

Maximo

# Menú 3 Octubre, 2025

Todos los precios incluyen IVA y están en pesos mexicanos.

Gratín de papa, caviar 30 gr \$3800

Sopa de hongo porcini y poblano rostizado, aceite de olivo extra virgen, croûton de parmesano \$290

Sopa de camarón de profundidad y hongo duraznillo \$310

Ensalada mixta, vinagreta de queso azul, parmesano \$280

Ensalada César con queso de puerco hecho en casa \$340

Aguachile de almeja reina y cebolla orgánica \$530

Tostada de caracol de mar, salsa de pepita y habanero \$540

Kampachi laminado, kimchi, vinagreta de soya y jengibre \$570

Tlayuda de moro y mole verde, frijoles orgánicos, guacasalsa \$495

Ceviche de pulpo a la mexicana, tostadas y guacamole \$570

Burrata, jitomate marinado en pesto de albahaca y pistache \$570

Betabeles rostizados, vinagreta de manzana  
orgánica, queso de cabra de Celaya y toronja  
blanca \$465

Cebolla cocida en suero, gratinada con queso  
Comté, cruffin \$545

Elotitos asados, holandesa y parmesano \$550

Organic fried chicken al BBQ \$425

Sincronizada de birria de cordero, cebolla encurtida  
y frijoles orgánicos \$545

Jamón ibérico, 70 gramos \$759

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Tagliatelle, ragú de rabo de res y parmesano \$640

Raviolo de requesón y parmesano, pollo orgánico  
braseado al vino tinto \$630

Cresta de gallo y abulón de la Baja \$840

Mezzalune rellena de calabaza mantequilla y  
parmesano, salvia y mantequilla anuezada \$595

. . . .

Robalo al vapor y curry verde \$650

Pollo orgánico rostizado, salsa de vino amarillo y  
hongo duraznillo \$680

Pechuga de pato de libre pastoreo laqueada \$780

Rack de cerdo pelón mexicano de libre pastoreo  
asado al horno, mole de manzana criolla \$760

Lengua de res braseada en cerveza, mole negro  
hecho en casa, camote morado \$690

Rib Eye de res Wagyu cross asado al carbón, puré  
de papa orgánica, jus de ternera, espinacas 450 gr  
\$2800

Cheeseburger de res Wagyu cross \$560

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**Menú degustación \$3500      con maridaje \$5350**

*Disponible de 1:00 a 9:45 p.m.*

*Tartaleta de betabel y caviar,  
dashi de pez ahumado y tempura  
aguachile de almeja*

*Sopa de hongo porcini y poblano rostizado*

*Cebolla, Comté, caviar*

*Robalo con duraznillos y emulsión de hongo*

*Rib Eye de res Wagyu cross, mole hecho en casa*

*Sorbete de cítricos y granita de tuna*

*Tarta soufflé de chocolate, helado de aceite de oliva*

**Gerente General: Oscar Luna**  
**Chef repostera: Lupita Sánchez**  
**Sous Chef: Alejandro Gil**

*Nuestro menú puede cambiar de acuerdo con la existencia del producto*

*Los precios están en pesos mexicanos IVA incluido*

## POSTRES

Tarta de chocolate, dátíl y caramelo, helado de  
miso caramelizado \$429

Sorbete de ruibarbo y frambuesa, parfait de  
eneldo, betabel rostizado \$320

Madeleines, Nutella hecha en casa, 6 pz \$341

Pan francés, compota de temporada, helado de  
trufa \$480

Cheesecake de vainilla, helado de temporada \$396

Tarte tatin, helado del día \$341

Helado de queso de cabra Chaurand, philo,  
guayaba y aceite de oliva \$374

Queso artesanal, compota de temporada \$580  
*Media orden \$320*

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# Menu October 3<sup>rd</sup>, 2025

Prices in Mexican Pesos, taxes included.

Potato au gratin, caviar 30 grams \$3800

Prawn and chanterelle soup \$310

Roasted porcini mushroom and *poblano* pepper soup, extra virgin olive oil, parmesan croûton \$315

Organic mixed green salad, blue cheese vinaigrette, parmesan \$280

Caesar salad with homemade headcheese \$340

Mahogany clam and organic onion “*aguachile*” \$530

Sea snail “*tostada*”, pumpkin seeds and habanero sauce \$540

Kampachi sashimi, kimchi, soy and ginger vinaigrette \$570

Stone crab and *mole verde* “*tlayuda*”, organic beans, *guacasalsa* \$495

*A la mexicana* octopus “*ceviche*”, tostadas and guacamole \$570

Burrata, marinated tomato in basil and pistachio pesto \$570

Roasted beets, organic apple vinaigrette, Celaya goat cheese and white grapefruit \$465

Sweet onion cooked in whey, Comté cheese, cruffin \$545

Roasted baby corn, hollandaise and parmesan \$550

Organic fried chicken, BBQ \$425

Lamb birria “*sincronizada*”, prickled onion and organic beans \$545

Jamón ibérico 70 grams \$759

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Tagliatelle, oxtail beef ragout and parmesan \$640

Ricotta cheese and parmesan raviolo, red wine braised organic chicken \$630

*Creste di gallo* and Baja abalone \$840

Mezzelune stuffed with butternut squash and parmesan, sage and brown butter \$595

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Steamed seabass and green curry \$650

Roasted organic chicken, yellow wine sauce and chanterelle mushroom \$680

Lacquered free range duck breast \$780

Oven roasted free grazing *cerdo pelon mexicano* rack,  
heritage apple *mole* \$760

Beer braised beef tongue, homemade black *mole*,  
purple sweet potato \$690

Wood grilled Wagyu cross beef Rib Eye, organic  
potato purée, veil jus, spinach 450 grams \$2800

Wagyu cross beef cheeseburger \$560

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**Tasting menu \$3500 with wine pairing \$5350**

*Available from 1:00 to 9:45 p.m.*

*Beets and caviar tarlet,  
smoked fish dashi, tempura  
clam aguachile*

*Porcini mushroom and Poblano pepper soup*

*Onion, Comté, caviars*

*Seabass with golden chanterelle and mushrooms emulsion*

*Wagyu cross beef Rib Eye homemade mole*

*Citrus sorbet, prickly pear granita*

*Chocolate soufflé tart, olive oil ice cream*

Gerente General: Oscar Luna  
Chef repostera: Lupita Sánchez  
Sous Chef: Alejandro Gil

*Our menu is subject to change with the availability of our seasonal  
products*

*Prices in Mexican Pesos, taxes included.*

## DESSERTS

Chocolate, date and caramel tart, caramelized  
miso ice cream \$429

Rhubarb and raspberry sorbet, dill *parfait*,  
roasted beet \$320

Madeleines, homemade Nutella, 6 pieces \$341

French toast, seasonal compote, ice cream truffle  
\$480

Vanilla cheesecake, seasonal ice cream \$396

Tarte tatin, ice cream \$341

Chaurand goat cheese ice cream, phyllo, guava,  
olive oil \$374

Artisan cheese, seasonal compote \$580  
Half order \$320

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## Aguas, Sodas y Kombuchas

|                                       |       |
|---------------------------------------|-------|
| Agua del día.....                     | \$70  |
| Refrescos(355ml).....                 | \$65  |
| Sodas hechas en casa(300 ml)          |       |
| Jengibre .....                        | \$80  |
| Menta .....                           | \$80  |
| Agua B. Water Natural (375ml) .....   | \$95  |
| Agua Garci Crespo Gas (275ml) .....   | \$95  |
| Agua De Piedra Natural (650 ml) ..... | \$170 |
| Agua Garci Crespo Gas (650 ml) .....  | \$165 |
| Kombucha Pleyadiana (355 ml)          |       |

Natural, Poleo, Manzana ó Jengibre ..... \$180

Suero (30 ml) + \$15

COCTELES

De la casa

Cubana 1.0 ..... \$110

Cerveza, chiles y limón

Bee’s Knees ..... \$225

Gin, Miel, Limón amarillo

Piña Chiltepín..... \$215

Ron, piña clarificada, chiltepín, aceite de olivo

Pink Peppercorn Sour ..... \$250

Vodka, pimienta rosa, Amaretto

Margarita ..... \$265

Dobel Blanco, limón, Cointreau

Paloma Mezcal..... \$280

Cordial de toronja, romero, Mezcal, soda

|                                                             |       |
|-------------------------------------------------------------|-------|
| Fig Leaf Sherry Cobbler.....                                | \$250 |
| Hoja de higo, fino, Lillet Blanc                            |       |
| Avocado Leaf Sour.....                                      | \$250 |
| Hoja de aguacate, Gin, Vermouth, frambuesa                  |       |
| Verbena Rum Sour .....                                      | \$245 |
| Cedrón, Ron, Licor de Chabacano                             |       |
| Cacao Highball .....                                        | \$290 |
| Whisky, piloncillo, soda                                    |       |
| Mezcal Negroni .....                                        | \$310 |
| Licor de betabel quemado, Mezcal,<br>Gin, Vermouth, Campari |       |
| 3 Chiles Spicy, Old Fashioned .....                         | \$340 |
| Dobel Blanco, Bourbon,<br>Cordial de Chiles                 |       |
| Macadamia Mai Tai .....                                     | \$350 |
| Ron, Mezcal y Licor de Chabacano                            |       |
| Mango Clarified Milk Punch .....                            | \$350 |
| Milk Punch, Vino Blanco, Gin,<br>St Germain                 |       |
| Gin & Corn Martini .....                                    | \$310 |
| Hojas de maíz tostadas, Vermouth, licor de elote            |       |

|                            |       |
|----------------------------|-------|
| Gin & Tonic .....          | \$320 |
| G. Vine, Ruda, Agua Tónica |       |

|                          |       |
|--------------------------|-------|
| Champagne Honey .....    | \$685 |
| Cognac, miel y Champagne |       |

# COCTELES SPRITZ

|                         |       |
|-------------------------|-------|
| Aperol Spritz.....      | \$355 |
| Cynar Spritz.....       | \$340 |
| Cocci Spritz .....      | \$355 |
| Campari Spritz.....     | \$365 |
| St. Germain Spritz..... | \$470 |

# CERVEZAS NACIONALES

355 ml.

|                              |       |
|------------------------------|-------|
| Tecate Light .....           | \$90  |
| Carta Blanca (473 ml).....   | \$95  |
| XX Ambar .....               | \$80  |
| Bohemia Oscura.....          | \$95  |
| Angato Race Blonde Ale ..... | \$170 |
| Charro Pilsner .....         | \$190 |
| Charro Ambar .....           | \$190 |
| Allende IPA .....            | \$190 |
| Tempus Doble Malta.....      | \$200 |
| Macanuda, Brown Ale.....     | \$200 |
| República Czech Pilsner..... | \$260 |

Michelada +\$10  
Cubana +\$15

# Aperitivos

*Trago 45 ml.*

|                                  |       |
|----------------------------------|-------|
| Carpano Dry, Italia .....        | \$110 |
| Aperol, Italia .....             | \$130 |
| Lillet Blanc, Francia .....      | \$135 |
| Pastis Ricard, Francia .....     | \$160 |
| Amaro Averna, Italia .....       | \$160 |
| Campari, Italia .....            | \$155 |
| Fernet Branca, Italia .....      | \$190 |
| Vermut Golfo Tinto, España ..... | \$255 |
| Antica, Italia .....             | \$260 |
| Cocci Americano.....             | \$310 |

# Jerez

*Trago 45 ml.*

|                                          |       |
|------------------------------------------|-------|
| Fino Gran Barquero, España .....         | \$295 |
| Palo Cortado Gran Barquero, España ..... | \$335 |

# Gin

*Trago 45 ml.*

|                                  |       |
|----------------------------------|-------|
| Bombay, Inglaterra .....         | \$270 |
| Martin Millers, Inglaterra ..... | \$320 |
| Hendrick's, Escocia .....        | \$320 |
| Monkey 47, Alemania .....        | \$400 |

## Destilados de agave

*Trago 45 ml.*

|                                     |       |
|-------------------------------------|-------|
| Yola, Agustifolia<br>(Oaxaca) ..... | \$180 |
|-------------------------------------|-------|

|                                 |       |
|---------------------------------|-------|
| Yola, Pechuga<br>(Oaxaca) ..... | \$200 |
|---------------------------------|-------|

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|---------------------------------------------|-------|
| Júrame, Salmiana<br>(San Luis Potosí) ..... | \$230 |
|---------------------------------------------|-------|

|                                              |       |
|----------------------------------------------|-------|
| Creyente Espadín<br>(Yautepec, Oaxaca) ..... | \$250 |
|----------------------------------------------|-------|

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|---------------------------------------------------|-------|
| Rey Campero Mexicano<br>(Zoquitlán, Oaxaca) ..... | \$255 |
|---------------------------------------------------|-------|

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|-------------------------------------------------|-------|
| Rey Campero Cuishe<br>(Zoquitlán, Oaxaca) ..... | \$255 |
|-------------------------------------------------|-------|

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|----------------------------------------------------------|-------|
| El Cortijo, Espadín<br>(Santiago Matatlán, Oaxaca) ..... | \$270 |
|----------------------------------------------------------|-------|

Creyente Cuishe

(Yautepec, Oaxaca) ..... \$290

Lagrimas de Dolores, Lamparillo  
(Durango) ..... \$290

Rey Campero Jabalí  
(Zoquitlán, Oaxaca) ..... \$300

Creyente Tobalá  
(Yautepec, Oaxaca) ..... \$300

Creyente Cristalino  
(Yautepec, Oaxaca) ..... \$310

El Cortijo, Tobalá  
(Santiago Matatlán, Oaxaca) ..... \$340

Devoción, Espadín  
(San Sebastián Tutla, Oaxaca) ..... \$320

El Cortijo, Madrecuixe  
(Miahuatlán, Oaxaca) ..... \$345

Real Minero, Pechuga  
(Santa Catarina Minas, Oaxaca) ..... \$395

Real Minero, Arroqueño  
(Santa Catarina Minas, Oaxaca) ..... \$410

Lágrimas de Dolores Tepemete  
(Durango) ..... \$490

|                          |       |
|--------------------------|-------|
| 1800 Cristalino .....    | \$185 |
| Dobel Blanco .....       | \$190 |
| 7 Leguas Blanco .....    | \$190 |
| Herradura Blanco .....   | \$190 |
| 1800 Reposado .....      | \$205 |
| Don Julio Blanco .....   | \$205 |
| Herradura Reposado ..... | \$215 |
| Don Julio Reposado ..... | \$225 |
| 8 Plata .....            | \$230 |
| 8 Reposado .....         | \$255 |

|                                         |       |
|-----------------------------------------|-------|
| Dobel Diamante .....                    | \$280 |
| Reserva De La Familia Platino .....     | \$270 |
| 7 Leguas Reposado .....                 | \$290 |
| Cascahuin Tahona .....                  | \$290 |
| Don Julio 70 .....                      | \$290 |
| Reserva de la Familia Cristalino .....  | \$350 |
| Gran Centenario Cristalino .....        | \$450 |
| Reserva De La Familia Extra Añejo ..... | \$540 |
| Dobel 50 Cristalino.....                | \$550 |
| Dragones Añejo .....                    | \$575 |
| Dragones Joven .....                    | \$700 |
| Clase Azul Plata .....                  | \$720 |
| Clase Azul Reposado .....               | \$855 |

## Ron

*Trago 45 ml.*

|                                               |       |
|-----------------------------------------------|-------|
| Bacardi Blanco, México .....                  | \$125 |
| Matusalem Platino, República Dominicana ..... | \$140 |
| Havana 7 años, Cuba .....                     | \$200 |
| Appleton Estate 12, Jamaica .....             | \$240 |
| Zacapa 23, Guatemala .....                    | \$315 |

# Vodka

*Trago 45 ml.*

|                                  |       |
|----------------------------------|-------|
| Stolichnaya, Letonia .....       | \$210 |
| Tito's, Estados Unidos .....     | \$250 |
| Ketel One, Holanda .....         | \$250 |
| Grey Goose, Francia .....        | \$260 |
| Stolichnaya Elite, Letonia ..... | \$320 |

# Whiskey

*Trago 45 ml.*

|                                           |         |
|-------------------------------------------|---------|
| JW Etiqueta Negra, Escocia .....          | \$250   |
| Bushmills 10 años, Irlanda .....          | \$285   |
| Glenfiddich 12, Escocia .....             | \$300   |
| The Balvenie Doublewood 12, Escocia ..... | \$340   |
| Glenfiddich 15, Escocia .....             | \$405   |
| Glenlivet 15 años, Escocia.....           | \$460   |
| Glenfiddich 18, Escocia .....             | \$615   |
| Glenlivet 21 años, Escocia .....          | \$1,270 |

# Bourbon

*Trago 45 ml.*

|                                     |       |
|-------------------------------------|-------|
| Jack Daniel's, Estados Unidos ..... | \$190 |
| Maker's Mark, Estados Unidos .....  | \$200 |

# Brandy

*Trago 45 ml.*

|                                   |       |
|-----------------------------------|-------|
| Lepanto, España .....             | \$305 |
| Cardenal de Mendoza, España ..... | \$310 |

# Cognac

*Trago 45 ml.*

|                               |       |
|-------------------------------|-------|
| Hennessy Very Special .....   | \$270 |
| Remy Martin VSOP .....        | \$315 |
| Hennessy VSOP .....           | \$335 |
| Gourry de Chadeville XO ..... | \$480 |
| Remy Martin XO .....          | \$650 |
| Hennessy XO .....             | \$710 |

# Armagnac

|                       |       |
|-----------------------|-------|
| Darroze, 8 Años ..... | \$365 |
|-----------------------|-------|

# ESPUMOSOS

*Copa 150 ml | Botella 750 ml.*  
*Glass 150 ml | Bottle 750 ml*  
*Descorche | \$1,200 Botella 750 ml*

# Francia

|                                                                                               |                 |
|-----------------------------------------------------------------------------------------------|-----------------|
| <b>A, Margaine Rosé</b> , Chardonnay,<br>Pinot Noir, Champagne, NV .....                      | \$3,350         |
| <b>A, Margaine Le Brut</b> , Chardonnay,<br>Pinot Noir, Champagne, NV .....                   | \$730   \$3,645 |
| <b>Marie Tassin</b> , Brut, Pinot Blanc,<br>Champagne, NV .....                               | \$4,083         |
| <b>Ruppert-Leroy, Puzzle</b> , Brut Nature,<br>Chardonnay, Pinot Noir,<br>Champagne, NV ..... | \$4,235         |
| <b>Pol Roger Brut</b> , Chardonnay, Pinot Noir,<br>Champagne, NV .....                        | \$3,990         |
| <b>Ruinart Blanc de Blancs</b> ,<br>Chardonnay, Champagne, NV.....                            | \$7,938         |
| <b>Charles Heidsieck Blanc de Blancs</b> ,<br>Chardonnay, Champagne, NV .....                 | \$6,422         |
| <b>Virginie T. Rosé</b> , Pinot Noir,<br>Chardonnay, NV .....                                 | \$6,682         |
| <b>Dom Perignon</b> , Chardonnay,<br>Champagne, 2013 .....                                    | \$11,890        |
| <b>Krug, Grande Cuvée</b> , Chardonnay,<br>Champagne, NV .....                                | \$14,772        |

Taittinger, **Comtes de Champagne**,  
Pinot Noir, Chardonnay, 2006 ..... \$19,538

## España

**Rimarts**, Brut Nature Reserva, Macabeo,  
Xarel.ló, Parellada, Cava..... \$390 | \$1,952

Raventós i Blanc, **La Finca**,  
Macabeo, Xarel.ló, Parellada,  
Conca Del Riu Anoia, 2020 ..... \$3,467

**Mestres Clos Damiana Brut**, Gran Reserva,  
Macabeo, Xarel-lo, Cava, 2009 ..... \$6,411

## Italia

Orlotti, Spumante Extra Dry, Glera,  
Prosecco ..... \$1,224

Ricci Cubastro, **Satén Brut**, Chardonnay,  
Franciacorta, 2016 ..... \$2,660

## Portugal

Fitapreta Rosé, Brut Nature, Castelao,  
Alentejo, 2024..... \$3,109

# Alemania

Noughty Sparkling Rose, Dealcoholized,  
Tempranillo ..... \$1,609

# SIDRAS

# Francia

Decideret, Manzana y Lúpulo,  
Copenhage, Dinamarca, 2020 ..... \$3,075

# VINOS

Copa 150 ml. | Botella 750 ml.  
Glass 150ml. | Bottle 750ml.

# B L A N C O S

# México

Amphora, Viognier,

|                                                                                            |                 |
|--------------------------------------------------------------------------------------------|-----------------|
| Ejido El Garabato, 2023 .....                                                              | \$1,500         |
| <b>Casa Madero</b> , Chenin Blanc,<br>Valle de Parras Coahuila, 2024 .....                 | \$303   \$1,517 |
| <b>La Carrodilla</b> , Chenin Blanc,<br>Valle de Guadalupe, 2019 .....                     | \$1,632         |
| Henri Lurton, <b>Chenin Centenario</b> , Chenin Blanc,<br>Valle de San Vicente, 2021 ..... | \$1,829         |
| <b>Lechuza</b> , Chardonnay,<br>Valle de Guadalupe, 2021 .....                             | \$1,886         |
| Alberto Rubio, <b>Fluxus</b> , Chardonnay,<br>Valle de Guadalupe, 2023 .....               | \$1,890         |

## Australia

|                                                                    |         |
|--------------------------------------------------------------------|---------|
| <b>Seven Eves</b> , Sauvignon Blanc,<br>Adelaide Hills, 2021 ..... | \$1,633 |
|--------------------------------------------------------------------|---------|

## Estados Unidos

|                                                         |         |
|---------------------------------------------------------|---------|
| <b>La Crema</b> Chardonnay,<br>Sonoma Coast, 2021 ..... | \$2,310 |
|---------------------------------------------------------|---------|

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|----------------------------------------------------------------------------------|---------|
| <b>Farm Worker By Maldonado,</b><br>Chardonnay, Napa Valley, 2019 .....          | \$2,438 |
| <b>Twomey, family of Silver Oak,</b><br>Sauvignon Blanc, Napa Valley, 2022 ..... | \$2,639 |
| Alexana, <b>terroir Series</b> , Chardonnay<br>Willamette Valley, 2020 .....     | \$2,772 |
| New Frontier Wine, <b>Pursuit</b> ,<br>Sauvignon Blanc, Napa Valley, 2020 .....  | \$3,906 |
| <b>Darioush, Viognier,</b><br>Napa Valley, 2021 .....                            | \$4,584 |

## Austria

|                                                                                        |         |
|----------------------------------------------------------------------------------------|---------|
| Wieninger, <b>Bisamberg</b> , Grauburgunder,<br>Wiener Gemischter Satz, 2022 .....     | \$2,263 |
| Hisch, <b>Kammern</b> , Grüner,<br>Veltliner, Kamptal, 2023 .....                      | \$3,386 |
| Teggernseerhof, <b>Dürnstein</b> , Grüner,<br>Veltliner, Wachau, 2023 .....            | \$3,855 |
| Josef Jamek, <b>Stein Am Rain</b> , Grüner,<br>Veltliner, Wachau, 2023 .....           | \$4,658 |
| F.X. Pichler, <b>Ried Loibenberg Smaragd</b> ,<br>Grüner Veltliner, Wachau, 2019 ..... | \$4,698 |

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|--------------------------------------------------------------------------------|----------|
| Hirsch, <b>Ried Renner</b> , Grüner,<br>Veltliner, Kamptal, 2022 .....         | \$5,053  |
| Josef Jamek, <b>Ried Liebenberg</b> , Grüner,<br>Veltliner, Wachau, 2022 ..... | \$10,157 |
| Josef Jamek, <b>Weissburgunder</b> , Pinot,<br>Blanc, Wachau, 2022 .....       | \$12,750 |

## Alemania

|                                                                                       |          |
|---------------------------------------------------------------------------------------|----------|
| DR. LO, Alcohol-Removed,<br>Riesling .....                                            | \$1,687  |
| Weingüter Wegler, <b>Oestrich</b> ,<br>Riesling, Rheingau, 2023 .....                 | \$3,143  |
| <b>Keller</b> , Kirchspiel GG,<br>Riesling, Rheinhessen, 2021 .....                   | \$8,702  |
| Weingüter Wegeler, <b>Doctor</b> , GG,<br>Riesling, Mosel, 2021 .....                 | \$12,389 |
| Weingüter Wegeler<br><b>Geisenheim Rothenberg</b> ,<br>Riesling, Rheingau, 2004 ..... | \$13,487 |
| Schäfer- Fröhlich, <b>Felsenberg</b> , GG,<br>Nahe, Riesling, 2023 .....              | \$14,737 |
| Schäfer- Fröhlich, <b>Felseneck Magnum</b> , GG,                                      |          |

Nahe, Riesling, 2023 ..... \$35,913

Francia

Les Deux Moulins, Sauvignon Blanc,  
Valle de Loira, 2021 ..... \$1,414

Pascal et Nicolas Reverdy, Sancerre,  
Sauvignon Blanc, Loira, 2024 ..... \$531 | \$2,656

Mas de Chimérers, Muscat  
Coteaux Du Salagou, 2023 ..... \$1,707

Château de Messey, Clos des Avoueries,  
Chardonnay, Mâcon, 2021 ..... \$1,730

Vignoble de Boisseyt, En Amont,  
Viognier, Côtes- du- Rhône, 2022 ..... \$1,844

Terres Epicées, Dopff, Gewürztraminer,  
Alsacia, 2020 ..... \$2,103

Christian Moreau, Chablis, Chardonnay,  
Bourgogne, 2023 ..... \$2,656

**Vignoble de Boisseyt**, Marsanne,  
Roussane, Crozes- Hermitage, 2022 ..... \$3,109

Alexandre Bain, **L. D’Ange**, Sauvignon Blanc,  
Pouilly Fumé, 2018 ..... \$3,450

**Clos Roquète**, Grenache Blanc,  
Châteauneuf-du-Pape, 2021 ..... \$4,307

**Louis Latour**, Chablis Premier Cru  
Chardonnay, Bourgogne, 2023 ..... \$4,697

**Vignoble de Boisseyt**, Viognier,  
Condrieu, 2022 ..... \$5,500

Christian Moreau, **Chablis Grand Cru Valmur**,  
Chardonnay, Bourgogne, 2022 ..... \$8,309

## España

Bodegas Yllera, **Vendimia Nocturna**,  
Verdejo, Rueda, 2023 ..... \$1,089

Bodegas Verdeal, **20 de Abril**,  
Verdejo, Rueda, 2023 ..... \$454 | \$2,268

Ximénez-Spínola, **Fermentación Lenta**,  
Pedro Ximénez, Jerez, 2022 ..... \$2,714

Manuel Formigo, **Cholo**, Loureira,  
Valle do Avia, 2021 ..... \$2,771

|                                                                             |         |
|-----------------------------------------------------------------------------|---------|
| Hispano-Suizas, <b>Finca Casa Julia</b> ,<br>Albariño, Valencia, 2022 ..... | \$3,004 |
| De Los Abuelos, <b>Viñedo Barreiros</b> ,<br>Godello, Bierzo, 2022 .....    | \$3,453 |

# Italia

|                                                                           |                 |
|---------------------------------------------------------------------------|-----------------|
| Bertani, <b>Velante</b> , Pinot Grigio,<br>Friuli Venezia, 2023 .....     | \$210   \$1,054 |
| Società Agricola, <b>Bisci</b> , Vediccio di,<br>Matelica, 2022 .....     | \$1,617         |
| Masi, <b>Masianco</b> , Pinot Grigio,<br>Venezie, 2023 .....              | \$1,897         |
| <b>Donnachiara</b> , Fiano,<br>Fiano di Avellino, 2024 .....              | \$2,243         |
| <b>Cascina Degli Ulivi</b> , Filagnotti, Cortese,<br>Piamonte, 2020 ..... | \$2,422         |

# N A R A N J A

# Francia

Domaine Ansen, **Lerchensand**,  
Sylvaner, Alsacia, 2021 ..... \$1,450

**Damien Bonnet Vigneron**, Mauzac  
Vin de France, 2020 ..... \$1,870

# España

**Les Astronautes**,  
Malvasia, Toro, 2023 ..... \$1,886

Pujol-Busquets, **Aus**,  
Pansa Blanca, 2023 ..... \$2,437

Attis, **Sitta Maceración**,  
Albariño, Rias Baixias, 2021 ..... \$2,697

# Italia

**Gravner**, Ribolla Gialla,  
Venezia Giulia, 2015 ..... \$7,323

# México

**Dominio de las Abejas**, Marsanne,

Chardonnay, Ojos Negros, 2022 ..... \$1,425

**Anónimo**, Chardonnay,  
Cosio, 2023 ..... \$313 | \$1,567

**Casa Madero Vino Naranja**,  
Colombard, Parras, 2022 ..... \$1,917

**RG MX**, Palomino,  
Riesling, Parras, 2022 ..... \$2,200

R O S A D O S

*Copa 150 ml. | Botella 750 ml.*  
*Glass 150ml. | Bottle 750ml.*

México

**Pitaya**, Garnacha  
Valle de Guadalupe, 2023 ..... \$1,589

**Suma Tres**, Grenache,  
Valle de Guadalupe, 2023 ..... \$1,769

**Vinisterra, Pilón**, Grenache,  
Valle de Guadalupe, 2021 ..... \$1,833

Francia

**Gérard Bertrand, Clos du Temple**, Syrah,  
Languedoc-Cabrières, 2021 ..... \$11,250

# Italia

**Planeta, Nero d’ Avola, Syrah,**  
Sicilia, 2023 ..... \$1,091

# Portugal

**Quinta das Cerejeiras, Castelao,**  
Óbidos, 2023 ..... \$5,026

# T I N T O S

*Copa 150 ml. | Botella 750 ml.*  
*Glass 150ml. | Bottle 750ml.*

# México

**Vinisterra, La Grenache,**  
Grenache, Santo Tomás, 2023 ..... \$310 | \$1,552

**Anonimo, Sangiovese,**  
Cosio, 2023 ..... \$1,724

**Dominio de las abejas, Grenache,**  
Nero d’ Avola, Ojos Negros, 2022 ..... \$1,883

**Casa Cordus, Nebbiolo,**  
Valle de Santo Tomás, 2022 ..... \$1,966

|                                                                                          |                 |
|------------------------------------------------------------------------------------------|-----------------|
| Viñas de Garza, <b>Máximo</b> , Tempranillo,<br>Grenache, Valle de Guadalupe, 2020 ..... | \$390   \$1,950 |
| <b>Don Leo</b> , Pinot Noir,<br>Valle de Parras, 2024 .....                              | \$2,250         |
| <b>Casa Madero</b> , Cabernet Sauvignon,<br>Valle de Parras, 2020 .....                  | \$2,281         |
| <b>Parvada</b> , Cabernet Franc,<br>Valle de Parras, 2022 .....                          | \$3,083         |
| <b>RG Mx</b> , Malbec,<br>Valle de Parras, 2020 .....                                    | \$2,469         |
| <b>Vena Cava</b> , Big Blend, Syrah, Cabernet,<br>Valle de Guadalupe, 2021 .....         | \$2,478         |
| <b>DJ Rivera</b> , Nebbiolo,<br>Valle de Guadalupe, 2019 .....                           | \$3,439         |
| <b>Santos Brujos</b> , Tempranillo,<br>Valle de Guadalupe, 2012 .....                    | \$3,461         |
| Norte 32, <b>Teziano</b> , Cabernet Sauvignon,<br>Valle de Guadalupe, 2018 .....         | \$3,433         |
| <b>La Carrodilla</b> , Shiraz,<br>Valle de Guadalupe, 2021 .....                         | \$3,318         |
| <b>Guidova</b> , Syrah, Cabernet Sauvignon,<br>Valle de Parras, 2020 .....               | \$3,949         |
| Casa Zamora, <b>Redes</b> , Syrah,<br>Valle de Santo Tomás, 2019 .....                   | \$3,950         |
| Viñas de Garza, <b>Caldo Gordo</b> , Tempranillo,                                        |                 |

Valle de Guadalupe, 2014 ..... \$4,265

Viñas de Garza, **El Sombrero**, Cabernet, Merlot,  
Valle de Guadalupe, 2017 ..... \$5,594

**Casa Madero 1597**, Selección de Barricas,  
Shiraz, Valle de Parras, 2018 ..... \$6,932

## Estados Unidos

**Fre, Red Blend**, Alcohol- Removed  
California ..... \$1,083

**Ridge**, Three Valleys, Blend,  
Sonoma, 2022 ..... \$3,575

**King Estate**, Pinot Noir,  
Willamette Valley, 2022 ..... \$4,150

**Vaso**, Cabernet Sauvignon,  
Napa Valley, 2019 ..... \$4,493

**The Prisoner**, Red Blend,  
California, 2021 ..... \$5,140

**Twomey**, Pinot Noir,  
Sonoma County, 2021 ..... \$5,468

Darioush, **Duel**, Cabernet Sauvignon,  
Shiraz, Napa Valley, 2019 ..... \$7,195

**Darioush**, Merlot,  
Napa Valley, 2019 ..... \$8,056

|                                                                      |          |
|----------------------------------------------------------------------|----------|
| <b>Heitz Cellars, Cabernet Sauvignon,</b><br>Napa Valley, 2018 ..... | \$9,519  |
| <b>Corison, Cabernet Sauvignon,</b><br>Napa Valley, 2018 .....       | \$10,397 |
| <b>Darioush, Cabernet Sauvignon,</b><br>Napa Valley, 2021 .....      | \$12,222 |
| <b>Dominus, Cabernet Sauvignon,</b><br>Napa Valley, 2019 .....       | \$19,205 |

## Argentina

|                                                                        |         |
|------------------------------------------------------------------------|---------|
| Mara, Bonarda<br>Valle de Uco, 2022 .....                              | \$2,100 |
| Clos de los Siete, Malbec,<br>Valle de Uco, 2021 .....                 | \$2,621 |
| <b>45 Rugientes, Pinot Noir,</b><br>Patagonia, 2021 .....              | \$2,865 |
| Durigutti, <b>Las Compuertas,</b><br>Bonarda, 2018 .....               | \$3,320 |
| Raquis, <b>Las Bases,</b> Malbec,<br>Luján de Cuyo, 2022 .....         | \$3,998 |
| Catena Zapata, <b>Malbec Argentino,</b><br>Malbec, Mendoza, 2022 ..... | \$8,291 |

# Chile

**Errazuriz, Carmenere,**  
Valle de Aconcagua, 2023 ..... \$1,075

# Australia

**Torbreck, Shiraz,**  
Barossa Valley, 2022 ..... \$2,935

# Alemania

**Shäfet- Fröhlich,**  
Spätburgunder, Nahe, 2020 ..... \$12,250

# Francia

**Château Paradis Casseuil,**  
Bordeaux, 2022 ..... \$1,586

**Mas de Chimères, Syrah, Grenache,**  
Terrasses du Larzac, 2021 ..... \$1,969

|                                                                                         |         |
|-----------------------------------------------------------------------------------------|---------|
| <b>Château Meyre,</b><br>Haut- Médoc, 2019 .....                                        | \$2,031 |
| <b>Chapel, Gamay,</b><br>Beaujolais, 2021 .....                                         | \$2,253 |
| <b>Château Mangot,</b><br>Saint- Émilion, 2021 .....                                    | \$2,953 |
| Jean Foullard, Côte du Py, Morgon,<br>Gamey, 2022 .....                                 | \$3,143 |
| M. Chapoutier, <b>Les Jocasses</b> , Syrah,<br>Gigondas, 2022 .....                     | \$3,294 |
| Domaine de Pallus, <b>Les Pensées De Pallus</b> ,<br>Cabernet Franc, Chinon, 2017 ..... | \$3,172 |
| Antoine Sanzay, <b>La Paterne</b> , Cabernet Franc,<br>Saumur- Champigny, 2019 .....    | \$3,811 |
| <b>Le Seuil De Mazeyres</b> ,<br>Pomerol, 2022 .....                                    | \$3,906 |
| M. Chapoutier, <b>Les Arènes</b> , Syrah,<br>Cornas, 2020 .....                         | \$4,095 |
| <b>E. Guigal</b> , Grenache, Syrah, Mouvedre<br>Châteauneuf-du-Pape, 2021 .....         | \$4,110 |
| <b>Les Rondierés</b> , Auxey-Duresses,<br>Pinot Noir, Borgoña, 2022 .....               | \$5,241 |
| <b>En Chevrot</b> , Saint- Romain,<br>Pinot Noir, Borgoña, 2021 .....                   | \$6,471 |

Doncelle & Fils, **Pommard**,  
Pinot Noir, Borgoña, 2021 ..... \$6,719

**Morgan Truchetet, Morey-Saint-Denis**,  
Pinot Noir, Borgoña, 2020 ..... \$7,143

Domaine de la Charbonnière,  
**Cuvée Vieilles Vignes**, Grenache, Syrah,  
Châteauneuf-du-Pape, 2019 ..... \$7,891

Gérard Bertrand, **Clos D'Ora**, Syrah,  
Languedoc Rousillon, 2018 ..... \$12,038

**Carruades de Lafite**,  
Pauillac, 2017 ..... \$32,636

## España

**Clos Lojen**, Bobal, Manchuela, 2021 ..... \$1,355

**Camino de Navaherreros**, Garnacha,  
Madrid, 2023 ..... \$1,707

**Casa Castillo**, Monastrell,  
Jumilla, 2022 ..... \$1,957

Can Ráfols dels Caus, **Terraprima**, Cabernet  
Sauvignon, Merlot, Penedés, 2023 ..... \$2,016

**Elias Mora**, Tempranillo,  
Toro, 2019 ..... \$2,106

**Malabrigo**, Tempranillo,

Ribera del Duero, 2021 ..... \$2,380

**Abdal**, Mandó, Grenache, Tempranillo,  
Pla de Bages, 2020 ..... \$2,453

**Mengoba**, Mencia,  
Bierzo, 2020 ..... \$2,632

Familia Gil, **Clar Del Boc**, Syrah,  
Priorato, 2019 ..... \$3,750

Dominio de Es, **La Mata**, Tempranillo,  
Rivera del Duero, 2019 ..... \$37,609

## Italia

Caruso & Minini, Vualá, Nero,  
D'Avola, Sicilia, 2021 ..... \$1,145

Ricci Curbastro, **Curtefranca Rosso**, Cabernet  
Franc, Carmenere, Lombardía, 2018 ..... \$1,253

Sergio Aligheri, **Bellovile**, Sangiovese,  
Toscana, 2020 ..... \$1,638

**Castello di Lamole**,  
Chianti Classico, 2017 ..... \$1,726

Cascina Corte, **San Luigi**, Dolceto  
Dogliani, 2022 ..... \$2,024

Pio Cesare, **Barbera**,

D'Alba, 2022 ..... \$436 | \$2,178

Ochipinti, **Il Frappato**,  
Terre Sicilia, 2023 ..... \$2,806

Cascina Chicco, **Noce Grande**,  
Barbaresco, 2020 ..... \$2,895

Tenuta Scrafana, Sarroccchino, Sangiovese,  
Toscana, 2017 ..... \$2,969

Massimago, **Conte Gastone**,  
Amarone della Valpolicella, 2018 ..... \$4,382

**Revá**, Barolo, 2020 ..... \$4,531

Cannubi San Lorenzo, **Camerano**,  
Barolo, 2017 ..... \$4,647

Donnafugata, **Fragore**, Nerello Mascalese,  
Etna Rosso, 2020 ..... \$6,029

**Dal Forno Romano**, Corvina,  
Valpolicella Superiore, 2015 ..... \$8,000

Ronchi di Cialla, **Schioppettino di Cialla**,  
Schioppettino, Friuli, 1995 ..... \$8,088

Montevertine, **Le Pergole Torte**,  
Sangiovese, Toscana, 2018 ..... \$10,804

**Duemani**, Cabernet Franc  
Costa Toscana, 2011 ..... \$11,098

Bruno Giacosa, **Falletto**,

Nebbiolo, Barolo, 2011 ..... \$13,260

Elio Altare, **Unoperuno**,  
La Morra, Barolo, 2018 ..... \$21,635

**Dal Forno Romano**, Corvina,  
Amarone della Valpolicella, 2013 ..... \$30,588

P O S T R E

*Copa 150 ml. | Botella 750 ml.*  
*Glass 150ml. | Bottle 750ml.*

México

Casa Madero, **Cosecha Tardía**,  
Semillon, Parras, 2022 ..... \$281 | \$1,407

Hungría

**Oremus**, Aszu 5 Puttonyos,  
Tokaji, 2017 ..... \$531 | \$5,313

España

Ximénez-Spinola, **Old Harvest**,  
Pedro Ximenez, Solera 1964 ..... \$311 | \$2,488

# Austria

**Tschida Eiswein, Gelber Muskateller,**  
Burgenland, 2020 ..... \$2,492

# Francia

**Domaine Ansen, Ostenberg-Froehn,**  
Gewurztraminer, 2015 ..... \$3,312

**Château De Rolland, Sauternes,**  
Sémillon, Sauvignon Blanc, 2022 ..... \$3,429

# Italia

**Elvio Cogno, Moscato D’Asti**  
Moscato, 2021 ..... \$1,500

# OPORTO

**Blackett Extra Dry White (45 ml)** ..... \$254

Noval Black Reserve N.V. (45 ml) ..... \$295

Taylor's Tawny 20 años (45 ml) ..... \$972

## SAKE

Amabuki (Junmai Ginjo Ichigo) 89 ml ..... \$370

## Digestivos

*Trago 45 ml.*

Anís del Mono dulce, España ..... \$120

Anís del Mono seco, España ..... \$120

Cadenas, España ..... \$120

Vaccari Nero, Italia ..... \$140

Kalhua, México ..... \$140

Baileys, Irlanda ..... \$150

Pacharan, España ..... \$150

Licor de Chabacano, Francia ..... \$200

Amaretto Disaronno, Italia ..... \$180

Licor 43, España ..... \$190

Cointreau, Francia ..... \$195

|                                    |       |
|------------------------------------|-------|
| Chambord, Francia .....            | \$250 |
| Chartreuse amarillo, Francia ..... | \$255 |
| Grand Marnier, Francia .....       | \$260 |
| Chartreuse verde, Francia .....    | \$285 |

## Café

Finca Las Lomas, Cosautlán, Veracruz (1300 msnm)  
 Notas dulces de chocolates y especias, acidez fina,  
 regusto frutal y herbal.

|                                                           |      |
|-----------------------------------------------------------|------|
| Latte, Capuccino, Espresso<br>o Americano (180 ml.) ..... | \$60 |
| Espresso doble (60 ml.) .....                             | \$75 |

## Infusiones

|                            |      |
|----------------------------|------|
| Manzanilla (240 ml.) ..... | \$55 |
| Toronjil (240 ml.).....    | \$55 |

## Té Puros

Gyokuro Té verde de Japón (240 ml.) ..... \$150

## Té Blend

Plume Té verde con tallos de  
cereza y citronela (240 ml.) ..... \$105

Melange No. 1 Té negro  
con vainilla y bergamota (240 ml.) ..... \$100