@mezcaleriaconejoenlaluna

MENU



CONEJO EN LA LUNA

MEZCAL & TRADICIÓN

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 belive the best thing 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 desing to make tour 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, Hpnotiq, 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 pegriloso
(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.

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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.

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HITS

Memexología



Deja de hablar y pégale

Kiwi / Peach
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

Strawberry / Banana
Milk Punch

$190.00

Criollo Mezcal from State of Mexico, strawberry-banana oleo, Aged Rum, Cacao Liqueur, and white chocolate foam.



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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.

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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.

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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.

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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.

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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.

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Classic
Cocktails

Always Available



Mezcalita / 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..

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OTHER SPIRITS

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

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

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

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

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

Sotol Conejo en la Luna — $195.00
46% VOL. ALC.
Traditional countryside sotol
Master Sotolero: Fernando Porras
Region: Ojinaga, Chihuahua

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

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

Venison Sotol — $210.00
40% VOL. ALC. ·
Traditional
rural style destillate
Master Sotolero: Fernando Porras
Region: Ojinaga, Chihuahua

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

Ron 1907 — $135.00
40% VOL. ALC.
50% sugarcane / 50% molasses
Region: Uruapan, Michoacán
Mixer included

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

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

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.

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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, 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 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.

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!

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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
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. 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 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: Zihuaquio.	$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 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

MEZCALS
TRADITIONAL

Oaxaca	1 Serving 2 Oz.	1 bottle 750 ml.
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
Tecate original	$65.00
Heineken	$65.00
Heineken 0.0	$65.00
Bohemia Classic	$65.00
Bohemia Dark	$65.00
XX Lager	$65.00
XX Amber	$65.00
Amstel Ultra	$65.00
Carta Blanca (small pitcher)	$65.00

ADDITIONALS ITEMS

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

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

Water Bottle
600 ml. $40.00

Herbal Fruit infusion
Ask for available infusion $55.00

Chocolate
Semi-dark chocolate with Mexican cocoa $70.00

Matcha Latte
Powdered green tea with vanilla + milk $70.00

Chai Latte
Black tea with spices and vanilla + milk $70.00

Seasonal or green juice
355 ml. $60.00

Almond Milk
355 ml. $38.00

Lactose-free milk
355 ml. $30.00

Smoothie
Strawberry & cinnamon · Mamey or Mango · Banana & chocolate
355 ml. $60.00

Flavored water
350 ml.
Ask for available flavor $55.00

Lemonade or orangeade
Still or sparkling
350 ml. $55.00

Tea Bag infusion(Twinings)
Ask for available flavors $30.00

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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 $80.00
Cajeta or Eggnog

Americano $40.00

Cappuccino $95.00
Baileys o amaretto.

Latte $60.00
One shot of espresso with steamed milk

Mocha $80.00
Our classic cappuccino with semi-dark chocolate

COLD COFFEE DRINKS

Coffee Milkshake $90.00
Espresso-based milkshake with vanilla ice cream and milk.

Affogato $120.00
Dessert glass topped with Nutella, vanilla crumble, two scoops of vanilla ice cream, finished with a shot of espresso.

Baileys Affogato $150.00
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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