

CONEJO EN LA LUNA



COCINA & MEZCAL

NON COFFE DRINK

Glass of lactosa free milk \$30.00
355 ml

Glass of almond milk \$38.00
355 ml

Flavored Water 350 ml \$45.00

Orangeade and Lemonade \$45.00
350 ml
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.

Campari Spritz \$180.00

Limoncello, Prosecco and soda.

Hugo Spritz \$190.00

LSt Germain, Prosecco and soda.

I bet it's already Christmas. \$180.00

Classic punch with tejocote, guava, mildly spiced, Criollo Mezcal and Prosecco.

The miracle of bubbles \$180.00

Tropical punch with passion fruit, pineapple, mildly spiced, Mezcal Criollo and Prosecco.

Deluxe Toast \$180.00

Berry punch, mildly spiced, Mezcal Criollo from the State of Mexico 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, ENSENA 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

\$180.00

(Watermelon)

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

\$190.00

(Peach/Kiwi Clarified)

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

\$175.00

(Chamomile/Bougainvillea)

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.

\$185.00

(Raspberry/Eureka Lemon)

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

Muy pegrioso

\$190.00

(Mixmango/pineapple/tamarind)

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

Y soporten

\$190.00

(Passion Fruit/Coconut)

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

No digas mamadas

\$185.00

Meriyein

(Cucumber/Hoja Santa)

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 \$180.00

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 CUIZH
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

OUR HISTORY

Conejo en la Luna: more than a mezcalería, a cultural and gastronomic experience.

Founded in 2017 in Teotihuacán, State of Mexico, Conejo en la Luna was created with the purpose of promoting traditional mezcal and honoring Mexican culture from its roots. Its first location, set against the impressive pre-Hispanic landscape, allows visitors to immerse themselves in a sensory experience—from tasting traditional mezcals to visiting the distillery and the maguey garden.

Over time, the brand has become a benchmark for traditional mezcal in Mexico City, opening iconic locations in Colonia del Valle, Condesa, Roma, Lomas de Chapultepec, and AIFA. Its concept combines contemporary Mexican cuisine, signature cocktails, and a carefully curated selection of more than 20 varieties of mezcal crafted by producers from different regions of the country.

The brand's mission is to be a gathering place for those who enjoy traditional mezcal and Mexican gastronomy; its vision is to share the country's cultural richness through an authentic experience.

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