

@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,
Hpnotiç, 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

Memexología



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



Mezcacalita / 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 Tobaía.
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 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

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 (small pitcher)	\$65.00
Bohemia Classic	\$65.00		
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		

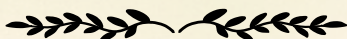
CRAFT BEER

¿Have you tried
Canneria Beer yet?



Beer Flight (Tasting Board)

(4 X 5 OZ. POURS) \$200



CHOOSE YOUR FAVORITE 4 OR LET US SUGGEST A FLIGHT FOR YOU.
MENU SUBJECT TO AVAILABILITY.

LA IPA DEL LIC. 6.2% ABV | 50 IBU | 300 ML: \$75.00 // 473 ML: \$110.00

Style: American IPA

A beer full of character and boldness, featuring a striking bitterness and an explosion of hop flavors. It offers a burst of tropical citrus and resinous aromas, with a prominent yet perfectly balanced finish. La IPA del Lic. is ideal for those who love bold, flavor-packed beers.

PALIDA ALIDA 5.6% ABV | 36 IBU | 300 ML: \$60.00 // 473 ML: \$100.00

Style: American Pale Ale

Golden-hued, radiating exquisite aromas of citrus, ripe mango, and wild berries. A single sip envelops you in a burst of fruity flavors. A perfect taste experience for a sunny afternoon with friends and the ideal companion to begin your journey through American beer styles.

LA GALVAN 4.6% ABV | 21 IBU | 300 ML: \$60.00 // 473 ML: \$100.00

Style: Mexican Lager

A truly irresistible lager for summer days. This Mexican Lager offers a perfect balance of flavors, providing a refreshing and revitalizing experience. With its notable subtlety, this beer captivates both craft beer newcomers and seasoned palates alike.

Ask about availability.

LORETO WITH LOVE 4.5% ABV | 21 IBU | 300 ML: \$65.00 // 473 ML: \$100.00

Style: Blonde Ale

This beer has a charming and light touch, characterized by subtle, balanced malt notes with soft hints of freshly baked bread and sweet grains. It is complemented by delicate citrus-floral nuances that bring freshness and joy to every sip.

EL DESAYUNO DE LA ABUELA 4.7% ABV, IBU:33 | 300 ML \$70.00 // 473ML \$105.00

Style: Catmeal Stout

Its deep, dark color evokes the richness of the roasted grains used in its craft. You will perceive the sweet aroma of dark chocolate and roasted coffee blended with subtle notes of nuts and oats. Its silky, medium body presents intense flavors balanced by soft hints of caramel and vanilla. Additionally, the presence of oats provides a velvety and creamy texture on the palate.

DELFINO VAQUERO 6.8% ABV | 30 IBU | 300 ML: \$70.00 // 473 ML: \$105.00

Style: Hazy IPA

Delfino Vaquero is a Hazy IPA featuring intense citrus and tropical notes, with a smooth, hazy body and a slightly bitter finish. An explosion of fruity flavors and a creamy mouthfeel. An ideal beer for IPA lovers and those seeking new brewing experiences to enjoy on any occasion.

7 WAYS FALL IN HOPS 9.1% ABV, IBU 81 | 300 ML \$85.00 // 473 ML \$115.00

Style: Imperial Hazy IPA

A powerhouse of intense citrus and tropical notes, featuring a smooth, hazy body and a firm bitter finish. An explosion of fruity flavors with a creamy mouthfeel. Perfect for those seeking a robust and adventurous IPA experience.

UH LA LA 6.0 % ABV, IBU 26 | 300 ML \$70.00 // 473ML \$105.00

Style: Session

It will captivate you with spicy and fruity notes. You can perceive subtle hints of clove and pepper intertwined with tropical nuances. These fresh and lively aromas prepare you for a truly unique tasting experience.

AMBAR DE PLAYA 5.2% ABV, IBU 32 | 300 ML \$65.00 // 473 ML \$100.00

Style: Amber Ale

Fruity, floral, and caramelly. Copper-colored with malt and caramel notes. Balanced bitterness with a roasted touch.

Ask about availability.

SPORTER 4.7% ABV, IBU 28 | 300 ML \$65.00 // 473 ML \$100.00

Style: English Porter

Born in the depths of the night, every sip transports you to an oasis of dark, deep flavors. Featuring cocoa and coffee notes, a medium body, and a subtle, elegant bitterness.

LA BOMBERA 8.3% ABV, IBU 36 | 300 ML \$70.00 // 473 ML \$110.00

Style: American Strong Ale

Capturing the bold and passionate essence of American strong ales. A balanced combination of intense flavors and robust character. Malty flavors stand out immediately, offering a sweet base of toasted caramel and roasted malt, balanced by a moderate bitterness from American hops.

7:00 A.M. 5.0% ABV, IBU | 300 ML \$70.00 // 473 ML \$105.00

Style: Happy Kolsch

A classic German ale—light, blonde, and highly drinkable with great effervescence. Enhanced by a dry hop of German hops, it provides a floral touch that transports you to the Hallertau region, the birthplace of Bavarian hops.

MATAHARY 3.9 % ABV, IBU 9 | 300 ML \$75.00 // 473 ML \$115.00

Style: Mango Habanero Gose

A refreshing, slightly tart base in the classic Gose style. Brewed with the addition of coriander seeds and sea salt.

VACATION 4.3% ABV, IBU 44 | 300 ML \$70.00 // 473ML \$105.00

Style: Double IPA

A high-intensity beer with a robust body and deep flavors. This Double IPA stands out for its alcoholic character and hoppy nature, offering powerful tropical fruit, citrus, and resinous aromas.

STEPHIE DE CABEZA 3.3 % ABV, IBU 4 | 300 ML \$65.00 // 473 ML \$115.00

Style: Berliner Weisse

A fruity beer with a perfect fusion of acidity, sweetness, and freshness. A sublime balance with aromas of berries and watermelon. It features a tart acidity and a flavor reminiscent of watermelon hard candy.

CITRA 5.4 % ABV, IBU 32 | 300 ML \$65.00 // 473 ML \$115.00

Style: American Pale Ale

A beer with notes of tropical fruits, mango, pineapple, and passion fruit. Golden to light copper in color, with a slightly hazy appearance due to the presence of hops. Medium to high bitterness.

Ask about availability.

VIEJO DIABLILLO 5.9 % ABV, IBU 56 | 300 ML \$75.00 // 473 ML \$115.00

Style: White IPA

Tropical fruit aroma: mango, pineapple, and passion fruit with distinct citrus notes of grapefruit, orange, and herbal touches.

ENSENADA 69 7.0 % ABV, IBU 57 | 300 ML \$65.00 // 473 ML \$100.00

Style: Black IPA

A dark-style beer that stands out for its balance and complexity of flavors. While the malt provides notes reminiscent of roasted coffee and cocoa, the hops offer citrus and resinous nuances that refresh every sip.

HEATERS GONNA | 300 ML \$75.00 // 473 ML \$115.00

Estilo: Hazy IPA

A dark-style beer that stands out for its balance and complexity of flavors. While the malt provides notes reminiscent of roasted coffee and cocoa, the hops offer citrus and resinous nuances that refresh every sip.

CHAMBELÁN 5.5 % ABV IBU 32 | 300 ML \$75.00 // 473 ML \$115.00

Style: New Zealand Pilsner

A crisp beer featuring an aroma of tropical fruits like mango, pineapple, and passion fruit, with marked citrus notes of grapefruit and orange, finished with subtle herbal touches.

Ask about availability.

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

COLD COFFEE DRINKS

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

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.

WINE

GLASS AND JAR

SPARKLING	GLASS 120ML	JAR 240 ML
Italy, Prosecco Extra Dry, DCC Rose, Corvezzo	\$160.00	\$280.00
WHITE		
Portugal, Vinho Verde, Vale de Santos, Alvarinho	\$160.00	\$280.00
Spain, Batán de Salas, Somontano, Chardonnay and Gewürztraminer	\$160.00	\$280.00
Spain, Rueda, Valdecuevas, Verdejo	\$160.00	\$280.00
Mexico, Zacatecas, Alex Sotelo, Semillon	\$160.00	\$280.00
ROSÉ		
Mexico, Baja California, Xaroma, Cabernet and Merlot	\$160.00	\$280.00
Italy, Campania, Irpinia Rosato, Aglianico	\$160.00	\$280.00
RED		
Spain, Batán de Salas, Somontano, Tempranillo and Cabernet	\$160.00	\$280.00
Italy, Puglia, Cantina Petrello, Primitivo	\$160.00	\$280.00
Mexico, Baja California, Xaroma, Cabernet	\$160.00	\$280.00
Spain, Aragon, Mimetic, Garnacha Negra	\$160.00	\$280.00

Ask about availability.

WINE

BOTTLES

SPARKLING

	BOTELLA 750 ML
Italia, Prosecco Extra Dry, Doc Rose, Corvezzo.	\$700.00
España, Cava, Brut, La Fea, Xarel.lo, Macabeo..	\$900.00
Italia, Franciacorta, Mirabella Saten, Chardonnay.	\$1400.00

WHITE

LIGHT

Italia, Sicilia, Tola, Grillo	\$650.00
Italia, Alto Adige, Monfort, Pinot Grigio	\$650.00
Portugal, Vhino Verde, Vale de Santos , Alvarinho.	\$650.00
España, Rueda, Valdecuevas, Verdejo.	\$800.00
México, Guanajuato, Tres Raices, Sauvignon Blanc.	\$800.00

WHITE

NOT SO LIGHT

Italia, Soave, Farina, Garganega.	\$650.00
Italia, Campania, De Falco Vini, Greco di Tufo.	\$650.00
México, Baja California, Xaroma, Chardonnay y Chenin blanco.	\$650.00
México, San Luis Potosi, Pozo de Luna, Viogner.	\$800.00
Italia, Piemonte, Volpi, Timorasso.	\$850.00
Italia, Sardegna, Cantina Gallura, Vermentino.	\$900.00
Italia, Lugana, Monte Zovo, Turbiana.	\$900.00
España, Batan de Salas, Somontano, Chardonnay y Gewurtztraminer.	\$900.00
México, Baja California, Henri Lurton, Chenin Blanc.	\$900.00
México, Baja California, Madera 5, Sauvignon Blanc, Chardonnay.	\$950.00

Ask about availability.

VINO

Botellas

ROSÉ

	BOTELLA 750 ML
México, Baja California, Xaroma, Cabernet, Merot y Syrah.	\$650.00
Italia, Sicilia, Tola, Syrah.	\$650.00
Italia, Campania, Irpina Rosato, Aglianico.	\$700.00
México, Baja California, Fluxus Rosé, Grenache, Syrah.	\$950.00

RED

LIGHT

Italia, Abruzzo, Villa Vestea, Montepulciano.	\$650.00
Italia, Puglia, Terre del Crifo, Nero di Troia.	\$650.00
Italia, Rosso, Tutto Benne.	\$650.00
España, Somontano, Batan de salas, Cabernet, Tempranillo.	\$800.00
México, Guanajuato, Tres Raices, Pinot Noir.	\$900.00

RED

NOT SO LIGHT

Italia, Puglia, Cantina Petrello, Primitivo.	\$650.00
Italia, Toscana, Chianti, Poggios Salvi, Sangiovese.	\$650.00
México, Baja California, Xaroma, Cabernet, Merot y Syra.	\$650.00
Italia, Piemonte, La Stella, Barbera d' Asti.	\$700.00
Italia, Lazio, Casata Merge, Cesseanese.	\$700.00
Italia, Sargedna, Karana, Cantina Gallura.	\$800.00
España, Somontano, Batan de salas, Cabernet, Tempranillo.	\$800.00
España, Aragón, Mimetic, Garnacha Negra.	\$1000.00
Italia, Taurasi, Terre di Valter, Aglianico.	\$1050.00

Ask about availability.

WINE

BOTTLES

RED

BOTTLE
750 ML

ROBUST

Italy, Sicily, Tola Syrah.	\$650.00
Mexico, Coahuila, Bodegas Capellana, Cabernet Sauvignon.	\$800.00
Mexico, San Luis Potosi, Pozo de Luna, Syrah.	\$850.00
Spain, Batán de Salas, Somontano, Tempranillo and Cabernet.	\$900.00
Italy, Comune di Carmiano, Lecce, Puglia, Don Pepe.	\$1000.00
Spain, Somontano, De Beroz, Cabernet, Syrah.	\$1000.00
Spain, Ribera del Duero, Nobbis, Tempranillo.	\$1100.00
Mexico, B.C., Concierto Enológico Pauta, Tempranillo, Cabernet Sauvignon.	\$1100.00
Mexico, Baja California, Trasiego, Nebbiolo.	\$1150.00
Italy, Piedmont, Barbaresco, Volpi, Nebbiolo.	\$1450.00
Italy, Tuscany, Bolgheri, Guado al Melo, Cabernet Sauvignon.	\$1450.00

CLERICOT

Jar

Red Clericot

750ml Jar

\$200.00

Vodka (30ml), Sweet Vermouth (30ml), orange juice, lime juice, orange slices, strawberry, blackberry, and soda.

White Clericot

750ml Jar

\$200.00

Citrus Gin (30ml), Dry Vermouth (30ml), pineapple, mango, yellow apple, pineapple juice, and tonic water.

Rosé Clericot

750ml Jar

\$200.00

Ginebra citrico 30ml, jugo de toronja, jugo de arándano, toronja, frambuesas, fresas y soda.

Ask about availability.