



## WHITE WINES

Chenin Colombard, Valle de Guadalupe, **Monte Xanic**.  
Suggested with: 5X2 from the cantina and Tacos "Barra".

Chardonnay, Valle de Parras, **Casa Madero**.  
Suggested with: Tacos with charales and Trout from Zitácuaro with coconut.

Chenin Blanc, Valle de Parras, **Casa Madero**.  
Suggested with: Tostada of my desire.

Sauvignon Blanc, Valle de Guadalupe, **Maria Tinto Blanco**.  
Suggested with: Green ceviche.

## ROSÉ WINES

Cabernet Sauvignon, Valle de Parras, **V, Casa Madero**.  
Suggested with: Turkey in white mole and in season Chiles en Nogada.

## RED WINES

Nebbiolo, Valle L.A. Cetto, **L.A. Cetto**.  
Suggested with: Pork shank tacos Cotija style.

Merlot, Valle de Parras, **Casa Madero**.  
Suggested with: Rolled jícama and jamaica.

Cabernet Sauvignon-Merlot-Tempranillo, Valle de Parras, **3V, Casa Madero**.  
Suggested with: Manchamanteles, House style cut of beef.

Cabernet Sauvignon, Valle de Parras, **Casa Madero**.  
Suggested with: Mestizo, House style cut of beef.

Shiraz, Valle de Parras, **Casa Madero**.  
Suggested with: Lamb in zapote sauce.

Malbec, Valle de Parras, **Casa Madero**.  
Suggested with: Duet of Morelia-style chiles.

Syrah, Valle de Guadalupe, **Calixa, Monte Xanic**.  
Suggested with: Grilled tuna with fiesta xandúcata.

Cabernet Sauvignon-Syrah, Valle de Guadalupe, **Calixa, Monte Xanic**.  
Suggested with: Jícama enchiladas and Morelia-style chicken.

Cabernet Sauvignon, Valle de Guadalupe, **Roganto**.  
Suggested with: Arrachera tacos and "El Tigre" style.

Tempranillo, Valle de Santo Tomás, **Santo Tomás**.  
Suggested with: Aporreadillo.

Cabernet Sauvignon-Barbera-Nebbiolo, Valle de San Vicente, Valle de La Grulla and Valle de Guadalupe, **Grapho, Salto de Fe**.  
Suggested with: Cheeses from Michoacán Tasting.

Cabernet Sauvignon-Barbera-Nebbiolo, Valle de San Vicente, Valle de La Grulla and Valle de Guadalupe, **Tono 8, Salto de Fe**.  
Suggested with: Poblano chile stuffed with an uchepo.

Tempranillo-Syrah-Merlot, Valle de Guadalupe, **Maria Tinto**.  
Suggested with: Pork Ribs from La Piedad, Michoacán.

Malbec, Aguascalientes, **Tabla 1, Santa Elena**.  
Suggested with: Pork shank tacos Cotija style.

Grenache-Syrah-Carignane, Valle de Guadalupe, **Sang Blue, Maria Tinto**.  
Suggested with: Arrachera tacos "El Tigre" style.





Merlot, Valle de Guadalupe, **Monte Xanic**.  
Suggested with: Lamb in peanut and mint atapakua.

Tempranillo-Cabernet Sauvignon-Grenache, Valle de Guadalupe, **Miguel, Adobe de Guadalupe**.  
Suggested with: Trout from Zitácuaro with a mole verde of quelites.

Merlot-Cabernet Sauvignon-Petit Syrah-Barbera-Zinfandel, Valle de Guadalupe,  
**Ensamble Colina, Paralelo**.  
Suggested with: Pork Ribs from La Piedad, Michoacán.

Shiraz, Valle de Parras, **Casa Grande, Casa Madero**.  
Suggested with: Morelia-style chicken and Undecided, Arrachera grilled.

Cabernet Sauvignon, Valle de Guadalupe, **Volcán Cellars**.  
Suggested with: Manchamanteles, House style cut of beef.

Cabernet Sauvignon-Cabernet Franc-Merlot, Valle de Guadalupe, **Mogor-Badan**.  
Suggested with: Plaza-style enchiladas.

Cabernet Sauvignon-Merlot-Nebbiolo-Petit Verdot-Petit Syrah, Valle de Guadalupe, **Ícaro, Sinergi**.  
Suggested with: New York.

Cabernet Sauvignon-Merlot-Petit Verdot, Valle de Guadalupe, **Gran Ricardo, Monte Xanic**.  
Suggested with: Mestizo, House style cut of beef.

## DESSERT WINE

Semillon-Gewürtztraminer, Valle de Parras, **Cosecha Tardía, Casa Madero**.  
Suggested with: Apple Strudel, Temptation! Choose chocolate or cajeta and Delights from the Pátzcuaro market.



## FRIENDS OF THE WORLD WHITE, RED AND CHAMPAGNES

### SPAIN

**White Wine**, Albariño, D.O Rias Baixas, **Pazo das Bruxas**.  
Suggested with: Trout from Zitácuaro with lemon and Green Ceviche.

**Red Wine**, Tempranillo-Grenache Tinta-Mazuelo, Rioja, **Cune Crianza, C.V.N.E.**  
Suggested with: 5X2 from the cantina.

**Red Wine**, Tempranillo, Rivera del Duero, **Crianza Matarromera**.  
Suggested with: House-style cut of beef.

**Red Wine**, Cariñena-Granacha Tinta-Cabernet Sauvignon-Syrah, D.O.Q Priorat, Tarragona,  
**Camins del Priorat, Alvaro Palacios**.  
Suggested with: Lamb in zapote sauce.

**Red Wine**, Tinto Fino, Cabernet Sauvignon-Merlot, D.O Rivera del Duero,  
**Pago de Carraovejas Crianza**.  
Suggested with: Cheeses from Michoacán Tasting and House-style cut of beef.

### FRANCE

**Red Wine**, Gamay, **Beaujolais Albert Bichot**.  
Suggested with: Seasonal salad and Tostada of my desire.

### ARGENTINA

**Red Wine**, Malbec, Mendoza, **Reserva Terrazas De Los Andes**.  
Suggested with: Jícama enchiladas and Tacos "Barra".

### CHILE

**Red Wine**, Carmenere, Colchagua, **Los Vascos Gran Reserva, Domaines Baron de Rochild**.  
Suggested with: Grilled tuna with fiesta xandúcata.

### CHAMPAGNE

Chardonnay-Pinot Noir-Pinot Meunier, Reims, **Brut Reserve, Taittinger**.  
Recommended pairing for celebrations with friends or family.



#PREFEROLOCAL

## BEER



Coronita (2) 210 ml

Corona Light 355 ml

Victoria (2) 210 ml

Modelo Especial 355 ml

Negra Modelo 355 ml

Pacífico 355 ml

Corona Cero 355 ml

Corona Light (2) 355 ml

Stella Artois 330 ml

Michelada 355 ml

Ask for it with the beer of your choice: Coronita, Corona Light, Victoria, Modelo Especial, Negra Modelo, O'Doul's non-alcoholic, or Pacífico

Chamoyada 355 ml

Ask for it with the beer of your choice: Coronita, Corona Light, Victoria, Modelo Especial, Negra Modelo, O'Doul's non-alcoholic, or Pacífico

Fantasma 355 ml

Ask for it with the beer of your choice: Coronita, Corona Light, Victoria, Modelo Especial, Negra Modelo, O'Doul's non-alcoholic, or Pacífico

## ARTISANAL BEER



LA BRÜ

Made in Morelia since 2006 by master brewer Jeffrey T. Shults.

Ginger Ale 355 ml

This style comes from the colonial period in the United States. Its fabrication uses ginger as an ingredient, giving it its characteristic aroma.

Copper Ale 355 ml

This style has its origins in 19th Century United States. It has a coppery color, a subtle floral aroma, and an accent of caramel.

Imperial India Pale Ale (IIPA) 355 ml

This style, from the English imperial period, was developed for exporting beer from the British Isles to its colonies in India. The color is golden amber, with an unequalled aroma.

Blue Corn 355ml

Clear and light beer, made with organic blue corn and barley, capturing the unique flavor of the Michoacán milpa.

Stout 355 ml

This style comes from London, England, around 1720. The color is jet black, with aromas and flavors similar to coffee.

Nacional Morelos

From brewmaster Guillermo Fernández Duque. His dream began in 2015.

Nación 355ml

German-style beer, a Pilsner Bohemian, lightly herbal and spicy, with a delicate bitterness.

Siervo 355ml

Belgian Witbier style. Composed of white, malt, oats, orange peel, and cilantro seed.

Fusil 355ml

American Pale Ale style beer. Amber in color, made of malt, lightly citrus-y and bitter, but easy on the palate.



COCINA MICHOACANA®



## MICHOACÁN MEZCAL

DON MATEO

Master Mezcal Maker Emilio Vieyra

Produced in Pño Bonito, 20 minutes from Morelia's Historic Center.

Variedades:

Cupreata

A treasure of the fifth generation of the Vieyra family. Until recently, this mezcal was for the family's consumption only. A young mezcal, double distilled, it has fresh notes like the mountain forest where the mezcal is born.

Silvestre

Homage to Don Mateo's 1840 great-grandfather, made with maguey that takes 12 years to mature, which gives this mezcal herbal overtones.

Cenizo

This maguey, born in the easternmost part of Michoacán, is cooked over oak fires, fermented in a wooden cask, and distilled in a copper still. Its overtones of fruit are unique to this mezcal.

High

Artisan made, fine and delicate flavor with fresh fragrances of our hills and mountain herbs.

Reposado

Incredibly light.

Breast

Produced from a cupreata maguey variety, with a special formula of chicken breast in the distillation.

Los Danzantes (Oaxaca)

Made from Espadín agave.



## TASTE OF MEZCAL

Discover the marvel of mezcal in small tastes and find your favorite. Accompanied by a tasting board of Cotija cheese from its region of origin.

Tasting of Don Mateo Mezcals, by agave

Cupreata, Silvestre y Cenizo.

Don Mateo Mezcal Tasting by Process

Young, Aged, and Pechuga.

## LU PRODUCT LINE



Salt seasoned with jamaica, with caramelized jamaica, Don Mateo mezcal (bottle 250ml), and Cotija cheese, plus other products that characterize the restaurant. You can buy them and give them as gifts, ask about them!



## APERITIFS

Campari

Cinzano rojo

Cinzano Seco

Fernet Vallet

## BRANDY

Azteca de Oro

Fundador

Gran Duque de Alba

Terry

Torres

## COGNAC

Courvoisier VSOP

Hennessy VSOP

Martell VSOP

## DIGESTIVES

Amaretto Disaronno

Anís Chinchón Dulce o Seco

Anís Cadenas

Baileys

Chartreuse amarillo

Chartreuse verde

Frangelico

Galliano

Grand Marnier

Licor Café Kahlúa

Licor 43

Melon Midori

Oporto Ferreira

Strega

Licor Vaccari Sambuca Negro

## GIN

Beefeater

## RUM

Aconte Añejo 3 años

Appleton

Blanco Appleton State

Bacardi Añejo

Bacardi Blanco

Bacardi Solera

Havana Club 7 años

Zacapa 23 años

## TEQUILA

Cazadores Reposado

1800 añejo

Centenario Añejo

Cuervo Tradicional

Don Julio Blanco

Don Julio Reposado

Don Julio 70 Añejo

Herradura Gran Imperio

Herradura Reposado

Herradura Reposado Blanco

Maestro tequilero

Sauza Hornitos

Reserva Familia Cuervo

## VODKA

Absolut Azul

Absolut Citron

Absolut Mandarin

Grey Goose

Stolichnaya

Wyborowa

## WHISKY

Buchanan's 12 años

Buchanan's 18 años

Chivas Regal

JW Etiqueta Negra

JW Etiqueta Roja

🍷 All our drinks by the glass are 1.5 oz.