

**WINE BY THE BOTTLE** 750 ml  
**MXN USD**

**ITALY**

Joyvin Red Rouge 1,200 / 60

**AUSTRALIA**

Teal Lake, Shiraz 1,280 / 64

**ARGENTINA**

Sforno, Malbec 1,460 / 73

Flechas de los Andes, Gran Malbec 2,600 / 130

**CHILE**


Alfasi, Merlot 1,150 / 58

Alfasi, Cabernet Sauvignon 1,150 / 58

**RED**


**ISRAEL**

Barkan, Merlot 1,410 / 71

 Alexander Winery, Cabernet Sauvignon Reserve '19 (2018) \* 4,320 / 216

Barkan, Superieur Cabernet Sauvignon '19 (M) 5,680 / 284

Shiloh Legend Honi, Blend 3,460 / 173

 Shiloh Secret Reserve, Cabernet Sauvignon 3,700 / 185

 The Cave, Cabernet Merlot - Petit Verdot, Blend 6,240 / 312

Shiloh Privilege, Rich Blend 2,400 / 120

Carmel Appellation Petit Verdot 2,200 / 110

Shiloh Barbera Shor 3,210 / 161

Rouge du Castel, Rich Blend of 5 grapes 3,290 / 165

Barkan Classic Cabernet Sauvignon 1,780 / 89


Psacot, Sinai, Cabernet Sauvignon, Petit Syrah 3,100 / 155

The  
**GRILL**

Drinks  
**MENU**



Glatt Kosher

Prices in Mexican pesos, 16% tax included. Outside alcohol is not allowed.  Non Mevushal

## COCKTAILS

MXN USD

### Maya Jam

340 / 17

Espadín Mezcal (2 oz), Xtabentun, fresh lemon juice, radish & basil compote

### \*Fatty Bourbon

300 / 15

Fat wash Bourbon (2 oz) with Rib Eye Chicharron and White pepper syrup, orange bitters

### Mezcal Negroni

340 / 17

Espadín Mezcal (2 oz), vermouth rosso & Campari smoked with rosemary

### Whisky Sour

300 / 15

Jack Daniel's Whisky (2 oz), lemongrass syrup, lemon juice, aquafaba

### Moscow Mule

300 / 15

Absolut Vodka, spiced ginger soda and lime juice

### Pink Shrub

300 / 15

Beefeater Gin (2 oz), Liquor 43, lemon grass tea, pasteurized egg white foam, red fruits and lavender bitter

### Spicy Margarita

300 / 15

Mexican style tapped with jalapeños

### Mojito

300 / 15

Fresh mint, citrus & rum. A true Caribbean paradise

## MOCKTAILS

### Lady Sour

260 / 13

Pineapple and lemon juice. ginger syrup, mint leave & ginger ale

### Fuzz Berries

260 / 13

Citrus mix, raspberry jam, coconut cream and mineral water

### Apple Vanilla Ice Cream

260 / 13

Sour Mix, apple juice, vanilla essence and lemon soda

### Virgin Mojito Beer

260 / 13

Fresh mint leaves, lemon, granulated sugar and non-alcoholic beer

### Pepino Ginger

260 / 13

Ginger syrup, fresh cucumber, lemon and tonic water



Prices in Mexican pesos, 16% tax included. Outside alcohol is not allowed. \* Contains lamb fat

## WINE BY GLASS

### WHITE

#### USA

Baron Herzog, Chardonnay 310 / 16

### ROSÉ

#### USA

Baron Herzog, White Zinfandel 395 / 20

### RED

#### USA

Baron Herzog, Cabernet Sauvignon 320 / 16

#### CHILE

Alfasi, Merlot 310 / 16

### SPARKLING WINE

#### ITALY

Bartenura Wines, Moscato D' Asti 380 / 19

#### FRANCE

Herzog Collection, Rose Brut 420 / 21

## WINE BY THE BOTTLE 750 ml

### WHITE

#### USA

Baron Herzog, Chardonnay 1,200 / 60

Baron Herzog, Gewurztraminer 1,200 / 60

Pacifica, Riesling 2,190 / 110

#### ITALY

Bertenura Wines, Moscato D' Asti Sweet Wine 1,490 / 75

#### ISRAEL

 Yatir Creek White Blend 2,135 / 107

#### ITALY SPARKLING WINE

Bartenura Wines, Prosecco Brut 2,890 / 145

### ROSÉ

#### USA

Baron Herzog, White Zinfandel 1,130 / 57

### RED

#### USA

Baron Herzog, Cabernet Sauvignon 1,200 / 60

Pacifica, Pinot Noir 2,280 / 114

Herzog Special Reserve Alexander Valley, Cabernet Sauvignon 3,440 / 172

#### NEW ZELAND

Goose Bay, Pinot Noir Gur 3,190 / 160

#### SPAIN

 Blend, La Flor del Flor, Capcanes 5,150 / 258

Ramon Cardova, Tempranillo 2,100 / 105

La Flor de Primavera, Garnacha tinta 5,150 / 258

Prices in Mexican pesos, 16% tax included. Outside alcohol is not allowed. † Non Mevushal