

D I N N E R

A T Ñ R B O L

T O S T A R T

FISH CHICHARRON /\$12

Corn Tortillas, Traditional Local Sauces

PORK CONFIT GORDITA 3 pcs /\$10

Lettuce, Aged Cotija Cheese, Green Salsa, Avocado, Sour Cream

FISH CEVICHE 120 gr /\$14

Sweet Lime, Cucumber, Scallions, Manzano Chile, Coriender

FRIED QUESADILLAS 3 pcs /\$10

Requeson (Mexican Ricotta Cheese) with Poblano Chile, Molcajete Sauce

OCTOPUS SOPE 120gr. /\$15

Pork Chicharron, Oaxaca Cheese, Macha Sauce

GUACAMOLE /\$10

Roasted Panela Cheese, Tlayudas, Pico de Gallo, Xoconostle

TUNA TOSTADAS 3 pcs /\$15

Macha Sauce with Peanut, Avocado Puree, Preserved Lemon, Cebollin, Soy Sauce

S A L A D S

CACTUS PADDLE /\$9

Cherry Tomato, Coriander, Pork Chicharron

ECABUCHES SALAD /\$14

Roasted Corn, Mixed Lettuce, Crispy Tortilla, Toasted Pinenuts, Lime Dressing

ROASTED BEET AND ORANGE SALAD /\$14

Goat Cheese, Arugula, Dijon Mustard Vinaigrette

S O U P S

DRY FIDEO /\$11

Chipotle, Queso Fresco, Pasilla Chile, Avocado, Sour Crem

TORTILLA SOUP /\$11

Avocado, Queso Fresco, Dry Chile

TLAXTIHUILLE DE CAMARON /\$13

Corn Atole, Dried Shrimp Dust, Shrimp, Chopped Chile

Oaxaca Cheese, Epazote, Powdered Chile Ancho

Prices Shown In USD Include A Local 16% Tax And Service Charge 10%. Cash Payments In Mexican Pesos, Please Review The Valid Exchange Rate Available At The Front Office. Payment Methods Include Cash, Debit, Credit And Room Charges For Registered Guests Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish Or Eggs May Increase Your Risk Of Foodborne Illness. Before Placing Your Order, Please Inform Your Server If A Person In Your Party Has A Food Allergy.

FROM THE BAR

MOCKTAILS

290ml.

VOLADORA / \$6

Orange Juice, Cranberry, Ginger Syrup

ALTAR / \$6

Ginger Ale, Lemongrass Infusion, Hibiscus Syrup

COCKTAILS

290ml.

CALAVERA / \$12

Home-Infused Lychee Holbosh Espadin
Mezcal, Lime, Lemongrass Infusion,
Ginger Syrup, Soda Water

COPAL / \$12

Home-Infused Orange San Matias Tequila,
Aperol, Pineapple, Lime Juice,
Grenadine

CANA / \$13

Home-Infused Hibiscus Hacienda El
Divisadero Raicilla, Strawberry-Infused
Aperol, Rosemary Bitters, Chamomile

CATRINA / \$14

Home-Infused Strawberry Ono Sotol,
Lemon Juice, Chandon Sparkling,
Blackberry, Raspberry

GALLO / \$13

Home-Infused Dark Chocolate San Matias
Tequila, Passionfruit, Bougainvillea
Bitters,
Cinnamon Infusion

VALENTINA / \$13

J&B Scotch, Lime Juice, Campari,
Clarified Milk Punch, Peach Aquafava

SPIRITS

45 ml.

WHISKY

Johnnie Walker	
Black Label	\$15
Glenfiddich 12	\$18
Glenmorangie 12	\$20
The Macallan 12	\$25
Jack Daniel's	
Single Barrel	\$20

BOURBON

Maker's Mark	\$12
Woodford Reserve	\$16
Sazerac Rye	\$22
Woodford Reserve	
Double Oaked	\$22

IRISH

Jameson	\$10
Ballantine's 12	\$12
Bushmills 10	\$15

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Perro Desterrado	\$13
Antolo-Gin	\$15
Hendrick's	\$16
Monkey 47	\$24
Tanqueray No. Ten	\$13

VODKA

Ketel One	\$14
Belvedere	\$14
Tito's Handmade	\$12
Grey Goose	\$15

RUM

BACARDI Blanco	\$10
Zacapa 12	\$16
Flor de Cana 12	\$14
Zacapa 23	\$20

B E E R

355ml. Bottle

NATIONAL AND IMPORTED / \$7

Corona Extra, Corona Light,
Negra Modelo, Stella Artois, Heineken

LOCAL CRAFT BEER

Minerva Colonial, Lager	/\$7
Minerva Light, Lager	/\$7
Sayulita, APA	/\$9
Los Cuentos Atotolin, Lager	/\$7
Minerva, IPA	/\$8

MARGARITA CORNER

290ml.

TRADITIONAL / \$8

San Matias Blanco Tequila, Lime,
Cointreau, Piloncillo Syrup

MAGO SPICE / \$10

San Matias Reposado Tequila,
Lime, Mixed Spices Syrup

BERRY MEZCALITA / \$10

Holbosh Espadin Mezcal, Cointreau,
Lime, Blackberry, Bougainvillea Syrup

MARGARITA DE LA SIERRA / \$12

Las Perlas de Jalisco Raicilla,
Grand Marnier, Guava, Grapefruit,
Lemongrass Syrup

SOTOLITO / \$13

Flor del Desierto Veneno Sotol,
Colima Lime, Hibiscus, Ginger Syrup

PORFIRIO / \$13

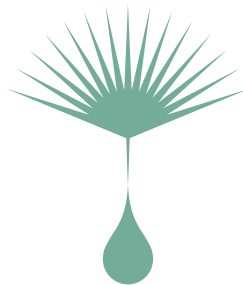
Las Perlas de Jalisco Raicilla,
Damiana Liqueur, Absinthe, Lime,
Jasmine, Lavender Bitters

ZAPATA / \$14

Holbosh Tobala Mezcal,
Homemade Ancho Chili Liqueur,
Rosemary Bitters, Mango,
Roasted Pineapple, Agave Syrup

CONEJO / \$13

Las Perlas de Jalisco Raicilla,
Green Chartreuse, Tamarind, Agave Syrup,
Lime, Cointreau, Lemon Bitters



VISIT THE AGAVE STUDIO TO
EXPLORE OUR EXCLUSIVE COLLECTION OF
SPECIAL BATCH MEXICAN SPIRITS

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C H A M P A G N E

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S P A R K L I N G

-CHAMPAGNE-

	 150ML	 750ML
Taittinger, Brut Reserve		160
Veuve Clicquot Brut, Carte Jeune	42	160
Veuve Clicquot, Demi Sec		160
Moet et Chandon, Brut Imperial	40	157
Brut, Blanc de Blancs		178
Moet et Chandon Brut, Rose		185
Taittinger, Nocturne City Lights		196
Bollinger, Special Cuvee		312
Taittinger, Comtes de Champagne, Blanc de Blancs		612

-OVER ICE CHAMPAGNE SOBRE HIELO-

Veuve Clicquot, Rich	212
Moet et Chandon, Ice Imperial	250

-SPARKLING-ESPUMOSO-

Prosecco, Cavicchioli, Veneto, Italy	10	43
Prosecco, Villa Sandi, Brut Millesimato, Valdobbiadene DOCG, Veneto	10	43
Syrah, Rivarose, Cotes du Provence, Francia	10	43
Pinot Noir-Chardonnay, Chandon Delice, Argentina	14	68
Cava Brut Reserva, Villarnau, Barcelona, Espana		98

C H A M P A G N E

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E S P U M O S O

PRECIOS EN DÓLARES AMERICANOS USD E INCLUYEN IVA DE 16% Y CARGO POR SERVICIO DE 10%. EN CASO DE PAGAR EN MONEDA NACIONAL, FAVOR DE CONSULTAR EL TIPO DE CAMBIO VIGENTE DISPONIBLE EN LA RECEPCIÓN DEL HOTEL. EL PAGO SE PUEDE REALIZAR EN EFECTIVO, TARJETA DE CRÉDITO O DÉBITO O BIEN CON CARGO A LA HABITACIÓN (SOLO CLIENTES REGISTRADOS). LA VENTA DE ALCOHOL SOLO ES A PERSONAS MAYORES DE EDAD. NINGUNA BEBIDA TIENE REFILL. LOS LICORES POR COPEO SON DE 45 ML E INCLUYEN UN MEZCLADOR DE 355 ML (REFRESCO) UN VASO DE JUGO DE 250ML DE ACUERDO A RECETA

PRICES SHOWN IN USD INCLUDE A LOCAL 16% TAX AND SERVICE CHARGE 10%. CASH PAYMENTS IN MEXICAN PESOS, PLEASE REVIEW THE VALID EXCHANGE RATE AVAILABLE AT THE FRONT OFFICE. PAYMENT METHODS INCLUDE CASH, DEBIT, CREDIT AND ROOM CHARGES FOR REGISTERED GUESTS. ALCOHOLIC DRINKS ARE AVAILABLE ONLY TO OLDER THAN 18 YEARS OLD. ALL DRINKS ARE NOT ON A REFILL BASIS.

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-MÉXICO-

	 150ML	 750ML
Nebbiolo,Cava Quintanilla, Nicole, Valle de Moctezuma, San Luis Potosi	11	54
Cinsault-Tempranillo-Syrah-Barbera-Sauvignon Blanc-Moscatel, Adobe Guadalupe,Uriel,Valle de Guadalupe	20	80
Syrah, Casa Madero, Valle de Parras	22	89

-CHILE-

Pinot Noir Rose, Clava Quintay, Valle de Casa Blanca	17	68
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-FRANCIA-

Cinsault-Garnacha-Syrah, Chateau D'Esclans, Le Poussin		62
Rose D'Anjou DOC, Domaine du Pre Clos, Loire Valley		75
Cinsault-Grenache, Minuty, M. Cotes de Provence		103

-ITALIA-

Lagrein Rosato, Mezzacorona, Trentino DOC		44
Pinot Grigio-Rose, Casa Defra IGT, Delle Venezie		44
Bolgheri Rosato DOC, Tenuta, Guado al Tasso, Scalabrone, Toscana		109

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D E S S E R T S

3 LECHEs CAKE 180gr. / \$14

Berries, Creamy Mascarpone, Condensed Milk

APPLE CRUMBLE 180gr. / \$14

Golden Apple, 5 Spice Dust, Raspberry cream,
Mixed Seeds Crumble, Vanilla Ice Cream

MOLTEN CHOCOLATE CAKE 140gr. / \$14

Mole truffle, Caramel & Salt Ice Cream

HOMEMADE CHURROS 140gr. / \$14

Arroz con Leche, Chocolate Abuelita Dip

C O F F E E A N D T E A

HOT OR COLD LOCAL CHOCOLATE 250ml. / \$7

HOT CHOCOLATE WITH HACIENDA EL DIVISADERO RAICILLA 250ml. / \$11

CAFÉ DE OLLA "CON PIQUETE" 250ml. / \$11

Cinnamon, Spices, Orange, Anise, Coffee Liqueur Don Pancho, San Matias Tahona Tequila

TÉ PA DESPUÉS 250ml. / \$10

Chamomile Infusion, Damiana Liqueur and "Piloncillo" (Cane Molasses)

GRANDMA'S FRUIT PUNCH 250ml. / \$10

Guava, Apple, Cinnamon

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