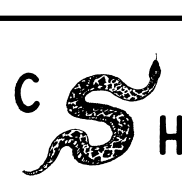


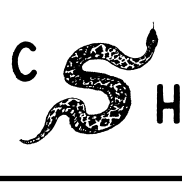
CERVEZA

CRAFT BEER



	280ml STANGE	280ml SNIFTER	350ml PINT	440ml NONIC
Noescafé Saison con café 4.5% ABV A beer that blends traditional Saison attributes (dry finish, fruity and spicy notes) with lightly toasted and fruity notes of specially selected coffee from Finca Contreras in Veracruz sourced and roasted by our friends from Alta Nota.	-	\$65	\$80	-
Faro Helles Original 4.8% ABV A pale, clear, well-rounded, and easy to drink Bavarian lager made using methods and ingredients from Southeast Germany. Very well balanced with low bitterness and hop expression while boasting a dry, yet malty finish.	\$65	\$65	\$80	\$110 1/2 LITER STEIN 500ML
Spinning Jenny English Pale Ale 4.9% ABV This pale ale is a display of the malty and bready flavors of the British Maris Otter malt. Complemented by the floral aromas of the English hops used, this beer is complex, slightly dry, and very easy to drink.	-	\$70	-	\$115
Diablo Colorado West Coast Red IPA 7% ABV Generously dry-hopped West-coast IPA. Firm bitterness with a soft tropical aroma. Extremely refreshing.	-	\$95	\$120 IPA	-
Huracán Double IPA 8.5% ABV This is a big, unfiltered, double-dry hopped IPA that is heavily hopped with Citra, Cryo-Simcoe, Mosaic, & Sabro. Much like many of our hoppy beers, this one is also flavor and aroma forward with the bitterness in the background.	-	\$135	\$170 IPA	-
La Viejota Altbier 5% ABV Despite being an Ale, this German-style beer is fermented and conditioned in Lager temperatures. Malty, clean and flavorful the name "Altbier" translates from German into "Old beer" in reference to the old style of Ale brewing that preceded Lager brewing practices.	-	-	\$90	\$130 1/2 LITER STEIN 500ML
República Czech Pilsner 4.6% ABV Produced using malt, hops, yeast and even brewing practices from the Bohemian region of the Czech Republic, this deep golden lager showcases a perfect marriage of malt and hops with a clean yet slightly fruity fermentation character. A perfect, elegant session beer that always leaves you wanting another sip.			\$115 Czech Mug 450ml	
Ubi 3000 American Wheat Ale 5.1% ABV Clean, unfiltered, lightly-hopped American-style wheat beer.	-	-	\$75	\$95
Buen Chofer Belgian Witbier 5% ABV In this traditional belgian wheat beer, we zest our local citrus, and also add market-fresh chamomile and coriander. Superbly refreshing.	-	-	\$80	-
Terrícola Saison 5% ABV We have slightly modified our favorite Saison to give it a more fresh and modern character. While carefully guarding the classic Belgian yeast notes, we've added an expressive tropical dose of Simcoe and Motueka hops as well as a soft touch of Citra and Mosaic to round out the overall experience. Same familiar flavor and dry finish but with a fresher experience.	-	\$65	\$80	\$100
Máquina Schwarzbier 4.9% ABV A very drinkable/sessionable dark lager with notes of light chocolate and a notable, yet balanced bitterness. A dry finish helps keep this beer crushable, without compromising complexity.	-	-	\$100	\$140 1/2 LITER STEIN 500ML
Irish Dry Stout Nitro 4.6% ABV Our rendition of the classic Irish drink brewed with roasted and flaked barley which impart notes of coffee as well as fluffy texture. The beer finishes dry, extremely drinkable and creamy taste for the addition of nitrogen.	-	-	-	\$120
Hombre Pájaro Rye Lager 4.5% ABV Pale lager brewed with a high percentage of rye malt which gives a slightly creamy texture and an elevated body to the beer while still maintaining a sessionable profile.	\$55	\$55	\$70	\$90
Superlager Extra Hoppy Pils 5% ABV A bitter, dry and fresh golden lager made with German malts and a good amount of selected hops. Very drinkable and refreshing.	-	\$70	\$85	-
Súper Lupe IPA 7% ABV A very balanced India Pale Ale. This unfiltered hazy beer is much more about hop flavor and aroma than bitterness. With citrusy and floral notes from the American hops.	-	\$80	\$100 IPA	-
Ráfaga Pale Ale 5% ABV An unfiltered, bitter and refreshing pale ale brewed with a big amount of tropical American hops.	\$70	\$70	\$85 IPA	\$105
Macanuda Brown Ale 5.2% ABV This ale is a cross between a northern English Brown Ale and a brown Porter. We love it for its British malt and hop backbone. It exhibits prominent roasted coffee and cocoa notes, while maintaining a balanced and refreshing profile.	\$55	\$55	\$70	\$90
 Pueblito Irish Export Stout 7.5% ABV A moderately strong dark ale with predominant roasted malt notes that reminds us of coffee and chocolate. This traditional Irish stout is elegant, robust and complex and holds just enough bitterness to balance the malt to create a fair finish on the palate. Recently recognized as the best Export Stout at the 2024 World Beer Cup.			\$100 Can 473ml	
Juguetes Prendidos West Coast Pils 5.2% ABV Collaboration with our brewer friends from Juguetes Perdidos of Argentina and Spain. A refreshing and balanced pils crafted with hops from the New World - El Dorado and Amarillo. A fusion of a classic beer and a modern one.			\$110 Can 473ml	
Pie Grande Dark Cascadian Ale 6.5% ABV A unique and flavorful dark beer that combines the characteristics of both an India Pale Ale (IPA) and Porter. Notably bitter, with flavors of coffee and pine enhanced by toffee and resinous aromas.			\$115 Can 473ml	
Piñita Amarillita Barrel-fermented Wild Ale with lemon zest and black pepper refermented with pineapple 6.2% ABV Piñita Amarillita is a small-batch project using a few select barrels of lambic-inspired beer that was fermented for 1 year in barrels using one of our house yeast strains. After a year in barrels, a generous addition of pineapple was added for a secondary fermentation of 4 months. With a soft touch of black pepper and lime zest, this tropical blend arrives just in time for the scorching hot days in the semi-desert of Querétaro.			\$220 Bottle 750ml	
Sampler 5 styles of Hércules beer 120ml each one			\$170	

	DEBÚT SPONTANEOUSLY FERMENTED BEER	6% ABV	
		BOTTLE 375ML	
SPONTANEOUS FERMENTATION IS THE PROCESS IN WHICH BEER MUST (UNFERMENTED BEER) IS NATURALLY INOCULATED WITH WILD YEASTS THAT INHABIT THE LOCAL ENVIRONMENT WITHOUT THE HELP OF DOMESTICATED YEASTS OR CONTROLLED ENVIRONMENTS AS OCCURS IN MODERN BREWING PROCESSES. FOR THE PAST SIX YEARS, WE HAVE BEEN WORKING DILIGENTLY ON THIS ANCIENT METHOD OF ELABORATION, WHICH WAS PRESERVED BY THE BELGIANS.			
BLEND 2021 A BLEND OF ONE, TWO AND THREE-YEAR OLD BEER, SPONTANEOUSLY FERMENTED AND AGED IN OAK BARRELS	A GOLDEN, REFRESHING AND SLIGHTLY HAZY BEER WITH AN INTERESTING COMPLEXITY THAT CARRIES NOTES OF OAK AND WINE FROM THE BARRELS WHERE IT AGED AND FERMENTED. A MODERATELY SOUR CHARACTER IS IN BALANCE WITH THE MALT AND FRUITY FLAVOR AND AROMA.	\$250	
BLEND 2022 A BLEND OF ONE, TWO AND THREE-YEAR OLD BEER, SPONTANEOUSLY FERMENTED AND AGED IN OAK BARRELS	A HIGHLY COMPLEX, REFRESHING GOLDEN BEER WITH NOTES OF RED APPLE, PEAR, WINE AND OAK FROM THE BARRELS WHERE IT AGED AND FERMENTED. A SMOOTH BUT NOTICEABLE SOURNESS IS DISTINCTIVE IN THIS TYPE OF WILD BEER.	\$250	
		\$390 750ML	
WITH A QUERÉTARO CHEESE PLATTER		\$560 *BOTTLE 375ML	

	KUNG PRUNUS	6.2% ALC. VOL.	
		SPONTANEOUSLY FERMENTED BEER AGED IN OAK BARRELS FOR TWO AND THREE YEARS AND REFERMENTED WITH MEXICAN WILD CHERRIES	
A COMPLEX, REFRESHING AND REMARKABLY SOUR BEER WITH FRUITY AROMAS AND FLAVORS FROM THE WILD CHERRIES IT REFERMENTED WITH. A BELGIAN LAMBIC-STYLE ALE REINTERPRETED WITH MEXICAN INGREDIENTS LIKE THE MENTIONED CHERRIES AND LOCAL MAIZE.			
		BOTTLE 375ML · \$250	
WITH A QUERÉTARO CHEESE PLATTER		\$560	

Starters

Papas bravas || \$120

Crispy potatoes (300gr) dressed in house-made chipotle aioli

Guacamole with crispy plantains || \$140

Guacamole (250g) with crispy plantain chips

Currywurst || \$150

House-made Frankfurter sausage (180g) with tomato sauce and curry

Vegetarian frito mixto || \$120

Beer battered oyster mushroom, french beans, zucchini, zucchini blossom and carper berries (300g)

Deviled eggs || \$75

Six halves of hard-boiled egg filled with deviled egg yolk

Maize and plantain molotes || \$110

Fried Mexican empanada stuffed with Oaxaca cheese served with fresh salsa verde, cotija cheese and red onion

Greek salad || \$140

Lettuce mix, Feta cheese, Kalamata olives, tomatoes, onion, cucumber and bell peppers (300g)

Cecina ceviche || \$220

Yecapixtla cecina meat, xoconostle, tomatillo, cactus, verdolagas and avocado (220g)

Salpicón tostadas 2pcs || \$200

Octopus salpicón (140g)

Semidesert tostadas 2pcs || \$120

House-smoked arrachera (40g) with guacamole, cucumber, bell pepper, red onion and habanero pepper

Requesón gorditas 3pcs || \$120

Corn gorditas stuffed with fresh cotija cheese, sour cream and salsa verde

Cheese platter || \$360

Assorted sheep's milk cheese from Querétaro (220g).

Served with grapes and honey*

*You can ask for it with your waiter

Soups

Mushroom cochinita pibil || \$150

Yucatán's traditional cochinita pibil (160g) made with mushrooms and served with fried beans (120g), Xnipec salsa and hand made tortillas

Tortilla soup || \$100

Tlaxcala style tortilla soup. Tomato broth served with tortilla chips, avocado, cheese, sour cream and dried chili flakes (250g)

Oaxaca esquites || \$90

Corn kernels mixed with mayo, cotija cheese, grasshoppers, lime juice and chili powder (350g)

Main courses

Cecina Schnitzel || \$280

Viennese-style breaded Cecina steak (120g). Served with Kartoffelsalat and mashed potatoes

Steak au frites || \$500

Rib eye (350g) sauce au poivre vert, french fries

Chamorro || \$450

Braised pork hock (1kg). Served with guacamole and pickled hot peppers

Carne en su jugo || \$200

Beef cooked in its own juice (250g) served with beans and bacon. Accompanied with tortillas, fresh onion and cilantro

Torta de Salchicha Nüremberg || \$220

Telera's Mexican bread with house-made Nüremberg sausages (225g), Sauerkraut and Kartoffelsalat

Goulash torta || \$200

Telera's Mexican bread stuffed with (150g) of Hungarian-style beef stew with paprika and onions. Served with french fries

Frankfurter baguette || \$180

House-made Frankfurter sausage (100g), baguette, mustard, Sauerkraut and baked potato

Bratwurst with mashed potatoes || \$220

House-made Bratwurst sausage (100g) served with mashed potatoes

Weisswurst || \$180

Our take on traditional Bavarian sausages (100g), served with a freshly baked pretzel and house-made mustard

Blue cheese burger || \$250

Medium-rare organic beef (220g) from "Rancho La Quinta", with caramelized red onion and fries

Sausage platter || \$380

House-made Nüremberg, Bratwurst and Frankfurter sausages (540g) served with mustard and Sauerkraut

Sides

Pretzel || \$50

House-made with mustard

Potato dumplings 2pcs || \$100

Served with gravy

French fries || \$100

220g

Pasta salad || \$80

House recipe of potato, pasta and vegetables salad, dressed with mayonnaise (250g)

Kartoffelsalat || \$95

Traditional German potato salad (280g)

Spaetzel || \$100

German traditional pasta with butter and parmesan cheese (280g)

Mashed potatoes || \$100

With gravy (280g)

Tomatoes || \$100

Organic tomatoes with onion, olive oil and salt (250g)

Green salad || \$80

Boston lettuce with onions and house-made vinaigrette (120g)

Pizzas

Made in a stone oven (20-30 minutes)

Fungi || \$310

Blue cheese, red onion and portobello

Pepperoni || \$290

Pepperoni and fried leek

Popeye || \$290

Spinach cream, potatoes and feta cheese

Margarita || \$280

Tomatoes, fresh basil, garlic oil and mozzarella cheese

Signora || \$310

Grilled cherry tomatoes, caramelized onion, pesto and salami

Desserts

Sacher torte || \$190

House-made chocolate cake (250g) with whipped cream

Apfelstrudel || \$180

Austrian-style strudel filled with apple, cinnamon, raisins, with a scoop of vanilla ice cream (220g)

Mexican churros 4pcs || \$60

with chocolate or cajeta

Extra chocolate || + \$15

Extra cajeta || + \$20

Mexican churros with ice cream 4pcs || \$80

Ice cream: cajeta or traditional Oaxaca chocolate

Ice cream popsicles || \$50

Tamarind / lime / rice pudding / chocolate / chemise (strawberry vanilla)

Ost gourmet ice cream || \$100

(two scoops) Macanuda beer / vanilla / cream

Other beverages

Fresh water glass 355ml || \$45
Seasonal / hibiscus / pink lemonade

Ginger Beer bottle 355ml || \$70
Ginber beer with no alcohol.

Golden Ginger Beer bottle 355ml || \$70
With tumeric.

Agua mineral de Lourdes bottle 340ml || \$50
Sparkling Mineral Water

Bottled Water Bottle 500ml || \$25

Coke, Diet Coke or Zero Sugar Coke 355ml || \$60

Rusa glass 355ml || \$65
Sparkling mineral water, lime and salt

Félix Schorle soda bottle 355ml || \$85

Wild Soda bottle 350ml || \$75

Búho Soda bottle 355ml || \$90

Zoi Calpis botella 355ml || \$150
Traditional Japanese milk-based beverage with cultured milk orange blossom honey and citrus. Made in Querétaro.

Hot Cocoa || \$49

Mezcal and Tequila

MEZCAL BARRO DE COBRE

Espadín
45ml || 43% ABV || \$145
750ml || Bottle || \$2450

Ensamble (Espadín y Tobalá)
45ml || 43% ABV || \$185
750ml || Bottle || \$3150

Habanero Mezcal Mule
glass 390ml || \$225
Ginger beer, Barro de Cobre
mezcal and habanero
pepper syrup

TEQUILA CASCAHUÍN BLANCO

45ml || 38% ABV || \$140
750ml || Bottle || \$2250

MEZCAL GRACIAS A DIOS

Tepextate
45ml || 45% ABV || \$240
750ml || Bottle || \$3200

AMARO MEZCAL

**Mezcal espadín with
amaro averna**
88ml || 29% ABV || \$230

Wine

Red

**TABLAS, Tempranillo Grena-
che Petit Syrah** || 13.58% ABV
Valle de Guadalupe, Baja California
Bottle: \$1000 // Glass 120ml: \$180

**RG MX, Merlot | Cabernet Sau-
vignon | Cabernet Franc** ||

13.5% ABV

Valle de Parras, Coahuila

Bottle: \$1250 // Glass 120ml: \$210

White

RG MX || 13.5% ABV
Valle de Parras, Coahuila
Bottle: \$700 // Glass 120ml: \$120

Liquor

Jerez La Ina
120ml || 15% ABV || \$150

Fernet-Branca
45ml || 39% ABV || \$150

Amaro Averna
45ml || 29% ABV || \$120

Porto Ferreira
45ml || 19.5% ABV || \$120

Cynar
45ml || 16.5% ABV || \$120

Jägermeister 45ml || \$120
Herbal liquor || 35% ABV

Coffee and tea

EL APAPACHO COFFEE

Querétaro

Black coffee || 200ml \$50

Espresso || 30ml \$50

Double espresso || 50ml \$70

Cortado || 50ml \$50

European style coffee || 200ml \$50

Capuccino || 200ml \$70

Latte || 200ml \$70

Moka || 200ml \$70

Tea or infusion || 200ml \$40

Carajillo Stout || 200ml \$200

With Licor 43, Frangelico and Lanzalla-
mas "Imperial Stout" beer