@mezcaleriaconejoenlaluna

MENÚ

CONEJO EN LA LUNA

MEZCAL & TRADICIÓN

CONEJO EN LA LUNA
COCINA & MEZCAL

Welcome

Hello! welcome to Mezclería Conejo en la luna, a place where every drink tells a story and very cocktail becomes a small adventure.
We love to play with flavors and surprises, which is why we have created a Memexology and Cocktail Menu that changes three times a year. Why? Because we believe that the best moments in life are found in the freshness of ingredients.
Imagine enjoying a cocktail that is not only delicious, but also evokes a perfect afternoon or a special moment with friends. Our bars aim to combine the best of nature with creativity and heart. Every drink is crafted to make you smile and transport you to unforgettable memories.
So, relax, get comfortable, and let yourself be carried away on this journey of flavors.
Thank you for being here; we truly enjoy sharing this experience with you.
You are always welcome.

NEW

Memexology

Dame un grrr

Fresco y sorprendente

(Clarificado)

$185.00

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

Served with 90 ml of alcohol.

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NEW

Memexology

Báilalo Rocky

Elegante y refrescante

$185.00

Criollo Mezcal from Estado de México, mandarin, strawberry compote, pink pepper infusion, dry vermouth, topped with Prosecco.
Served with 60 ml of alcohol.

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NEW

Memexology

No te parece eso curioso?!

Intenso y profundo

$185.00

Arroqueño Mezcal from Oaxaca, dark chocolate, Nixta corn liqueur, and pasilla chili liqueur.

Served with 75 ml of alcohol.

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NEW

Memexology

La perra seguía y seguía...

Meloso y frutal

$185.00

Mexicanito Mezcal from Oaxaca, hawthorn fruit, Akai Vermouth Rosso, lime, and peach black tea.

Served with 60 ml of alcohol.

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NEW
Memexology

Deja de hablar y pégale

Original y con identidad
(Clarificado)

$185.00

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

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NEW

Memexology

Te salvaste de mi maldito

Sofisticado y frutal

(Clarificado)

$185.00

Criollo Mezcal from Estado de México, strawberry—banana oleo saccharum, aged rum, cacao liqueur, and white chocolate foam.

Served with 60 ml of alcohol.

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HITS

Memexology

Diablos señorita (Watermelon)

$180.00

Criollo Mezcal from Estado de México, watermelon, lime, elderflower liqueur, and cranberry juice.
Served with 60 ml of alcohol.

Muy pegriloso
(Mix Mango / Pineapple / Tamarind)

$185.00

Arroqueño Mezcal from Oaxaca, El Hispano jalapeño liqueur, mango–pineapple–tamarind mix, topped with tonic water.
Served with 75 ml of alcohol.

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

$185.00

Mexicanito Mezcal from Oaxaca, raspberry, Eureka lemon, Lillet Blanc, Bright Vatya cashew liqueur, hibiscus, and soda water.
Served with 60 ml of alcohol.

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HITS

Memexology

Y soporten
(Passion Fruit / Coconut)

$185.00

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

No digas mamadas Meriyein
(Cucumber / Hoja Santa)

$185.00

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

Mezcazuela

$185.00

Criollo Mezcal from Estado de México, citrus blend, topped with grapefruit soda.
Served with 60 ml of alcohol.

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MEZCAZUELA XXL

Classic

750 ML | $1,300.00

Criollo Mezcal from Estado de México, grapefruit, lime, orange, and grapefruit soda.

Tropisabor

750 ML | $1,300.00

Criollo Mezcal from Estado de México, pineapple, passion fruit, orange, and pineapple soda.

Berrylicious

750 ML | $1,300.00

Criollo Mezcal from Estado de México, strawberry, raspberry, blackberry, and lemon soda.

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SPRITZ

Aperol Spritz
$180.00

Aperol, Prosecco, and soda water.

Campari Spritz
$180.00

Campari, Prosecco, and soda water

Limoncello Spritz
$180.00

Limoncello, Prosecco, and soda water.

Hugo Spritz
$190.00

St. Germain elderflower liqueur, Prosecco, and soda water.

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SPRITZ FIFÍ

Brindis Deluxe

$180.00

Lightly spiced berry punch, Criollo Mezcal from Estado de México, and Prosecco.

Me cae que ya es navidad

$180.00

Classic punch with hawthorn fruit and guava, lightly spiced, Criollo Mezcal from Estado de México, and Prosecco.

El milagro de las burbujas

$180.00

Tropical punch with passion fruit and pineapple, lightly spiced, Criollo Mezcal from Estado de México, and Prosecco.

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MIMOSAS

Cherry

$120.00

Cranberry juice, Cherry Maraschino liqueur, and Prosecco.

Grand Mimosa

$120.00

Orange juice, Grand Marnier, and Prosecco.

Bellini

$120.00

Peach juice, raspberry, and Prosecco.

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Classic Cocktails

Always Available

Cosmopolitan

$ 185.00

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

Gin & Tonic

$ 185.00

Granicera Mexican Gin (citrus or spiced), tonic water, berries or classic citrus garnish.
Served with 60 ml of alcohol.

Mezcal Negroni

$ 185.00

Arroqueño Mezcal from Oaxaca, Campari, sweet vermouth, orange foam.
Served with 90 ml of alcohol.

Mezcalita / Margarita

$ 185.00

Criollo Mezcal from Estado de México, lime juice, Grand Marnier, and simple syrup.
Served with 60 ml of alcohol.

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Classic
Cocktails

Always Available

Conejillo

$ 185.00

Criollo Mezcal from Estado de México, agave syrup, and a shot of espresso.
Served with 50 ml of alcohol.

Tequila Sunrise

$ 185.00

Cascahuín Blanco Tequila, orange juice, and crème de cassis.
Served with 60 ml of alcohol.

Mojito

$ 185.00

Ron 1907, mint, lime, sugar, and sparkling water.
Served with 60 ml of alcohol.

Tom Collins

$ 185.00

Granicera Citrus Gin, lime juice, simple syrup, and sparkling water.
Served with 50 ml of alcohol.

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Other Spirits

Sierra Norte Whiskey Yellow Corn — $160.00
45% ABV ·
Yellow Oaxacan corn.
Master Distiller: Douglas French.
Region: San Agustín de las Juntas, Oaxaca.
Mixer included.

Cascahuín Tahona Tequila — $180.00
42% ABV.
Region: El Arenal, Jalisco
Mixer included

Cascahuín Plata Tequila — $180.00
48% ABV.
Region: El Arenal, Jalisco
Mixer included

Tuxca Chacolo — $200.00
50% ABV.
Agave Rhodacantha
Master Tabernero: Macario Partida
Region: Zapotitlán de Vadillo, Colima

Sotol Conejo en la Luna — $195.00
46% ABV.
Traditional campesino style
Master Sotolero: Fernando Porras
Region: Ojinaga, Chihuahua

Bacanora Conejo en la Luna — $160.00
Vinateros: Martín & Agapito Yepiz
Region: Álamos, Sonora

Venison Sotol — $210.00
40% ABV · Traditional campesino style
Master Sotolero: Fernando Porras
Region: Ojinaga, Chihuahua

Lechuguilla — $195.00
45% ABV.
Agave Bovinocornuta
Master Vinatero: Juan Carrillo
Region: Bacayopa Choix, Sinaloa

Sierra Norte Whiskey Black Corn — $160.00
45% ABV.
Black Oaxacan corn
Master Distiller: Douglas French
Region: San Agustín de las Juntas, Oaxaca
Mixer included.

Yolixpa de La Montaña — $135.00
30% ABV.
Traditional Mexican herbal liqueur
Region: Puebla

Rum 1907 — $135.00
40% ABV.
50% sugarcane / 50% molasses
Region: Uruapan, Michoacán
Mixer included

Charanda Uruapan — $145.00
35% ABV.
Sugarcane distillate
Producer: José Cleofas Murguía
Region: Uruapan, Michoacán
Mixer included

Xtabentún — $135.00
19.5% ABV.
Traditional Yucatecan honey liqueur
Region: Umán, Yucatán

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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, Estado de México. Cupreata from Guerrero. Cenizo from Nombre de Dios, Durango. Cupreata from Michoacán.

Traditional Oaxacan mezcals — $650.00

Arroqueño from San José Río Minas. Espadín from San José Río Minas. Arroqueño from Santa Catarina Minas. Tobalá from Sola de Vega. Tobalá from Ocotepec. 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.

Mezcales especiales. — $700.00

Tres Mexicanos from Sola de Vega, Oaxaca. Verde Campanilla from San Luis Potosí. Manso from El Aguacatito, Michoacán. Mezcal de Pechuga from Santa Catarina Río Minas, Oaxaca. Lamparillo agave from Nombre de Dios, Durango. Sierrudo from Santa Catarina Minas, Oaxaca.

DISCOVER MÉXICO THROUGH ITS SPIRITS!

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Mezcals
Traditional

	1 Serving 2 Oz.	1 bottle 750 ml.
Puebla		
Mezcal Master: Melecio Meza		
Traditional Contemporary Pitzometl. Region: Caltepec.	$180.00	$980.00
Traditional Contemporary Papalometl. Region: Caltepec.	$180.00	$1100.00
Estado de México		
Mezcal Master: Jorge Millán	$160.00	$780.00
Traditional Campesino Criollo. Region: Valle de Teotihuacan.		
Durango		
Mezcal Master: Gilberto Roldán		
Traditional Contemporary Cenizo. Region: Nombre de Dios.	$180.00	$950.00
Traditional Contemporary Lamparillo. Region: Nombre de Dios.	$190.00	$1,050.00
Michoacán		
Mezcal Master: Joel Vieyra		
Traditional Contemporary Cenizo. Region: El Aguacatito.	$180.00	$1000.00
Traditional Contemporary Cupreata. Region: El Aguacatito.	$170.00	$850.00
Traditional Contemporary Alto. Region: El Aguacatito.	$190.00	$1,100.00
Sotol Master: Miguel Pérez		
Traditional Contemporary Tequilana. Region: Oponguio, Michoacán.	$230.00	$1,400.00

Mezcals
Traditional

	1 Serving 2 Oz.	1 bottle 750 ml.
San Luis Potosí		
Mezcal Master: Jesús Navarro		
Traditional Campesino Verde. Region: Mexquitic.	$230.00	$1,400.00
Guerrero		
Mezcal Master: Tepolzito Cooperative		
Traditional Campesino Cupreata. Region: Mochitlán.	$170.00	$960.00
Mezcal Master: Dagoberto Islas Díaz		
Traditional Campesino Cupreata. Region: Zihuaquio.	$185.00	$1,100.00
Chihuahua		
Mezcal Master: Dolores González		
Traditional Campesino Lechuguilla. Region: Batopilas.	$210.00	$1,300.00
Oaxaca		
Mezcal Master: Adela Cruz (La Palanquerita)		
Traditional Contemporary Espadín. Region: San Dionisio Ocotepec.	$165.00	$840.00
Traditional Contemporary Tobalá. Region: San Dionisio Ocotepec.	$180.00	$950.00
Mezcal Master: Anatolio Ramírez		
Traditional Campesino Mexicanito. Region: Sierra Mixteca.	$170.00	$850.00
Traditional Campesino Papalometl. Region: Sierra Mixteca.	$180.00	$1,020.00
Traditional Campesino Arroqueño. Region: Sierra Mixteca.	$185.00	$1,020.00
Traditional Campesino Espadín. Region: Sierra Mixteca.	$165.00	$850.00

Mezcals
Traditional

Oaxaca	1 Serving 2 Oz.	1 bottle 750 ml.
Mezcal Master: Cristino Rodríguez		
Traditional Campesino 3-Mexicanos Ensemble. (Green, Yellow, Penca Larga) Region: Sola de Vega.	$220.00	$1,300.00
Traditional Campesino Tobaziche. Region: Sola de Vega.	$185.00	$1,020.00
Traditional Campesino Tobalá. 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, Tobalá) 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

Carta Blanca (Caguamita)	$57.00
Corona	$55.00
Victoria	$55.00
Pacífico	$55.00
Negra Modelo	$65.00
Modelo Especial	$65.00
Michelob Ultra	$67.00
Stella Artois	$67.00
Michelada Mug	$15.00
Cuban-Style Mug	$20.00
Clamato Mug	$25.00
Clamato preparado	$45.00

Artisanal Beer

¿Have you tried Canneria Beer yet?

CASA CANNERIA CERVECERÍA

Ask for available flavors

WINE

Red · Rosé · White

Bottle 750 ml.	$620.00
Wine Glass 150 ml.	$160.00

Ask about our wine selection
Sold by the bottle only at Teotihuacán and AIFA locations.

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BEBIDAS

Soft drink (can) or sparkling water 355 ml.	$45.00
Bottle water 600 ml.	$40.00
Fruit tisane infusion Ask about our infusion tea selection	$55.00
Hot chocolate Semi-dark chocolate with Mexican cocoa and steamed milk	$65.00
Matcha Latte Powdered green tea with vanilla and steamed milk	$65.00
Chai Latte Black tea with spices and vanilla, served with steamed milk	$65.00
Seasonal or green juice 355 ml.	$60.00
Vaso de leche de almendras 355 ml.	$38.00
Lactose-free milk 355 ml.	$30.00
Smoothie Strawberry & cinnamon · Mamey · Mango · Banana & chocolate 355 ml.	$60.00
Flavored water 350 ml. Ask for today's flavor	$45.00
Lemonade or orangeade Still or sparkling 350 ml.	$45.00
Twinings tea infusion (tea bag) Ask for available flavors	$30.00

Coffee

Espresso

Flat white $55.00
Intense coffe taste topped with a thin layer of creamy milk

Cappuccino $65.00
Classic espresso with steamed milk and foam

Cappuccino $70.00
Cajeta or Eggnog

Americano $40.00

Cappuccino $85.00
Baileys o amaretto.

Latte $60.00
One shot of espresso with steamed milk

Mocha $70.00
Our classic cappuccino with semi-dark chocolate

Cold coffee drinks

Coffee Milkshake $70.00
Espresso-based milkshake with vanilla ice cream and milk.

Affogato $90.00
Dessert glass topped with Nutella, vanilla crumble, two scoops of vanilla ice cream, finished with a shot of espresso.

Baileys Affogato $105.00
Dessert glass topped with Nutella, vanilla crumble, two scoops of vanilla ice cream, finished with a shot of espresso. With 45 ml of Baileys.

Vietnamese Coffee $70.00
Sweetened condensed milk with espresso and frothed milk.

Cold Brew $60.00
Cold-extracted coffee brewed for 12 hours.

Cold Brew Latte $70.00
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.

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