



LA MANSIÓN<sup>®</sup>

**#ComerEsElPretexto**



*Dinner*  
**MENU**

## ENTREES SELECTION

### Our Classic Empanadas (1 piece)

 The traditional: filled with beef or cheese.

### Melted Cheese (7 oz)

With chorizo sausage or chistorra (Spanish sausage) (3.53 oz)

### Tenderloin, Rib Eye and "Arrachera" Skirt Steak Tacos (3 pieces)

Served with onions, tomatoes, sesame seeds, and refried beans.

### Shrimp Tacos (3 pieces)


Flour tortillas, prepared with onion, mix of peppers, melted cheese and refried beans.

### Salmon Carpaccio (3.5 oz)

Served with a lime vinaigrette and a touch of Pernod.

### "Chistorra" (7 oz)

## SALADS AND PASTA

 **La Mansión Especial Salad (9.2 oz)** \$ 160  
Cucumber, avocado, asparagus, palmettos palm hearts, artichoke hearts.

**Caesar Salad (5.6 oz)** \$ 165

**Watercress Salad (6.4 oz)** \$ 130  
Dressed with praline almonds, sauté apples and passion fruit vinaigrette.

**Fettuccine with Arrachera (Beef Skirt) and Tomato (9.8 oz)** \$ 250  
A traditional bologna rustic sauce, prepared with red wine, tomato cassé and basil.

## SOUPS

 **Beef Broth (7.1 oz)** \$ 140

**Tortilla Soup (8.1 oz)** \$ 100  
With panela cheese, sour cream, pasilla pepper, fried pork skin and avocado.

**Poblano Pepper Cream Soup (6.7 oz)** \$ 90  
With corn kernels, panela cheese and poblano pepper strips.

**Grilled salmon (8.4 oz)** \$ 365  
With rice, and a reduction of Pernod and dill.

**Braised Red Snapper (8.1 oz)** \$ 365  
With a rub of dried peppers sauce.

**Charcoal Grilled Octopus (10.58 oz)** \$ 420  
Accompanied with grilled vegetables.

Prices are in Mexican Pesos with VAT included

We attend the highest quality norms, to secure the wholesomeness of all our ingredients and prepared meals. Regardless the consumption of raw foods implies a risk that lays only under our guest and clients consideration.

## OUR SPECIAL RESERVE OF IMPORTED BEEF CUTS





Rib Eye* (12.3 oz.)	\$ 565
Rib Eye* (order it in bulk) (price per gram)	\$ 1.65
"Arrachera" Skirt Steak* (8.8 oz.)	\$ 365
Flank Steak* (14.10 oz.)	\$ 440
Grilled Picaña (Top Sirlon Cap)** (24.69 oz.)	\$ 920

## OUR SPECIAL RESERVE OF NATIONAL BEEF CUTS

We introduce our beef cuts designated as Mansión Supreme Grade. Selected fattening cattle and carefully aging, result on high marbling and most tender meat.

Prime Rib Steak* (14.1 oz.)	\$ 365
Top Sirlon** (28.2 oz) <i>Accompanied with bell pepper stuffed with cheese and spring onions.</i>	\$ 680
Porterhouse* (21.1 oz.)	\$ 545
New York* (14.1 oz.)	\$ 430
Cabreria* (14.1 oz.)	\$ 545

## FROM OUR KITCHEN



 Mustard Tenderloin (8.8 oz) <i>Beef medallion with a thin layer of Dijon Mustard sauce, accompanied with potato cubes and sour cream.</i>	\$ 375
 "Mansion" Steak (8.8 oz) <i>Served with black and green pepper sauce, accompanied with french fries.</i>	\$ 375
Tenderloin "Fajitas" (8 oz) <i>On top of bell peppers, onion, corn and oregano.</i>	\$ 320
Machitos (6.2 oz) <i>(Lamb tripe) Served with guacamole, ancho chilli stuffed with beans, chorizo sausage, and hot sauce.</i>	\$ 295

## HOUSE SIDE DISHES

If the dish you order includes a side dish, please choose it from this list.

Guacamole (6.34 oz)	\$ 85
Mixed Salad (5.2 oz)	\$ 83
Mashed Potatoes (6.34 oz)	\$ 83
French Fries (8.8 oz)	\$ 83
Chile ancho stuffed with beans (piece)	\$ 83
Spinach with Cream (5.2 oz)	\$ 83

## OUT OF OUR FAMOUS GRILL

 Loin in Sherry Sauce (8.8 oz)	\$ 375
 Loin in Lime Sauce (8.8 oz)	\$ 375
<b>Tenderloin Center Cut*</b> (35.2 oz) <i>Suggested for 3 or more guests, served with baby onions, french fries, grilled nopal.</i>	\$1,100
<b>Grilled Tenderloin*</b> (8.8 oz) <i>Plain or marinated with chimichurri sauce (fine herbs).</i>	\$ 360
<b>Mezcal Tenderloin steak</b> (7 oz)	\$ 695
 <b>Ribs in Sherry Sauce</b> (14.1 oz)	\$ 410
 <b>Mansion Burger</b> (7 oz) <i>Brioche bread, with Monterrey Jack cheese and sweet onions.</i>	\$ 245
<b>Grilled Chicken Breast</b> (15.8 oz) <i>Served with grilled vegetables and a spread of olive oil.</i>	\$ 275

Our chef, and their team wish that you have the best meal experience.

**Corporate Chef**  
Emmanuel Ruíz

 La Mansión original creations

- \* Accompanied with one garnishes of your choice.
- \*\* Accompanied with two garnishes of your choice.



Is important to remember that:

- Thicker cuts require a longer cooking time.
- Well done cuts tend to loose juciness, flavor and tenderness.
- The weight of the food on the menu correspond to the raw product before cooking.



*Selection of*  
**DESSERTS**

## DESSERTS

-  **Cheesecake** (slice) \$ 85  
*the traditional, with ice cream and wild berries.*
- NEW** **Chocolate Custard** (piece) \$ 120  
*On top of Bailey's sauce.*
-  **Vanilla Custard "Natilla"** (8.46 oz) \$ 90  
*With a scent of banana liquor and topped with plum in syrup.*
- Strawberry, Chocolate or Vanilla Ice cream** (6.34 oz) \$ 75
- Cheese with Ate** (7.0 oz) \$ 75  
*Traditional membrillo ate with Manchego cheese.*
- "Tres Leches" Cake** (slice) \$ 60  
*The traditional.*



*Wine*  
**LIST**



## POR COPEO

Copa  
(150 ml)

### BLANCO

<b>Woodbridge</b> Chardonnay	Estados Unidos California	\$ 95
<b>Diamante</b> Viura y Malvasia	España Somontano	\$ 115

### TINTO

<b>Woodbridge</b> Cabernet Sauvignon	Estados Unidos California	\$ 105
<b>Woodbridge</b> Merlot	Estados Unidos California	\$ 105
<b>Santa Digna</b> Syrah	Chile Valle de Colchagua	\$ 130
<b>Finca La Linda</b> Malbec	Argentina Mendoza	\$ 135

## POR BOTELLA

### BOTELLINES

Botella  
(375 ml)

<b>Sangre de Toro</b> Garnacha, Cariñena, Syrah	España Cataluña	\$ 350
<b>Don Luis Terra</b> Cabernet Sauvignon, Merlot, Malbec, Petit Verdot	México Valle de Guadalupe	\$ 490
<b>Casa Madero</b> Merlot	México Parras Coahuila	\$ 590
<b>Mariatinto</b> Tempranillo, Syrah y otras uvas.	México Valle de Guadalupe	\$ 690
<b>Matarromera Crianza</b> Tempranillo	España Ribera del Duero	\$ 740

### ESPUMOSO Y CHAMPAGNE

Botella  
(750 ml)

<b>Möet &amp; Chandon Brut</b> Pinot Noir, Pinot Meunier, Chardonnay	Francia Epernay	\$1,850
<b>Möet &amp; Chandon Nectar</b> Pinot Noir, Pinot Meunier, Chardonnay	Francia Epernay	\$2,150
<b>Veuve Clicquot Brut</b> Pinot Noir, Pinot Meunier, Chardonnay	Francia Reims	\$2,150
<b>Möet &amp; Chandon Rose</b> Pinot Noir, Pinot Meunier, Chardonnay	Francia Epernay	\$2,200
<b>Dom Perignon Vintage</b> Pinot Noir, Chardonnay	Francia Epernay	\$6,000

### BLANCO

<b>Diamante</b> Viura y Malvasia	España Somontano	\$ 470
<b>Casa Madero</b> Chardonnay	México Parras Coahuila	\$ 600

Precios en moneda nacional, con IVA incluido

## ROSADO

Botella  
(750 ml)

**LA CETTO**  
Zinfandel

México  
Valle de Guadalupe

\$ 490

## TINTO

Botella  
(750 ml)

### MÉXICO

**L.A. Cetto**  
Nebbiolo

Valle de Guadalupe

\$ 600

**Santo Tomás**  
Cabernet Sauvignon,  
Tempranillo

Valle de Sto. Tomás

\$ 650

**Don Luis Terra**  
Cabernet Sauvignon, Merlot,  
Malbec y Petit Verdot

Valle de Guadalupe

\$ 720

**Casa Madero**  
Merlot

Parras Coahuila

\$ 830

**Casa Madero 3V**  
Cabernet Sauvignon, Merlot,  
y Tempranillo

Parras Coahuila

\$ 890

**Mariatinto**  
Tempranillo, Syrah  
y otras uvas

Valle de Guadalupe

\$1,200

**Mogorcito**  
Cabernet Sauvignon, Merlot

Valle de Guadalupe

\$1,250

**Ensamble Arenal**  
Merlot, Cabernet Sauvignon,  
Petit Syrah

Valle de Guadalupe

\$1,550

**Único**  
Cabernet Sauvignon, Merlot

Valle de Sto. Tomás

\$1,950

### CHILE

**Santa Digna**  
Syrah

Valle de Colchagua

\$ 570

**Los Vascos**  
Cabernet Sauvignon

Valle de Colchagua

\$ 590

**Adobe**  
Carmenere

Valle Central

\$ 690

### ARGENTINA

**34**  
Cabernet Sauvignon

Mendoza

\$ 590

**Finca La Linda**  
Malbec

Mendoza

\$ 600

**Finca La Linda Smart Blend**  
Cabernet Sauvignon, Syrah,  
Tannat

Mendoza

\$ 820

**Luigi Bosca**  
Malbec

Luján de Cuyo

\$1,100

## ESPAÑA

Botella  
(750 ml)

<b>Cune Crianza</b> Tempranillo	Rioja	\$ 570
<b>Beronia Crianza</b> Tempranillo, Granacha, Graciano	Rioja	\$ 590
<b>Atrium</b> Merlot	Penedés	\$ 700
<b>Lan Reserva</b> Tempranillo, Mazuelo, Garnacha	Rioja	\$ 790
<b>Marqués de Riscal</b> Tempranillo, Graciano	Rioja	\$1,250
<b>Matarramera Crianza</b> Tempranillo	Ribera del Duero	\$1,350
<b>Protos</b> Tempranillo	Ribera del Duero	\$1,300
<b>Arzuaga</b> Merlot, Tempranillo	Ribera del Duero	\$1,570
<b>Pago de Carraovejas Crianza</b> Tinto Fino, Cabernet Sauvignon y Merlot	Ribera del Duero	\$2,090
<b>Matarramera Reserva</b> Tempranillo	Ribera del Duero	\$2,285
<b>Pintia</b> Tempranillo, Tinta Toro	Toro	\$2,750
<b>Alion</b> Tempranillo	Ribera del Duero	\$3,900

## ITALIA

<b>Nero de Avola</b> Nero de Avola	Sicilia	\$ 795
<b>Montepulciano d'Ambruzzo</b> Sangiovese	Abruzzo	\$ 840

También puedes disfrutar nuestro



VINO DEL MES



*Beverage*  
**LIST**

## AGUA

Agua mineral Perrier (330 ml)	\$65
Agua mineral San Pellegrino (250 ml)	\$57
Agua mineral Nestlé (355 ml)	\$49
Agua Santa María (400 ml)	\$36
Agua tónica Fever Tree (200 ml)	\$70
Agua tónica Fever Tree Light (200 ml)	\$70
Agua tónica Fentimas (200 ml)	\$76
Agua tónica Fentimas Light (200 ml)	\$76
Agua tónica 1724 (200 ml)	\$76
Agua quina Seagram's (235 ml)	\$49

## JUGOS

(300 ml)

Apio, toronja, kiwi y perejil	\$49
Arándano	\$45
Mandarina natural (sólo en temporada)	\$45
Naranja con fresa	\$49
Naranja con mango	\$49
Naranja con papaya	\$49
Naranja con toronja	\$49
Naranja con zanahoria	\$49
Naranja con zarzamora	\$49
Naranja, guayaba, miel y limón	\$49
Nopal, apio y perejil	\$49
Papaya	\$45
Piña	\$45
Tomate	\$45
Verde	\$45
Toronja	\$45
Zanahoria	\$45
Naranja	\$45
Jugo Detox Antigripal <i>Naranja, toronja, limón, miel y jengibre.</i>	\$49
Jugo Detox Antiestrés <i>Fresa, zanahoria, manzana y almendra.</i>	\$60
Jugo Detox Reductor de colesterol <i>Manzana verde, pepino, kiwi, hierbabuena, jarabe de agave y nuez.</i>	\$60
Jugo Detox Desintoxicante <i>Perejil, pepino, apio, limón, espinaca, jengibre y manzana verde.</i>	\$49
Jugo Detox Energético <i>Manzana, zanahoria, jengibre, apio y limón.</i>	\$49

## REFRESCOS

Coca Cola Clásica (355 ml)	\$49
Coca Cola Light (355 ml)	\$49
Coca Cola sin azúcar (355 ml)	\$49
Delaware Punch (355 ml)	\$49
Fanta (355 ml)	\$49
Fresca (355 ml)	\$49
Sidral Mundet (355 ml)	\$49
Sidral Mundet Light (355 ml)	\$49
Sprite (355 ml)	\$49
Sprite Zero (355 ml)	\$49
Ginger Ale Seagram's (237 ml)	\$49

## CAFÉ

<b>Baileys Latte (300 ml)</b>	\$105
<b>B-52 (300 ml)</b>	\$115
Americano (240 ml)	\$ 42
Expreso Sencillo (60 ml)	\$ 42
Expreso Doble (90 ml)	\$ 54
Capuchino (300 ml)	\$ 50
Café de las 10 (300 ml)	\$ 95
Flameado Alpino (300 ml)	\$120
Irlandés (300 ml)	\$115
Café Mansión (300 ml)	\$120

## MALTEADAS Y OTROS

Chocolate (360 ml)	\$ 35
Leche (360 ml)	\$ 30
Malteada (360 ml)	\$ 70
<i>Chocolate, fresa o vainilla</i>	

## BEBIDAS SIN ALCOHOL

Jarra de Limonada (1000 ml)	\$140
<i>Natural o mineral</i>	
Jarra de Naranjada (1000 ml)	\$140
<i>Natural o mineral</i>	
Limonada (360 ml)	\$ 49
<i>Natural o mineral</i>	
Naranjada (360 ml)	\$ 49
<i>Natural o mineral</i>	

## TÉ GOURMET

Pregunte por nuestras variedades	(250 ml) \$ 50
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## NESPRESSO

Ristretto (25 ml)	\$ 55
Ristretto Origin India (25 ml)	\$ 55
Espresso Forte (40 ml)	\$ 55
Espresso Leggero (40 ml)	\$ 55
Espresso Decaffeinato (40 ml)	\$ 55
Lungo Forte (110 ml)	\$ 55
Lungo Leggero (110 ml)	\$ 55
Lungo Decaffeinato (110 ml)	\$ 55
Cappuccino Ristretto (140 ml)	\$ 62
Cappuccino Espresso Decaffeinato (140 ml)	\$ 62

## TÉ ORGÁNICO FLOR DE LA PAZ

Bienestar (250 ml)	\$ 48
<i>Cedrón con notas herbales y toques cítricos</i>	
Serenidad (250 ml)	\$ 48
<i>Suave con notas tipo avainilladas</i>	
Buen provecho (250 ml)	\$ 48
<i>Twist herbal con notas cítricas</i>	
Pureza (250 ml)	\$ 48
<i>100% Manzanilla</i>	

# COCTELERÍA

Alfonso XIII (90 ml)	\$ 85
Aperol Spritz (180 ml)	\$110
Blanc Cassis (210 ml)	\$115
Brandy Alexander (120 ml)	\$105
Bull (210 ml)	\$100
Carajillo 43 (105 ml)	\$195
Clamato preparado (240 ml)	\$ 65
Conga (285 ml)	\$ 60
Copa de Clericot (225 ml)	\$ 75
Cosmopolitan (120 ml)	\$110
Daiquiri de Fresa (165 ml)	\$ 95
Expresso Martini (135 ml)	\$150
Jarra de Clericot (1000 ml)	\$205
Jarra de Conga (1000 ml)	\$165
Manhattan (60 ml)	\$135
Martini Dulce (90 ml)	\$140
Martini Seco (90 ml)	\$140
Martini de Manzana (120 ml)	\$125
Mimosa (240 ml)	\$130
Mojito (180 ml)	\$100
Negroni (90 ml)	\$125
Piña Colada (290 ml)	\$ 90
Piñada (290 ml)	\$ 55
Ruso Negro (75 ml)	\$ 75
Sangría Natural (300 ml)	\$ 60
Zacapa Mojito (180 ml)	\$180

## EVITE EL EXCESO

*Por cada botella se incluyen hasta 10 mezcladores*

*- Agua natural 400 ml*

*- Agua mineral 235 ml*

*- Coca cola clásica, light o sin azúcar 235 ml*

*- Fresca, Sidral Mundet, Sidral Mundet light, Sprite, Sprite Zero 355 ml*

*- Agua quina 235 ml*

*- Ginger Ale 237 ml*

*- Jugo de naranja, arándano, piña, toronja o tomate 240 ml*

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## ANÍS

	Copa (60 ml)	Botella
Chinchón Dulce (1000 ml)	\$110	\$1,830
Chinchón Seco (1000 ml)	\$110	\$1,830
Domeca Dulce (1000 ml)	\$ 75	\$1,250
Domeca Seco (1000 ml)	\$ 75	\$1,250
Las Cadenas Dulce (1000 ml)	\$120	\$2,000

## APERITIVOS

Aperol (750 ml)	\$ 95	\$1,185
Pernod (700 ml)	\$100	\$1,165
Campari (750 ml)	\$105	\$1,310
Dubonett (750 ml)	\$ 95	\$1,185
Fernet Branca (750 ml)	\$ 85	\$1,060
Vermouth Cinzano Rosso (750 ml)	\$ 80	\$1,000
Vermouth Cinzano Bianco (750 ml)	\$ 80	\$1,000
Vermouth Cinzano Extra Dry (750 ml)	\$ 80	\$1,000
Tío Pepe (750 ml)	\$115	\$1,435
Dry Sack (750 ml)	\$110	\$1,375
Jerez Fino La Ina (750 ml)	\$110	\$1,375
Oporto Ferreira (750 ml)	\$130	\$1,625

## BRANDY

Azteca de Oro (700 ml)	\$ 95	\$1,105
Cardenal Mendoza (700 ml)	\$235	\$2,740
Carlos I (700 ml)	\$185	\$2,155
Don Pedro (1000 ml)	\$ 80	\$1,330
Duque de Alba (700 ml)	\$230	\$2,680
Fundador (700 ml)	\$100	\$1,165
Lepanto (750 ml)	\$225	\$2,810
Presidente (940 ml)	\$ 75	\$1,175
Terry 1900 (700 ml)	\$125	\$1,455
Terry Centenario (700 ml)	\$120	\$1,400
Torres 10 (700 ml)	\$135	\$1,575
Torres 15 (700 ml)	\$160	\$1,865
Torres 20 (Miguel Torres) (700 ml)	\$225	\$2,625

## COÑAC

Courvoisier VSOP (700 ml)	\$205	\$2,390
Hennessy VSOP (700 ml)	\$245	\$2,855
Hennessy XO (700 ml)	\$670	\$7,815
Martell VSOP Medaillon (700 ml)	\$245	\$2,855
Martell XO (700 ml)	\$650	\$7,580
Remy Martin VSOP (700 ml)	\$200	\$2,330

## GINEBRA

<b>Tanqueray No. Ten (700 ml)</b>	\$160	\$1,865
<b>Tanqueray (750 ml)</b>	\$120	\$1,500
<b>Tanqueray Flor de Sevilla (700 ml)</b>	\$115	\$1,340
Mom (700 ml)	\$150	\$1,750
Bulldog (750 ml)	\$140	\$1,750
Beefeater (750 ml)	\$125	\$1,560
Bombay Sapphire (750 ml)	\$140	\$1,750
Boodles (750 ml)	\$140	\$1,750
G'Vine Floraison (750 ml)	\$210	\$2,625
Hendrick's (750 ml)	\$195	\$2,435
Henry Oliver (750 ml)	\$160	\$2,000
Ish (700 ml)	\$195	\$2,275
Mare (700 ml)	\$195	\$2,275
Martin Miller's (700 ml)	\$185	\$2,155
Príncipe de los Apóstoles (700 ml)	\$175	\$2,040
The London N° 1 Original Blue (700 ml)	\$190	\$2,215



## LICOR

	Copa (60 ml)	Botella
<b>Baileys (700 ml)</b>	\$125	\$1,455
Agavero Licor de Tequila (750 ml)	\$ 95	\$1,185
Amaretto Disaronno (700 ml)	\$125	\$1,455
Averna (700 ml)	\$ 95	\$1,105
Ancho Reyes (750 ml)	\$ 95	\$1,185
Basarana 20 Licor de Pacharán (1000 ml)	\$100	\$1,665
Cassis Sisca Dijon (750 ml)	\$ 90	\$1,125
Chartreuse (700 ml) <i>Amarillo o verde</i>	\$175	\$2,040
Cointreau (700 ml)	\$115	\$1,340
Controy (1000 ml)	\$ 85	\$1,415
Damiana (750 ml)	\$ 80	\$1,000
Dekuyper Pineapple Pucker (750 ml)	\$ 80	\$1,000
Dekuyper Sour Apple Pucker (750 ml)	\$ 80	\$1,000
Drambuie (750 ml)	\$145	\$1,810
Licor de Naranja Curaçao Azul (750 ml)	\$ 75	\$ 935
Licor de Durazno (1000 ml)	\$ 75	\$1,250
Crema de Menta Verde (750 ml)	\$ 75	\$ 935
Frangelico (700 ml)	\$125	\$1,455
Galliano (500 ml)	\$120	\$1,000
Grand Marnier (700 ml)	\$170	\$1,980
Jägermeister (700 ml)	\$110	\$1,280
Kahlúa (980 ml)	\$ 85	\$1,385
Licor 43 (750 ml)	\$155	\$1,935
Licor 43 Orochata (700 ml)	\$135	\$1,575
Mandarine Napoléon (700 ml)	\$170	\$1,980
Midori (750 ml)	\$ 95	\$1,185
Pacharán Zoco (1000 ml)	\$ 95	\$1,580
Rompope Santa Clara (1000 ml)	\$ 50	\$ 830
Saint Germain (750 ml)	\$165	\$2,060
Sambuca Vaccari (700 ml)	\$140	\$1,630
Sambuca Vaccari Nero (700 ml)	\$140	\$1,630
Strega (750 ml)	\$145	\$1,810

## MEZCAL

<b>Unión (700 ml)</b>	\$110	\$1,280
Amores Espadín Joven (750 ml)	\$150	\$1,875
Amores Espadín Reposado (750 ml)	\$160	\$2,000
400 Conejos Espadín Blanco (750 ml)	\$135	\$1,685
400 Conejos Reposado (750 ml)	\$150	\$1,875
Beneva Añejo (750 ml)	\$110	\$1,375
Beneva Reposado (750 ml)	\$105	\$1,310
Bruxo Joven Espadín (750 ml)	\$130	\$1,625
Creyente (750 ml)	\$185	\$2,310
M de Mezcal Joven (750 ml)	\$115	\$1,435
M de Mezcal Reposado (750 ml)	\$135	\$1,685
Tío Pablo (750 ml)	\$470	\$5,875

### EVITE EL EXCESO

Por cada botella se incluyen hasta 10 mezcladores

- Agua natural 400 ml

- Agua mineral 235 ml

- Coca cola clásica, light o sin azúcar 235 ml

- Fresca, Sidral Mundet, Sidral Mundet light, Sprite, Sprite Zero 355 ml

- Agua quina 235 ml

- Ginger Ale 237 ml

- Jugo de naranja, arándano, piña, toronja o tomate 240 ml

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<b>RON</b>	<i>Copa (60 ml)</i>	<i>Botella</i>
<b>Zacapa X.O. (750 ml)</b>	\$495	\$ 6,185
<b>Zacapa 23 (750 ml)</b>	\$245	\$ 3,060
<b>Zacapa Ambar 12 años (750 ml)</b>	\$155	\$ 1,935
<b>Captain Morgan Spiced (750 ml)</b>	\$ 95	\$ 1,185
<b>Captain Morgan White (750 ml)</b>	\$ 90	\$ 1,125
Appleton Special (750 ml)	\$ 95	\$ 1,185
Appleton Estate (750 ml)	\$110	\$ 1,375
Appleton White (750 ml)	\$ 95	\$ 1,185
Bacardi Añejo (750 ml)	\$ 95	\$ 1,185
Bacardi Blanco (750 ml)	\$ 95	\$ 1,185
Bacardi Limón (750 ml)	\$ 95	\$ 1,185
Bacardi Solera (750 ml)	\$105	\$ 1,310
Bacardi 8 años (700 ml)	\$135	\$ 1,575
Flor de Caña Añejo 5 años (750 ml)	\$100	\$ 1,250
Flor de Caña Gran Reserva 7 años (750 ml)	\$130	\$ 1,625
Havana Club 7 años (750 ml)	\$110	\$ 1,375
Havana Club Silver Dry (750 ml)	\$ 95	\$ 1,185
Malibú (750 ml)	\$ 90	\$ 1,125
Matusalem Clásico (750 ml)	\$105	\$ 1,310
Matusalem Gran Reserva (750 ml)	\$115	\$ 1,435
Matusalem Platino (750 ml)	\$100	\$ 1,250
Matusalem 23 años (750 ml)	\$225	\$ 2,810

## **TEQUILA**

<b>Don Julio Añejo (700 ml)</b>	\$190	\$ 2,215
<b>Don Julio 70 (700 ml)</b>	\$230	\$ 2,680
<b>Don Julio Reposado (700 ml)</b>	\$180	\$ 2,100
<b>Don Julio Reposado Claro (700 ml)</b>	\$165	\$ 1,925
<b>Don Julio Blanco (700 ml)</b>	\$125	\$ 1,455
Cazadores Reposado (750 ml)	\$105	\$ 1,310
Centenario Azul Reposado (700 ml)	\$ 90	\$ 1,050
El Jimador Reposado (950 ml)	\$ 95	\$ 1,500
Centenario Añejo (695 ml)	\$130	\$ 1,505
Centenario Plata (700 ml)	\$ 90	\$ 1,050
Centenario Reposado (700 ml)	\$ 95	\$ 1,105
Gran Imperio Herradura (700 ml)	\$145	\$ 1,690
Herradura Antiguo Reposado (950 ml)	\$100	\$ 1,580
Herradura Añejo (750 ml)	\$165	\$ 2,060
Herradura Blanco (700 ml)	\$120	\$ 1,400
Herradura Plata (700 ml)	\$125	\$ 1,455
Herradura Reposado (700 ml)	\$155	\$ 1,805
Herradura Ultra (750 ml)	\$200	\$ 2,500
José Cuervo Tradicional Plata (695 ml)	\$100	\$ 1,155
José Cuervo Tradicional Reposado (695 ml)	\$130	\$ 1,505
José Cuervo Tradicional Cristalino (750 ml)	\$150	\$ 1,875
Maestro Tequilero Blanco (750 ml)	\$125	\$ 1,560
Maestro Tequilero Reposado (750 ml)	\$140	\$ 1,750
Maestro Tequilero Dobel (750 ml)	\$175	\$ 2,185
1800 Añejo (700 ml)	\$150	\$ 1,750
1800 Blanco (700 ml)	\$110	\$ 1,280
1800 Reposado (700 ml)	\$125	\$ 1,455
1800 Cristalino (700 ml)	\$175	\$ 2,040
Patrón Plata (750 ml)	\$160	\$ 2,000
Patrón Reposado (750 ml)	\$175	\$ 2,185
Rva. de la Familia (2500 ml)	\$350	\$14,580
Reserva de la Familia Reposado (750 ml)	\$270	\$ 3,375

## TEQUILA

	Copa (60 ml)	Botella
Sauza Hornitos Reposado (1000 ml)	\$ 95	\$ 1,580
Sauza Hornitos Black Barrel (750 ml)	\$130	\$ 1,625
Sauza Tres Generaciones Añejo (750 ml)	\$160	\$ 2,000
Sauza Tres Generaciones Reposado (750 ml)	\$135	\$ 1,685
Sauza Tres Generaciones Añejo Cristalino (750 ml)	\$195	\$ 2,435

## VODKA

<b>Ciroc (750 ml)</b>	\$180	
<b>Ketel One Original (750 ml)</b>	\$110	\$1,375
<b>Smirnoff (750 ml)</b>	\$ 90	\$1,125
Absolut (750 ml) <i>Citrón, mandrin, raspberri</i>	\$115	\$1,435
Absolut Clásico (750 ml)	\$115	\$1,435
Grey Goose (750 ml)	\$180	\$2,250
Stolichnaya (750 ml)	\$115	\$1,435
Wyborowa (750 ml)	\$100	\$1,250

## WHISKY

<b>JW Blue Label (750 ml)</b>	\$625	\$7,810
<b>JW Gold Reserve (750 ml)</b>	\$265	\$3,310
<b>JW Green Label (700 ml)</b>	\$240	\$2,800
<b>JW Double Black (750 ml)</b>	\$200	\$2,500
<b>JW Black Label (750 ml)</b>	\$190	\$2,375
<b>JW Red Label (700 ml)</b>	\$145	\$1,690
<b>Buchanan's 18 years (750 ml)</b>	\$325	\$4,060
<b>Buchanan's Master (750 ml)</b>	\$200	\$2,500
<b>Buchanan's 12 years (750 ml)</b>	\$190	\$2,375
<b>Buchanan's Select 15 years (750 ml)</b>	\$250	\$3,125
<b>The Singleton (700 ml)</b>	\$270	\$3,150
<b>Cardhu (700 ml)</b>	\$185	
<b>Old Parr (750 ml)</b>	\$170	\$2,125
<b>Bulleit Bourbon (750 ml)</b>	\$130	\$1,625
<b>J&amp;B (750 ml)</b>	\$115	\$1,435
Jim Beam White 4 años (750 ml)	\$115	\$1,435
Bushmills Black Bush (750 ml)	\$160	\$2,000
Chivas Regal 12 years (750 ml)	\$180	\$2,250
Chivas Regal 18 years (750 ml)	\$315	\$3,935
Royal Salute 21 years (700 ml)	\$615	\$7,175
Glenfiddich 12 years (750 ml)	\$205	\$2,560
Glenfiddich 18 years (750 ml)	\$330	\$4,125
Glenlivet 12 years (750 ml)	\$195	\$2,435
Jack Daniel's (700 ml)	\$140	\$1,630
Jameson (750 ml)	\$120	\$1,500
Macallan 12 años (700 ml)	\$250	\$2,915

## CERVEZA

Bud Light (325 ml)	\$ 68
Budweiser (355 ml)	\$ 68
Corona Extra (355 ml)	\$ 58
Corona Light (355 ml)	\$ 58
Corona Cero (355 ml)	\$ 62
Michelob Ultra (355 ml)	\$ 68
Modelo Especial (355 ml)	\$ 62
Negra Modelo (355 ml)	\$ 62
Stella Artois (330 ml)	\$ 75
Victoria (355 ml)	\$ 58

### EVITE EL EXCESO

Costo por servicio de michelada/cubana: \$12

Precios en moneda nacional, con IVA incluido.