

# MENU

LEÑA &  
OLIVO  
HORNO Y PARRILLA

APPETIZERS | SOUPS

PASTAS | SALADS | GRILL

SPECIALS | PIZZAS | BEERS | WATERS & SODAS

COCKTAILS | GIN TONIC

## DRINKS

APERITIFS | DIGESTIVE | VODKA | COGNAC

RON | MEZCAL

BRANDY | WHISKY | TEQUILA

## WINES

RED | WHITE | PINK | SPARKLING



# MENÚ

## APPETIZERS

<b>Stuffed tetelas</b> with mushrooms, beans and cheese, morita chile sauce, brisket (200 g) (2 pieces)	\$ 290	<b>Pork belly tostadas</b> (180 g), with <i>tampico chile</i> mayonnaise, pickled baby onions and cactus crackling (2 pieces)	\$ 195
<b>Stuffed tetelas</b> with hoja santa and cheese, shrimp machaca with chorizo (120 g), and macha sauce (2 pieces)	\$ 260	<b>Adobo octopus tostadas</b> (175 g), black garlic mayonnaise, and apple-habanero pico de gallo	\$ 290
<b>Huitlacoche-stuffed tlacoyo</b> with smoked cheese, guacamole, grilled chistorra sausage (100 g), and cactus salad with habanero (2 pieces)	\$ 185	<b>Beef empanada</b> (50 g), with peppers, olives, almonds, and chimichurri (1 piece)	\$ 105
<b>Adobo pork shank sopecitos</b> (150 g) with green sauce, cilantro and xnipec (3 pieces)	\$ 190	<b>Baked empanada</b> with poblano chile, corn kernels, gouda cheese, and bacon (1 piece)	\$ 85
<b>Baked calamari</b> (150 g), with lemon butter, asparagus and leek, green apple salad, fennel, mustard seeds, and toasted hazelnut	\$ 195	<b>Uruguayan chistorra sausage</b> (250 g), with tomato and pepper compote, fried leek, and scallion	\$ 165
<b>Melted provolone cheese</b> (150 g) (150 g) with cremini mushrooms, garlic and flour tortillas	\$ 160	<b>Argentinian grilled chorizo</b> (250 g) with roasted red onion (2 pieces)	\$ 130
<b>Grilled round cheese</b> (1 piece) with morita chile tomato sauce	\$ 125	<b>Grilled beef sweetbreads</b> (380 g) with eureka lemon and chimichurri	\$ 295
<b>Charbroiled shrimp tostadas</b> (250 g), with avocado, cilantro, Persian cucumber, mint and toasted peanuts (2 pieces)	\$ 220	<b>Crispy beef tripe</b> (180 g) with guacamole, cilantro sprouts, and tortillas for tacos	\$ 220
		<b>Grilled bone marrow</b> with fresh cilantro, serrano chili, and guacamole (3 pieces)	\$ 280

## SOUPS

<b>Tomato soup with huauzontle croquettes</b> (3 pieces), panela cheese and toasted pumpkin seeds (350 ml)	\$ 95	<b>Leek cream soup</b> with bacon (50 g), almonds, served in a sourdough country bread (220 ml)	\$ 135
<b>Dry noodles with pasilla chile and corn</b> , with arrachera pork rind (175 g) and purslane salad (220 g)	\$ 185	<b>Provolone cheese and spinach cream soup</b> with toasted pistachios, served in a sourdough country bread (220 ml)	\$ 170
<b>My mom's soup</b> with chard and potato (350 ml)	\$ 70	<b>Beef broth</b> served with chilies, onion, cilantro, lemon, and sherry (350 ml)	
<b>Vegetable soup</b> with carrot, celery, potato, corn kernels, peas, and cilantro (350 ml)	\$ 70	- Natural	\$ 130
		- Jumbo shrimp (3 pieces)	\$ 205
<b>Peruvian bean soup</b> with chipotle stuffed with pork rind (220 ml)	\$ 135		

\*Consuming raw or undercooked food may increase your risk of foodborne illness.

## PASTAS

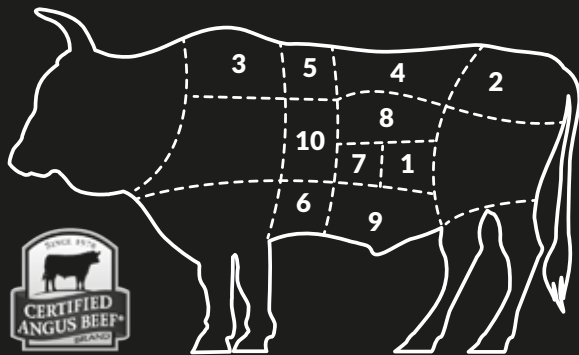
<b>Fettuccine with mushrooms,</b> peas, truffle oil, caramelized shallot, pecorino cheese, and rye bread (350 g)	\$ 210
<b>Rigatoni with tomato sauce,</b> bacon, black olives, fresh mozzarella, and basil (350 g)	\$ 180
<b>Stuffed cannelloni with bolognese,</b> gratinated with smoked provolone cheese (400 g)	\$ 160
<b>Calasparra rice</b> with roasted suckling pig (220 g) and garlic aioli	\$ 350

<b>Ravioli stuffed with braised short rib</b> (60 g), sautéed cremini mushrooms with squash blossoms, and chipotle cream (450 g)	\$ 180
<b>Amatriciana gnocchi</b> with red chistorra, tomato sauce, grated parmesan, parsley, and fried capers (400 g)	\$ 220
<b>Spinach lasagna</b> with corn kernels, smoked bacon, and provolone cheese(220 g)	\$ 120
<b>Risotto with mixe chile</b> green beans, grilled shrimp (150 g), and bone marrow (220 g)	\$ 245

## SALADS

<b>Chef's salad</b> with avocado, baby arugula, fennel, bee pollen, toasted pistachios, pickled shallot, mint leaves, lemon zest, and honey vinaigrette	\$ 195
<b>Roasted beet salad</b> with burrata, grapefruit gel, and toasted hazelnuts	\$ 195

<b>Panzanella,</b> with red and yellow cherry tomatoes, fresh mozzarella, kalamata olives, Persian cucumber, red onion, basil, and croutons	\$ 195
<b>Baby spinach salad</b> with feta cheese, raspberries, candied pumpkin seeds, fig, black sesame, and raspberry vinaigrette	\$ 195



400 g	1. Argentinian Flank	\$ 535
400 g	2. Coulotte	\$ 475
510 g	3. Cowboy Steak	\$ 830
400 g	4. Cabreria	\$ 725
995 g	5. Tomahawk Steak	\$ 1,750
400 g	6. Short Rib	\$ 485
450 g	7. New York Strip Steak	\$ 620
995 g	8. Porterhouse Steak	\$ 1,650
350 g	9. Arrachera	\$ 410
350 g	10. Rib Eye Steak	\$ 660

250 g	Tuna Grilled bell pepper emulsion	\$ 280
390 g	Grilled Shrimp or à la talla	\$ 340
250 g	Salmon	\$ 290
350 g	Octopus	\$ 459

## GRILL

### CUT GARNISH:

Lettuce salad, beefsteak tomato quarters, red onion,  
fresh avocado, yellow tomato, and yellow lemon zest.

### ADDITIONAL GARNISHES:

<b>Portobello mushroom</b> (1 piece), stuffed with creamed spinach and pecorino cheese.	\$ 180
<b>Guacamole</b> (150 g) with <i>griddled tortilla chips</i> .	\$ 95
<b>Asparagus</b> (5 to 7 pieces), with <i>rosemary oil</i> .	\$ 130
<b>Mashed potatoes</b> (230 g) with thyme butter and chives.	\$ 80
<b>French fries</b> (220 g)	\$ 120
<b>Grilled vegetables</b> (250 g)	\$ 100
<b>Grilled yellow corn</b> with grasshopper mayonnaise, eureka lemon butter, and peperoncino	\$ 90

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foodborne illnesses.

## SPECIALS

<b>Farm-raised totoaba</b> (250 g), green mole with fresh purslane salad	\$ 425
<b>Salmon Wellington</b> (250 g), oven-baked salmon wrapped in puff pastry, with spinach hollandaise sauce	\$ 410
<b>Braised picanha 6 hours</b> (400 g), asparagus, lentil stew, and gremolata	\$ 720
<b>Grilled red snapper</b> (800 g-1000 g), with green mojo, mussel-chipotle mayo, and grilled pineapple salad	\$ 860
<b>Pan-seared New York steak</b> (450 g), with potatoes, spring onion, thyme, and chiltepin	\$ 770
<b>Oven-baked pistachio-cruste salmon</b> (250 g) with tomato, peach, jalapeño, avocado, and cilantro salad	\$ 415
<b>Oven-roasted pork shank 10 hours</b> (750 g) in beer, with chile adobo, buttered baby potatoes, and macha sauce.	\$ 420
<b>Burger</b> with brioche bun, Angus beef patty (155 g), Dijon mustard, gouda cheese, and balsamic caramelized onions	\$ 275
<b>Braised suckling pig</b> (approx. 400 g), cooked 6 hours in Big Green Egg <i>*Saturday and Sunday only</i>	\$ 740

## BEERS

355 ml <b>Leña &amp; Olivo</b> Golden Ale	\$ 110
325 ml XX Lager	\$ 55
325 ml XX Ámbar	\$ 55
355 ml Bohemia Clara	\$ 67
355 ml Bohemia Cristal	\$ 67
355 ml Bohemia Oscura	\$ 67
355 ml Heineken	\$ 69
250 ml Heineken de barril	\$ 72
250 ml Heineken 0.0	\$ 50
355 ml Amstel Ultra	\$ 65

## PIZZAS

(30 cm de diámetro)

<b>La güera de rancho</b> Mozzarella, blue cheese, parmesan, arugula, and grilled pear.	\$ 270
<b>The one that almost made it to Hawaii</b> Grilled pineapple, smoked bacon (140 g), sage, and caramelized onion	\$ 270
<b>Maximus Decimus Meridius</b> Black olives, baby spinach, and garlic-roasted peppers	\$ 280
<b>Margherita</b> Tomato, Genovese basil, and fresh mozzarella cheese	\$ 250
<b>Boss of Bosses</b> Red onion, blistered chiles, arrachera steak (180 g), and avocado	\$ 365
<b>Pepperoni</b> (50 gr).	\$ 270

## WATERS & SODAS

650 ml   bottle <b>Franca sparkling mineral</b> water (Mexico)	\$ 89
750 ml   bottle <b>San Pellegrino sparkling mineral</b> water (Italy)	\$ 110
330 ml   bottle <b>Casa del Agua</b> natural water (Mexico)	\$ 49
750 ml   bottle <b>Acqua Panna</b> still water (Italy)	\$ 98
330 ml   bottle <b>Topo Chico</b> sparkling mineral water (Mexico)	\$ 45
355 ml   can Soft drink	\$ 47
470 ml   glass Lemonade	\$ 68
470 ml   glass Orangeade	\$ 68

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# COCKTAILS

## NON-ALCOHOLIC COCKTAILS

<b>Barbarito</b> (500 ml) Hibiscus, blackberry, cinnamon syrup	\$ 78	<b>Piñada</b> (500 ml) Pineapple pulp, toasted coconut, coconut cream, and garnish of dehydrated pineapple	\$ 78
<b>Caperucito</b> (500 ml) Lemongrass infusion, mixed berries, homemade syrup, and lemon juice	\$ 78	<b>Totolito</b> (500 ml) Cucumber, mint, tamarind	\$ 78
<b>Agüita amarilla</b> (500 ml) Raspberry, vanilla syrup, and passion fruit	\$ 78	<b>Natural Clamato</b> (700 ml)	\$ 65

## CLASSIC ALCOHOLIC COCKTAILS

<b>Negroni</b> Vermouth Rosso (30 ml), Campari (30 ml), Las Californias (30 ml), and an orange slice.	\$ 210
<b>Piedra</b> José Cuervo Tradicional (30 ml), Fernet (30 ml), sweet anise (30 ml), and sparkling water.	\$ 140
<b>Margarita</b> (strawberry, lime, passion fruit, and tamarind) Don Julio Blanco Tequila (45 ml), fruit pulp, Cointreau (30 ml), and lime juice.	\$ 195
<b>Hugo Spritz</b> St. Germain (45 ml), Prosecco (115 ml), splash of sparkling water, yellow lemon slice, and mint sprig	\$ 275
<b>Mezcalinas</b> (strawberry, lime, passion fruit, and tamarind) Señorío Joven mezcal (45 ml), fruit pulp, and lime juice.	\$ 160
<b>Rebujito</b> Tío Pepe (45 ml), lime juice, mint leaves, and Sprite.	\$ 115
<b>Dry Martini</b> Las Californias (60 ml), Cinzano Bianco (15 ml), and olives.	\$ 170
<b>Clericot</b> Fresh fruit, homemade syrup, Mexican red wine (150 ml), and dried orange slice.	\$ 145
<b>Aperol Spritz</b> Aperol (45 ml), Prosecco (115 ml), splash of sparkling water, and orange wedge.	\$ 240
<b>Carajillo</b> Licor 43 (45 ml) and a shot of LAVAZZA espresso.	\$ 130
<b>Expresso Martini</b> Absolut (45 ml), Kahlúa (45 ml), espresso (30 ml), and coffee beans.	\$ 170
<b>Cuban Mojito</b> Havana Club 7 Años (45 ml), lime juice, brown sugar, sparkling water (100 ml), and mint leaves.	\$ 180
<b>Sangría</b> Absolut (30 ml), red wine (60 ml), sparkling water (90 ml), natural syrup, lime juice, and dried lime slice.	\$ 150
<b>Piña Colada</b> Havana Club 7 Años (45 ml), coconut cream, natural syrup, and fresh pineapple juice.	\$ 145

## ALCOHOLIC COCKTAILS LEÑA & OLIVO

<b>Black Stormy</b> Havana Club 7 Años (45 ml), lemon juice, ginger concentrate, ginger ale.	\$ 180
<b>Clamato Mezcalero</b> Señorío Joven mezcal (45 ml), clamato, dark sauces, lemon juice, olive brine, celery stick, and olive skewer.	\$ 170
<b>White Negroni</b> Lillet (30 ml), Cinzano Bianco (30 ml), Las Californias gin (30 ml), and a yellow lemon slice.	\$ 205
<b>Kentucky Sunrise</b> Buffalo Trace (45 ml), Drambuie (15 ml), lemon juice, pomegranate juice, raspberries, and rosemary sprig.	\$ 195
<b>Cosmo Lavanda</b> Grey Goose (45 ml), Cointreau (45 ml), lemon juice, and pomegranate juice.	\$ 270
<b>Limonata Sisciliana</b> Amaro Averna (45 ml), lemon juice, grapefruit juice, and Schweppes tonic water.	\$ 150
<b>Vermut Rosso</b> Carpano vermouth (45 ml), orange slice, and olive skewer.	\$ 165
<b>Fuego</b> Abasolo (45 ml), Nixta (30 ml), pineapple juice, agave honey, and baby corn.	\$ 195
<b>Bosco Negroni</b> Las Californias (30 ml), Cinzano Rosso (30 ml), Campari (30 ml), mint leaves, raspberries, orange twist, and a splash of sparkling water.	\$ 220

## GIN TONIC

<b>La Sevillana</b> Tanqueray Sevilla (45ml), orange slice, passionfruit pulp, mint leaves, and Schweppes tonic water.	\$ 180
<b>El Andaluz</b> Puerto de Indias Strawberry (45ml), fresh strawberries, basil, pink pepper, and Seagram's quinine water.	\$ 170
<b>Maxwell</b> Bayswater Gin (45 ml), Schweppes tonic water, coriander seeds, orange slice, and fennel sprig.	\$ 190
<b>Cadiz</b> Win and Lila Gin (45 ml), Schweppes tonic water, cardamom, yellow lemon twist, and mint sprig.	\$ 175

# DRINKS

## APERITIFS

		Glass 45 ml	Bottle
750 ml	Cinzano Bianco	\$ 115	\$ 785
750 ml	Cinzano Rosso	\$ 115	\$ 785
750 ml	Campari	\$ 145	\$ 1,195
750 ml	Tío Pepe	\$ 135	\$ 1,135
1000 ml	Vermouth Carpano Rosso	\$ 155	\$ 1,580
700 ml	Lillet	\$ 145	\$ 1,250
750 ml	Cynar	\$ 145	\$ 1,110
750 ml	Dubonnet	\$ 130	\$ 970
750 ml	Sake Junmai Nami	\$ 185	\$ 1,725

## VODKA

		Glass 45 ml	Bottle
750 ml	Absolut Azul	\$ 145	\$ 765
750 ml	Smirnoff	\$ 130	\$ 595
700 ml	Grey Goose	\$ 245	\$ 1,850
750 ml	Stolichnaya	\$ 155	\$ 860
750 ml	Ciroc	\$ 245	\$ 1,970
700 ml	Belvedere	\$ 265	\$ 1,990
750 ml	Ketel One	\$ 175	\$ 1,140

## DIGESTIVE

		Glass 45 ml	Bottle
750 ml	Fernet Branca	\$ 175	\$ 1,585
700 ml	Averna Amaro	\$ 160	\$ 1,255
750 ml	Rum Chata	\$ 165	\$ 1,435
750 ml	Siete Rayas Yolixpa	\$ 175	\$ 1,585
700 ml	Chartreuse Verde	\$ 335	\$ 2,835
700 ml	Chartreuse Amarillo	\$ 315	\$ 2,615
750 ml	Drambuie	\$ 210	\$ 2,125
500 ml	Galliano	\$ 190	\$ 1,230
750 ml	St-Germain	\$ 210	\$ 1,995
750 ml	Chambord Liqueur Royale de France	\$ 170	\$ 1,505
700 ml	Bailey's	\$ 140	\$ 950
700 ml	Grand Marnier	\$ 230	\$ 1,990
700 ml	Frangelico	\$ 165	\$ 1,265
700 ml	Licor 43	\$ 160	\$ 1,230
700 ml	Amaretto Disaronno	\$ 170	\$ 1,355
750 ml	Strega	\$ 205	\$ 1,945
700 ml	Cointreau	\$ 215	\$ 1,790
750 ml	Midori	\$ 150	\$ 1,290
700 ml	Sambuca Vaccari Blanco	\$ 135	\$ 965
700 ml	Sambuca Vaccari Negro	\$ 145	\$ 1,025
1000 ml	Anis Dulce	\$ 110	\$ 890
1000 ml	Anis Seco	\$ 110	\$ 890
1000 ml	Anis Campechano	\$ 110	\$ 890
750 ml	Nixta	\$ 145	\$ 1,225

## COGNAC

		Glass 45 ml	Bottle			Glass 45 ml	Bottle
700 ml	Martell V.S.O.P.	\$ 250	\$ 2,750	700 ml	Hennessy V.S.O.P	\$ 290	\$ 3,455
700 ml	Remy Martin V.S.O.P.	\$ 285	\$ 3,370	700 ml	Hennessy X.O.	\$ 965	\$ 11,010

## RON

		Glass 45 ml	Bottle
750 ml	Zacapa 23	\$ 285	\$ 2,850
750 ml	Zacapa X.O.	\$ 670	\$ 6,610
750 ml	Matusalem Gran Reserva 23 años	\$ 310	\$ 2,845
700 ml	Havana Club 7 Años	\$ 180	\$ 990
700 ml	Havana Club Selección	\$ 340	\$ 2,800
750 ml	Bacardi Blanco	\$ 140	\$ 600
750 ml	Bacardi 8 Años	\$ 210	\$ 1,660
750 ml	Bacardi Gran Reserva Edición Limitada	\$ 515	\$ 6,010
750 ml	Flor de Caña Centenario 12 Años	\$ 225	\$ 1,730
700 ml	Mount Gay Black Barrel Barbados	\$ 290	\$ 2,370
750 ml	Botran Añejo 12 Años	\$ 195	\$ 1,280

## MEZCAL

		Glass 45 ml	Bottle
750 ml	400 Conejos, 100% Espadín Joven	\$ 115	\$ 1,305
750 ml	Montelobos Joven Puebla	\$ 150	\$ 1,775
750 ml	Montelobos Ensamble Joven, Puebla	\$ 215	\$ 2,110
750 ml	Montelobos Pechuga, Oaxaca	\$ 435	\$ 4,510
750 ml	Montelobos Tobala, Puebla	\$ 335	\$ 3,280
750 ml	Santo Gusano Espadín Joven	\$ 150	\$ 1,860
750 ml	Mezcal Unión Joven	\$ 125	\$ 1,495
750 ml	Señorío Joven, 100% Espadín, Oaxaca	\$ 145	\$ 1,735
750 ml	Señorío Reposado, Oaxaca	\$ 180	\$ 1,970

\*\* MIXER  
INCLUDED WITH  
DRINKS AT THE  
CUSTOMER'S  
CHOICE:

Ciel mini mineral  
water 235 ml

Mini Coke  
235 ml

Seagram's quina  
water 296 ml

Ginger ale  
seagram's 355 ml

Fruit juice 200 ml

\*\*Price per bottle  
does not include  
mixers

**\*\* MIXER INCLUDED WITH DRINKS AT THE CUSTOMER'S CHOICE:**

*Ciel mini mineral water* 235 ml      *Ginger ale seagram's* 355 ml

*Mini Coke* 235 ml      *Fruit juice* 200 ml

*Seagram's quina water* 296 ml

**\*\*Price per bottle does not include mixers**

## BRANDY

		Glass 45 ml	Bottle
700 ml	Terry Centenario	\$ 175	\$ 870
700 ml	Magno	\$ 170	\$ 790
700 ml	Torres 10	\$ 180	\$ 910
700 ml	Torres 15	\$ 235	\$ 1,560
700 ml	Torres 20	\$ 350	\$ 2,385
700 ml	Jaime I	\$ 695	\$ 6,380
700 ml	Carlos I Gran Reserva	\$ 315	\$ 2,285
700 ml	Fundador Supremo 12 años	\$ 465	\$ 4,260

## WHISKY

		Glass 45 ml	Bottle			Glass 45 ml	Bottle
750 ml	Abasolo	\$ 165	\$ 1,560	700 ml	Dalmore 12 años	\$ 390	\$ 3,550
750 ml	Chivas Regal 12 años	\$ 185	\$ 1,815	700 ml	Dalmore 15 años	\$ 800	\$ 7,640
750 ml	Chivas Regal 18 años	\$ 405	\$ 4,905	700 ml	Cigar Malt Dalmore	\$ 1,065	\$ 10,310
700 ml	Jack Daniel's	\$ 160	\$ 1,295	750 ml	Hibiky Harmony	\$ 405	\$ 3,785
700 ml	Johnnie Walker Red Label	\$ 125	\$ 905	750 ml	Glenfiddich 12 años	\$ 245	\$ 2,105
750 ml	Johnnie Walker Black Label	\$ 240	\$ 2,350	750 ml	Glenfiddich 15 años Our Solera Fifteen	\$ 320	\$ 3,580
750 ml	Johnnie Walker Golden Label	\$ 350	\$ 3,550	750 ml	Glenlivet Founder's Reserve	\$ 215	\$ 2,350
750 ml	Johnnie Walker Double Black	\$ 305	\$ 3,185	750 ml	Glenlivet 15 años French Oak Reserve	\$ 475	\$ 5,190
750 ml	Johnnie Walker Blue Label	\$ 1,185	\$ 12,820	700 ml	Macallan 12 años	\$ 380	\$ 3,615
750 ml	Buchannan's 12 años	\$ 205	\$ 1,715	700 ml	Macallan 15 años Double Cask	\$ 660	\$ 7,720
750 ml	Buchannan's 18 años	\$ 456	\$ 4,590	750 ml	Nobushi	\$ 295	\$ 2,545
750 ml	Bulleit Bourbon	\$ 170	\$ 1,585	700 ml	Mortlach 12 años	\$ 320	\$ 3,145
750 ml	Old Parr 12 años	\$ 195	\$ 1,935	700 ml	Port Charlotte	\$ 395	\$ 3,995
750 ml	Dewar's 12 años	\$ 210	\$ 2,125	700 ml	The Classic Laddie	\$ 325	\$ 3,230
750 ml	Buffalo Trace	\$ 155	\$ 1,410				
750 ml	Small Batch 1792	\$ 185	\$ 1,860				

## TEQUILA

		Glass 45 ml	Bottle			Glass 45 ml	Bottle
750 ml	Tres Generaciones Reposado	\$ 140	\$ 1,635	700 ml	Don Julio 70	\$ 255	\$ 2,535
700 ml	1800 Reposado	\$ 150	\$ 1,510	700 ml	Don Julio Añejo	\$ 250	\$ 2,475
700 ml	1800 Añejo	\$ 190	\$ 1,780	750 ml	Don Julio 1942	\$ 590	\$ 6,730
700 ml	1800 Cristalino	\$ 205	\$ 1,980	750 ml	Maestro Dobel Diamante	\$ 170	\$ 1,850
700 ml	Herradura Reposado	\$ 165	\$ 1,710	750 ml	Casa Dragones Blanco	\$ 320	\$ 3,270
750 ml	Herradura Ultra	\$ 200	\$ 2,025	750 ml	Casa Dragones Joven	\$ 890	\$ 9,335
695 ml	José Cuervo Tradicional Reposado	\$ 100	\$ 930	750 ml	Casa Dragones Añejo	\$ 595	\$ 6,390
750 ml	José Cuervo Reserva de la Familia Reposado	\$ 225	\$ 2,760	750 ml	Casa Dragones Reposado Minzunara	\$ 565	\$ 6,385
750 ml	José Cuervo Reserva de la Familia Extra Añejo	\$ 520	\$ 5,630	750 ml	Loco Blanco	\$ 485	\$ 4,735
750 ml	José Cuervo Reserva de la Familia Platino	\$ 200	\$ 2,150	750 ml	Loco Ambar	\$ 740	\$ 7,380
750 ml	7 Leguas Blanco	\$ 145	\$ 1,330	750 ml	Loco Puro Corazón	\$ 1,030	\$ 11,730
700 ml	Don Julio Reposado	\$ 190	\$ 1,790	750 ml	Cascahuin Blanco	\$ 115	\$ 1,030
700 ml	Don Julio Blanco	\$ 185	\$ 1,510	750 ml	Arette Suave Blanco	\$ 155	\$ 1,685
				750 ml	Ocho Blanco	\$ 145	\$ 1,600
				750 ml	El Tesoro Blanco	\$ 460	\$ 5,360
				750 ml	Defrente	\$ 175	\$ 1,840

# RED WINE



750ml

## JUAN CARRAU RESERVA TANNAT

Uruguay | Las Violetas | Tannat

\$1,030.00

## TOMMASI VALPOLICELLA

Italia | Valpolicella  
Corvina, Corvinone, Rondinella

\$1,075.00

## MONTE XANIC MERLOT

México | Valle de Guadalupe | Merlot

\$1,365.00 | \$230.00

## PEÑA FALCON

España | Ribera del Duero | Tempranillo

\$955.00 | \$215.00

## PESQUERA CRIANZA

España | Ribera del Duero | Tempranillo

\$1,800.00

## NORTON BARREL SELECT

Argentina | Luján de Cuyo | Malbec

\$885.00 | \$195.00

## VENTISQUERO QUEULAT

Chile | Valle del Maipo | Carménere

\$985.00

## LES LEGENDES R MÉDOC

Francia | Médoc Contrôlée  
Cabernet Sauvignon/Merlot

\$1,280.00

## MUSEUM RESERVA

España | Cigales | Tempranillo

\$1,110.00

## CEPA 21

España | Ribera del Duero | Tempranillo

\$1,315.00

## MARQUÉS DE CÁCERES EXCELLENS CUVÉE ESPECIAL

España | Rioja | Tempranillo

\$1,075.00

## CORONA DEL VALLE

México | Valle de Guadalupe  
Tempranillo, Nebbiolo

\$1,300.00

## VILLA MONTEFIORI NEBBIOLO

México | Valle de Guadalupe | Nebbiolo

\$1,100.00

## SELEZIONATO MONTEFIORI

México | Valle de Guadalupe  
Nebbiolo, Montepulciano, Aglianico

\$1,235.00

## GUIDOVA 30

México | Valle de Parras Coahuila  
Cabernet Sauvignon, Shiraz,  
Cabernet Franc, Petit Verdot

\$1,795.00

## PINOT NOIR HERITAGE DU CONSEILLER

Francia | Vin de France | Pinot Noir

\$805.00

## DON LEO

México | Valle de Parras Coahuila  
Cabernet Sauvignon, Shiraz

\$1,180.00

## CUNE CRIANZA

España | Rioja  
Tempranillo, Garnacha, Mazuelo

\$575.00

## CASA NAUFRAGO ELL POLP

México | Valle de Parras Coahuila  
Tempranillo, Cabernet Sauvignon, Malbec

\$795.00

## TRIBOS ENTRELAZO

México | Valle de Parras Coahuila  
Cabernet Sauvignon, Shiraz

\$995.00

## PEDREGAL

México | Valle de Guadalupe  
Syrah, Mourvèdre

\$1,380.00

## GRAN RICARDO MONTE XANIC

México | Valle de Guadalupe  
Cabernet Sauvignon, Merlot,  
Cabernet Franc, Malbec, Petit Verdot

\$2,995.00

# PINK WINE



750ml

## MARQUÉS DE CÁCERES ROSADO

España | Rioja | Tempranillo

\$610.00

## MONTE XANIC ROSÉ

México | Valle de Guadalupe | Grenache

\$855.00

## ROSATO DI MONTEFIORI

México | Valle de Guadalupe  
Sangiovese

\$855.00

## DOMINÓ ROSADO

México | Valle de Guadalupe  
Grenache, Mourvèdre, Cinsault, Syrah

\$595.00

# SPARKLING WINE



750ml

## CAVA JUVÉ & CAMPS ESSENTIAL

España | Cava | Pinot Noir

\$1,225.00

## PINELLI PROSECCO

Italia | Prosecco | Glera

\$865.00

## FRANCIACORTA ANTICA FRATTA ESSENCE SATÉN

Italia | Franciacorta, Lombardia  
Chardonnay, Pinot Noir

\$1,755.00

## DECOY BRUT SPARKLING

Estados Unidos | California  
Pinot Noir, Chardonnay, Pinot Meunier

\$1,470.00

# WHITE WINE



750ml

## PACO Y LOLA

España | Rías Baixas | Albariño

\$995.00

## PROTOS VERDEJO

España | Rueda | Verdejo

\$610.00 | \$140.00

## ANT MOORE SAUVIGNON BLANC

Nueva Zelanda | Marlborough  
Sauvignon Blanc

\$995.00