

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

\$80 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.

\$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



CHILAQUILES

Red, green or chipotle.

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

- EGG | \$200 mn
- CHICKEN | \$220 mn
- ARRACHERA | \$270 mn
- GRATINATED CHEESE | +\$50 mn

LAMB CHILAQUILES

Chips bathed in green salsa, lamb meat, refried beans with cotija cheese, habanero pickled onions, sour cream, cilantro and avocado. \$250 mn

OMELETTE

Vegetables, ham or bacon omelette.

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

Homemade machaca with vegetables and scrambled eggs. \$240 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. \$220 mn

Gratinated | +\$50 mn

SWISS ENCHILADAS

Chicken enchiladas with refried bayo beans and cotija cheese. \$240 mn

Gratinated | +\$50 mn

BEEF TONGUE AND THE HOUSE'S PIPÍÁN

Pipíán 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. \$180 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 SWEET BREAD

Ask for our daily fresh baked bread options.

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	\$60 mn
ESPRESSO	\$70 mn
DOUBLE ESPRESSO	\$90 mn
AMERICANO ESPRESSO	\$70 mn
CAPPUCCINO	\$95 mn
LATTE	\$95 mn
ICED LATTE	\$95 mn
MOCHA	\$95 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	\$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	\$140 mn	DAIQUIRI	\$150 mn
PALOMA	\$140 mn	CARAJILLO	\$140 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

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

LEMONADE/ORANGEADE	\$60 mn
BERRY LEMONADE	\$90 mn
SODA (DIFFERENT FLAVORS)	\$60 mn
PREPARED CLAMATO	\$150 mn
PERRIER MINERAL WATER (SMALL)	\$70 mn
SAN PELLEGRINO MINERAL WATER (SMALL)	\$60 mn
MINERAL WATER/REGULAR (SMALL)	\$60 mn
MINERAL WATER/REGULAR (LARGE)	\$100 mn
BIG MOUNTAIN KOMBUCHA	\$85 mn
SIMBIOSIS KOMBUCHA	\$90 mn



WINE

		
MONTE XANIC VIÑA KRISTEL / SAUVIGNON BLANC CALIXA BLEND / CABERNET, MERLOT, TEMPRANILLO	\$180 mn \$190 mn	\$700 mn \$750 mn
VINISTERRA DOMINÓ TINTO / TEMPRANILLO, SYRAH, MERLOT NEBBIOLO	\$180 mn N/D	\$770 mn \$1,950 mn
ROGANTO CABERNET SAUVIGNON	\$220 mn	\$1,000 mn
SANTO TOMÁS BARBERA ÚNICO	\$180 mn N/D	\$780 mn \$2,800 mn
CONTEMPLACIÓN HADA ROSA / TEMPRANILLO	\$165 mn	\$650 mn
VIÑAS DEL SOL SANTOS BRUJOS ANANDA / VITICULTURA BIODINÁMICA CERTIFICADA, 2018 CON 18 MESES DE BARRICA FRANCESA 100%, PRODUCCIÓN LIMITADA A 1,079 BOTELLAS	N/D N/D	\$1,700 mn \$3,800 mn
ADOBE GUADALUPE RAFAEL / CABERNET SAUVIGNON, NEBBIOLO	N/D	\$2,100 mn
VINOS PLATA PLATA PURA / MERLOT	N/D	\$950 mn
CHATEAU CAMOU ZINFANDEL CABERNET SAUVIGNON	N/D N/D	\$1,200 mn \$1,200 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

CASTILLO FERRER

SYRAH

DOLCE AMORE / NOTAS DULCES DE COSECHA TARDÍA

F. RUBIO

MEZCLA ITALIANA / NEBBIOLO, MONTEPULCIANO, SANGIOVESE

AFTER WORK SESSIONS

TINTO / MERLOT, TEMPRANILLO

BLANCO / CHARDONNAY 100%

ROSADO / GRENACHE 100%

FINCA DE TIERRA

MEZCLA DE TINTOS

VINÍCOLA EL CIELO

POLARIS / CABERNET SAUVIGNON, CABERNET FRANC,
MERLOT, MALBEC.

G&G BY GINASOMMELIER / SAUVIGNON BLANC



\$180 mn

N/D

N/D

N/D



\$800 mn

\$2,400 mn

\$5,500 mn

\$6,000 mn

N/D

\$1,400 mn

N/D

\$1,100 mn

N/D

\$1,100 mn

N/D

\$750 mn

\$180 mn

\$750 mn

\$180 mn

\$750 mn

\$170 mn

\$700 mn

N/D

\$2,400 mn

N/D

\$1,100 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	\$350 mn
OJO DE TIGRE	\$180 mn
400 CONEJOS JOVEN	\$160 mn

GIN

TANQUERAY	\$160 mn
HENDRICKS	\$200 mn
MONKEY 47	\$300 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
CUVEE BRUT	\$2,700 mn
MOËT & CHANDON BRUT	\$2,500 mn
MOËT & CHANDON NÉCTAR	\$3,500 mn
MOËT & CHANDON ICE IMPERIAL	\$3,900 mn
MOËT & CHANDON BRUT ROSE	\$4,200 mn
MOËT & CHANDON ICE ROSE	\$4,500 mn
DOM PERIGNON	\$10,500 mn

TEQUILA

DON JULIO REPOSADO	\$150 mn
DON JULIO BLANCO	\$140 mn
DON JULIO 70	\$180 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	\$150 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	\$180 mn
JOHNNIE WALKER GOLD LABEL	\$320 mn
JOHNNIE WALKER BLUE LABEL	\$800 mn
MACALLAN 12	\$180 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