



## SELECTED AGAVE DISTILLED SPIRITS

### **#6 PAPALOMÉ LIMA**

47% Alc. Vol. Zapotitlán Lagunas, Oaxaca  
Mex\$ 90 [an ounce] 170 [two ounces] 990 [jug]

### **#9 PAPALOMÉ PECHUGA**

47% Alc. Vol. Zapotitlán Lagunas, Oaxaca  
Mex\$ 90 [an ounce] 170 [two ounces] 990 [jug]

### **#10 ESPADÍN 5-4**

54% Alc. Vol. Santiago Matatlán, Oaxaca  
Mex\$ 90 [an ounce] 170 [two ounces] 990 [jug]

### **#11 ESPADÍN ABOCADO**

40% Alc. Vol. Santiago Matatlán, Oaxaca  
Mex\$ 70 [an ounce] 130 [two ounces] 770 [jug]

### **#12 ESPADÍN -45**

45% Alc. Vol. Santiago Matatlán, Oaxaca  
Mex\$ 70 [an ounce] 130 [two ounces] 770 [jug]

### **#13 ESPADÍN REPOSADO**

38% Alc. Vol. Santiago Matatlán, Oaxaca.  
Mex\$ 90 [an ounce] 170 [two ounces] 990 [jug]

### **#18 MADRECUISHIE**

47% Alc. Vol. Miahuatlán, Oaxaca  
Mex\$ 130 [an ounce] 250 [two ounces] 1,430 [jug]

### **#26 ESPADÍN SOLLEADO**

54.6% Alc. Vol. Santiago Matatlán, Oaxaca  
Mex\$ 90 [an ounce] 170 [two ounces] 990 [jug]

### **#29 ESPADÍN MINERO**

45% Alc. Vol. Santa Catarina Minas, Oaxaca  
Mex\$ 130 [an ounce] 250 [two ounces] 1,430 [jug]

### **#35 ESPADILLITA CON PELÓN VERDE**

45% Alc. Vol. San Miguel Suchiltepec, Oaxaca  
Mex\$ 130 [an ounce] 250 [two ounces] 1,430 [jug]

### **#49 ARROQUEÑO**

48% Alc. Vol. Miahuatlán, Oaxaca.  
Mex\$ 130 [an ounce] 250 [two ounces] 1,430 [jug]

### **#50 PAPALOME ESPADÍN**

46% Alc. Vol. Santiago Matatlán, Oaxaca  
Mex\$ 110 [an ounce] 210 [two ounces] 1,210 [jug]

### **#51 RAICILLA**

46% Alc. Vol. El Tuito, Jalisco  
Mex\$ 110 [an ounce] 210 [two ounces] 1,210 [jug]

### **#52 PUNTAS ESPADÍN**

60% Alc. Vol. Santiago Matatlán, Oaxaca  
Mex\$ 280 [two ounces]

### **#54 PAPALOTE**

45% Alc. Vol. Axaxacualco, Guerrero.  
Mex\$ 90 [an ounce] 170 [two ounces] 990 [jug]

### **#59 ESPADÍN CON TIEPEZTATE**

50% Alc. Vol. Santiago Matatlán, Oaxaca  
Mex\$ 110 [an ounce] 210 [two ounces] 1,210 [jug]

### **#61 ESPADÍN CACAO**

49.3% Alc. Vol. Santiago Matatlán, Oaxaca  
Mex\$ 90 [an ounce] 170 [two ounces] 990 [jug]

### **#62 ESPADÍN CON CAFÉ**

45% Alc. Vol. Santiago Matatlán, Oaxaca  
Mex\$ 90 [an ounce] 170 [two ounces] 990 [jug]

### **#63 ESPADÍN ANIS**

47% Alc. Vol. Santiago Matatlán, Oaxaca  
Mex\$ 90 [an ounce] 170 [two ounces] 990 [jug]

### **#64 PIELÓN VERDE**

45% Alc. Vol. Santiago Matatlán, Oaxaca  
Mex\$ 110 [an ounce] 210 [two ounces] 1,210 [jug]

### **#65 MEXICANO ESPADÍN**

47% Alc. Vol. Santiago Matatlán, Oaxaca  
Mex\$ 90 [an ounce] 170 [two ounces] 990 [jug]

### **#66 ESPADÍN CON CIRIAL**

48% Alc. Vol. Santiago Matatlán, Oaxaca  
Mex\$ 130 [an ounce] 250 [two ounces] 1,430 [jug]

### **#70 CENIZO**

48% Alc. Vol. Durango  
Mex\$ 90 [an ounce] 170 [two ounces] 990 [jug]

### **#IEE EDICIÓN ESPECIAL (JABALÍ)**

48% Alc. Vol. Santiago Matatlán, Oaxaca  
Mex\$ 130 [an ounce] 250 [two ounces] 1,430 [jug]

### **#IEL EDICIÓN LIMITADA (TIEPEZTATE)**

47% Alc. Vol. Santiago Matatlán, Oaxaca  
Mex\$ 150 [an ounce] 290 [two ounces] 1,650 [jug]

### **#IEU EDICIÓN ÚNICA (TOBALÁ)**

47% Alc. Vol. Miahuatlán, Oaxaca.  
Mex\$ 130 [an ounce] 250 [two ounces] 1,430 [jug]

### **TASTING 4 ESPADINES**

**(#10,#11,#12,#13,#26,#50,#61,#62,#63,#65)**  
Mex\$ 300 [four ounces]

### **TASTING 4 AGAVIES**

**(#6,#9,#18,#35,#49,#51,#54,#64,#70)**  
Mex\$ 500 [four ounces]

## SECRETS OF THE MOUNTAIN

### **ESPADILLITA (ANGUSTIFOLIA)**

50% Alc. Vol. Santa María Zoyatla, Puebla  
Mex\$ 200

### **LAMPARILLO (ASPIERRIMA)**

48% Alc. Vol. En Nombre de Dios, Durango  
Mex\$ 160

### **LECHUGUILLA**

#### **(A. SHEVEI, ASPIERRIMA & BOVICORNTUTA)**

50% Alc. Vol. Batopilas, Chihuahua  
Mex\$ 250

### **CIRIAL (KARWINSKII)**

45% Alc. Vol. San Diosito Ocoatepec, Oaxaca  
Mex\$ 230

### **VERDE (GENTRY)**

50% Alc. Vol. En Nombre de Dios, Durango  
Mex\$ 140

### **SACATORO (ANGUSTIFOLIA)**

48% Alc. Vol. Apango, Guerrero  
Mex\$ 230

### **CHACALEÑO (ANGUSTIFOLIA)**

50% Alc. Vol. El Platanar, Durango  
Mex\$ 250

### **ENSAMBLE JALISCO, SACA Y CIMARRONES (ANGUSTIFOLIA)**

47% Alc. Vol. Tolimán, Jalisco  
Mex\$ 290

### **PECHUGA CON MOLE (ANGUSTIFOLIA)**

51% Alc. Vol. San Zoyatla, Puebla  
Mex\$ 200

### **PICHOMETL**

50% Alc. Vol. Santiago Coatepec, Puebla  
Mex\$ 250

## HOUSE COCKTAILS

Pepperleaf 210 ml Mex\$ 160  
45 ml of Espadín Joven + fine macerate of kiwi and hierbabuena leaves with fresh chayote extract and pineapple juice. Glass rim coated with a mixture of fine salt and pepperleaf.

Avocado 210 ml Mex\$ 165  
45 ml of Espadín Joven + fresh avocado pulp, pineapple juice, Licor 43, blackberry skewer and purple basil sprig for flavoring.

Habanero 210 ml Mex\$ 160  
45 ml of Espadín Joven + orange liqueur and orange slice.

Cucumber 210 ml Mex\$ 160  
45 ml of Espadín Joven + fine cucumber macerate with rosemary  
ginger syrup, lemon juice and mineral water.

Jamaica 210 ml Mex\$ 160  
45 ml of Espadín Joven + glass rim coated with sal de gusano,  
grasshopper skewer, concentrate of jamaica flower, orange liqueur,  
lemon and syrup.

Agavita 210 ml Mex\$ 160  
45 ml of Espadín Joven + glass rim coated with sal de gusano,  
syrup, lemon juice and orange liqueur.

## BEERS

XX Lager 355 ml Mex\$ 55

Bohemia Clara 355 ml Mex\$ 65

## CRAFT BEER

Tempus Dorada 355 ml Mex\$ 110

## ALCOHOL FREE

Flavoured water of the day 360 ml Mex\$ 45

Sparkling water 355 ml Mex\$ 55

Natural spring water 355 ml Mex\$ 50

## FOOD

### CANS

Mussels 115 g Mex\$ 150

Smoked oysters 105 g Mex\$ 160

White asparagus 330 g Mex\$ 150

Baby cornucobs 200 g Mex\$ 130

Hearts of palm 400 g Mex\$ 130

Olives with anchovies 300 g Mex\$ 100

Olives with peppers 300 g Mex\$ 100

## ANTOJITOS

Don't pretend to eat like a bird

Guacamole in molcajete 300 g	Mex\$ 150
Guacamole with chorizo 380 g	Mex\$ 160
Guacamole with grasshoppers 350 g	Mex\$ 180
Chalupas with tinga of jamaica flower 220 g	Mex\$ 90
Chalupas with beef tinga 220 g	Mex\$ 90
Tostada with tinga of jamaica flower 120 g	Mex\$ 80
Tostada with beef tinga 120 g	Mex\$ 80
Grasshoppers 30 g	Mex\$ 80
Oaxaca cheese 130 g	Mex\$ 80
Plantain molotes 180 g	Mex\$ 80
Esquites 180 g	Mex\$ 70
Esquites with grasshoppers 180 g	Mex\$ 85

## TLAYUDAS

"God helps those who eat tlayuda"

Basic 300 g	Mex\$ 100
Pumpkin flowers 400 g	Mex\$ 130
Huitlacoche 400 g	Mex\$ 120
Tasajo 380 g	Mex\$ 150
Chorizo 380 g	Mex\$ 140
Grasshoppers 380 g	Mex\$ 170
Beef enchilada 380 g	Mex\$ 150
Rib eye 400 g	Mex\$ 180

## MELTED CHEESE

For licking your fingers

Basic 150 g	Mex\$ 100
Pumpkin flowers 250 g	Mex\$ 130
Huitlacoche 250 g	Mex\$ 120

Tasajo 230 g	Mex\$ 145
Chorizo 230 g	Mex\$ 130
Grasshoppers 210 g	Mex\$ 170
Beef enchilada 210 g	Mex\$ 140
Rib eye 400 g	Mex\$ 180

ORDER OF 3 TACOS  
Not to be missed!

Rib eye 150 g	Mex\$ 150
Campechanos 200 g (Mix of tasajo, chorizo and chicharrón)	Mex\$ 145
Extra cheese 80 g	Mex\$ 32

DESSERTS

Chocolate tart 90 g	Mex\$ 80
Apple crumble 90 g	Mex\$ 80

BOTTLES OF MEZCAL TO TAKE AWAY

	375ml   750ml
Enmascarado 45°	Mex\$ 400   750
Enmascarado 54°	Mex\$ 500   960
	500ml   750ml
Espadín 40°	Mex\$ 560   770
Espadín Abocado 40°	Mex\$ 630   910
Espadín con Cirial 48°	Mex\$ 1,170   1,690
Espadín Reposado 38°	Mex\$ 810   1,170
Espadín Soleado 54.6°	Mex\$ 810   1,170
Espadín Cacao 49°	Mex\$ 810   1,170
	500ml
Espadín Café 45°	Mex\$ 810

Cenizo 48°	Mex\$ 810
Papalomé Espadín 46°	Mex\$ 990
Tepeztate 47°	Mex\$ 1,350
Madrecuishe 47°	Mex\$ 1,170
Tobalá 47°	Mex\$ 1,170

### CIGARS

Camel cigarette pack	Mex\$ 100
Marlboro cigarette pack	Mex\$ 100

### TAKEAWAY

Luchadores [12 pieces]	Mex\$ 100
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