

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

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	\$180 mn	\$700 mn
VIÑA KRISTEL / SAUVIGNON BLANC	\$190 mn	\$750 mn
CALIXA BLEND / CABERNET, MERLOT, TEMPRANILLO		
VINISTERRA	N/A	\$1,950 mn
NEBBIOLO		
ROGANTO	\$220 mn	\$1,000 mn
CABERNET SAUVIGNON		
SANTO TOMÁS	\$180 mn	\$780 mn
BARBERA	N/A	\$2,800 mn
ÚNICO		
CONTEMPLACIÓN	\$165 mn	\$650 mn
HADA ROSA / TEMPRANILLO		
VIÑAS DEL SOL	N/A	\$1,700 mn
SANTOS BRUJOS	N/A	\$3,800 mn
ANANDA/ VITICULTURA BIODINÁMICA CERTIFICADA, 2018 CON 18 MESES DE BARRICA FRANCESA 100%, PRODUCCIÓN LIMITADA A 1,079 BOTELLAS		
ADOBE GUADALUPE	N/A	\$2,100 mn
RAFAEL / CABERNET SAUVIGNON, NEBBIOLO	\$180 mn	\$850 mn
JARDÍN ROMÁNTICO / CHARDONNAY 100%		
VINOS PLATA	N/A	\$950 mn
PLATA PURA / MERLOT		
CHATEAU CAMOU	N/A	\$1,200 mn
ZINFANDEL	N/A	\$1,200 mn
CABERNET SAUVIGNON		
F. RUBIO	N/A	\$1,100 mn
MEZCLA ITALIANA / NEBBIOLO, MONTEPULCIANO, SANGIOVESE	\$190 mn	\$950 mn
HERENCIA BLANCO PALOMINO Y CHENIN BLANC		

WINE

		
CASTILLO FERRER DOLCE AMORE / NOTAS DULCES DE COSECHA TARDÍA	N/A	\$1,100 mn
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 PRIMERO USO, VINO DE GUARDA	\$180 mn N/A N/A N/A	\$800 mn \$2,400 mn \$5,500 mn \$6,000 mn
AFTER WORK SESSIONS TINTO / MERLOT, TEMPRANILLO BLANCO / CHARDONNAY 100% ROSADO / GRENACHE 100%	N/A \$180 mn \$180 mn	\$750 mn \$750 mn \$750 mn
FINCA DE TIERRA MEZCLA DE TINTOS	\$170 mn	\$700 mn
VINÍCOLA EL CIELO POLARIS / CABERNET SAUVIGNON, CABERNET FRANC, MERLOT, MALBEC. G&G BY GINASOMMELIER / SAUVIGNON BLANC LYRA BRUT ROSÉ / 24 MESES EN SUS LÍAS	N/A N/A N/A	\$2,400 mn \$1,100 mn \$1,750 mn
DON TOMÁS 600 REALES / SANGIOVESE NEBBIOLO / 15 DE CRIANZA EN BARRICA AMERICANA Y FRANCESA TENTACIÓN / ZINFANDEL 100% COSECHA TARDÍA	N/A N/A	\$850 mn \$550 mn
PURO PINCHE VINO MEXICANO PURO PINCHE VINO MEXICANO / CABERNET SAUVIGNON Y MALBEC	N/A	\$1,800 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