

# MIXOLOGY

## SAGE MEZCALITA

Mezcal based drink with a white sage infusion.

\$200 mn

## SANGRE KUMIAI

Jamaica infusion and citrics, frosted with jamaica flower salt.

\$280 mn

## LAVENDER SPRITZ

Lavender infusion, vodka, blue curaçao and tonic water.

\$280 mn

## SALVIA SOUR

Mezcal macerated in sage, citrics, egg white and sage salt.

\$280 mn

## DOÑA FLORENCIA

Pineapple juice, *óleo de piña*, dill, citrics and gin.

\$280 mn

## MADRE TIERRA

*Drink inspired by the elements and colors that surround this restaurant.*

Premium tequila, tamarind infusion with citric hints, frosted with Tierra Mágica (tamarind, worm salt, coffee and blue corn tortilla).

\$350 mn

## CARIOCA

Seasonal compot, citrics juice, gin and tonic water.

\$350 mn

## DIGESTIVES

### SPECIAL CARAJILLO

Licor 43 and Bailey's.

\$180 mn

### MAGICAL CARAJILLO

Frangelico, St. Germain and chocolate ice cream.

\$220 mn



# DRINKS

# Brunch

## JUICE

### ORANGE JUICE

\$80 mn

### GREEN JUICE

\$90 mn

### VARIETY OF FLAVORS

\$70 mn

## MIMOSAS

### MIMOSA

\$180 mn

### BALERO MIMOSA

Foamy grenache wine.

\$220 mn

### BELLINI

Sparkling wine with peach juice.

\$180 mn

### BEERMOSA

Orange juice  
and the house's artisanal beer.

\$180 mn

## Summer VIBES

### FRENCH 75

Gin, citrics and foamy wine.

\$180 mn

### MARÍA CARMÍN

Vodka, the house's celery salt, tomato  
juice, citrics and a hint of Tabasco.

\$180 mn

### WAKE UP TONY!

NON-ALCOHOLIC DRINK

Oleo de piña, pineapple juice,  
espresso and tonic water

\$150 mn

### MEXICAN GOLD

Vodka, seasonal fruit, a hint of Tabasco,  
citrics and the house's tap beer.

\$180 mn

### BAILEY'S LATTE OR CAPPUCCINO

Espresso coffee with irish cream liquor.

\$220 mn

### ANCESTRAL POZOL LATTE

Authentic pozol chiapaneco, irish cream,  
smoked with totomoxtle ashes.

\$350 mn

BREAKFAST SCHEDULE

MONDAY - SUNDAY  
8:30 AM - 2:00 PM

# BREAKFAST

## CHILAQUILES

Red, green or chipotle.

With sour cream, cotija cheese, and refried bayo beans.

- EGG | \$230 mn
- CHICKEN | \$260 mn
- ARRACHERA | \$300 mn
- GRATINATED CHEESE | +\$60 mn

## OMELETTE

Vegetables, ham or bacon omelette.

Includes a side of refried bayo beans. \$200 mn

## CHILAQUILES OMELETTE

Omelette filled with red, green or chipotle chilaquiles.

With sour cream and refried bayo beans. \$250 mn

## SHRIMP OMELETTE

Omelette stuffed with shrimp and bell peppers, with shrimp stock and refried bayo beans. \$390 mn

## VEGAN OMELETTE

Made with chickpea flour eggs.

With a side of refried bayo beans. \$180 mn

## MACHACA & EGGS

Homemade machaca with vegetables and scrambled eggs. \$280 mn

## HUEVOS AL GUSTO

Eggs (scrambled, sunny-side up or mexican style), refried bayo beans and cotija cheese. \$200 mn

## HUEVOS RANCHEROS

Eggs topped with red salsa and a side of refried bayo beans. \$200 mn

## STEAK & EGGS

Arrachera steak, sunny-side up eggs, refried beans, yellow chili peppers and spring onions. \$350 mn

Add chilaquiles | +\$70 mn

## NEW YORK & EGGS

USDA Quality New York steak (350 gr).

With sunny-side up eggs, refried beans, yellow chili peppers and spring onions. \$720 mn

Add chilaquiles | +\$70 mn



## ENCHILADAS

Chicken or carnitas (pork) enchiladas topped with red, green or chipotle salsa, sour cream, refried bayo beans and cotija cheese. \$250 mn

Gratinated | +\$60 mn

## SWISS ENCHILADAS

Chicken enchiladas with refried bayo beans and cotija cheese. \$280 mn

Gratinated | +\$60 mn

## BEEF TONGUE AND THE HOUSE'S PIPIÁN

Pipián sauce with sunny-side up eggs and refried bayo beans. \$330 mn

## MEMELA

Carnitas (pork), octopus, refried bayo beans, plantain, pickled onion, sour cream and cotija cheese. \$280 mn

## PANCAKES

3 pancakes with butter.

Add bacon, ham or eggs. \$220 mn

## BANANA PANCAKES (WEEKENDS ONLY)

With banana and sweet condensed milk. \$230 mn

## CHEF'S RECOMMENDATION

### LAMB CHILAQUILES

Chips bathed in green salsa, lamb meat, refried beans with cotija cheese, habanero pickled onions, sour cream, cilantro and avocado. \$300 mn

### PORK BELLY CRACKLING

Accompanied by "Salsa chicharronera" (mild citrus tatemada sauce) guacamole, lemon and cilantro. \$480 mn

## LIGHT BREAKFAST

### FRUIT PLATTER

With greek yogurt, granola and honey. **\$190 mn**

### AVOCADO & SALMON TOAST

Sourdough bread with guacamole, smoked salmon, goat cheese and toasted garbanzo beans. **\$250 mn**

### MUESLI BOWL

Oatmeal made with fresh orange juice, chocolate, granola, berries and cacao nibs. **\$180 mn**

### FRESHLY BAKED SWEET BREAD

Ask for our daily fresh baked bread options.

CONCHITA FILLED	\$85 mn
APPLE CINNAMON ROLL	\$85 mn

## GUEST'S BREAKFAST

### PANCAKES

Two pancakes with butter and jam.  
Includes ham or bacon.

### SCRAMBLED EGGS

With ham, bacon or vegetables.  
Includes refried beans, cotija cheese and tortillas.

### SUNNY-SIDE UP EGGS

With ham, bacon or vegetables.  
Includes refried beans, cotija cheese and tortillas.

### MUESLI BOWL LIGHT

Oatmeal made with fresh orange juice, chocolate, granola, berries and cacao nibs. **\$180 mn**

### DRINKS

Refillable Americano Coffee  
or a Cup of Tea.

\*Guests can choose one dish and one drink. Any additional dish, side and/or drink from the guest's menu will have an extra cost.

# COFFEE BAR

REFIL AMERICANO	\$65 mn
EXPRESSO	\$80 mn
DOUBLE EXPRESSO	\$100 mn
AMERICANO EXPRESSO	\$80 mn
CAPPUCCINO	\$100 mn
CAPPUCCINO WITH FLAVOR	\$110 mn
LATTE	\$100 mn
LATTE WITH SYRUP	\$110 mn
ICED LATTE	\$100 mn
CAFÉ DE LA OLLA	\$80 mn
CHOCOMILK	\$60 mn
MOCHA	\$110 mn
MEXICAN MOCHA	\$110 mn
FRENCH PRESS	\$140 mn
CHAI LATTE	\$110 mn
HOT CHOCOLATE	\$110 mn
MEXICAN CHOCOLATE	\$110 mn
TISANAS (VARIETY OF FLAVORS)	\$90 mn
TEA (VARIETY OF FLAVORS)	\$60 mn
EXTRA SHOT OF EXPRESSO	\$40 mn
DIRTY CHAI	\$130 mn
GLASS OF MILK	\$50 mn



# DRINKS

## CLASSIC COCKTAILS

CUBA LIBRE	\$150 mn	OLD FASHIONED	\$200 mn
RUSO NEGRO	\$150 mn	MARGARITA CADILLAC	\$220 mn
RUSO BLANCO	\$150 mn	PIÑA COLADA	\$150 mn
LONG ISLAND ICED TEA	\$180 mn	MOJITO CLÁSICO	\$150 mn
DRY MARTINI	\$180 mn	MANHATTAN	\$150 mn
SUNRISE TEQUILA	\$150 mn	NEGRONI	\$150 mn
DESARMADOR	\$150 mn	DAIQUIRI	\$150 mn
PALOMA	\$150 mn	CARAJILLO	\$160 mn
		MARGARITA	\$160 mn

## JUGS

CLASSIC SANGRÍA	\$420 mn	ARTISANAL BEER	\$420 mn
THE HOUSE'S SANGRÍA	\$500 mn	LEMONADE/ORANGEADE	\$280 mn



# Artisanal BEER

CERVECERIA  
**SALVIA  
BLANCA**

SALVIA MÁGICA BLONDE	\$95 mn
GNOMO NARANJA BLONDE	\$95 mn
GUERRERO ECMO RED ALE	\$95 mn
MERLÍN PORTER	\$95 mn
CHAMANA IPA	\$95 mn

**La Manada Feliz** 🐾

COYOTITA <small>HAZY IPA</small>	\$95 mn
KUZCO <small>RED ALE</small>	\$95 mn
GUAPO <small>GUAYABA BLONDE</small>	\$95 mn

## BEER

MICHELOB ULTRA	\$80 mn
STELLA	\$80 mn
HEINEKEN	\$80 mn
INDIO	\$80 mn
XX LAGUER	\$80 mn
VASO MICHELADO	\$45 mn
VASO CUBANO	\$55 mn
VASO CHABELA	\$60 mn

## GUEST Beer

### BORDER PSYCHO

TIJUANA

CREAM ALE	\$100 mn
CITRA PALE ALE	\$100 mn
GÜERA PRIETA	\$120 mn
BRUTAL STOUT	\$100 mn
PERVERSA IPA	\$100 mn

### WENDLANT

ENSENADA

HARRY POLANCO	\$100 mn
PERRO DEL MAR	\$100 mn

### AGUA MALA

ENSENADA

FUGU JAPONÉS LAGER	\$100 mn
SIRENA PILSNER	\$100 mn
MAKO PALE ALE	\$100 mn

# non ALCOHOLIC DRINKS

LEMONADE	\$70 mn
BERRY LEMONADE	\$120 mn
ORANGEADED	\$80 mn
PINEAPPLE JUICE	\$120 mn
PREPARED CLAMATO	\$160 mn
BIG MOUNTAIN KOMBUCHA	\$100 mn
SIMBIOSIS KOMBUCHA	\$100 mn
MINERAL PERRIER WATER (SMALL)	\$80 mn
MINERAL HETHE WATER (SMALL)	\$75 mn
MINERAL HETHE WATER (LARGE)	\$130 mn
NATURAL HETHE WATER (SMALL)	\$75 mn
NATURAL HETHE WATER (LARGE)	\$120 mn
MINERAL SPELLEGRINO WATER (SMALL)	\$70 mn
MINERAL SPELLEGRINO WATER (LARGE)	\$100 mn
MINERAL PEÑAFIEL WATER	\$50 mn
SODA (VARIETY OF FLAVORS)	\$60 mn
MOCKTAIL	\$100 mn
SCHWEPPE'S TONIC	\$70 mn
SHAKE	\$80 mn





# WINE



## MONTE XANIC

VIÑA KRISTEL / SAUVIGNON BLANC

CALIXA BLEND / CABERNET, MERLOT, TEMPRANILLO

## VINISTERRA

NEBBIOLO

## ROGANTO

CABERNET SAUVIGNON

## SANTO TOMÁS

BARBERA

ÚNICO

## VIÑAS DEL SOL

SANTOS BRUJOS

ANANDA/ VITICULTURA BIODINÁMICA CERTIFICADA, 2020

## ADOBE GUADALUPE

RAFAEL / CABERNET SAUVIGNON, NEBBIOLO

JARDÍN ROMÁNTICO / CHARDONNAY 100%

## VINOS PLATA

PLATA PURA / MERLOT

## CHATEAU CAMOU

ZINFANDEL

CABERNET SAUVIGNON

## CASTILLO FERRER

DOLCE AMORE / NOTAS DULCES DE COSECHA TARDÍA

## DISTINTO

MERLOT-CARIGNAN

TEMPRANILLO-MERLOT

SAUVIGNON BLANC



\$180 mn

\$190 mn



\$700 mn

\$750 mn

N/D

\$1,950 mn

N/D

\$1,000 mn

N/D

\$780 mn

N/D

\$2,800 mn

N/D

\$1,700 mn

N/D

\$3,800 mn

N/D

\$2,100 mn

N/D

\$850 mn

N/D

\$950 mn

N/D

\$1,200 mn

N/D

\$1,200 mn

N/D

\$1,100 mn

\$180 mn

\$950 mn

\$180 mn

\$950 mn

\$180 mn

\$950 mn

# WINE



## BARÓN BALCHÉ

**2B** / SAUVIGNON BLAC, PALOMINO, VIOGNIER

**RESERVA ESPECIAL** / CABERNET FRANC, MERLOT, SYRAH

**CERO** / NEBBIOLO 48 MESES DE BARRICA  
EN ROBLE FRANCÉS DE PRIMERO USO, VINO DE GUARDA

## VINÍCOLA EL CIELO

**POLARIS** / CABERNET SAUVIGNON, CABERNET FRANC, MERLOT

**G&G BY GINASOMMELIER** / SAUVIGNON BLANC

## DON TOMÁS

**700 REALES** / 70% CABERNET SAUVIGNON, 30% NEBBIOLO

**TENTACIÓN** / ZINFANDEL 100% COSECHA TARDÍA

## PURO PINCHE VINO MEXICANO

**PURO PINCHE VINO MEXICANO** / CABERNET  
SAUVIGNON Y MALBEC

## F. RUBIO

**MEZCLA ITALIANA** / NEBBIOLO, MONTEPULCIANO,  
SANGIOVESE

**HERENCIA BLANCO PALOMINO  
Y CHENIN BLANC**



N/D

N/D

N/D

N/D

N/D

N/D

N/D

N/D

N/D

N/D



\$800 mn

\$2,400 mn

\$6,000 mn

\$2,400 mn

\$1,100 mn

\$850 mn

\$550 mn

\$1,800 mn

\$1,100 mn

\$950 mn

## CONTEMPLACIÓN

**HADA ROSA** / TEMPRANILLO

**CABERNET SAUVIGNON**

**GRENACHE BLANC CHARDONNAY**

**GRENACHE**

**MERLOT**

**MEZCLA DE TINTOS**

**NEBBIOLO**

**TEMPRANILLO**

\$150 mn

\$150 mn

N/D

\$150 mn

N/D

\$150 mn

N/D

\$150 mn

\$650 mn

\$850 mn

\$750 mn

\$650 mn

\$850 mn

\$550 mn

\$800 mn

\$550 mn

# SPIRITS

## COGNAC

MARTELL VS	\$250 mn
HENNESSY VSOP	\$330 mn
RÉMY MARTIN	\$330 mn
MARTELL XO	\$580 mn

## DIGESTIVES

JÄGERMEISTER	\$150 mn
GRAN MARNIER	\$180 mn
BAILEY'S	\$150 mn
FRANGELICO	\$180 mn
VACCARI NEGRO	\$150 mn
VACCARI BLANCO	\$150 mn
LICOR 43	\$150 mn
KAHLÚA	\$150 mn
CHINCHÓN DULCE	\$150 mn
CHINCHÓN SECO	\$150 mn
AMARETTO DISARONNO	\$180 m

## MEZCAL

MONTELOBOS PECHUGA	\$380 mn
OJO DE TIGRE	\$210 mn
400 CONEJOS JOVEN	\$160 mn

## GIN

TANQUERAY	\$160 mn
HENDRICKS	\$200 mn
MONKEY 47	\$350 mn
BEEFEATER	\$150 mn
BOMBAY	\$160 mn
ROKU GIN	\$250 mn

## RON

ZACAPA 23	\$300 mn
MATUSALEM GRAN RESERVA	\$200 mn
MATUSALEM PLATINO	\$150 mn
MALIBU ORIGINAL	\$180 mn

## BRANDY

TORRES 10	\$150 mn
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## CHAMPAGNE

BALERO ROSE	\$1,100 mn
EL CIELO BRUT ROSÉ LYRA	\$1,800 mn
PIPER-HEIDSIECK CUVÉE BRUT	\$2,700 mn
MOËT & CHANDON BRUT	\$2,600 mn
MOËT & CHANDON NÉCTAR	\$3,500 mn
MOËT & CHANDON ICE IMPERIAL	\$4,000 mn
MOËT & CHANDON BRUT ROSE	\$4,200 mn
MOËT & CHANDON ICE ROSE	\$4,500 mn
DOM PERIGNON	\$10,500 mn

## TEQUILA

DON JULIO REPOSADO	\$180 mn
DON JULIO BLANCO	\$160 mn
DON JULIO 70	\$220 mn
DON JULIO EXTRA AÑEJO 1942	\$520 mn
HERRADURA PLATA	\$140 mn
HERRADURA REPOSADO	\$150 mn
HERRADURA ULTRA	\$180 mn
1800 CRISTALINO	\$150 mn
1800 AÑEJO	\$180 mn
MAESTRO DOBEL DIAMANTE	\$160 mn
RESERVA FAMILIA JOSÉ CUERVO	\$280 mn

## WHISKEY

BUCHANAN'S 12	\$180 mn
BUCHANAN'S 18	\$320 mn
CHIVAS REGAL 12	\$180 mn
CHIVAS REGAL 18	\$320 mn
JOHNNIE WALKER BLACK LABEL	\$220 mn
JOHNNIE WALKER GOLD LABEL	\$320 mn
JOHNNIE WALKER BLUE LABEL	\$800 mn
MACALLAN 12	\$250 mn
JACK DANIEL'S	\$150 mn
JACK DANIEL'S GENTLEMAN	\$330 mn
HIBIKI SUNTORY	\$420 mn

## VODKA

TITO'S HANDMADE	\$200 mn
GREY GOOSE	\$180 mn
ABSOLUT	\$150 mn