

PROMOTIONS



MEZCAL & TRADICIÓN

BREAKFAST COMBO

+\$40 Includes 1 American coffee or refill pot coffee, 1 Fruit juice of the day and 1 portion of seasonal fruit.

Brekfast served from 9 a.m to 2 p.m.

MIMOSAS AND SPRITZ FIFI ORDER THE SECOND AT HALF PRICE

Branches: Valle, Roma, Teotihuacan and AIFA, every day from 12 p.m. to 2 p.m. Condesa: Every day from 3 p.m. to 5 p.m.

SNACK MENU: YOU BRING THE THIRST, WE BRING THE CRAVINGS.

Promotion valid Monday to Friday from 1 p.m. until closing.

- Dry noodles.
- Beans with pork.
- Steamed taco with pork cracklings.
- Spicy potatoes.
- Pork stew bun.
- Sope with beans, Cotija cheese, lettuce, and cream.
- Potato flauta with Cotija cheese.
- Seasoned olives.
- Pork crackling gordita.

TERMS AND CONDITIONS

- Applies to: 473 ml Canneria beer, drinks, and cocktails, Monday to Friday from 1 p.m. to closing.
- Locations: Lomas de Chapultepec, Roma, Valle, Condesa, and Teotihuacan.
- Dynamic: For every drink, we give you 1 snack.
- Personal promotion; cannot be combined with other promotions or discounts.
- While supplies last.

COMETODO DE TACOS Y CHAMORROS

\$290.00 per person. Promotion valid Monday through Friday from 1 p.m. to 4 p.m.

- La promoción de cometodo es personal.
- Estas promociones aplican solo de 1 p.m. a 4 p.m. Son para disfrutar en el restaurante, no aplica para llevar, es válida hasta agotar existencias, no incluye bebidas y no se combina con otras promociones o descuentos.
- Sucursales: Lomas de Chapultepec, Roma, Valle, Condesa, Teotihuacan.

THE AFTER WORK

With the purchase of any mezcal drink, get a complimentary Corona, Victoria, or Pacífico beer. **Branches: Valle, Roma, Condesa and AIFA: Every day from 18 to 20hrs. Teotihuacan: Every day from 16hrs to 18hrs.**

FORGUETTEN BIRTHDAY?

We'll pamper you! Ask for your Birthday Cocktail, you deserve it!
Minimum purchase of **\$550.00 pesos**. Valid on your birthday with an official ID (INE).



**15% DISCOUNT
WITH NAPAM ID**

NON COFFE DRINK

Seasonal juice 355 ml \$60.00

Green juice 355 ml \$60.00

Glass of lactosa free miilk 355 ml \$30.00

Glass of almond milk 355 ml \$38.00

Smoothie 355 ml \$60.00

Strawberry and cinnamon.

Banana and chocolate.

Mamey or Mango.

Flavored Water 350 ml \$45.00

Orangeade and Lemonade 350 ml \$45.00

Sparkling or still.

Tea Bag infusion Twings \$30.00

Ask for available flavors.

Fruit Infusion Tissana \$55.00

Ask for available flavors.

Pureza Mineral Water 355 ml \$45.00

Soft Drink 355 ml \$40.00

Bottled Water 600 ml \$40.00

Hot Chocolate \$65.00

Semi-dark Mexican chocolate with steamed milk.

Matcha latte \$65.00

Powdered green tea with vanilla and steamed milk.

Chai latte \$65.00

Black tea infused with spices and vanilla, topped with steamed milk.

COFFEE SHOP

Espresso \$40.00

Flat white \$55.00

Espresso with a thin layer of steamed milk, featuring an intense coffee flavor.

Cappuccino \$65.00

Espresso with steamed milk foam.

Cappuccino with cajeta or Eggnog \$70.00

Americano \$40.00

Cappuccino with Baileys or Amaretto \$85.00

Latte \$60.00

Espresso with 7 oz of steamed milk.

Mocha \$70.00

Cappuccino with semi-dark chocolate.

COLD COFFE DRINK

Coffee Milkshake \$70.00

Creamy espresso-based drink with vanilla ice cream and milk.

Affogato \$90.00

Two scoops of vanilla ice cream topped with espresso.

Affogato Baileys 45 ml \$105.00

Cup coated with Nutella, vainilla crumble, twoscoops of vanilla icecream, topped with an espresso + 45 ml of Bayleys.

Vietnamese Coffee \$70.00

Condensed milk with espresso and steamed milk.

Cold brew \$60.00

Cold-extracted coffee brewed for 12 hours.

Cold brew latte \$70.00

Cold brew with a touch of milk.

Rabbit tonic \$70.00

Citrus oils, tonic water, and cold brew.

SWAP DAIRY-FREE FOR ALMOND MILK + \$15.00 WE PREPARE OUR ESPRESSO-BASED DRINKS WITHCRAFTY SPECIALTY COFFEE. CLASSIC MEDIUM-HIGH ROAST, SILKY BODY, LOW ACIDITY, CHOCOLATE, TOASTED NUTS AND CARAMEL.

MIMOSAS AND SPRITZ FIFI ORDER THE SECOND AT HALF PRICE

Branches: Valle, Roma, Teotihuacan and AlFA, every day from 12hrs to 14 hrs Condesa:

Every day from 15hrs to 17hrs.

Grand Mimosa \$120.00

Orange juice, Grand Marnier and Prosecco.

Mimosa Cherry \$120.00

Cranberry juice, Cherry Maraschino Liqueur and Prosecco.

Aperol Spritz \$180.00

Aperol, Prosecco and soda.

Limoncello Spritz \$180.00

Limoncello, Prosecco and soda.

Mezcal Spritz Anti Age \$180.00

Jamaica and cardamom syrup, Mezcal Criollo Mezcal (Estado de México), Limoncello and Prosecco.

Mezcal Spritz Detox \$180.00

Lime, cucumber, mint, Limoncello, Criollo Mezcal (Estado de México) and Prosecco.

Mezcal Spritz Anti Flu \$180.00

Orange and guava juice, Limoncello, Criollo Mezcal (Estado de México) and Prosecco.

BEERS

Carta Blanca (Large Bottle) \$57.00

Corona \$55.00

Victoria \$55.00

Pacífico \$55.00

Negra Modelo \$65.00

Modelo Especial \$65.00

Stella Artois \$67.00

Michelob Ultra \$67.00

Michelado Mug \$15.00

Cubano Mug \$20.00

Clamato Mug \$25.00

Prepared Clamato \$45.00

CANNERIA BEER, ENSEÑA B.C.N

ASK FOR THE AVAILABLE OPTIONS

150 ML \$45.00 // 280 ML \$75.00 // 473 ML \$110

HAPPY HOUR 2X1 EVERY DAY FROM 1 TO 3 P.M. AND FROM 6 TO 8 P.M.

LORETO WITH LOVE 4.5 % ABV, IBU: 21

Style: Blonde Ale. This beer has a charming and light character, defined by its subtle and well-balanced malt notes.

LA IPA DEL LIC. 6.2% ABV, IBU 50.

Style: American IPA. A beer full of character and boldness, with notable bitterness and an explosion of hop flavors.

EL DESAYUNO DE LA ABUELA 4.7% ABV, IBU:33.

Style: Oatmeal Stout. Its dark, deep color evokes the richness of the roasted grains used in its brewing.

DELFINO VAQUERO 6.8 % ABV, IBU: 30.

Style: Hazy IPA. Intense citrus profile with tropical notes, featuring a smooth and hazy body.

7 WYS FALL IN HOPS 9.1% ABV, IBU: 81.

Style: Double IPA. A high-intensity beer with a robust body and deep flavors.

LA GALVAN 4.6 % ABV, IBU: 21

Style: Lager. A lager-style beer that becomes a truly irresistible option on summer days.

MEXICAN WINE

TEOTIHUACAN AND AIFA - BOTTLE ONLY

	GLASS	BOTTLE
TONOS TINTO	\$160.00	\$620.00

Cabernet, Merlot y Syra, Vinicola 3 Olivos, Valle de Guadalupe BC, Mexico.

	GLASS	BOTTLE
TONOS ROSE	\$160.00	\$620.00

Vinicola 3 Olivos, Valle de Guadalupe BC, Mexico.

	GLASS	BOTTLE
TONOS BLANCO	\$160.00	\$620.00

Chardonnay y Chenin blanco, Vinicola 3 Olivos, Valle de Guadalupe BC, Mexico.

MEMEXOLOGY

Stupid, My Dumb Hair.	\$185.00
(Cold brew)	

Criollo Mezcal from Estado de México, cold brew coffee, Aperol (Italian bitter aperitif), red wine reduction, Vermouth Rosso, and tonic water. Served with 75 ml of alcohol.

¡Trakaaaa!	\$185.00
(Pineapple/Raspberry)	

Arroqueño Mezcal from Oaxaca, pineapple, Charanda (Mexican sugarcane spirit), El Hispano Chipotle Liqueur, lime, pineapple Jarrito soda, and raspberry foam. Served with 60 ml of alcohol.

You Escaped My Curse	\$185.00
(Clarified)	

Criollo Mezcal from Estado de México, strawberry-banana oil, aged rum, cacao liqueur, and chocolate foam.

Yordi my grandfather saw an Alien.	\$185.00
(Pitahaya / Lychee)	

Criollo from the State of Mexico, pitahaya and lychee, Brigh Vaty cashew liqueur, lemon juice and pink pepper syrup. Served with 75 ml of alcohol.

Pedro, Pedro, Pedro, pé.	\$185.00
(Black Cherry / Limoncello)	

Mexicanito Mezcal from Oaxaca, Limoncello, black cherries, and basil. Served with 60 ml of alcohol.

That's Right, Diva!	\$185.00
(Guava Kombucha)	

Criollo del Estado de México, kombucha de guayaba, Lillet Blanc, Calvados, toronja, albahaca y miel de agave. Se sirve con 60 ml de alcohol.

Fan of Their Relationship	\$185.00
(Clarified)	

Lychee clarified cocktail with Mexicanito Mezcal from Oaxaca, Hpnotiq, and butterfly pea flower.

Take off I'll solve	\$185.00
(Strawberries / vanilla)	

Oaxaca, strawberry syrup, Xtabetún (Liqueur maya made from the fermentation of honey) and ice cream vanilla. Served with 60 ml of alcohol.

THE FAVORITES OF MEMEXOLOGY

Diablos señorita

(Watermelon)

\$180.00

Criollo from the State of Mexico, watermelon, lime, Giffard Elderflower Liqueur, and cranberry juice. Served with 60 ml of alcohol.

Deja de hablar y pégale

(Peach/Kiwi Clarified)

\$190.00

Criollo Mezcal from Estado de México, peach and kiwi compote, avocado leaf infusion, Yolixpa herbal liqueur, chipotle liqueur, and Sierra Norte Yellow Whiskey. Served with 90 ml of alcohol.

Me amarraron como puerco

(Chamomile/Bougainvillea)

\$175.00

Espadín Mezcal from Oaxaca, chamomile infused with honey, Limoncello, bougainvillea infusion, lime, and honey. Served with 60 ml of alcohol.

Porque no soy cualquier perra, soy la más perra.

(Raspberry/Eureka Lemon)

\$185.00

MMexicanito Mezcal from Oaxaca, raspberry, Eureka lemon, Lillet Blanc, cashew liqueur, hibiscus, and soda.

Muy pegrioso

(Mixmango/pineapple/tamarind)

\$190.00

Arroqueño Mezcal from Oaxaca, El Hispano Jalapeño Liqueur, mango, pineapple, and tamarind mix. Served with 75 ml of alcohol.

Y soporten

(Passion Fruit/Coconut)

\$190.00

·Espadín Mezcal from Oaxaca, passion fruit, Tío Pepe Fino Sherry, coconut, and tonic water. Served with 60 ml of alcohol.

No digas mamadas

Meriyein

(Cucumber/Hoja Santa)

\$185.00

Arroqueño Mezcal from Oaxaca, cucumber, hoja santa (aromatic Mexican leaf), spiced Granicera, and El Hispano Jalapeño Liqueur, topped with grasshopper foam. Served with 75 ml of alcohol.

Mezcazuela

\$220.00

Jorge Millán's Criollo from the State of Mexico, citrus mix, grapefruit quarters, lime, orange and grapefruit soda top. Served with 60 ml of alcohol.

THE CLASSICS

Classic Negroni \$210.00

Spicy Granicera, Campari and Vermouth.
Served with 90 ml of alcohol.

Negroni Mezcal \$210.00

Arroqueño de Oaxaca, Campari and red Vermouth.
Served with 90 ml of alcohol.

Gin & Tonic bitter \$190.00

(Citrus or Spicy) Granicera, quina water, (Campari or orange) bitters.
Served with 50 ml of alcohol.

Red Fruit Gin & Tonic \$190.00

(Citrus or Spicy) Granicera, quina water and red fruit.
Served with 50 ml of alcohol.

Classic Gin & Tonic \$190.00

(Citrus or Spicy) Granicera, aqua quina, orange garnitura, grapefruit and lime. Served with 50 ml of alcohol.

Conejo viejo \$180.00

Criollo from the State of Mexico, Sierra Norte Whisky and Xtabentún on the rocks. Served with 75 ml of alcohol.

Mezcal Long Island \$220.00

Criollo, Ron 1907, citrus granita, Drako vodka, Controy, syrup, lemon juice, served with Coca-Cola or black tea.
Served with 75 ml of alcohol.

Lime Mezcalita \$220.00

Jorge Millán's Criollo from the State of Mexico, lime, Grand Marnier and simple syrup. Served with 60 ml of alcohol.

Lime Margarita \$220.00

Tequila Migrante, lime, Grand Marnier and simple syrup. Served with 60 ml of alcohol.

Martini (Dry o dirty) \$190.00

Citrus graniciera, with a portion of extra dry vermouth and green olive. Served with 75 ml of alcohol.

Bloody Mary Mezcal \$220.00

Oaxaca Mexicanito, tomato juice, lime, Tabasco salsa, celery salt, pepper and ice. Served with 50 ml of alcohol.

Carajillo \$220.00

Jorge Millán's Criollo from the State of Mexico, 43 Liqueur and shot of espresso coffee Astuto. Served with 50 ml of alcohol.

Conejillo \$180.00

Jorge Millán's Criollo from the State of Mexico, agave syrup and shot of espresso coffee Astuto. Served with 50 ml of alcohol.

OTHER DESTILLATES AND LICORS MEXICANS DRINKS 2 OZ.

Whiskey Sierra Norte \$160.00
45 %Vol Alc.

Made from yellow Oaxacan corn.

Master Distiller: Douglas French.

Region: San Agustín de las Juntas.

Includes mixer.

Tequila Cascahuin Tahona \$180.00
42 % Vol Alc.

Region: El Arenal, Jalisco.

Includes mixer.

Tequila Cascahuin plata \$180.00
48 % Vol Alc.

Region: El Arenal, Jalisco.

Includes mixer.

Tuxca Chacolo \$200.00
50% Vol Alc.

Agave Rhodacantha.

Maestro Tabernero: Macario Partida Ramos.

Region: Zapotitlan de Vadillo, Colima.

Sotol Conejo en la Luna \$195.00
46% Vol Alc.

Tradicional campesino.

Maestro Sotolero: Fernando Porras.

Region: Estación San Sóstenes Chihuahua.

Bacanora \$160.00

Vinateros: Martín y Agapito Yepiz

Región: Álamos, Sonora.

Carney De Venado \$210.00
40 % Vol Alc.

Tradicional campesino.

Maestro Sotolero: Fernando Porras.

RegiOn: Estación San Sóstenes Chihuahua.

Lechuguilla 45% \$195.00
Vol Alc.

Agave Bovinocornuta.

Maestro Vinatero: Juan Carrillo.

Region: Bacayopa Choix Sinaloa.

Whiskey Sierra Norte \$160.00
45% Vol Alc.

Made with black Oaxacan corn.

Master Distiller: Douglas French.

Region: San Agustín de las Juntas.

Includes mixer.

Yolixpa De La Montaña \$135.00
30% Vol Alc

Licor de hierbas tradicional Mexicano.

Region: Puebla.

Ron 1907 \$135.00
40% Vol Alc.

50% jugo de caña.

50% melaza de la zona.

Region: Uruapan Michoacán.

Includes mixer.

Ron \$135.00
40% Vol Alc.

Region: Oponguio Michoacán.

Includes mixer.

Charanda Uruapan \$145.00
35% Vol Alc.

Fabricante: José Cleofas Murguía.

Destilado de caña.

Region: Uruapan Michoacán.

Includes mixer.

GET TO KNOW MEXICO THROUGH ITS DISTILLATES, TASTING 6 OZ.

TRADITIONAL MEZCALES \$600.00 FROM THE REST OF THE COUNTRY

Pitzometl de Puebla.
Espadín de Guanajuato.
Criollo del Estado de México.
Cupreta de Guerrero.
Cenizo de Durango.
Cupreata de Michoacán.

ESPECIAL MEZCALES \$700.00

Tres Mexicanos de Sola de Vega.
Verde Campanilla de San Lus Potosí.
Lechuguilla de Batopilas, Chihuahua.
Manso de Aguacatito, Michoacán.
Mezcal de Pechuga de Santa
Catarina Río Minas.
Maguey Amarillo de Sola de Vega.

TRADITIONAL \$650.00 OAXACAN MEZCALES

Arroqueño de San José Río Minas.
Espadín de San José Río Minas.
Arroqueño de Santa Catarina Minas.
Tobalá de Sola de Vega.
Tobalá de Ocotepéc.
Espadín de Matatlán.

OTHER DESTILLATES \$650.00 MEXICANS

Tequila Migrante de Arandas, Jalisco.
Bacanora de Sonora, Conejo en la Luna.
Sotol de Chihuahua, Conejo en la Luna.
Tuxca Chacolo, Colima.
Charanda de Uruapan
Lechuguilla de Batopilas, Chihuahua.

TRADICIONAL MEZCAL

PUEBLA **2 oz.** **BOTELLA**
\$180.00 \$980.00

Tradicional Contemporáneo PIZOMETL.
Maestro Mezcalero: Melecio Meza
Región: Caltepec

EDO MÉX **2 oz.** **BOTELLA**
\$160.00 \$780.00

Tradicional Campesino CRIOLLO.
Maestro Mezcalero: Jorge Millán
Región: Valle de Teotihuacan

SAN LUIS **2 oz.** **BOTELLA**
POTOSÍ \$230.00 \$1400.00

Tradicional Campesino VERDE
Maestro Mezcalero: Jesús Navarro
Región: Mexquitic

DURANGO **2 oz.** **BOTELLA**
\$180.00 \$950.00

Tradicional Contemporáneo CENIZO
Maestro Mezcalero: Gilberto Roldán
Región: Nombre de Dios.

2 oz. **BOTELLA**
\$190.00 \$1050.00

Tradicional Contemporáneo
LAMPARILLO
Maestro Mezcalero: Gilberto Roldán
Región: Nombre de Dios.

CHIHUAHUA **2 oz.** **BOTELLA**
\$210.00 \$1300.00

Tradicional Campesino LECHUGUILLA
Maestro Mezcalero: Dolores González
Región: Batopilas

MICHOACÁN **2 oz.** **BOTELLA**
\$170.00 \$850.00

Tradicional Contemporáneo CUPREATA
Maestro Mezcalero: Joel Vieyra
Región: El Aguacatito

2 oz. **BOTELLA**
\$180.00 \$1000.00

Tradicional Contemporáneo CENIZO
Maestro Mezcalero: Joel Vieyra
Región: El Aguacatito

2 oz. **BOTELLA**
\$190.00 \$1100.00

Tradicional Contemporáneo ALTO
Maestro Mezcalero: Joel Vieyra
Región: El Aguacatito

2 oz. **BOTELLA**
\$230.00 \$1400.00

Tradicional Contemporáneo TEQUILANA
Maestro Sotolero: Miguel Perez
Región: Oponguio, Michoacán.

GUERRERO **2 oz.** **BOTELLA**
\$170.00 \$960.00

Tradicional Campesino CUPREATA
Maestro Mezcalero: Cooperativa Tepolcito
Región: Mochitlán

2 oz. **BOTELLA**
\$185.00 \$1100.00

Tradicional Campesino CUPREATA
Maestro Mezcalero: Dagoberto Islas Díaz
Región: Zihuaquio.

TRADICIONAL MEZCAL

OAXACA

2 oz. BOTELLA
\$165.00 \$840.00

Tradicional Contemporáneo ESPADÍN

Maestro Mezcalero: Adela Cruz
(La Palanquerita)

Región: San Dionisio Ocotepec

2 oz. BOTELLA
\$180.00 \$950.00

Tradicional Contemporáneo TOBALÁ

Maestro Mezcalero: Adela Cruz
(La Palanquerita)

Región: San Dionisio Ocotepec

2 oz. BOTELLA
\$170.00 \$850.00

Tradicional Campesino MEXICANITO

Maestro Mezcalero: Anatolio Ramírez
Región: Sierra Mixteca.

2 oz. BOTELLA
\$180.00 \$1020.00

Tradicional Campesino PAPALOMETL

Maestro Mezcalero: Anatolio Ramírez
Región: Sierra Mixteca.

2 oz. BOTELLA
\$185.00 \$1020.00

Tradicional Campesino ARROQUEÑO

Maestro Mezcalero: Anatolio Ramírez
Región: Sierra Mixteca.

2 oz. BOTELLA
\$165.00 \$850.00

Tradicional Campesino ESPADÍN

Maestro Mezcalero: Anatolio Ramírez
Región: Sierra Mixteca.

2 oz. BOTELLA
\$220.00 \$1300.00

Tradicional Campesino ENSAMBLE 3

MEXICANOS (Mex. Verde, Mex. Amarillo,
Penca Larga)

Maestro Mezcalero: Cristino Rodríguez
Región: Sola de Vega

2 oz. BOTELLA
\$185.00 \$1020.00

Tradicional Campesino TOBAZICHE

Maestro Mezcalero: Cristino Rodríguez
Región: Sola de Vega

2 oz. BOTELLA
\$185.00 \$1020.00

Tradicional Campesino TOBALÁ

Maestro Mezcalero: Cristino Rodríguez
Región: Sola de Vega

2 oz. BOTELLA
\$185.00 \$1020.00

Tradicional Campesino SIERRA NEGRA

Maestro Mezcalero: Cristino Rodríguez
Región: Sola de Vega

2 oz. BOTELLA
\$185.00 \$1020.00

Tradicional Contemporáneo ESPADÍN

Maestro Mezcalero: Rusdael Vázquez
Región: San Baltazar Chichicapam

2 oz. BOTELLA
\$190.00 \$1100.00

Tradicional Contemporáneo

ENSAMBLE Cuish, Espadín, Tobalá

Maestro Mezcalero: Rusdael Vázquez
Región: San Baltazar Chichicapam

TRADICIONAL MEZCAL

2 oz. BOTELLA
\$180.00 \$900.00

Tradicional Contemporáneo CUISH
Maestro Mezcalero: Rusdael Vázquez
Región: San Baltazar Chichicapam

2 oz. BOTELLA
\$165.00 \$850.00

Tradicional Contemporáneo ESPADÍN
Maestro Mezcalero: Lorenzo Monterroza
Región: Matatlan

2 oz. BOTELLA
\$225.00 \$1300.00

Tradicional Contemporáneo ESPADÍN
DE PECHUGA
Maestro Mezcalero: Armando Arellanes
Región: Santa Catarina Minas

2 oz. BOTELLA
\$175.00 \$980.00

Tradicional Contemporáneo
ARROQUEÑO
Maestro Mezcalero: Armando Arellanes
Región: Santa Catarina Minas