



BEVERAGE DIRECTOR: IVANA LOVRIC
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MAYAHUEL

Aztec goddess of the maguey plant and fertility

PIÑA

ancestral rum | oaxaca mezcal |
coconut | pineapple | lime |
bengal spice | pelinkovac

technique: shaken

dairy

2 oz

16



TLALOC

Aztec god of rain and water

GUANÁBANA

yuzu | sake | aperol | grapefruit |
lime | soursop

technique: shaken

2 oz

16

ESPELETTE

tequila | mezcal | espelette |
peppercorn | grapefruit | lime

technique: shaken

nuts

1.75 oz

16



MACUILTOCHTLI

Aztec god of drunkenness



AYAULTEOTL

Aztec goddess of mist, twilight, concealment and discovery

XOCOLATL

cacao nib mezcal | campari |
sweet vermouth | sirene chocolate

technique: stirred

2.5 oz

17

TONKA

japanese whisky | cognac |
amaro | single malt | cola |
absinthe | tonka bean

technique: stirred

2.25 oz

18



QUETZALCOATL

Aztec god of learning, writing, and books



MICTLANTECUHTLI
Aztec god of death

PANDAN

cachaça | amaretto | chartreuse |
tequila | pandan | lime | pineapple |
açai | banana | bergamot | whey

technique: stirred

nuts, dairy

2 oz

17

CARAWAY

akvavit | gin | cucumber |
aperol | caraway | fennel |
rhubarb | whey

technique: stirred

dairy

2 oz

17



ITZTLACOLIUHQUI

Aztec god of frost, ice, cold, winter,
and also of objectivity and
blindfolded justice



HUITZILOPOCHTLI
Aztec god of the sun and war

CAMOTE

cognac | rye | maple |
sweet potato | mole

technique: stirred

2 oz

17

UVAS

soju | aperitif wine | grape |
chamomile | tartaric

technique: stirred

2 oz

16




XOCHIQUETZAL
Aztec goddess of beauty
and female power



WHITE/BLANCO

50Z/BTL



**ROTATING
FEATURE
MP**

**AMALAYA BLANCO
TORRONTÉS, RIESLING**
Argentina, Calchaquí
13/60 

**CORTE ADAMI SOAVE
GARGANEGA, TREBBIANO
DI SOAVE**
Italy, Veneto
14/65



**TRACY LOIRE
SAUVIGNON BLANC**
France, Pouilly-Fumé
14/70


**DOMAINE DE
FONDRÈCHE
GRENACHE BLANC,
ROUSSANNE**
France, Ventoux
15/75

**GRUBER ICE WINE
RIESLING**
Austria, Roschitz
20/3oz  

**HIEDLER LOSS
GRÜNER VELTLINER**
Austria, Kamptal
75

**COLTERENZIO
PINOT GRIGIO**
Italy, Alto-Adige
80

**TOUCHE MITAINE LE
ROCHER DES VIOLETTES
CHENIN BLANC**
France, Loire
100  

**FLAT ROCK NADJA'S
VINEYARD
RIESLING**
Canada, Niagara
115 

**LUCIEN MUZARD
CHARDONNAY**
France, Burgundy
160



RED/TINTO

50Z/BTL

**LANGMEIL ROUGH
DIAMOND
GRENACHE**

 Australia, Barossa
13/60

**POWERS
SYRAH**

 US, Washington
14/70

**VALLE LAS ACEQUIAS
CABERNET SAUVIGNON**

 Argentina, Mendoza
15/75

**CLOS DES FOUS
PINOT NOIR**

 Chile, Aconcagua
16/80

**MAZZAROSA
MONTEPULCIANO**

 Italy, Abruzzo
85


**EDUCATED GUESS
CABERNET SAUVIGNON,
PETITE SIRAH**

 US, Napa Valley
100

**LAGARDE GUARDA
MALBEC**

 Argentina, Luján de Cuyo
105

**MERUM PRIORATI INICI
CABERNET, CARIGNAN,
GRENACHE**


 Spain, Priorat
120 
**ESTAMPA LA CRUZ
CARMENERE, PETIT
VERDOT**

 Chile, Colchagua
185

**AMARONE DELLA
VALPOLICELLA
CORVINA, CORVINONE,
RONDINELLA**


 Italy, Veneto
195



**PICCOLOMINI PIANROSSO
BRUNELLO DI
MONTALCINO**

 Italy, Tuscany
310 
**BARNETT SPRING
MOUNTAIN
CABERNET SAUVIGNON**

 US, Napa Valley
335

**CHEVAL DES ANDES
MALBEC, CABERNET
SAUVIGNON, PETIT VERDOT**

 Argentina, Mendoza
460 
**STAGLIN RUTHERFORD
CABERNET SAUVIGNON**



 US, Napa Valley
990  



ROSÉ/ROSA

50Z/BTL

AMALAYA ROSÉ
MALBEC
 Argentina, Salta
 14/65

PRIELER ROSÉ
VOM STEIN
BLAUFRÄNKISCH
 Austria, Burgenland
 80  

BUBBLES/ESPUMOSO

PARES BALTA
XAREL-LO, PARELLADA,
MACABEU
 Spain, Catalonia
 14/70

PERE VENTURA ROSÉ
TREPAT
 Spain, Catalonia
 14/65

CHAMPAGNE/CHAMPÁN

JEAN JOSSELIN
"CUVÉE DES JEAN" N.V
PINOT NOIR
 France, Champagne
 230

POL ROGER RÉSERVE
BRUT N.V
CHARDONNAY
 France, Champagne
 250

LOUIS ROEDERER
BLANC DE BLANCS 2015
CHARDONNAY
 France, Champagne
 450  



BEER/CERVEZA

PACIFICO

Mexico - 355 ml
8

MODELO

Mexico - 355 ml
8

MODELO NEGRA

Mexico - 355 ml
8

OL' BEAUTIFUL ABRAZO MEXICAN LAGER

Calgary - 355 ml
8

OL' BEAUTIFUL MELODY IPA

Calgary - 473 ml
11

ROTATING SEASONAL

MP

CIDER/SIDRA

ACE GUAVA CIDER

USA - 355 ml
9 GF, V

ACE MANGO CIDER

USA - 355 ml
9 GF, V

ROTATING SEASONAL

MP

COFFEE/CAFÉ

ESPRESSO

4

CAPPUCCINO

5

TEAPOT

jasmine | earl grey |
lemon ginger |
chamomile | peppermint
6

AMERICANO

4.75

OAT MILK

1

LATTE

5

OTHER/OTRA

SODA

3.5

JUICE

3.5

SPARKLING WATER

7



SNACKS/APERITIVOS

GOBERNADOR

dungeness crab, shrimp, costra,
lobster crema, duck fat tortilla

19 NF

EMPANADA

flour pastry, braised beef,
guasacaca

14 NF

CALABAZA

vanilla/ brown butter squash puree,
cheese stuffed squash flowers,
delicata, smoked pumpkin seeds

19 NF, VG

OYSTER

rocoto mignonette. nori,
chipotle salsa

30 GF, DF, NF

AVOCADO

avocado and pea guacamole,
fried shimeji, sesame salsa

20 NF, DF, GF

AGUACHILE

yellowfin tuna, argentinian shrimp,
tomatillo salsa verde, cucumber,
burnt arbol chile oil

30 NF, DF, GF



DESSERT/POSTRE

SWEET POTATO CHEESECAKE

espresso caramel

15 NF

CHOCOLATE TART

duck fat caramel, brûléed plantain,
smoked salt

17 NF

SORBET

rotating fruits, coconut

6 NF, GF, V

CHOCOLATE Y ALMENDRAS

chocolate mousse, toasted almond
cake, sablé, tamarind, haskap

15 V

APPLE TAMAL

mezcal ambrosia, honey roasted
pecans, cumin white chocolate
crèmeux, brown butter ice cream

14 GF



PARTIES OF SIX OR MORE SUBJECT TO ONE METHOD OF PAYMENT & 20% SERVICE CHARGE.
\$35 CORKAGE UP TO TWO 750ML BOTTLES.
WE POLITELY DECLINE ANY SUBSTITUTIONS.

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