL JOVEN 10

MEZCAL MONTE LOBOS JOVEN 18

MICHTER'S US RYE SINGLE BARREL 16

MICHTER'S US*1 KENTUCKY STRAIGHT BOURBON 16

HIBIKI HARMONY JAPANESE WHISKY 25

RON ABUELO 12 AÑOS 11

RON SANTA TERESA 1796 15

PARTIDA CREUS 2024 MUZ RED VERMOUTH 8