



MYSTIC POTIONS

HERENCIA MÍSTICA • \$290 mn

Western Sierra Raicilla, red vermouth from the region, Córdoval Dix liqueur.

EL ANCESTRO • \$290 mn

Córdoval Dix liqueur, regional black vermouth, and artisanal rosemary soda.

ELIXIR DEL VALLE • \$290 mn

Rosé mistela, lavender infusion, and a splash of sparkling wine.

POTIONS



OFRENDA CURICAVERI • \$290 mn

Don Fulano Fuerte, rosé mistela, and chili oil from salsa macha.

NAHUAL • \$290 mn

Oaxacan cucumber vodka, lime juice, and house-made ginger soda.

RAÍCES DEL CORAZÓN • \$290 mn

Raicilla, kiwi, raspberry, Ancho Reyes liqueur, with a morita chili and red berries rim.

CURANDERÍA & BREBAJES • \$290 mn

Don Fulano Blanco, Yoliropa, grapefruit soda, and citrus salt.

ALMA DEL SEREQUE • \$290 mn

La Higuera Wheeleri Sotol, grapefruit liqueur, Yoliropa herbal liqueur, and yellow lemon juice.

MEXICAN SPRITZ • \$270 mn

Arandese grapefruit liqueur, soda, and a splash of sparkling wine.

BALAM SPRITZ • \$270 mn

Lemongrass liqueur, yellow lemon syrup, topped with sparkling wine.

ESPÍRITU DE LA SELVA • \$270 mn

House-made basil clarification, lemongrass liqueur, and Solferino gin.

SANGRÍA MÁGICA • \$270 mn

Passion fruit liqueur, citrus, mint, and house wine.



SOUL OF SAGE

MEZCALITA DE SALVIA• \$240 mn

Mezcal, citrus juice, bitter orange liqueur, and your choice of flavor: Lime, passion fruit or red berries.

SALVIA SOUR• \$240 mn

Mezcal, sage syrup, citrus juice, damiana liqueur, and aquafaba.

SALVIA ROYAL• \$220 mn

Green apple cordial with white sage, topped with sparkling wine.

Ask about our artisanal vermouths and gin and tonics.

SPIRITS

MEZCAL DERRUMBES

Durango• \$230 mn

Michoacan• \$340 mn

Oaxaca• \$240 mn

San Luis Potosí• \$240 mn

Tamaulipas• \$270 mn

Zacatecas• \$290 mn

Guerrero• \$390 mn

SOTOL HIGUERA

Cedrosanum• \$230 mn

Leiophyllum• \$230 mn

Wheeleri• \$210 mn

RAICILLA LA VENENOSA

Tabernas• \$230 mn

Costa de Jalisco• \$250 mn

Sierra Occidental• \$230 mn

TEQUILA DON FULANO

Blanco• \$260 mn

Fuerte• \$330 mn

Reposado• \$300 mn

Añejo• \$375 mn

Imperial• \$630 mn

TEQUILA AMATITEÑA

Barracas• \$450 mn

Reposado• \$300 mn

Añejo• \$400 mn

TEQUILA CASCAHUIN

Blanco• \$210 mn

Plata .48• \$240 mn

Tahona• \$280 mn

BACANORA

YOOWE• \$320 mn



SPIRITS

TEQUILA

Don Julio Reposado•	\$200 mn
Don Julio 70•	\$220 mn
Don Julio Extra Añejo 1942•	\$600 mn
1800 Cristalino•	\$220 mn
1800 Añejo•	\$200 mn
Imperial•	\$630 mn

MEZCAL

Monte Lobos Pechuga•	\$400 mn
Monte Lobos Espadín•	\$250 mn
Monte Lobos Ensamble•	\$300 mn
Ojo de Tigre•	\$210 mn

WHISKEY

Johnnie Walker Black Label•	\$250 mn
Johnnie Walker Blue Label•	\$800 mn
Macallan 12•	\$350 mn
Jack Daniel's Tennessee•	\$180 mn
Jim Beam•	\$150 mn

RON

Zacapa•	\$320 mn
Havana 7 •	\$220 mn

GIN

Tanqueray•	\$200 mn
Hendrick's•	\$230 mn
Bombay•	\$180 mn

VODKA

Tito's Handmade•	\$200 mn
Grey Goose•	\$220 mn
Absolut•	\$180 mn

COGNAC

Martell VS•	\$250 mn
Hennessy VSOP•	\$330 mn
Martell XO•	\$700 mn

SPIRITS

Fernet Branca•	\$150 mn
Gran Marnier•	\$180 mn
Bailey's•	\$150 mn
Frangelico•	\$150 mn
Vaccari Nero•	\$150 mn
Vaccari Blanco •	\$150 mn
Licor 43•	\$150 mn
Kahlúa•	\$150 mn
Chinchón Dulce•	\$150 mn
Chinchón Seco •	\$150 mn



NON-ALCOHOLIC DRINKS

LEMONADE •	\$70 mn
ORANGEADED •	\$70 mn
BERRY LEMONADE •	\$90 mn
CHOCOMILK •	\$60 mn
SHAKE • (STRAWBERRY OR BANANA)	\$80 mn
PREPARED CLAMATO •	\$120 mn
PINEAPPLE JUICE •	\$120 mn
SIMBIOSIS KOMBUCHA •	\$120 mn
SODAS • (VARIOUS FLAVORS)	\$70 mn
SCHWEPPES • (TONIC/GINGER ALE)	\$70 mn
PERRIER MINERAL WATER • 330ML	\$80 mn
MINERAL WATER • (WITH DESERT ROSEMARY 335ML)	\$85 mn
ARTISANAL DESERT MINERAL WATER • 750ML	\$140 mn
DESERT ALKALINE WATER • 355ML	\$85 mn
DESERT ALKALINE WATER • 750ML	\$140 mn
ALHO-SAGE ALKALINE WATER • 355ML	\$75 mn



APPETIZERS

SEASONAL CLAMS • \$ 290 mn

A seasonal selection of clams. What the sea delivers, we serve fresh to your table.

HOT CLAMS •

\$325 mn

Ask the waiter about today's special.

 BLUEFIN TUNA •

\$480 mn

Slices of bluefin tuna, Oaxacan salsa macha, key lime, homemade mayonnaise, onions, and serrano chili.

FRESH SCALLOP •

\$450 mn

Ash sauce, red onion, cucumber, cilantro, serrano chilies, and citrus.

SEAFOOD CEVICHE •

\$325 mn

Fresh catch, seaweed, basil, cucumber, homemade jocoque, black quinoa.

 CHEESE TRAY • \$520 mn

Selection of cheeses, quince paste, seeds, and sourdough bread.

SERRANO HAM AND GRILLED ARTICHOKE •

\$520 mn

Remoulade, olive oil, fried garlic, and olives.

BEEF CROQUETTES •

\$280 mn

Beef stew with mustard aioli and Parmesan cheese.

HOMEMADE TRUFFLE POTATOES •

\$220 mn

Truffle, Parmesan cheese, and confit aioli.

FROM OUR GARDEN

 HEIRLOOM TOMATO SALAD FROM THE GARDEN • \$290 mn

Vanilla Vinaigrette, Goat Cheese, Basil, Arugula, Shallots, Garden Citrus, and Pistachios.

 ROASTED BEETROOT • \$280 mn

Beet Vinaigrette, Homemade Jocoque, Mixed Greens, and Candied Walnuts.

EARTH-KISSED CARROTS • \$250 mn

Roasted Carrot with Smoked Olive Hollandaise and Carrot-Top Leaf Salad.

GARDEN SALAD • \$220 mn

Garden Lettuce Medley with Parmesan Dressing, Fried garlic, Croutons, Persian Cucumber, Aged Cheese, Garden Tomatoes, and Aged Balsamic.



**It is the customer's responsibility to inform their server of any allergies or medical conditions. **

KITCHEN HOURS

EVERYDAY

1:30 PM - 9:30 PM

ROASTED OCTOPUS • \$580 mn

Garden Vegetables with Roasted Carrot Purée.



SHORT RIB WITH ALMONDS • \$890 mn

Beef Short Rib glazed in Almond Gravy, served with Cauliflower Purée and Chive Garnish.



PORK CHOP FRIED • \$480 mn

Roasted Onions, Gravy, Mashed Potatoes, and Yellow Lemon.

DUCK MAGRET • \$750 mn

Roasted Garden Green Beans, Sweet Potato Purée, Duck Jus, and Crispy Garlic.

BEEF TENDERLOIN IN VALLE RED WINE REDUCTION • \$880 mn

Beef Stew with Roasted Vegetables, Bacon, and House-Baked Bread.

ROASTED SALMON • \$590 mn

Gremolata, Bacon, Honey, and Butter-Confit Potatoes.

PAPPARDELLE WITH BEEF RAGÙ • \$380 mn

Crème Fraîche, Parmesan, and Tomatoes.

STEAK AND FRITES • \$1,290 mn

Creamy Mashed Potatoes, Hand-Cut Fries, and New York Strip with Beef Jus.

TO SHARE

FLAT MEAT

(300GR)

\$990 mn

NEW YORK

(500GR)

\$1,890 mn

TOMAHAWK

(1.5 KG)

\$4,200 mn

PORTERHOUSE

(1.5 KG)

\$3,800 mn

**AUSTRALIAN
RIB EYE**

(500 G)

\$2,850 mn

GRILLED LOCAL CATCH

(1LB)

\$450 mn

**GRILLED
SHRIMP**

(8 - 10 PZ)

\$490 mn

SIDES ★

Truffled Tortellini • \$320 mn

Pasta Filled with Ricotta Cheese and Spinach.

Seasonal Purée • \$180 mn

Seasonal Vegetable Purée Served with Bread.

Roasted Vegetables • \$200 mn

Fried Garlic and Roasted Broccoli Purée

Meloso Rice • \$320 mn

Served with Short Rib, Aioli, and Parmesan Sauce.

Grilled Asparagus • \$200 mn

With vinaigrette

A countryside-inspired kitchen rooted in fire and field diverse, local, and playful at heart. We delight in blending ingredients to bring them to your table, where every dish is meant to be shared and enjoyed together.





DESSERTS

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Gabriela Cuapantecatl

PASTRY CHEF



**CHOCOTOFFEE
TART •**

\$250 mn

Dark chocolate tart with almonds, citrus cream, and olive oil.

SUGGESTED PAIRING

“MANEL” DE PIJOAN •
(ZINFANDEL & NEBBIOLO GRAPES)

\$180 mn

SWEET CORN FLAN •

\$250 mn

Creamy flan served with dulce de leche ice cream.

SUGGESTED PAIRING

“HYPATIA” DE EL CIELO •
(CHARDONNAY & CHENIN BLANC GRAPES)

\$280 mn

**BORRACHITO
DE PIÑA •**

\$250 mn

Caramelized pineapple bread, rum syrup, coconut cream, and pineapple-mint ice cream.

SUGGESTED PAIRING

“PÓCIMA OAXAQUEÑA” •
(MILK PUNCH BASED ON 8 YEARS RON, PINEAPPLE JUICE, COCONUT LIQUEUR AND CHAI TEA)

\$290 mn

**MIXED BERRY
PAVLOVA •**

\$250 mn

Baked meringue, fresh red berries, and vanilla cream.

SUGGESTED PAIRING

“LYRA” DEL CIELO •
(PINOT NOIR & CHARDONNAY GRAPES)

\$280 mn

DESSERTS MAY BE ORDERED INDIVIDUALLY



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