

PROMOTIONS



BREAKFAST COMBO

+\$40 Includes 1 American coffee or refill pot coffee, 1 Fruit juice of the day and 1 portion of seasonal fruit.

Breakfast served from 8 a.m to 2 p.m.

MIMOSAS AND SPRITZ FIFI ORDER THE SECOND AT HALF PRICE

Branches: Valle, Roma, Teotihuacan and AIFA, every day from 12 p.m. to 2 p.m.

Condesa: Every day from 3 p.m. to 5 p.m.

SWEET BREAD AND UNLIMITED COFFEE REFILLS

With your breakfast combo, Conejo en la Luna treats you to all the sweet bread and unlimited coffee refills.

Promotion valid during breakfast hours.

MONDAY

Your Combo Plate: Includes soup and salad.

Promotion valid on Mondays

from 1 p.m. to 4 p.m. **While supplies last.**

TUESDAY

All-you-can-eat tacos

Promotion valid on Tuesday

from 1 p.m. to 4 p.m. **While supplies last.**

WEDNESDAY

All You Can Eat Pozole

Enjoy unlimited pozole for \$170 per person

from 1 p.m. to 4 p.m. **While supplies last.**

THURSDAY

House Special, Al Pastor, Surf & Turf – Special price \$370 per molcajete.

Promotion valid on Fridays from 1 p.m. to 4 p.m. **While supplies last.**

CANTINA FRIDAY

Order your drink and we'll take care of the food (Special Menu).

Promotion valid on Fridays from 1 p.m. to 4 p.m. **While supplies last.**

Cometodo's promotion is personal. It is delivered one main course or taco at a time.

This promotion only is from 2 p.m. to 5 p.m.

It's for enjoying into the restaurant. It isn't for take away. It is valid while stock last.

This promotion doesn't include drinks and it can't join with other promotions or discounts.

Branches: Valle, Roma, Teotihuacán, AIFA and Lomas.

THE AFTER WORK

With the purchase of any mezcal drink, get a complimentary Corona, Victoria, or Pacifico beer. **Branches: Valle, Roma, Condesa and AIFA:**

Every day from 18 to 20hrs. Teotihuacan: Every day from 16hrs to 18hrs.

MEZCAZUELAS HAPPY PACK

3 Mezcazuels for **\$360.00** pesos.

Available Includes 2 oz of Criollo Mezcal from Estado de México by Jorge Millán, a mix of citrus fruits, grapefruit wedges, lime, orange, and a splash of grapefruit soda. **Branches: Valle, Roma, Condesa and AIFA, Monday to Thursday from 19hrs to 20hrs.**

FORGETTEN BIRTHDAY?

We'll pamper you! Ask for your Birthday Cocktail, you deserve it!

Minimum purchase of **\$550.00 pesos**. Valid on your birthday with an official ID (INE).



15% DISCOUNT WITH NAPAM ID

NON COFFE DRINK

Seasonal juice 355 ml \$60.00

Green juice 355 ml \$60.00

Glass of lactosa free miilk 355 ml \$30.00

Glass of almond milk 355 ml \$38.00

Smoothie 355 ml \$60.00

Strawberry and cinnamon.

Banana and chocolate.

Mamey or Mango.

Flavored Water 350 ml \$45.00

Orangeade and Lemonade 350 ml \$45.00

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 Egnog \$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 AIFA, 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

Campari, Prosecco and soda.

Hugo Spritz \$180.00

St Germain, Prosecco and soda.

Mezcal Spritz Anti Age \$180.00

Jamaica and cardamom syrup, Mezcal Criollo Mezcal (Estado de México), Limoncello and Prosecco.

Mezcal Spritz Detox \$180.00

Lime, cucumber, mint, Limoncello, Criollo Mezcal (Estado de México) and Prosecco.

Mezcal Spritz Anti Flu \$180.00

Orange and guava juice, Limoncello, Criollo Mezcal (Estado de México) 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

MEXICAN WINE

TEOTIHUACAN AND AIFA - BOTTLE ONLY

TONOS TINTO

GLASS	BOTTLE
\$160.00	\$620.00

Cabernet, Merlot y Syra, Vinicola 3 Olivos, Valle de Guadalupe BC, Mexico.

TONOS ROSE

GLASS	BOTTLE
\$160.00	\$620.00

Vinicola 3 Olivos, Valle de Guadalupe BC, Mexico.

TONOS BLANCO

GLASS	BOTTLE
\$160.00	\$620.00

Chardonnay y Chenin blanco, Vinicola 3 Olivos, Valle de Guadalupe BC, Mexico.

MEXICAN WINE

TEOTIHUACAN AND AIFA - BOTTLE ONLY

TONOS TINTO GLASS BOTTLE
\$160.00 \$620.00

Cabernet, Merlot y Syra, Vinicola 3
Olivos, Valle de Guadalupe BC,
Mexico.

TONOS ROSE GLASS BOTTLE
\$160.00 \$620.00

Vinicola 3 Olivos, Valle de
Guadalupe BC, Mexico.

TONOS BLANCO GLASS BOTTLE
\$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,
Hypnotiq, 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 \$220.00

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 CUISH
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
