

FOOD MENU

VEGETARIAN CULT

Coliflor frita y salsa de pepita con tomate
Coliflor crujiente, salsa de pepita y habanero, crujientes de tortilla de maíz y poro con toque de salsa de tomate y cilantro.

Fried cauliflower and pumpkin seed sauce with tomato
Crispy cauliflower, pumpkin seed and habanero sauce, crispy corn tortilla and leek with a touch of tomato and coriander sauce.

\$370

Tartar de betabel rostizado al pastor
Betabel rostizado con adobo, piña horneada, cremoso de aguacate y cebolla asada.

Roasted beet tartare with pastor adobo
Marinated roasted beet, oven pineapple, creamy avocado and grilled onion.

\$260

Guacamole rústico
Cebolla, ajo y chile tatemado, cilantro fresco y tortilla azul crujiente.

Rustic guacamole.
Roasted onion, garlic and serrano pepper, coriander and fried crispy blue tortilla.

\$320

Arroz salvaje con aguacate de la región
Tabulé de arroz salvaje, aguacate y almendra especiada.

Wild rice with local avocado
Wild rice tabulé, fresh avocado and spiced almond.

\$320

Cebada de hongos confitados
Cebada cremosa con mezcla de hongos confitados y hojas frescas.

Barley with confit mushrooms
Creamy barley with mix of confit mushrooms and fresh leaves.

\$490

JUNGLE SALAD

Ensalada fresca de hojas
Mix de hojas de lechuga, arugula, cilantro, menta, perejil, queso feta, tomate cherry, pimienta verde, quinoa inflada, pan pita y vinagreta de hoja santa.

Fresh salad leaves
Leaves lettuce mix, arugula, coriander, mint, parsley, feta cheese, cherry tomato, bell pepper, puffed quinoa, pita bread and holy leaf vinaigrette.

\$350

Lechuga al carbón
Lechuga al carbón con aderezo de alioli con parmesano, crotones con hierbas finas y nuez garapiñada.

Charcoal-grilled lettuce
Charcoal grilled lettuce with aioli and parmesan dressing, herbs crotones and caramelized nuts.

\$290

SPECIAL DISHES

Quesadilla veggie
Mozzarella, pimienta, zanahoria, calabaza, champiñón, tomate cherry y cremoso de aguacate.

Veggie quesadilla
Mozzarella, bell pepper, carrot, zucchini, mushrooms, cherry tomato and avocado puree.

\$390

Quesadilla de suadero
Tortilla de maíz azul de 30 cm hecha a mano con mozzarella, pico de gallo, mayonesa de res y aguacate.

Suadero quesadilla
30 centimeters hand made tortilla with mozzarella, pico de gallo sauce, mayonnaise of meat and avocado.

\$450

Selección de frutas del día
Mezcla de frutos rojos, cítricos y frutas tropicales con yogurt griego y mermelada de frutos rojos.

Fruits of the day selection
Mix of berries, citrus fruits and tropical fruits with greek yogurt and berries jam.

\$450

Tlayuda de pork belly
Con frijol negro, chorizo, cremoso de aguacate y pico de gallo con habanero.

Pork belly tlayuda
On top beans, chorizo, avocado puree and pico de gallo with habanero.

\$540

CARIBBEAN ESSENCE

Piña gratinada
Piña rellena con queso gouda derretido, chorizo y pico de gallo

Gratin pineapple
Stuffed pineapple with melted gouda cheese, chorizo and pico de gallo.

\$650

Tlacoyo de camarón adobado
Masa de tortilla azul rellena de queso gouda con camarones adobados y cremoso de aguacate.

Adobo shrimp tlacoyo
Blue corn dough stuffed with gouda cheese and marinated shrimp with adobo and avocado puree.

\$390

Taco de New York y pulpo
Taco de New York de pulpo y escabeche, mayonesa de verduras en escabeche y cremoso de aguacate.

New York and octopus taco
New York and pickled octopus tacos, pickled vegetables mayonnaise and avocado puree.

\$490

Ceviche tropical
Ceviche de robalo marinado con pepino, jicama, mango, cebolla morada y leche de tigre de pimienta amarilla.

Tropical ceviche
Marinated sea bass, cucumber, jicama, mango, red onion and yellow pepper tiger milk sauce.

\$590

Quesadilla de langosta
Tortilla de maíz azul de 30 cm hecha a mano, langosta a la mantequilla, queso gouda, pico de gallo de manzana verde, salsa macha y cremoso de aguacate.

Lobster quesadilla
30 centimeters hand made tortilla, butter lobster, gouda cheese, green apple pico de gallo, macha sauce and avocado puree.

\$840

Aguachile de camarón
Aguachile de camarón marinado en salsa de chiltepin con pepino y aguacate.

Shrimp aguachile
Marinated shrimp with chiltepin aguachile sauce with cucumber and avocado.

\$540

SMOKE FLAVOURS

Barbacoa de brisket
200 grm de Barbacoa de res natural y adobada cocinado con hoja de plátano.

Brisket barbecue
200 grm of beef barbecue natural and marinated, barbecue is cooked covered with banana leaves that gives the especial flavor.

\$540

Hamburguesa de la casa
Res 100% prime, queso gouda, tocino con miel, mayonesa de chipotle, jitomate, lechuga y pepinillos con papas fritas.

Homemade hamburger
100% Prime beef, gouda cheese, crispy honey bacon, chipotle mayonnaise, tomato, lettuce, pickles and french fries.

\$490

Pulpo adobado
Pulpo marinado con Adobo de la casa, puré de papa rústica y zanahorias baby salteadas.

Marinated octopus
Octopus marinated with Adobo of the house, rustic potato puree and sautéed baby carrots.

\$720

Pollo asado al achote
Medio pollo asado marinado con achote acompañado con cebollitas picantes a la cerveza y balsámico y papas horneadas.

Roasted chicken with achote
Half roasted chicken previously marinated with achote with spicy onions marinated with beer and balsamic, bake potatoes on the side.

\$600

MEAT

Costilla BBQ de la casa
Medio costillar de cerdo en salsa BBQ con un toque de maracuyá, elote amarillo acompañado de un dip de ajo y cebollin.

House BBQ ribs
Half rib BBQ sauce with sweet corn, garlic and chives dip.

\$870

Rib eye Prime
400 gr de rib eye, espárragos salteados, papas cambray adobadas y cebollas en salsas negras.

Prime Rib eye
400 gr Prime Rib eye with sauteed asparagus, marinated cambray potatoes and cambray onions in black sauce.

\$1,950

Filete mignon con salsa de hongos silvestres
Filete mignon Prime con puré de papa y trufa negra, mix de champiñones y espárragos salteados.

Mignon filet with wild mushrooms sauce
Prime mignon filet with potatoes and truffle puree, sauteed mix of mushrooms and asparagus.

\$1,490

SEA FOOD

Lonja de salmón al horno con hojas frescas
Salmon marinado con hierbas acompañado con un mix de hojas frescas y piñón.

Baked salmon filet with fresh leaves
Salmon marinated with green herbs, on the side a mix of fresh leaves and pineas.

\$1,520

Pesca zarandeada a los 4 chiles
Róbalo marinado de 4 chiles locales, pimientos salteados y chips de camote.

Grilled fish with a four chilli marinade
Sea bass marinated with mix of local chillies, sauteed peppers and sweet potatoe chips.

\$1,590

SIDES

Papas fritas
Con parmesano y hierbas.

French fries
With parmesan cheese and herbs.

\$190

Cebollitas en salsas negras
cebollitas cambray y jugo de limón.

Scallions with black sauces
scallions with black sauces and lemon juice.

\$150

Empanadas de cheddar y xcatic
Relleno de salsa de cilantro y salsa macha.

Cheese empanada with chili xcatic
Stuffed with coriander dip and salsa macha dip.

\$450

SWEET NATURE

Coco helado y chocolate
Volcán de chocolate con crema de coco y mascarpone, acompañado de sorbet de coco.

Frozen coconut and chocolate
Chocolate lava cake with mascarpone coconut cream and coconutsorbet on top.

\$450

Tropical bomb
Bizcocho de limón, crema de coco, confit de piña y sorbet de piña-albahaca.

Tropical bomb
Lemon cake, coconut cream, pineapple confit and pineapple basil sorbet.

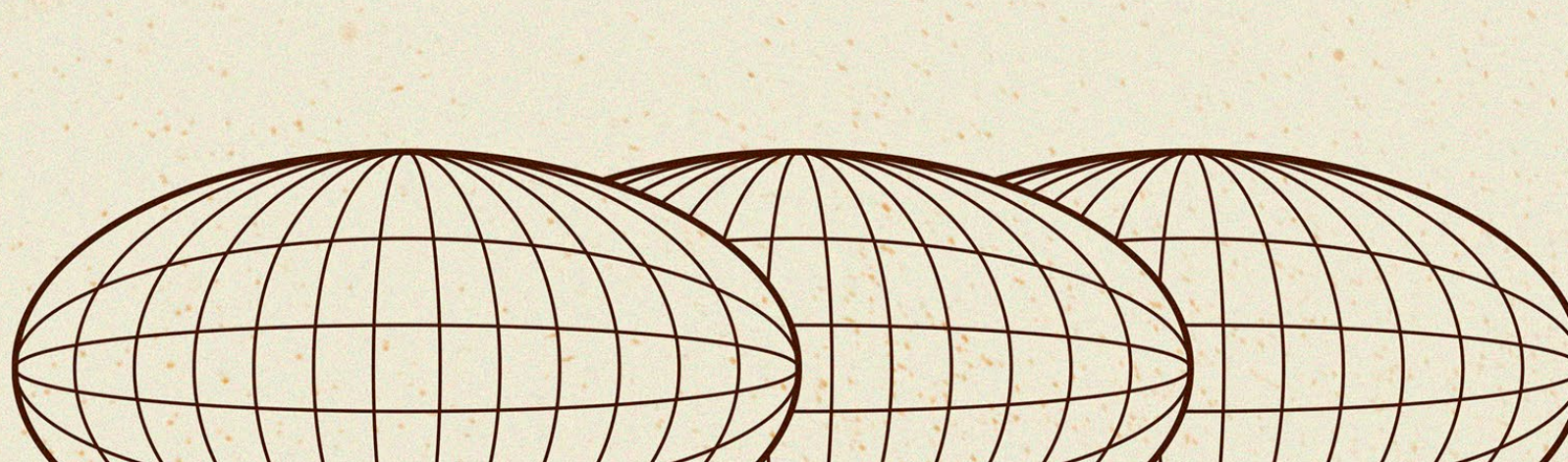
\$450

Banana monkey
Puré de plátano macho, helado plátano cacahuete, plátano fresco, crema chocolate caramelo salado y galleta de mamequilla.

Banana monkey
Banana puree, banana-peanut ice cream, fresh banana, salted chocolate caramel cream and butter biscuit.

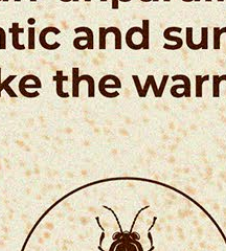
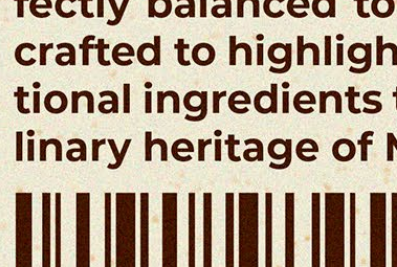
\$450

CORPORATE CHEF: MARCO ESTRADA
EXECUTIVE CHEF: ADRIANA RESINAS



New Vagalume Era

Our menu offers an exquisite fusion of Caribbean and Mexican dishes, perfectly balanced to create an unparalleled dining experience. Each bite is crafted to highlight authentic and surprising flavors, blending fresh, traditional ingredients that evoke the warmth of the Caribbean and the rich culinary heritage of Mexico.



The contrasts in textures and layers of spices harmoniously intertwine, leaving a burst of unique notes on your palate. It's more than just a meal – it's a sensory journey through two vibrant culinary cultures.



WINE

WHITE WINE

	BOTTLE	GLASS
Friuli, Italia - Torre Rosazza (Pinot Grigio), 2020 750ml	\$1,400	\$310
Coahila, México - Casa Madero 2V (Chardonnay, Chenin blanc), 2023 750ml	\$2,290	\$470
Vin de France, Francia - Les Fumess Blanche (Suavignon Blanc), 2022 750ml	\$2,390	

ROSE WINE

	BOTTLE	GLASS
Venezia, Italia - Ros Alba (Pinot Noir, Refosco), 2021 750ml	\$2,200	
La Motte, Francia - Whispering Angel (Grenache, Cinsault, Rolle), 2021 750ml	\$1,800	\$360
La Motte, Francia - Whispering Angel (Grenache, Cinsault, Rolle), 2021 1500ml	\$3,400	

ORANGE WINE

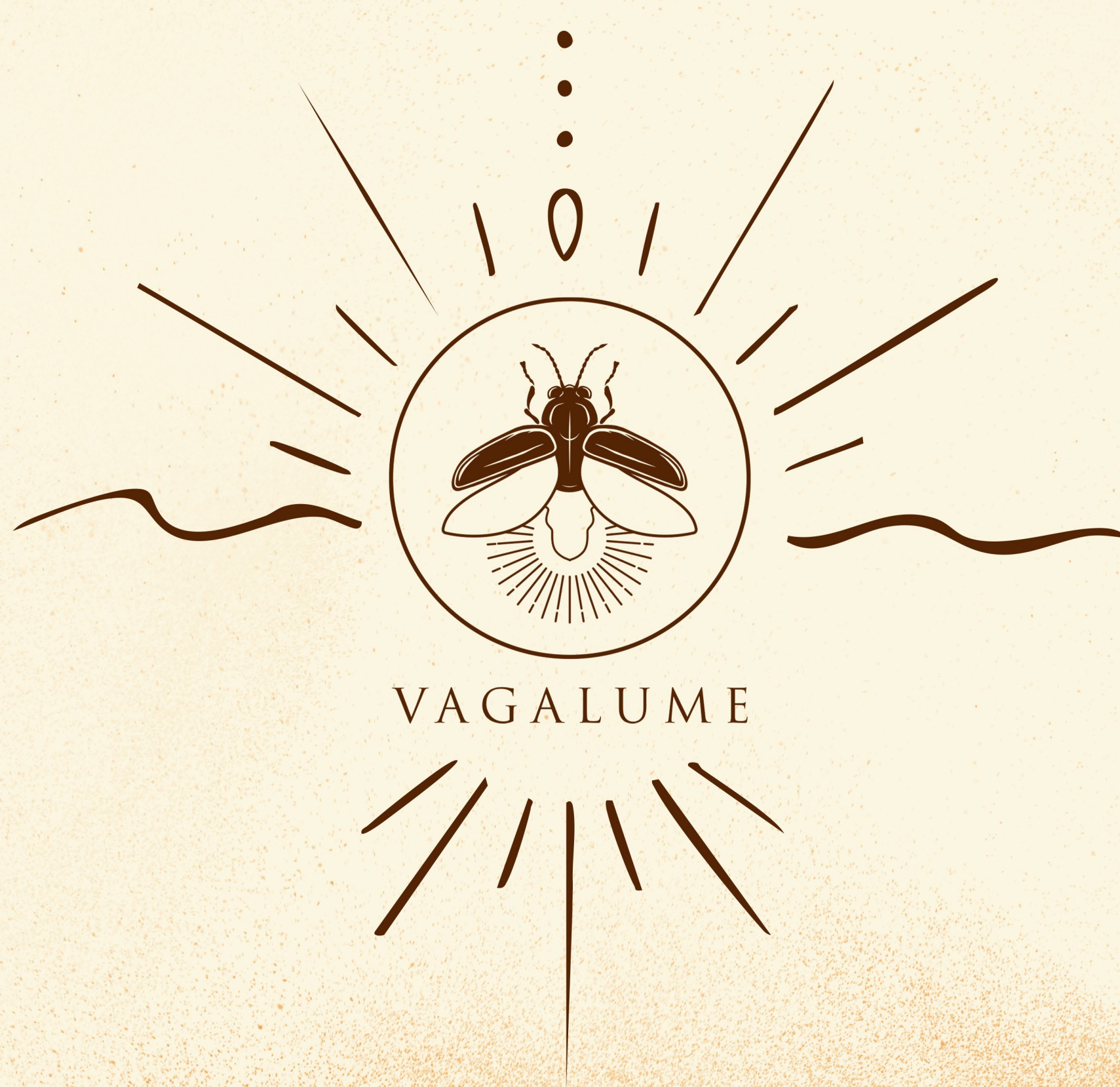
	BOTTLE	GLASS
Vin de France, Francia - Les Fumess Blanche (Suavignon Blanc), 2022 Orgánico 750ml	\$2,010	\$420

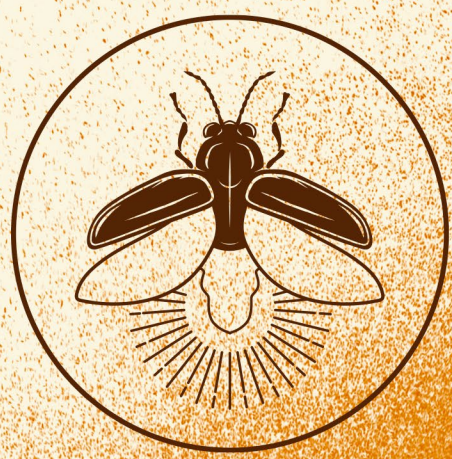
RED WINE

	BOTTLE	GLASS
Coahila, México - Casa Madero 3V (Cabernet Suavignon, Merlot, Tempranillo), 2022 750ml	\$3,100	\$640
Toro, España - Hermanos Lurton (Tempranillo), 2019 750ml	\$1,400	\$290
Vin de France, Francia - LA, LA & LA (Granache, Syrah, Carignan, Tannat), 2023 750ml	\$1,400	\$290

SPARKLING WINE

	BOTTLE	GLASS
Pimonte, Italia - Cinsanno Proseco (Glera) 750ml	\$1,200	\$250
Pimonte, Italia - V8 Proseco (Glera) 750ml	\$1,500	





CHAMPAGNE

CHAMPAGNE

	BOTTLE
<i>Dom Pérignon Luminous</i> 750ml	\$18,000
<i>Dom Pérignon Vintage</i> 750ml	\$15,000
<i>Armand de Brignac Gold</i> 750ml	\$21,000
<i>Louis Roederer Cristal</i> 750ml	\$19,000
<i>Veuve Clicquot Rich</i> 750ml	\$8,500
<i>Veuve Clicquot Brut</i> 750ml	\$6,000
<i>MOËT Ice Imperial</i> 750ml	\$7,500
<i>MOËT Nectar Imperial</i> 750ml	\$6,800
<i>MOËT Brut Imperial</i> 750ml	\$6,000
<i>Perrier Jouët Belle époque</i> 750ml	\$18,000

CHAMPAGNE MAGNUM

	BOTTLE
<i>Dom Pérignon Luminous</i> 1500ml	\$39,000
<i>Dom Pérignon Vintage</i> 1500ml	\$35,000
<i>Veuve Clicquot Rich</i> 1500ml	\$15,800
<i>MOËT Ice Imperial</i> 1500ml	\$14,500
<i>MOËT Brut Imperial</i> 1500ml	\$11,700
<i>Perrier Jouët Belle époque</i> 1500ml	\$40,000

CHAMPAGNE JEROBOAM

	BOTTLE
<i>Dom Pérignon Luminous</i> 3000ml	\$130,000
<i>MOËT Ice Imperial</i> 3000ml	\$37,000
<i>MOËT Brut Imperial</i> 3000ml	\$27,000

CHAMPAGNE MATHUSELAH

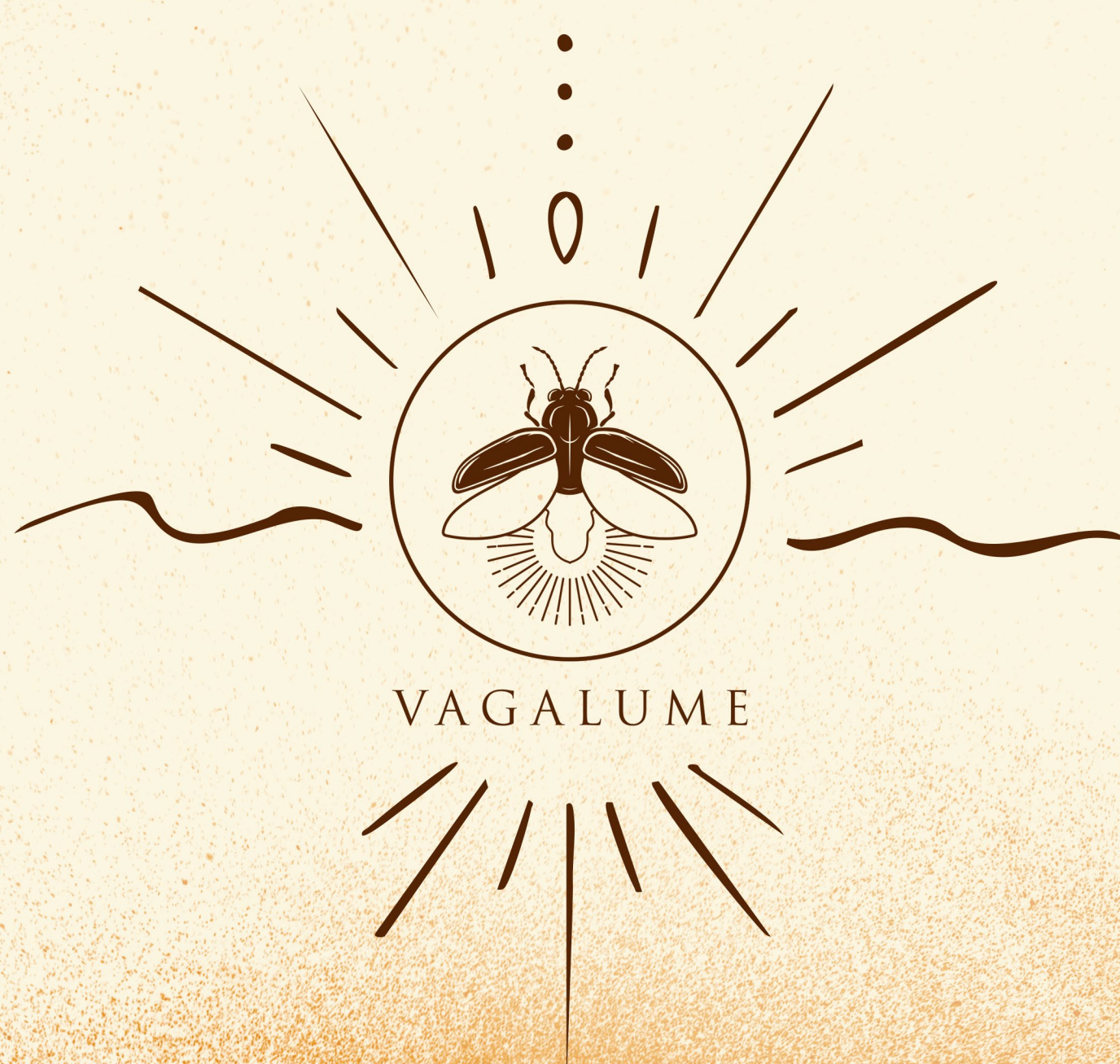
	BOTTLE
<i>MOËT Brut Imperial</i> 6000ml	\$59,600

CHAMPAGNE ROSÉ

	BOTTLE
<i>Dom Pérignon Luminous Rosé</i> 750ml	\$25,000
<i>Armand de Brignac Rosé</i> 750ml	\$29,000
<i>Louis Roederer Cristal Rosé</i> 750ml	\$35,000
<i>Veuve Clicquot Rosé</i> 750ml	\$7,000
<i>MOËT Ice Imperial Rosé</i> 750ml	\$9,000
<i>MOËT Nectar Imperial Rosé Luminous</i> 750ml	\$8,000
<i>MOËT Nectar Imperial Rosé</i> 750ml	\$7,500
<i>MOËT Imperial Rosé</i> 750ml	\$7,000

CHAMPAGNE ROSÉ MAGNUM

	BOTTLE
<i>Dom Pérignon Rosé Luminous</i> 1500ml	\$60,000
<i>MOËT Ice Imperial Rosé</i> 1500ml	\$16,800





BEVERAGES

DRINKS

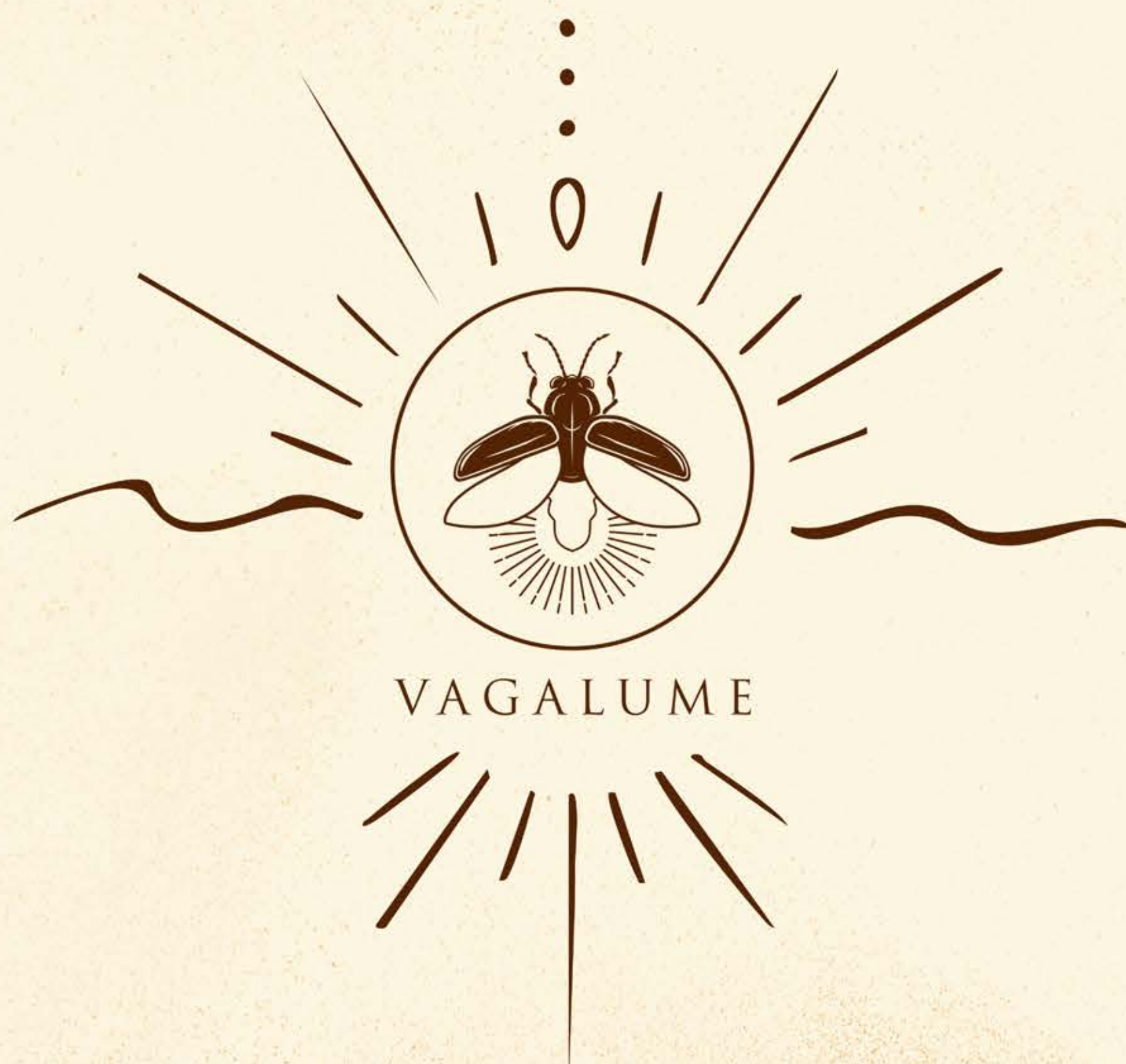
	PRICE
<i>Refresco</i> 355ml (Coca Cola, Coca Light, Squirt, Ginger Ale, Sprite)	\$90
<i>San Pellegrino</i> 355ml	\$120
<i>San Pellegrino</i> 750ml	\$250
<i>Agua Fiji</i> 500ml	\$150
<i>Agua Fiji</i> 1000ml	\$300
<i>Agua Quinoa</i> 296ml	\$90
<i>Red Bull</i> 250ml	\$130
<i>Boost</i> 235ml	\$110
<i>Jugo</i> 1000ml (Naranja, Uva, Arandano)	\$300
<i>Vaso Jugo</i> (Naranja, Uva, Arandano)	\$90
<i>Limonada</i> 355ml	\$90
<i>Naranjada</i> 355ml	\$90

BEERS

	PRICE
<i>Pacifico</i> 335ml	\$160
<i>Victoria</i> 335ml	\$160
<i>Corona</i> 335ml	\$160
<i>Modelo Especial</i> 335ml	\$160
<i>Stella Artois</i> 335ml	\$170
<i>Negra Modelo</i> 335ml	\$170
<i>Michelob Ultra</i> 330ml	\$170
<i>Tulum</i> 335ml	\$200

COFFEE

	PRICE
<i>Americano</i>	\$150
<i>Latte</i>	\$150
<i>Capuchino</i>	\$150
<i>Expresso</i>	\$150
<i>Doble Expresso</i>	\$150
<i>Ristretto</i>	\$150
<i>Macchiatto</i>	\$150
<i>Ice Coffee</i>	\$150
<i>Ice Latte</i>	\$150





MIXOLOGY

VAGALUME

Raspberry jam, sour orange juice, yogurt and Bombay Gin, rimmed with hibiscus flower salt.

Mermelada de frambuesa, jugo de naranja agria, yogurt y Bombay Gin, terminado con una escarcha de sal de Jamaica.

\$380

GAFANHOTO

Mix of habanero, pineapple and peach puree, mezcál Union and melon liquor with a rimmed of special salt that is prepared with mango and grasshopper, garnish with orange peel and grasshopper.

Purè de piña, durazno y habanero, jugo de limón amarillo, licor de melón y mezcál, con escarcha de sal de mango y chapulín con gelatina de piña, naranja y chapulín.

\$380

MINHOCA

Hibiscus flower and Rosemary infusion, pineapple juice, yellow, lemon juice, Malibu coconut rum and Maestro Dobel Blanco tequila.

Infusión de Jamaica y Romero, con jugo de piña, jugo de limón amarillo, Ron de coco Malibu y tequila Maestro Dobel espumoso blanco.

\$380

JOANHINA

Strawberry, raspberry, cocoa, cinnamon and yellow lemon lemonade, mezcál Union and Liqueur 43, clarified with coconut milk.

Limonada de fresa, frambuesa, cacao, canela y limón amarillo, mezcál y Licor 43.

\$380

LIBELULA

Infusion of purple cabbage, lemon grass, star anise and agave honey, sour orange juice, Angostura Bombay gin and quinoa water.

Decorated with lemos grass air.

Infusión de col morada, zacate, limón anís estrella y miel de agave, jugo de naranja agria, ginebra Bombay Angostura y agua quinoa.

Decorado con aire de zacate limón.

\$380

MUTHICA

Passion fruit and blood orange juice, agave honey, vermouth, Smirnoff Vodka and sparkling wine.

Jugo de maracuyá y naranja sangrienta, miel de agave, vermut, Vodka Smirnoff y vino espumoso.

\$380

CLASSIC COCKTAILS

	PRICE
Moscow Mule Ginger extract, lemon juice, natural syrup, Smirnoff Vodka and ginger beer. Extracto de gengibre, jugo de limón, jarabe natural, Vodka Smirnoff y cerveza de gengibre.	\$350
Mojito Lemon, mint, Alucard, Bacardi rum and mineral water. Limón, hierbabuena, Alucard, ron Bacardi y agua mineral.	\$350
Long Island Lemon juice, controy, ginebra Bombay, vodka Smirnoff, ron Bacardi, tequila Maestro Dobel Blanco y Coca-Cola. Jugo de limón, controy, ginebra Bombay, vodka Smirnoff, ron Bacardi, tequila Maestro Dobel Blanco y Coca-Cola.	\$350
Mai Tai Pineapple juice, disaronno liqueur, Havana Rum 7. Jugo de piña, licor disaronno, Ron Havana 7.	\$350
Bloody Mary Tomato juice, lemon juice, maggy, Worcestershire and Tabasco sauces, celery salt, pepper and Smirnoff vodka. Decorated with cherry tomato and celery. Jugo de tomate, jugo de limón, salsa maggy, inglesa y Tabasco, sal de apio, pimiento y vodka Smirnoff. Decorado con tomate cherry y apio.	\$350
Piña Colada Pineapple juice, coconut cream, evaporated milk and Bacardi rum. Jugo de piña, crema de coco, leche evaporada y ron Bacardi.	\$350
Caipirinha Lemon juice, sugar, cachaca. Jugo de limón, azúcar, cachaca.	\$350
Daiquiri Lemon juice, natural syrup, Bacardi rum. Jugo de limón, jarabe natural, ron Bacardi.	\$350
Margarita Clásica Lemon juice, natural syrup, controy, Maestro Dobel Blanco, tequila, rimmed salt. Jugo de limón, jarabe natural, controy, tequila Maestro Dobel Blanco, escarchado con sal.	\$350
Margarita Mezcal Lemon juice, natural syrup, controy, Union mezcal, rimmed with tajin. Jugo de limón, jarabe natural, controy, Union mezcal, escarchado con tajin.	\$350
Albeha Passion fruit, lemon juice, habanero syrup and Unión mezcal. Maracuyá, jugo de limón, jarabe de habanero y mezcál Unión.	\$380
Carajillo Coffee and liquor 43. Café y licor 43.	\$350
Carajilla Coffee and Baileys. Café y Baileys.	\$350
Carajillo Nixta Coffee, nixta corn liquor, agave honey. Café, licor de elote nixta, miel de agave.	\$350
Sex on the Beach Pineapple juice, orange juice, Smirnoff vodka and grenadine. Jugo de piña, jugo de naranja, vodka Smirnoff y granadina.	\$350
Negroni Red vermouth, Campari, Bombay gin. Vermouth rosso, Campari, ginebra Bombay.	\$350
Naked and Famous Yellow lemon juice, Aperol, yellow Chartreuse, Union mezcal. Jugo de limón amarillo, Aperol, Chartreuse amarillo, mezcál Unión.	\$350
Hanky Panky Rosso vermouth, white Fernet, Bombay gin. Vermouth Rosso, Fernet blanca, ginebra Bombay.	\$350
Sidocar Lemon juice, controy, Cognac Henry V.S. Jugo de limón, controy, Coñac Henry V.S.	\$350
Dark and Storming Lemon juice, ginger beer, Havana 7 rum. Jugo de limón, cerveza de gengibre, ron Havana 7.	\$350
Old Fashion Angostura bitter, azúcar, mineral water, Jack Daniel's whiskey. Angostura bitter, azúcar, agua mineral, whiskey Jack Daniels.	\$350
Negroni Sbagliato Rosso Vermouth, Campari and sparkling wine. Vermouth Rosso, Campari y vino espumoso.	\$350
Aperol Spritz Aperol, sparkling wine, mineral water. Aperol, vino espumoso, agua mineral.	\$350
French 75 Yellow lemon juice, natural syrup, Bombay gin and sparkling wine. Jugo de limón amarillo, jarabe natural, ginebra Bombay y vino espumoso.	\$350
Cosmopolitan Lemon juice, cranberry juice, Controy, Smirnoff vodka. Jugo de limón amarillo, jugo de arándano, Controy, vodka Smirnoff.	\$350
Manhattan Rosso Vermouth, Angostura bitter, Jack Daniel's whiskey. Vermouth Rosso, Angostura bitter, whiskey Jack Daniels.	\$350
Dry Gin Martini Dry vermouth, Bombay gin. Vermouth dry, ginebra Bombay.	\$350
Pornstar Martini Lemon juice, natural syrup, passion fruit, liqueur 43, Smirnoff vodka and sparkling wine. Jugo de limón, jarabe natural, maracuyá, licor 43, vodka Smirnoff y vino espumoso.	\$350
Lemon Drop Martini Yellow lemon juice, Controy, Smirnoff vodka, frosted with sugar and lemon zest. Jugo de limón amarillo, Controy, vodka Smirnoff, escarchado con azúcar y ralladura de limón amarillo.	\$350
Lychee Martini Lychee concentrate, natural syrup, Hpnotiq vodka liqueur and Smirnoff vodka. Concentrado de lichie, jarabe natural, licor de vodka Hpnotiq y vodka Smirnoff.	\$350
Dirty Martini Dry Vermouth, Bombay gin, olive brine. Dry Vermouth, ginebra Bombay, salmuera de aceituna.	\$350
Martini Gibson Dry Vermouth, Bombay gin, onion brine. Dry Vermouth, ginebra Bombay, salmuera de cebolla.	\$350
Martini Vesper Smirnoff vodka, white lillet, Bombay gin. Vodka Smirnoff, lillet blanco, ginebra Bombay.	\$350
Espresso Martini Cold coffee, natural syrup, kalhua, Smirnoff vodka. Café frío, jarabe natural, kalhua, vodka Smirnoff.	\$350
Pisco Sour Cold coffee, natural syrup, kalhua, Smirnoff vodka. Café frío, jarabe natural, kalhua, vodka Smirnoff.	\$350
New York Sour Yellow lemon juice, natural syrup, egg white, Jack Daniel's whiskey and Alto Real red wine. Jugo de limón amarillo, jarabe natural, clara de huevo, whiskey Jack Daniels y vino tinto Alto Real.	\$350
White Lady Yellow lemon juice, natural syrup, egg white, Controy and Bombay gin. Jugo de limón amarillo, jarabe natural, clara de huevo, Controy y ginebra Bombay.	\$350
Amaretto Sour Yellow lemon juice, natural syrup, egg white and Amaretto Disaronno liqueur. Jugo de limón amarillo, jarabe natural, clara de huevo y licor Amaretto Disaronno.	\$350
Clover Club Yellow lemon juice, raspberry, egg white and Bombay gin. Jugo de limón amarillo, jarabe natural, clara de huevo y ginebra Bombay.	\$350

MARTINIS

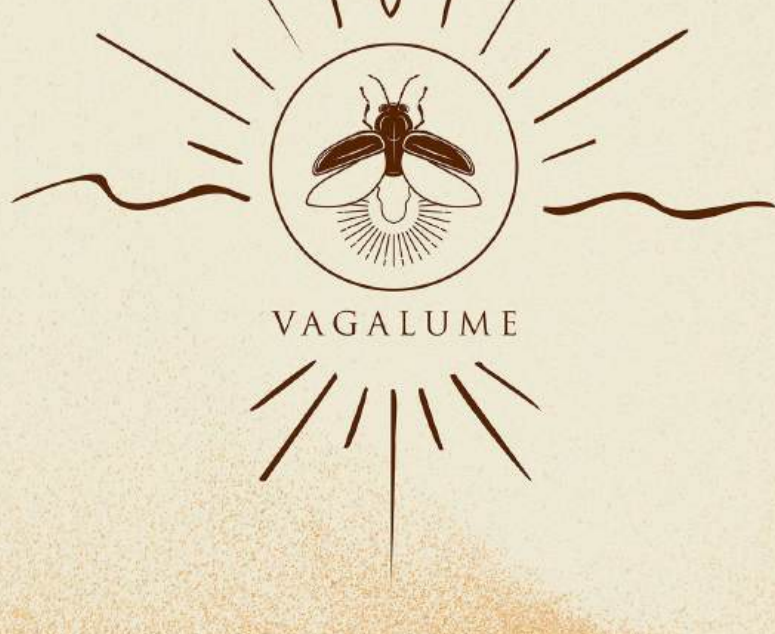
	PRICE
Cosmopolitan	\$350
Dirty Martini	\$350
Dry Martini	\$350
Espresso Martini	\$350
Gibson	\$350
Lemon Drop Martini	\$350
Lychee Martini	\$350
Manhattan	\$350
Porn Star Martini	\$350
Vesper	\$350

SOUR

	PRICE
Amaretto Sour	\$350
Clover Club	\$350
New York Sour	\$350
Pisco Sour	\$350
White Lady	\$350

SHOTS

	PRICE
ABC	\$350
Baby Mango	\$350
Bufanda Azul	\$350
Bufanda Negra	\$350
Blow Job	\$350
Doh Doh	\$350
Hada Verde	\$350
Kamikase	\$350
La Sombra	\$350
Lemon Drop	\$350
Piedra	\$350
Piloto	\$350
Redoxón	\$350
Tanquesito	\$350
Turbo	\$350





BOTTLES

TEQUILA

	BOTTLE	GLASS 45 ML
<i>Clase Azul Ultra Añejo</i> 750ml	\$144,000	\$9,600
<i>Clase Azul Añejo</i> 750ml	\$56,700	\$3,780
<i>Clase Azul Reposado</i> 750ml	\$20,700	\$1,380
<i>Casa Dragones Joven</i> 750ml	\$23,850	\$1,590
<i>Don Julio 1942</i> 750ml	\$16,000	\$1,070
<i>Don Julio 70</i> 700ml	\$8,000	\$540
<i>Don Julio Reposado</i> 750ml	\$7,000	\$470
<i>Volcán de mi Tierra XA</i> 750ml	\$14,100	\$950
<i>Volcán de mi Tierra Blanco</i> 750ml	\$11,760	\$735
<i>Solarum Añejo Cristalino</i> 750ml	\$14,000	\$940
<i>Avión Reserva 44 Extra Añejo</i> 750ml	\$14,400	\$960
<i>Avión Cristalino</i> 750ml	\$14,900	\$1,000
<i>Maestro Dobel Diamante Reposado</i> 750ml	\$7,600	\$510
<i>Reserva de la Familia Extra Añejo</i> 750ml	\$13,500	\$900
<i>Gran Patrón Burdeos</i> 750ml	\$61,100	N/A
<i>Gran Patrón Piedra</i> 750ml	\$60,500	N/A
<i>Gran Patrón Silver</i> 750ml	\$7,500	\$500
<i>1800 Cristalino Añejo</i> 750ml	\$8,000	\$540
<i>1800 Añejo</i> 700ml	\$7,500	\$500
<i>Herradura Ultra</i> 750ml	\$8,000	\$540

MEZCAL

	BOTTLE	GLASS 45 ML
<i>Clase Azul Cenizo</i> 750ml	\$25,650	\$1,710
<i>Danzantes Joven</i> 750ml	\$8,000	\$540
<i>Amaras Espadín</i> 750ml	\$6,750	\$450
<i>Amaras Cupreata</i> 750ml	\$7,500	\$500
<i>Alipus San Andrés Joven</i> 750ml	\$6,750	\$450
<i>400 Conejos Espadín</i> 750ml	\$6,300	\$420
<i>Unión uno</i> 750ml	\$6,300	\$420
<i>11:11 Artesanal</i> 750ml	\$6,000	\$400

VODKA

	BOTTLE	GLASS 45 ML
<i>Belvedere Pure</i> 700ml	\$7,500	\$500
<i>Ketel One</i> 750ml	\$7,500	\$490
<i>Tito's</i> 750ml	\$7,500	\$500
<i>Smirnoff X1 Tamarindo</i> 750ml	\$5,800	\$390
<i>Absolut Mango</i> 750ml	\$6,000	\$400
<i>Absolut Mandrín</i> 750ml	\$6,000	\$400
<i>Absolut Pears</i> 750ml	\$6,000	\$400
<i>Absolut Smoky Piña</i> 700ml	\$5,800	\$390
<i>Stolich Elite</i> 700ml	\$8,000	\$510
<i>Grey Goose</i> 700ml	\$7,500	\$500

GIN

	BOTTLE	GLASS 45 ML
<i>Monkey 47</i> 500ml	\$9,300	\$1,015
<i>The Botanist</i> 700ml	\$7,200	\$480
<i>Hendricks</i> 750ml	\$7,600	\$510
<i>Tanqueray Ten</i> 700ml	\$7,500	\$500
<i>Tanqueray</i> 750ml	\$6,800	\$460
<i>Bombay Sapphire</i> 750ml	\$6,000	\$400

RUM

	BOTTLE	GLASS 45 ML
<i>Zacapa 23</i> 750ml	\$8,200	\$550
<i>Havana Club Selección de Maestros</i> 700ml	\$7,300	\$490
<i>Havana Club 7 años</i> 700ml	\$7,000	\$470
<i>Bacardi Blanco</i> 750ml	\$6,200	\$420
<i>Malibu</i> 750ml	\$5,800	\$380

COGNAC

	BOTTLE	GLASS 45 ML
<i>Reémey Martin XO</i> 700ml	\$22,050	\$1,470
<i>Hennessy XO</i> 700ml	\$23,400	\$1,560
<i>Hennessy V.S.O.P</i> 700ml	\$9,300	\$620
<i>Hennessy V.S.</i> 700ml	\$8,600	N/A

WHISKY

	BOTTLE	GLASS 45 ML
<i>J.W. Blue Label</i> 750ml	\$27,300	\$1,820
<i>J.W. 18 Years</i> 750ml	\$10,250	\$690
<i>J.W. Gold Reserve</i> 750ml	\$9,000	\$600
<i>J.W. Green Label</i> 750ml	\$7,800	\$520
<i>J.W. Black Label</i> 750ml	\$7,000	\$470
<i>Macallan 18</i> 700ml	\$27,450	\$1,830
<i>Macallan 12</i> 750ml	\$9,300	\$620
<i>Buchanan's Red Seal</i> 750ml	\$17,140	\$1,140
<i>Buchanan's 18</i> 700ml	\$9,000	\$600
<i>Buchanan's Select</i> 700ml	\$8,000	\$540
<i>Buchanan's 12</i> 700ml	\$7,300	\$460
<i>Bushmills Single Malt</i> 750ml	\$7,400	\$500
<i>Bushmills Black</i> 750ml	\$7,000	\$470
<i>Old Parr</i> 750ml	\$6,850	\$460
<i>Jack Daniel's</i> 700ml	\$6,300	\$420

JUMBO BOTTLES

	BOTTLE
<i>Belvedere Pure Luminous</i> 6000ml	\$54,000
<i>Belvedere Pure Luminous</i> 3000ml	\$27,000
<i>Belvedere Pure Luminous</i> 1750ml	\$18,000
<i>Grey Goose</i> 1750ml	\$18,000
<i>Maestro Dobel Diamante</i> 3000ml	\$27,400
<i>Maestro Dobel Diamante</i> 1750ml	\$15,400
<i>Bacardi Blanco</i> 3000ml	\$22,300

LIQUORS

	BOTTLE	GLASS 45 ML
<i>Absinth</i> 700ml	\$3,820	\$320
<i>Amarretto Disaronno</i> 700ml	\$3,820	\$320
<i>Aperol</i> 700ml	\$3,820	\$320
<i>Campari</i> 750ml	\$3,500	\$290
<i>Chartreuse Verde</i> 700ml	\$3,820	\$320
<i>Fernet Branca</i> 750ml	\$3,820	\$320
<i>Fernet Menta</i> 750ml	\$3,820	\$320
<i>Fireball</i> 750ml	\$4,150	\$340
<i>Frangelico</i> 700ml	\$3,500	\$290
<i>Grand Marnier</i> 750ml	\$3,820	\$320
<i>Hypnotiq</i> 700ml	\$3,820	\$320
<i>Jagermeister</i> 700ml	\$4,150	\$340
<i>Kahlua</i> 1000ml	\$3,500	\$290
<i>Licor 43</i> 700ml	\$3,820	\$320
<i>Limocello</i> 700ml	\$3,500	\$390
<i>Midori</i> 750ml	\$3,500	\$390
<i>Sambuca Blanco</i> 700ml	\$3,820	\$320
<i>Sambuca Negro</i> 700ml	\$3,820	\$320
<i>Chartrouse Amarillo</i> 700ml	\$3,820	\$320
<i>ST Germain</i> 750ml	\$4,150	\$340

