

@mezcaleriaconejoenlaluna

M E N U





Welcome

Hello! Welcome to mezcalería conejo en la luna, the place where every drink tells a story and every cocktail is a small adventure.

Here, we love playing with flavors and surprises, so we've created our memexology y cocktail menu, which changes three times a year. why? Because we believe the best things in life are found in the freshness of ingredients. Imagine enjoying a cocktail that not only tastes amazing, but also brings back memories of a perfect afternoon or a special moment with friends. Our bar aims to combine the best of nature with a touch of creativity and a lot of heart. Every drink we prepare is designed to make you smile and transport you to those memories. So relax, get comfortable, and let yourself be carried away on this journey of flavors. Thank you for being here – We love sharing this experience with you. You are always welcome!

NEW

Memexology

Dame un grrr

Clarified Yogurt
Sophisticated and surprising

\$190.00



Espadín Mezcal from Oaxaca, cucumber, spearmint, dill,
Granicera Mexican Citrus Gin, limoncello, and pepper.

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NEW

Memexology

No mañana
Fresh and complex

\$190.00



Artisanal Charanda (Purépecha distilled with mushrooms), Grand Marnier, Drako Vodka, Orange Oleo Saccharum, Agave Kombucha, and Soda top.

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NEW

Memexology

¿Quién me jaló mi cabello?

Frappe

Silky and tropical

\$190.00



Mezcal Criollo from the State of Mexico, soursop,
Hpnotiq, and coconut water.
Served with a 65 ml of alcohol.

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NEW

Memexology

De mujertsss

Milk Punch

Elegant and deep

\$190.00



Arroqueño from Oaxaca, beets, heirloom tomatoes,
El Hispano habanero Liqueur, and Akai Rosso Vermouth.

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NEW

Memexology

Infórmate estúpido

Aromatic and vibrant

\$190.00



Cupreata Mezcal from Michoacán, Juanita Gin, green apple and basil cordial, and lime.

Served with a 60 ml of alcohol.

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HITS

Memexology



Diablos señorita (Watermelon)

\$190.00

Criollo Mezcal from State of Mexico, watermelon, lime, Elderflower Liqueur, and cranberry juice.

Served with a 60 ml of alcohol.

Muy pegrioso
(Mix Mango / Pineapple / Tamarind)

\$190.00

Arroqueño Mezcal from Oaxaca, El Hispano Jalapeño Liqueur, mango, pineapple, and tamarind mix, topped with tonic water.

Served with a 75 ml of alcohol.



Por que no soy cualquier perra, soy la más perra (Raspberry / Eureka Lemon)

\$190.00

Mexicanito Mezcal from Oaxaca, raspberry, Eureka lemon, Lillet Blanc, Bright Vatya Cashew Liqueur, hibiscus, and a soda top.

Served with a 60 ml of alcohol.

HITS

Memexology



Y soporten
Passion Fruit / Coconut
Agar Clarified Mezcal Cocktail

\$190.00

Espadín Mezcal from Oaxaca, passion fruit, Tio Pepe Fino Sherry, coconut water, and topped with Prosecco.
Served with a 60 ml of alcohol.

No digas mamadas Meriyein
(Cucumber / Hoja Santa)

\$190.00

Arroqueño Mezcal from Oaxaca, cucumber, hoja santa, Granicera Mexican Spiced Gin, El Hispano jalapeño Liqueur, and grasshopper foam.
Served with a 75 ml of alcohol.



Mezcazuela

\$240.00

Criollo Mezcal from State of Mexico, citrus mix, and topped with grapefruit soda.
Served with a 60 ml of alcohol.

HITS

Memexologia



Deja de hablar y pégale
Original and full of character
Milk Punch

\$190.00

Criollo Mezcal from State of Mexico, kiwi and nanche compote, avocado leaf infusion, Yolixpa Liqueur, El Hispano chipotle Liqueur, and Sierra Norte Yellow Whiskey.

Te salvaste de mi maldito
Indulgent and fruity
Milk Punch

\$190.00

Criollo Mezcal from State of Mexico, strawberry-banana oleo, Aged Rum, Cacao Liqueur, and white chocolate foam.



MEZCAZUELA

XXL



Classic

750 ML | \$1,300.00

Refreshing and citrusy.
Criollo Mezcal from State of Mexico, grapefruit, lime, orange, and grapefruit soda.
Served with a 750ml bottle

Tropisabor

750 ML | \$1,300.00

Tropical and vibrant.
Mezcal Criollo from the State of Mexico 750 ml, pineapple, passion fruit, orange and pineapple soda.
Served with a 750ml bottle.



Berrylicious

750 ML | \$1,300.00

Fruity and smooth.
Criollo Mezcal from State of Mexico, strawberry, raspberry, blackberry, and lemon-lime soda.
Served with a 750ml bottle



SPRITZ



Aperol Spritz
\$190.00

Aperol, Prosecco, and soda.



Campari Spritz
\$190.00

Campari, Prosecco, and soda.



Limoncello Spritz
\$190.00

Limoncello, Prosecco, and
soda.



Hugo Spritz
\$210.00

St-Germain, Prosecco, and soda.

SPRITZ FIFÍ

SPRING-SUMMER



Niña fresa

\$190.00

Strawberry-basil syrup, Prosecco & Maraschino Cherry, Mezcal Criollo from the State of Mexico, and Prosecco.



Lavan-dota

\$190.00

Lavender syrup, raspberry Liqueur, Mezcal Criollo from the State of Mexico, and Prosecco.



Toronchida

\$190.00

Grapefruit, rosemary, and mint syrup, grapefruit Liqueur, Mezcal Criollo from the State of Mexico, and Prosecco.

MIMOSAS



Cherry

\$130.00

Sweet and vibrant.
Cranberry juice, Maraschino Cherry
Liqueur, and Prosecco.



Grand Mimosa

\$130.00

Citrusy and elegant.
Orange juice, Grand
Marnier, and Prosecco.



Bellini

\$130.00

Smooth and fruity.
Peach juice, raspberry, and
Prosecco.

Classic Cocktails

Always Available

Cosmopolitan
\$ 190.00

Drako Vodka, Triple Sec,
cranberry juice, and lime.
Served with a 55 ml of alcohol.



Gin & Tonic
\$ 220.00

Juanita Citrus Gin or Granicera Gin
(Citrus or Spiced), with red berries or
classic citrus, and a tonic water top.
Served with a 60 ml of alcohol



Mezcal Negroni /Negroni
\$ 190.00

Arroqueño Mezcal from Oaxaca or Juanita Citrus
Gin, Akai Rosso Vermouth, and orange foam.
Served with a 90 ml of alcohol.



Classic Cocktails

Always Available



Mezcalita / Margarita

\$ 220.00

Mezcal Criollo from the State of Mexico or Cascahuín Blanco Tequila, lime, Grand Marnier, and simple syrup.
Served with a 60 ml of alcohol.



Conejillo

\$ 190.00

Criollo Mezcal from State of Mexico, agave syrup, and an espresso shot.
Served with a 50 ml of alcohol.



Piña Colada

\$ 190.00

A frozen blend of Malibu and 1907 Rum, crafted with a base of fresh pineapple, coconut cream, and a rich mix of evaporated and condensed milk.
Served with a 75 ml of alcohol..

OTHER SPIRITS

Sierra Norte Whiskey \$160.00 Yellow Corn 45% VOL. ALC. Yellow Oaxacan corn Whiskey. Master Distiller: Douglas French. Region: San Agustín de las Juntas, Oaxaca. Mixer included.	Lechuguilla \$195.00 45% VOL. ALC. Agave Bovinocornuta destillate Master Vinatero: Juan Carrillo Region: Bacayopa Choix, Sinaloa
Sierra Norte Whiskey \$160.00 Black Corn 45% VOL. ALC. Black Oaxacan corn Master Distiller: Douglas French Region: San Agustín de las Juntas, Oaxaca. Mixer included.	Venison Sotol \$210.00 40% VOL. ALC. . Traditional rural style destillate Master Sotolero: Fernando Porras Region: Ojinaga, Chihuahua
Cascahuín Tahona \$180.00 Tequila 42% VOL. ALC. Region: El Arenal, Jalisco Mixer included	Yolixpa de La Montaña \$135.00 30% VOL. ALC. Traditional Mexican herbal liqueur. Region: Puebla
Cascahuín Plata \$180.00 Tequila 48% VOL. ALC. Region: El Arenal, Jalisco Mixer included	Ron 1907 \$135.00 40% VOL. ALC. 50% sugarcane / 50% molasses Region: Uruapan, Michoacán Mixer included
Tuxca Chacolo \$200.00 50% VOL. ALC. Agave Rhodacantha Distillate Master Tabernero: Macario Partida Region: Zapotitlán de Vadillo, Colima	Xtabentún \$135.00 19.5% VOL. ALC. Traditional Yucatecan honey liqueur Region: Umán, Yucatán
Sotol Conejo en la Luna \$195.00 46% VOL. ALC. Traditional countryside sotol Master Sotolero: Fernando Porras Region: Ojinaga, Chihuahua	Charanda Uruapan \$145.00 35% VOL. ALC. Sugarcane distillate Producer: José Cleofas Murguía Region: Uruapan, Michoacán Mixer included
Bacanora Conejo en la Luna \$160.00 Vinateros: Martín & Agapito Yepiz Region: Álamos, Sonora	Artisanal Aged Charanda Sol Tarasco \$145.00 40% VOL. ALC. Old Sugarcane Distilled. Region: Uruapan, Michoacán. Includes mixer.
	Artisanal Rested Charanda El Tarasco \$145.00 38% VOL. ALC. Sugarcane Distilled. Region: Uruapan, Michoacán. Includes mixer.

TASTING

6 GLASSES – 1 OZ EACH

Traditional mezcals from the rest of the country \$600.00

Pitzometl from Caltepec, Puebla. Lechuguilla from Batopilas, Chihuahua. Criollo from Tenancingo, State of Mexico. Cupreata from Guerrero. Cenizo from Nombre de Dios, Durango. Cupreata from El Aguacatito, Michoacán.

Traditional Oaxacan mezcals \$650.00

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

Other Mexican spirits \$650.00

Cascahuín Tahona Tequila from El Arenal, Jalisco. Bacanora Conejo en la Luna from Sonora. Sotol Conejo en la Luna from Chihuahua. Tuxca Chacolo from Colima. Charanda from Uruapan, Michoacán. Lechuguilla from Batopilas, Chihuahua.

Specialty Mezcals \$700.00

Tres Mexicanos from Sola de Vega, Oaxaca. Verde Campanilla from San Luis Potosí. Cenizo from Nombre de Dios, Durango. Pechuga Mezcal from Santa Catarina Río Minas, Oaxaca. Maguey Lamparillo from Nombre de Dios, Durango. Sierrudo from Santa Catarina Minas, Oaxaca.

DISCOVER MÉXICO
THROUGH ITS
SPIRITS!

MEZCAL

TRADITIONAL

Puebla 1 Serving 1 bottle
2 Oz. 750 ml.

Mezcal Master: Melecio Meza

Traditional Contemporary Pitzometl. \$180.00 \$980.00
Region: Caltepec.

Traditional Contemporary Papalometl. \$180.00 \$1100.00
Region: Caltepec.

State of México

Mezcal Master: Jorge Millán \$160.00 \$780.00

Traditional Countryside Criollo.
Region: Valle de Teotihuacan.

Durango

Mezcal Master: Gilberto Roldán

Traditional Contemporary Cenizo. \$180.00 \$950.00
Region: Nombre de Dios.

Traditional Contemporary Lamparillo. \$190.00 \$1,050.00
Region: Nombre de Dios.

Michoacán

Mezcal Master: Joel Vieyra

Traditional Contemporary Cenizo. \$180.00 \$1000.00
Region: El Aguacatito.

Traditional Contemporary Cupreata. \$170.00 \$850.00
Region: El Aguacatito.

Traditional Contemporary Alto. \$190.00 \$1,100.00
Region: El Aguacatito.

Sotol Master: Miguel Pérez

Traditional Contemporary Tequilana. \$230.00 \$1,400.00
Region: Oponguio, Michoacán.

MEZCAL

TRADITIONAL

San Luis Potosí

1 Serving 1 bottle
2 Oz. 750 ml.

Mezcal Master: Jesús Navarro
Traditional Countryside Verde.
Region: Mexquitic.

\$230.00 \$1,400.00

Guerrero

Mezcal Master: Cooperativa Tepolzito
Traditional Countryside Cupreata.
Region: Mochitlán.

\$170.00 \$960.00

Mezcal Master: Dagoberto Islas Díaz
Traditional Countryside Cupreata.
Region: Zihuaquío.

\$185.00 \$1,100.00

Chihuahua

Mezcal Master: Dolores González
Traditional Countryside Lechuguilla.
Region: Batopilas.

\$210.00 \$1,300.00

Oaxaca

Mezcal Master: Adela Cruz
(La Palanquerita)

Traditional Contemporary Espadín.
Region: San Dionisio Ocotepéc.

\$165.00 \$840.00

Traditional Contemporary Tobalá.
Region: San Dionisio Ocotepéc.

\$180.00 \$950.00

Mezcal Master: Anatolio Ramírez

Traditional Countryside Mexicanito.
Region: Sierra Mixteca.

\$170.00 \$850.00

Traditional Countryside Papalometl.
Region: Sierra Mixteca.

\$180.00 \$1,020.00

Traditional Countryside Arroqueño.
Region: Sierra Mixteca.

\$185.00 \$1,020.00

Traditional Countryside Espadín.
Region: Sierra Mixteca.

\$165.00 \$850.00

MEZCAL

TRADITIONAL

	1 Serving	1 bottle
	2 Oz.	750 ml.
Oaxaca		
Mezcal Master: Cristino Rodríguez		
Traditional Countryside Ensemble 3 Mexicanos. (Green, Yellow, Penca Larga) Region: Sola de Vega.	\$220.00	\$1,300.00
Traditional Countryside Tobaziche. Region: Sola de Vega.	\$185.00	\$1,020.00
Traditional Countryside Tobaalá. Region: Sola de Vega.	\$185.00	\$1,020.00
Mezcal Master: Rusdael Vázquez		
Traditional Contemporary Espadín. Region: San Baltazar Chichicápam.	\$185.00	\$1,020.00
Traditional Contemporary Ensemble. (Cuish, Espadín, Tobaalá) Region: San Baltazar Chichicápam.	\$190.00	\$1,100.00
Traditional Contemporary Cuish. Region: San Baltazar Chichicápam.	\$180.00	\$900.00
Mezcal Master: Lorenzo Monterroza		
Traditional Contemporary Espadín. Región: Matatlán.	\$165.00	\$850.00
Mezcal Master: Armando Arellanes		
Traditional Contemporary Espadín de Pechuga. Region: Santa Catarina Minas.	\$225.00	\$1,300.00
Traditional Contemporary Arroqueño. Region: Santa Catarina Minas.	\$175.00	\$980.00
Traditional Contemporary Sierrudo. Region: Santa Catarina Minas.	\$205.00	\$1,100.00
Traditional Contemporary Madre Cuish. Region: Santa Catarina Minas.	\$205.00	\$1,100.00

BEERS

Indio	\$65.00	XX Lager	\$65.00
Tecate original	\$65.00	XX Amber	\$65.00
Heineken	\$65.00	Amstel Ultra	\$65.00
Heineken 0.0	\$65.00	Carta Blanca	\$65.00
Bohemia Classic	\$65.00	(small pitcher)	
Bohemia Dark	\$65.00		

ADDITIONALS ITEMS

Michelada Mug	\$25.00	Shot glass of lime juice	\$30.00
Cuban Style Mug	\$30.00	Sangrita	\$25.00
Clamato Mug (150ml)	\$40.00	Orange slices with chapulín salt	\$30.00
Prepared Clamato (300ml)	\$65.00		

CRAFT BEER

¿Have you tried
Cannera Beer yet?



Ask for available options

WINE

Red · Rosé · White

Bottle 750 ml. \$620.00

Wine Glass 150 ml. \$160.00

Ask available labels

At Teotihuacán and AIFA locations, bottle sale only

BEVERAGES

Soft drink (can) or mineral water 355 ml.	\$55.00	Seasonal or green juice 355 ml.	\$60.00
Water Bottle 600 ml.	\$40.00	Almond Milk 355 ml.	\$38.00
Herbal Fruit infusion Ask for available infusion	\$55.00	Lactose-free milk 355 ml.	\$30.00
Chocolate Semi-dark chocolate with Mexican cocoa	\$70.00	Smoothie Strawberry & cinnamon · Mamey or Mango · Banana · chocolate 355 ml.	\$60.00
Matcha Latte Powdered green tea with vanilla + milk	\$70.00	Flavored water 350 ml. Ask for available flavor	\$55.00
Chai Latte Black tea with spices and vanilla + milk	\$70.00	Lemonade or orangeade Still or sparkling 350 ml.	\$55.00
		Tea Bag infusion(Twinings) Ask for available flavors	\$30.00

COFFEE

Espresso		Americano	\$40.00
Flat white	\$55.00	Cappuccino	\$95.00
Intense coffee taste topped with a thin layer of creamy milk		Baileys o amaretto.	
Cappuccino	\$65.00	Latte	\$60.00
Classic espresso with steamed milk and foam		One shot of espresso with steamed milk	
Cappuccino	\$70.00	Mocha	\$70.00
Cajeta or Eggnog		Our classic cappuccino with semi-dark chocolate	

COLD COFFEE DRINKS

Coffee Milkshake	\$90.00	Vietnamese Coffee	\$70.00
Espresso-based milkshake with vanilla ice cream and milk.		Sweetened condensed milk with espresso and frothed milk.	
Affogato	\$120.00	Cold Brew	\$60.00
Dessert glass topped with Nutella, vanilla crumble, two scoops of vanilla ice cream, finished with a shot of espresso.		Cold-extracted coffee brewed for 12 hours.	
Baileys Affogato	\$150.00	Cold Brew Latte	\$70.00
Dessert glass topped with Nutella, vanilla crumble, two scoops of vanilla ice cream, finished with a shot of espresso. With 45 ml of Baileys.		Cold-extracted coffee brewed for 12 hours with a touch of milk.	
		Conejo Tonic	\$70.00
		Citrus oleo saccharum, tonic water, and cold brew.	

Milk Alternatives: Switch lactose-free milk for almond milk (+\$15.00 extra)

Our espresso-based drinks are prepared with premium specialty coffee.

Tasting Notes: Classic medium-dark roast, silky body, and low acidity, with notes of chocolate, toasted nuts, and caramel.