

@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 complete

\$190.00



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

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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.

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# NEW

## *Memexology*

De mujertsss

Milk Punch

Elegant and deep

\$190.00



Arroqueño from Oaxaca, beets, heirloom tomatoes,  
Hispano habanero bitter, 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.

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# HITS

## Memexology



Diablos señorita (Watermelon)

**\$180.00**

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

Muy pegrioso  
(Mix Mango / Pineapple / Tamarind)

**\$185.00**

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



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

**\$185.00**

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Mexicanito Mezcal from Oaxaca, raspberry, Eureka lemon, Lillet Blanc, Bright Vatya Cashew Liqueur, hibiscus, and soda.  
60 ml of alcohol.

# HITS

## Memexology



Y soporten  
Passion Fruit / Coconut  
Agar Clarified Mezcal Cocktail

**\$185.00**

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

No digas mamadas Meriyein  
(Cucumber / Hoja Santa)

**\$185.00**

Arroqueño Mezcal from Oaxaca, cucumber, hoja santa, Granicera Mexican Spiced Gin, El Hispano jalapeño liqueur, and grasshopper foam.

75 ml of alcohol.



Mezcazuela

**\$240.00**

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

# HITS

## Memexologia



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

\$190.00

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

Te salvaste de mi maldito  
Indulgent and fruity  
Milk Punch

\$190.00

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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 in 750 ml format.

750 ML | \$1,300.00

Tropical and vibrant.  
Criollo Mezcal from State of Mexico  
,grapefruit, lime, orange, and  
grapefruit soda.  
served in 750 ml format.



Berrylicious

750 ML | \$1,300.00

Fruity and smooth.  
Criollo Mezcal from State of Mexico,  
strawberry, raspberry, blackberry,  
and lemon-lime soda.  
served in 750 ml format.

# SPRITZ



Aperol Spritz  
**\$180.00**

Classic and refreshing.  
Aperol, Prosecco, and soda.  
light and bubbly aperitif.



Campari Spritz  
**\$180.00**

Bittersweet and bold.  
Campari, Prosecco, and soda.  
light and bubbly aperitif.



Limoncello Spritz  
**\$180.00**

Citrusy and bright.  
Limoncello, Prosecco, and  
soda. light and refreshing.



Hugo Spritz  
**\$200.00**

Floral and elegant.  
St. germain elderflower Liqueur,  
Prosecco, and soda. light and aromatic.

# SPRITZ FIFÍ

## SPRING-SUMMER



Niña fresca

\$185.00

Strawberry-basil syrup, Maraschino cherry  
Liqueur, Mezcal Criollo, and Prosecco.



Lavan-dota

\$185.00

Lavender syrup, raspberry Liqueur,  
Mezcal Criollo, and Prosecco.



Toronchida

\$185.00

Grapefruit syrup with rosemary and mint,  
grapefruit Liqueur, Mezcal Criollo, and Prosecco.

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# MIMOSAS



Cherry

**\$120.00**

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



Grand Mimosa

**\$120.00**

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



Bellini

**\$120.00**

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

# Classic

Always Available

Cosmopolitan

\$ 185.00

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



Gin & Tonic

\$ 220.00

Granicera Gin (Citrus or Spiced), tonic  
water, with berries or classic citrus.  
60 ml of alcohol.

Mezcal Negroni /Negroni

\$ 200.00

Arroqueño Mezcal from Oaxaca, Campari,  
Sweet Vermouth, and orange foam.  
90 ml of alcohol.



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# Classic Cocktails

Always Available



Mezcalita / Margarita

\$ 220.00

Criollo Mezcal from State of Mexico, lime, Grand Marnier, and simple syrup. 60 ml of alcohol.

Conejillo

\$ 185.00

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



Piña Colada

\$ 185.00

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.

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# OTHER SPIRITS

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

# 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 México. Cupreata from Guerrero. Cenizo from Nombre de Dios, Durango. Cupreata from 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 Ocoteppec. 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

	1 Serving 2 Oz.	1 bottle 750 ml.
<b>Puebla</b>		
<b>Mezcal Master: Melecio Meza</b>		
Traditional Contemporary Pitzometl. Region: Caltepec.	\$180.00	\$980.00
Traditional Contemporary Papalometl. Region: Caltepec.	\$180.00	\$1100.00

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### State of México

<b>Mezcal Master: Jorge Millán</b>	\$160.00	\$780.00
Traditional Countryside Criollo. Region: Valle de Teotihuacan.		

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### Durango

<b>Mezcal Master: Gilberto Roldán</b>		
Traditional Contemporary Cenizo. Region: Nombre de Dios.	\$180.00	\$950.00
Traditional Contemporary Lamparillo. Region: Nombre de Dios.	\$190.00	\$1,050.00

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### Michoacán

<b>Mezcal Master: Joel Vieyra</b>		
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
<b>Sotol Master: Miguel Pérez</b>		
Traditional Contemporary Tequilana. Region: Oponguio, Michoacán.	\$230.00	\$1,400.00

# 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

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### 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

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### Chihuahua

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

\$210.00    \$1,300.00

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### 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 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.
<b>Oaxaca</b>		
<b>Mezcal Master: Cristino Rodríguez</b>		
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 Tosalá. Region: Sola de Vega.	\$185.00	\$1,020.00
<b>Mezcal Master: Rusdael Vázquez</b>		
Traditional Contemporary Espadín. Region: San Baltazar Chichicápam.	\$185.00	\$1,020.00
Traditional Contemporary Ensemble. (Cuish, Espadín, Tosalá) Region: San Baltazar Chichicápam.	\$190.00	\$1,100.00
Traditional Contemporary Cuish. Region: San Baltazar Chichicápam.	\$180.00	\$900.00
<b>Mezcal Master: Lorenzo Monterroza</b>		
Traditional Contemporary Espadín. Región: Matatlán.	\$165.00	\$850.00
<b>Mezcal Master: Armando Arellanes</b>		
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		

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# ADDITIONALS ITEMS

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

# 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	\$65.00	Smoothie Strawberry & cinnamon · Mamey or Mango · Banana & chocolate 355 ml.	\$60.00
Matcha Latte Powdered green tea with vanilla + milk	\$65.00	Flavored water 350 ml. Ask for available flavor	\$55.00
Chai Latte Black tea with spices and vanilla + milk	\$65.00	Lemonade or orangeade Still or sparkling 350 ml.	\$55.00
		Tea Bag infusion(Twinings) Ask for available flavors	\$30.00

# COFFEE

<b>Espresso</b>		<b>Americano</b>	\$40.00
<b>Flat white</b>	\$55.00	<b>Cappuccino</b>	\$85.00
Intense coffee taste topped with a thin layer of creamy milk		Baileys o amaretto.	
<b>Cappuccino</b>	\$65.00	<b>Latte</b>	\$60.00
Classic espresso with steamed milk and foam		One shot of espresso with steamed milk	
<b>Cappuccino</b>	\$70.00	<b>Mocha</b>	\$70.00
Cajeta or Eggnog		Our classic cappuccino with semi-dark chocolate	

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# COLD COFFEE DRINKS

<b>Coffee Milkshake</b>	\$70.00	<b>Vietnamese Coffee</b>	\$70.00
Espresso-based milkshake with vanilla ice cream and milk.		Sweetened condensed milk with espresso and frothed milk.	
<b>Affogato</b>	\$90.00	<b>Cold Brew</b>	\$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.	
<b>Baileys Affogato</b>	\$105.00	<b>Cold Brew Latte</b>	\$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.	
		<b>Conejo Tonic</b>	\$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.