

# MIXOLOGY

## MEZCALITA DE SALVIA

Mezcal based drink with a white sage infusion.

\$180 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.

\$160 mn

### MAGICAL CARAJILLO

Frangelico, St. Germain and chocolate ice cream.

\$220 mn

# DRINKS Brunch

## JUICE

### ORANGE JUICE

\$70 mn

### GREEN JUICE

\$70 mn

### VARIETY OF FLAVORS

\$50 mn

## MIMOSAS

### MIMOSA

\$180 mn

### BALERO MIMOSA

High quality Balero foamy 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.

\$160 mn

### MARÍA CARMÍN

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

\$180 mn

### WAKE UP TONY!

Oleo de piña, pineapple juice,  
espresso and tonic water

\$120 mn

### MEXICAN GOLD

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

\$160 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



## CHILAQUILES

Red, green or chipotle.

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

- EGG | \$180 mn
- CHICKEN | \$200 mn
- ARRACHERA | \$270 mn
- GRATINATED CHEESE | +\$50 mn

## OMELETTE

You choose the filling: vegetables, ham or bacon.

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

## CHILAQUILES OMELETTE

Omelette filled with red, green or chipotle chilaquiles.

With sour cream and refried bayo beans. \$220 mn

## SHRIMP OMELETTE

Omelette stuffed with shrimp and bell peppers,

with shrimp stock and refried bayo beans. \$380 mn

## VEGAN OMELETTE

Made with chickpea flour eggs.

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

## MACHACA & EGGS

Scrambled eggs with shredded, dried meat. \$200 mn

## HUEVOS AL GUSTO

Eggs (scrambled, sunny-side up or mexican style),

refried bayo beans and cotija cheese. \$180 mn

## HUEVOS RANCHEROS

Eggs topped with red salsa and

a side of refried bayo beans. \$180 mn

## PANCAKES

3 pancakes with butter.

Add bacon, ham or eggs. \$180 mn

## BANANA PANCAKES (WEEKENDS ONLY)

With banana and sweet condensed milk. \$190 mn

## ENCHILADAS

Chicken or carnitas (pork) enchiladas topped with red, green or chipotle salsa, sour cream, refried bayo beans and cotija cheese. \$200 mn

Gratinated | +\$50 mn

## SWISS ENCHILADAS

Chicken enchiladas with refried bayo beans and cotija cheese. \$220 mn

Gratinated | +\$50 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. \$220 mn

## STEAK & EGGS

Arrachera steak, sunny-side up eggs, refried beans, yellow chili peppers and spring onions. \$320 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. \$680 mn

Add chilaquiles | +\$70 mn



**BREAKFAST  
SCHEDULE**

MON - FRI  
8:30 AM - 12:00 PM

SATURDAY  
8:30 AM - 1:00 PM

SUNDAY  
8:30 AM - 2:00 PM

## LIGHT BREAKFAST

### FRUIT PLATTER

With greek yogurt, granola and honey. \$150 mn

### AVOCADO & SALMON TOAST

Sourdough bread with guacamole, smoked salmon, goat cheese and toasted garbanzo beans. \$200 mn

### MUESLI BOWL

Oatmeal with fresh milk, seasonal fruit and granola.  
Almond milk and Soy milk available. \$180 mn

### FRESHLY BAKED BREAD

Ask for our daily fresh baked bread options. \$70 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

Freshly made oatmeal with milk,  
seasonal fresh fruit and granola.  
Choose between: regular, almond or soy milk.

### 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

REFILL AMERICANO	\$50 mn
ESPRESSO	\$60 mn
DOUBLE ESPRESSO	\$90 mn
AMERICANO ESPRESSO	\$60 mn
CAPPUCCINO	\$85 mn
LATTE	\$85 mn
ICED LATTE	\$95 mn
MOCHA	\$90 mn
FRENCH PRESS	\$95 mn
CHAI LATTE	\$95 mn
HOT CHOCOLATE	\$90 mn
MEXICAN CHOCOLATE	\$90 mn
TISANAS (DIFFERENT FLAVORS)	\$80 mn
TEA (DIFFERENT FLAVORS)	\$50 mn
EXTRA SHOT OF ESPRESSO	\$30 mn



# DRINKS

## CLASSIC COCKTAILS

CUBA LIBRE	\$140 mn	OLD FASHIONED	\$180 mn
RUSO NEGRO	\$140 mn	MARGARITA CADILLAC	\$180 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	\$140 mn	DAIQUIRI	\$150 mn
PALOMA	\$140 mn	CARAJILLO	\$140 mn
MARGARITA	\$160 mn	SANGRÍA	\$120 mn
		SANGRÍA DE LA CASA	\$160 mn

## LIQUOR

	TRAGO		TRAGO
LICOR 43	\$130 mn	CHINCHÓN SECO	\$140 mn
BAILEY'S	\$140 mn	VACCARI BLANCO	\$130 mn
KAHLÚA	\$120 mn	VACCARI NEGRO	\$130 mn
CHINCHÓN DULCE	\$140 mn	JAGGERMEISTER	\$140 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

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

**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

**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

LIMONADA/NARANJADA

\$50 mn

SODA (DIVERSOS SABORES)

\$50 mn

CLAMATO PREPARADO

\$150 mn

AGUA MINERAL PERRIER (CHICA)

\$70 mn

AGUA MINERAL SAN PELLEGRINO (CHICA)

\$50 mn

AGUA MINERAL/NATURAL (CHICA)

\$65 mn

AGUA NATURAL/MINERAL (GRANDE)

\$100 mn

BIG MOUNTAIN KOMBUCHA

\$85 mn

SIMBIOSIS KOMBUCHA

\$90 mn





# WINE

		
MONTE XANIC		
VIÑA KRISTEL / SAUVIGNON BLANC	\$150 mn	\$530 mn
CALIXA BLEND / CABERNET, MERLOT, TEMPRANILLO	\$180 mn	\$650 mn
VINISTERRA		
DOMINÓ TINTO / TEMPRANILLO, SYRAH, MERLOT	\$180 mn	\$770 mn
NEBBIOLO	N/D	\$1,950 mn
ROGANTO		
CABERNET SAUVIGNON	\$180 mn	\$850 mn
SANTO TOMÁS		
BARBERA	\$160 mn	\$720 mn
ÚNICO	N/D	\$2,400 mn
CONTEMPLACIÓN		
HADA ROSA / TEMPRANILLO	\$165 mn	\$650 mn
VIÑAS DEL SOL		
SANTOS BRUJOS	N/D	\$1,200 mn
ADOBE GUADALUPE		
RAFAEL / CABERNET SAUVIGNON, NEBBIOLO	N/D	\$2,100 mn
VINOS PLATA		
PLATA PURA / MERLOT	N/D	\$950 mn
CHATEAU CAMOU		
ZINFANDEL	\$180 mn	\$900 mn
CASA LA NORIA		
SHIRAZ	N/D	\$580 mn
MEZCLA DE TINTOS	N/D	\$750 mn

# WINE

## BARÓN BALCHÉ

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

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

**UNO** / GRENACHE 36 MESES DE BARRICA  
EN ROBLE FRANCÉS DE PRIMER USO, VINO DE GUARDA

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

## MAGONI

**MERLOT MALBEC**

**ORIGEN 43**

**VERMENTINO**

## CASTILLO FERRER

**SYRAH**

**AMORE** / NOTAS DULCES DE COSECHA TARDÍA

## MASÍA ESCUDEROS

**NEBBIOLO**

**MALBEC**

## F. RUBIO

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

## AFTER WORK SESSIONS

**TINTO** / MERLOT, TEMPRANILLO

**BLANCO** / CHARDONNAY 100%

**ROSADO** / GRENACHE 100%

## FINCA DE TIERRA

**TEMPRANILLO**

**MEZCLA DE TINTOS**



\$180 mn

N/D

N/D

N/D



\$800 mn

\$2,400 mn

\$4,000 mn

\$6,000 mn

\$150 mn

\$160 mn

\$160 mn

\$550 mn

\$570 mn

\$460 mn

N/D

N/D

\$1,100 mn

\$900 mn

N/D

N/D

\$2,200 mn

\$1,200 mn

N/D

N/D

\$150 mn

\$150 mn

\$650 mn

\$550 mn

\$550 mn

\$160 mn

\$170 mn

\$600 mn

\$700 mn