



## Bebidas / Drinks

## HABLANDO DE OTRAS BEBIDAS / TALKING ABOUT OTHER DRINKS

Tequila		
Tequila Luna Azul	\$285	\$2,800
Don Julio 70	\$330	\$3,600
Don Julio 1942	\$1400	\$14,000
Reserva De La Familia Extra Añejo	\$1000	\$13,500
1800 Milenio	\$1000	\$13,500
Clase Azul Reposado	\$950	\$9,500
Clase Azul Plata	\$700	\$7,500
Casa Dragones Blanco	\$800	\$7,500
Tequila Cosmos	\$1200	\$14,000
Maestro Dobel 50. Cristalino	\$1200	\$14,000
Maestro Dobel Atelier	\$1700	\$21,000
Maestro Dobel Diamante	\$330	\$3,600
Maestro Dobel Añejo	\$310	\$3,000
Maestro Dobel Rep.	\$280	\$2,900
Maestro Dobel Blanco	\$280	\$2,800
Herradura Directo De Alambique	\$390	\$3,800
Herradura Ultra	\$320	\$3,600
Herradura Reposado	\$300	\$3,200
Herradura Plata	\$280	\$3,000
Herradura Blanco	\$280	\$2,800
Tradicional Cristalino	\$330	\$3,600
Tradicional Reposado	\$285	\$3,000
Tradicional Plata	\$285	\$2,800
Cósmico	\$320	\$3,600

## Brandy &amp; Cognac

Torres 10	\$250	\$2,800
Martel V.S.O.P	\$420	\$5,000



## Ron / Rum

Flor De Caña 18 Años	\$390	\$4,200
Flor De Caña 7 Años	\$260	\$2,700
Zacapa 23	\$400	\$4,500
Rum Chata	\$260	\$2,400
Bacardí Blanco	\$250	\$2,500
Matusalem 23	\$430	\$5,000
Matusalem Gran R.	\$270	\$2,700
Matusalem Platino	\$250	\$2,500

## Gin

Hendrick's	\$400	\$4,000
Armonico	\$360	\$2,900
Ginebra Fresco 77	\$290	\$3,200
London No. 1	\$380	\$4,000
Bombay Sapphire	\$310	\$3,300
Tanqueray \$300	\$300	\$3,200
Martin Miller's \$300	\$300	\$3,300



## Mezcal &amp; Mexican Spirits

		
400 Conejos Tóbala	\$420	\$4,200
400 Conejos Reposado	\$310	\$3,400
400 Conejos Espadín	\$290	\$3,200
Creyente Tóbala	\$490	\$5,500
Creyente Cuishe	\$320	\$3,300
Creyente Espadín	\$290	\$5,100
Mezcal Vago ensamble barro	\$460	\$7,000
Mezcal Cuiush Tepextate	\$600	\$6,500
Mezcal Cuiush Tóbala	\$530	\$5,800
Mezcal Cuiush Madrecuish	\$490	\$4,500
Mezcal Cuiush Tobaziche	\$390	\$3,400
Mezcal Cuiush Espadín	\$290	\$4,500
Bruxo No. 3 Barril	\$400	\$4,000
Bruxo No. 2 Pechuga	\$350	\$3,300
Bruxo No. 1 Espadín	\$310	\$3,500
Montelobos Espadín	\$310	\$4,100
Amores Cupreata	\$380	\$3,500
Amores Reposado	\$300	\$3,500
Amores Espadín	\$290	\$3,600
Marca Negra	\$300	\$3,200
Ojo de Tigre Reposado	\$320	\$3,400
Ojo de Tigre Joven	\$320	\$3,200
Pox Casa Na'am	\$310	\$3,400
Sotol Coyote Durango	\$310	\$3,600
Sotol Coyote Chihuahua	\$310	\$3,600

## Whisky

Fireball Cinnamon	\$300	\$3,300
Sierra Norte Maíz Negro	\$300	\$3,300
Glenfiddich	\$400	\$4,500
Woodford	\$400	\$4,500
Benriach	\$500	\$5,250
Jack Daniel's Apple	\$300	\$3,300
Jack Daniel's Honey	\$300	\$3,300
Jack Daniel's	\$300	\$3,300
Glenlivet	\$500	\$5,250
Chivas 12	\$400	\$4,200
Bushmills 16	\$550	\$8,000
Bushmills 10	\$360	\$3,600
Bushmills	\$300	\$3,200
Buchannan's 12	\$400	\$4,200
Jw. Etiqueta Negra	\$400	\$4,400
Jw. Etiqueta Roja	\$380	\$4,200
Wild Turkey	\$290	\$3,400

## Vodka

		
Tito's	\$350	\$3,750
Belvedere	\$350	\$3,750
Grey Goose	\$350	\$3,750
Stolichnaya	\$285	\$3,200

## Licor / Liquor

Dissarono	\$210
Chatreause Verde	\$330
Chatreause Amarillo	\$330
Licor 43	\$210
Bailey's	\$210
Frangelico	\$210
Xtabentun	\$210
Vacary Blanco	\$210
Vacary Nero	\$210
Campari	\$210
Aperol	\$210
Averna	\$210
Cynar	\$210
Fernet	\$210
Jagger	\$210
Vermouth Blanco	\$210
Vermouth Extra Dry	\$210
Vermouth Rosso	\$210
Kahlúa	\$210
Midori	\$210
Ancho Reyes Original	\$210
Ancho Reyes Verde	\$210
Xila	\$320
Pisco Capel	\$210
ST. Germán	\$270
Chambord	\$230
Cassis Síscas	\$210
Licor de Damiana	\$210
Pochteca Tamarindo	\$210
Pochteca Zarzamora	\$210
Plum-Dew	\$230
Limonicello	\$210
La Pinta	\$230
Grand Marnier	\$240
Controy	\$210
Pitú	\$210

\*Si tienes alguna alergia avisa al mesero/If you have some allergy please tell to your waiter

\* Todos nuestros precios incluyen IVA/All our prices include TAXES

\*Precios en Moneda Nacional Mexicana/Prices in MXN



## VINOS / WINE

**Tinto / Red**

ZIP-México  
Cabernet/Merlot/Tempranillo Blend  
G/\$310 B/\$1500

C Viança-Piamonte, Italy  
Nebbiolo  
G/\$310 B/\$1500

Chianti Colli Senesi-Toscana, Italy  
Prugnolo Gentile-Clon/Merlot/Cabernet Sauvignon  
G/\$310 B/\$1500

**Tinto Premium / Premium Red**

Solar Fortún-México  
Mourvèdre  
G/\$390 B/\$1900

**Blanco / White**

Laborum  
Cafayate. Salta  
Chardonnay  
G/\$340 B/\$1650

Sueños-México  
Chenin/Chardonnay blend  
G/\$340 B/\$1650

**Blanco Premium / Premium White**

Kruger - México  
Chardonnay blend  
G/\$400 B/\$1900

Lechuza, Vuelo - México  
Chardonnay/Suavignon Blanc  
G/\$400 B/\$2400

Roggiobello  
Pinot grigio, Italy  
G/\$400 B/\$1950

Poggiobello  
Ribolla Gialla, Italy  
G/\$400 B/\$1950

Trevor Vino verde  
Loureiro-Trajadura-Arinto  
G/\$400 B/\$1900

Corona del Valle - México  
Chardonnay  
G/\$400 B/\$1950

**Rosado / Rosé**

Casa Madero V - México  
Cabernet S.  
G/\$290 B/\$1450

Domaine St. Martin - France  
Cotes de Provence  
G/\$300 B/\$1500

**Rosado Premium / Premium Rose**

Kruger - México  
Sangiovese/Brunello  
G/\$435 B/\$2200

Kruger - México Magnum 1.5 Lt.  
Sangiovese/Brunello  
B/\$4350

**Rosado Espumoso / Sparkling Rose**

Il Follo-Veneto  
Brut Rose/Glera/Cabernet Sauvignon  
G/\$380 B/\$1800

**Espumoso / Sparkling**

Moët & Chandon  
Champagne, France  
B/\$6500

Tenuta Santa Anna Extra Dry  
Prosecco Italy  
B/\$2000

Rondel Brut Cava  
G/\$360 B/\$1750

Jaume Serra Cava  
G/\$360 B/\$1750

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## NUESTRAS BENDICIONES / OUR BLESSINGS

## TEXILA \$330

Tequila Herradura Plata + Xila + Jarabe de Albahaca Morada, Cascara de Cítricos y Jengibre + Limón Verde / Herradura Silver Tequila + Xila + Purple Basil Syrup, Citrus Peel & Ginger + Green Lime

## TAIYARI \$330

Tequila Maestro Dobel Diamante + Limón Verde + Toronja + Campari + Jarabe de Frutos Rojos + Tónica / Maestro Dobel Diamante Tequila + Green Lime + Grape Fruit + Campari + Berries Homemade Syrup + Tonic

## MARGARITA DELEK \$350

Tequila Herradura Ultra + Licor De Granada + Miel de Agave + Limón Verde + Toronja + Angostura Bitter's / Herradura Ultra Tequila + Pomegranate Liqueur + Agave Honey + Green Lime + Grape Fruit + Angostura Bitter's

## REVOLUCIÓN \$350

Mezcal Creyente Cuishe + Jarabe de Granada + Limoncello + Juego de Toronja + Tónica + Angostura Bitter's / Creyente Cuishe Mezcal + Pineapple + Fernet Branca + Yellow Lemon + Agave Syrup + Tonic Water

## CALIFORNIA SOUL \$330

Gin Fresco 77 + Licor de Damiana + Oleo Saccharum de Toronja + Limón Verde + Tepache / Fresco 77 Gin + Damiana Liqueur + Grapefruit Oleo Saccharum + Green Lime

## JUNGLA SALVAJE \$350

Ron Matusalem 23 + Disaronno + Coco + Limón Verde + Piña + Aquafaba + Angostura Bitter's / Matusalem 23 Rum + Disaronno + Coconut + Green Lime + Pineapple + Gouache + Angostura Bitter's

## AMBÁTIKI TAI (BUEN FUEGO) \$350

Gin Martin Miller's + Aperol + Limón Verde + Pepino + Jarabe de Frutos Rojos + Tónica / Martin Miller's Gin + Aperol + Green Lime + Cucumber + Berries Syrup + Tonic Water

## LU'UM HIBISCO \$350

Mezcal Creyente Tóbala + Limón Verde + Naranja + Jarabe de Jamaica y Chiles Secos + Sal de Jamaica / Creyente Tóbala Mezcal + Green Lime + Orange + Hibiscus & Dried Chili Pepper's Syrup + Hibiscus Salt Rim

## PENICILINA \$350

Whiskey Bushmill's 10' + Miel Maya con Jengibre & Cúrcuma + Limón Verde + Cordial de Naranja Agria + Aquafaba + Polen / Bushmill's 10' Whiskey + Turmeric & Ginger Honey + Green Lime + Orange Bitter Cordial + Gouache + Pollen

## SOUR CIDER \$330

Whiskey Jack Daniel's Aplee + Ancho Reyes Verde + Limón Verde + Shrub de Manzana Verde Especiada + Jarabe de Zacate Limón y Eucalipto / Jack Daniel's Apple Whiskey + Ancho Reyes Verde Liqueur + Spiced Green Apple Shrub + Lemon Grass & Eucalyptus Homemade Syrup

## NO ES OTRA PIÑA COLADA \$330

(Not Another Piña Colada)

Ron Rum Chata + Licor 43 Orochata + Plátano + Cremà de Coco + Piña / Rum Chata Rum + Orochata Liqueur 43 + Banana + Coconut Cream + Pineapple

## IMARI (MAIZ) \$350

Tequila Cosmico + Nixta + Jarabe de Elote + Cordial de Naranja Agria + Limón Verde + Sal de Totomoxtle / Herradura Ultra Tequila + Nixta Liqueur + Corn Syrup + Orange Bitter + Green Lime + Totomoxte Salt

## COCKTAILS DE CENA / DINNER COCKTAIL'S

## JULIA \$350

Gin Hendrick's + St. Germain + Limón Verde + Infusión de Bugambilia + Pepino + Angostura Bitter's / Hendrick's Gin + St. Germain + Green Lime + Bouganvillea Infusion + Cucumber + Angostura Bitter's

## TEPOR8 \$350

Whiskey Bushmill's 10' + Avena + Limoncello + Jábabe de Vainilla con Canela y Piel de Naranja + Angostura Bitter's / Whiskey Bourbon + Avena + Limoncello + Vanilla with Cinnamon & Orange Peel + Angostura Bitter's

## TATEWARI \$350

Bourbon Woodford Reserva + Limón Verde + Piña + Cynar + Reducción de Balsámico + Miel de Abeja + Bitter de Naranja / Woodford Reserve Bourbon + Green Lime + Pineapple + Cynar + Balsamic Reduction + Orange Bitter's

## OLD NAVI \$350

Bourbon Woodford Reserva + Amaro Avena + Drambuie + Infusión de Cascara de Naranja con Vainilla y Canela + Angostura Bitter's / Woodford Reserve Bourbon + Avena Amaro + Drambuie + Orange Peel Infusion w/ Vanilla & Cinnamon + Angostura Bitter's

## CERVEZAS / BEERS

Corona, victoria, modelo especial, negra modelo 355ml \$100

Corona, victoria, modelo especial, negra modelo 473ml \$130

Michelob ultra 355ml \$130

Tulum "Lager" (artesanal/craft) \$179

Colimita "Lager" (artesanal/craft) \$179

Piedra lisa "Sesión IPA" (artesanal/craft) \$179

## AGUAS Y REFRESCOS / SODAS &amp; WATER

Cocas cola, Coca cola light, Fresca, Sprite \$70

Agua Hethe natural o mineral 750ml \$175

Hethe wáter natural or sparkling 750ml

Agua natural chica 355ml \$100

Small natural wáter 355ml

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