



DESDE MEXICO CON AMOR

Our wines are meticulously picked to transcend the moment, weaving a tale of tradition and artistry. Each bottle is a celebration of Mexican terroir, inviting you to experience the hard work and storied traditions of Mexican winemaking. Sharing these wines is a journey, where the essence of Mexico's soil mingles with the joy of a great meal.

BY THE GLASS

WHITE

MONTE XANIC CHENIN BLANC - \$15/\$48

Valle de Guadalupe, Baja California
(Stone Fruit, Vibrant Acidity, Minerality)

ABREPUERTAS MISTICO - \$17/\$52 SAUVIGNON BLANC, CHENIN BLANC

Valle de Colón, Querétaro
(Tropical, citrus peel, orange blossom)

SANTO TOMAS "MISION" WHITE - \$15/\$48 CHENIN BLANC, COLOMBARD

Baja California
(Citrus, floral, light)

VINO BOHEMIO BLANCO - \$17/\$52 CHARDONNAY, SAUVIGNON BLANC

Valle de Guadalupe, Baja California
(Meyer lemon, tropical fruit, orange blossom)

CASA MAGONI VERMENTINO-CHARD. - \$17/\$52

Valle de Guadalupe, Baja California
(Green apple, grapefruit, pineapple)

RED

MONTE XANIC CALIXA - \$17/\$52 CABERNET SAUVIGNON, SYRAH

Valle de Guadalupe, Baja California
(Dark Fruit, Lilac, Pepper)

TRES RAICES TRE SANGIOVESE - \$17/52

Delores Hidalgo, Guanajuato
(Cherry, mint, star anise)

SANTO TOMAS "MISION" TINTO - \$15/\$48 MISION, CARIGNAN, TEMPRANILLO

Baja California
(Balanced, soft tannins, velvety)

PICCOLO ROGANTO - \$17/52 MERLOT, CAB. SAUV., TEMPRANILLO, CAB. FRANC

Valle de Guadalupe, Baja California
(Red fruit, spice, medium-bodied)

SIERRA BLANCA TEMPRANILLO - \$15/\$48

Valle de Guadalupe, Baja California
(Bright, mineral, fresh)

CASA MAGONI SANGIOVESE-CABERNET - \$17/52

Valle de Guadalupe, Baja California
(Cherry, raspberry, black tea)

ROSE

GUANAME ROSADO - \$15/48

MERLOT, TEMPRANILLO, MALBEC
Valle de Jaral de Berrios, Guanajuato
(Grapefruit, fresh, zesty)

CASA JIPI ROSADO - \$17/\$52 BARBERA

Valle de San Vicente, Baja California
(Creamy, Mineral, Tart)

ABREPUERTAS GALACTICO - \$17/52 GRENACHE, NEBBIOLO

Valle de Colón, Querétaro
(Balanced, flora, red fruit)

ROSADITO - \$15 (CANNED) GRENACHE

Querétaro
(Fresh fruit, soft florals, balanced acidity)

SPARKLING

TERRA MADI BRUT RESERVA - \$15/48 MACABEO, XAREL-LO

Querétaro
(Brioche, citrus, fine bubbles)

TERRA MADI BLANC DE NOIR - \$15/48 PINOT NOIR, CHARDONNAY

Querétaro
(Elegant, dry, fresh, soft oak)

BOTTLE SELECTIONS

WHITES

SYMMETRIA LOLA - \$65

CHENIN BLANC, COLOMBARD

Valle de Guadalupe, Baja California
(Floral nose, crisp, fruity finish)

VINAS DE LA ERRE CUVÉE BLANC - \$65

SAUV. BLANC, CHARDONNAY, MUSCAT DE ALEXANDRIA

Valle de Guadalupe, Baja California
(Honeysuckle, jasmine, Meyer lemon)

CASA MAGONI MANAZ - \$55

VIOGNIER, FIANO

Valle de Guadalupe, Baja California
(White flowers, honey, lime)

JC BRAVO PALOMINO - \$60

Valle de Guadalupe, Baja California
(Citrus, floral, crisp)

GUANAME SAUVIGNON BLANC = \$75

Valle de Jaral de Berrios, Guanajuato
(Balanced acidity, light, refreshing)

DOS BUHOS CHENIN BLANC - \$75

San Miguel de Allende, Guanajuato
(Peach, floral, crisp)

GUANAME SAUVIGNON BLANC = \$75

Valle de Jaral de Berrios, Guanajuato
(Balanced acidity, light, refreshing)

DOS BUHOS CHENIN BLANC - \$75

San Miguel de Allende, Guanajuato
(Peach, floral, crisp)

POZO DE LUNA VIOGNIER - \$68

San Luis Potosí
(Peach, honeysuckle, smooth finish)

PARVADA BLANCO - \$90

VERDEJO, CHARDONNAY, SAUVIGNON BLANC

Valle de Parras, Coahuila
(Floral, tropical, full-bodied)

VINALTURA BAJIO BLANCO - \$60

CHENIN BLANC, SAUVIGNON BLANC, RIESLING, CHARDONNAY

San Juan del Rio, Querétaro
(Green melon, apple, chamomile)

SPARKLING

SYMMETRIA LUMINARIA - \$75

COLOMBARD, CHENIN BLANC

Valle de Guadalupe, Baja California
(Toasted Bread, Meyer Lemon, Almond)

DOS BUHOS "1524" ESPUMOSO - \$85

TEMPRANILLO, SYRAH, CAB. FRANC

San Miguel de Allende, Guanajuato
(Strawberry, rose, vibrant)

DROSOPHILA PROTESTA PET NAT - \$85

PINOT NOIR, GRENACHE BLANC

Valle de San Vicente, Baja California
(Peach, floral, rustic)

ROSE & SKIN CONTACT

DROSOPHILA BLANCO - \$85

CHARDONNAY, COLOMBARD

Valle de San Vicente, Baja California
(Stone fruit, textured, complex)

BODEGAS HENRI LURTON VINO NARANJA - \$78

CHARDONNAY

Valle de San Vicente, Baja California
(Apricot, golden apple, clove)

GUANAME PAJARO AZUL ROSE - \$90

TEMPRANILLO, MOSCATEL

Valle de Jaral de Berrios, Guanajuato
(Ash, lemon peel, almond)

SAKE

NAMI JUNMAI - \$18/\$92 (750ML)

Culiacán, Sinaloa, Mexico
(Fruity, Slightly Sweet, Full Bodied)

NAMI JUNMAI GINJO - \$24/\$56 (375ML)

Culiacán, Sinaloa, Mexico
(Semi-Dry, Lactic, Fresh Acidity)

NAMI JUNMAI DAIGINJO - \$34/\$76 (375ML)

Culiacán, Sinaloa, Mexico
(Smooth, Floral, Refined)

REDS

VINO BOHEMIO TEMPRANILLO - \$65

Valle de Guadalupe, Baja California
(Mocha, Berry, Vanilla)

VINO BOHEMIO NEBBIOLO - \$95

Valle de Guadalupe, Baja California
(Cherry, rose, Graphite)

DUOMA DOS MANOS - \$65

CABERNET SAUV., NEBBIOLO, SYRAH

Valle de Guadalupe, Baja California
(Red fruit, pepper, smooth)

SYMMETRIA EJE - \$70

ZINFANDEL, CAB SAUV, MALBEC

Valle de Guadalupe, Baja California
(Raspberry, Cocoa, Strawberry)

MONTE XANIC GRAN RICARDO - \$160

CAB. SAUV., MERLOT, CAB. FRANC, PETIT VERDOT

Valle de Gaudalupe, Baja California
(Bold, Spiced, Structured)

MONTE XANIC SELECCION - \$78

MALBEC, MERLOT, CAB. SAUV.

Valle de Guadalupe, Baja California
(Juicy, Fragrant, Layered)

JC BRAVO CARIGNAN - \$90

Valle de Guadalupe, Baja California
(Red fruit, spice, balanced acidity)

CASA MAGONI ORIGEN 43 - \$60

MONTEPULCIANO, AGLIANICO, CANAILOLO, SANGIOVESE, CABERNET

Valle de Guadalupe, Baja California
(Floral, red fruits, hibiscus)

SANTO TOMAS CABERNET - \$65

Valle de Santo Tomas, Baja California
(Rich fruit, oak, velvety tannins)

PARVADA CABERNET FRANC - \$100

Valle de Parras, Coahuila
(Herbal, black fruit, balanced)

PARVADA CARDENAL - \$84

MALBEC, CALADOC

Valle de Parras, Coahuila
(Fruity, Fresh, Vibrant)

CASA DE QUESADA INDOMITO - \$80

SYRAH, VIOGNIER

Valle de los Romo, Aguascalientes
(Red fruits, violet, white pepper)

DOVINTO TEMPRANILLO ALTO - \$110

Ensenada, Baja California
(Black cherry, vanilla, earthy)

LA CETTO PETIT SYRAH - \$55

Valle de Guadalupe, Baja California
(Blackberry, pepper spice, bold)

DROSOPHILA TINTO - \$98

CAB FRANC, LAMBRUSCA DI ALESSANDRIA, NEBBIOLO, GRENACHE

Valle de San Vicente, Baja California
(Wild Berries, Smoked Red Pepper, Juicy)

BICHI "AZUL EL HEROE" - \$60

GRENACHE

Tecate, Baja California
(Tart, earthy, bold)

BICHI "GORDO GUAPO" - \$60

GRENACHE

Tecate, Baja California
(Wild red berries, herbs, spice)

BICHI "LISTAN" - \$60

MISION

Tecate, Baja California
(Earthy, rustic, herbal)

BICHI "LA SANTA" - \$60

MOSCATEL NEGRO

Tecate, Baja California
(Saline, stone fruit, earthy)

BICHI "HAPPY FLAMA" - \$60

TEMPRANILLO, NEBBIOLO

Tecate, Baja California
(Bright fruit, rustic, herbal)

MELCHUM EL CAPORAL - \$75

NEBBIOLO, TEMPRANILLO, MERLOT

Valle de Ojos Negros, Baja California
(Ripe fruits, black cherry)

GUANAME MALBEC - \$85

Valle de Jaral de Berrios, Guanajuato
(Plum, tobacco, earthy)

GUANAME MERLOT - \$85

Valle de Jaral de Berrios, Guanajuato
(Red Fruit, Green Pepper, Soft Tannins)''

GUANAME PAJARO AZUL - \$85

MALBEC, TEMPRANILLO, CAB SAUV, SYRAH

Valle de Jaral de Berrios, Guanajuato
(Dark fruit, smoky, mineral)

TRES RAICES PINOT NOIR - \$90

Delores Hidalgo, Guanajuato
(Red fruit, vanilla, cacao)

CUNA DE TIERRA PAGO DE VEGA - - \$95

CAB. SAUV., CAB. FRANC, MERLOT

Dolores Hidalgo, Guanajuato
(Redcurrant, mocha, silky)