

BEER

ESPUMOSA BRUT IPA, 9.5% ABV

Dry, complex beer with a good balance between the hop and grape profile. Medium bitterness, with subtle notes of citrus and resin. Sparkling on the pallet, this beer is ideal for cheersing those special occasions. Made with Xarel-lo and Macabeo grapes grown and harvested by our friends at Freixenet Winery in Querétaro.

SNIFTER (280ml) \$115 IPA PINT (350ml) \$145

PAN DOPPELBOCK HELLES, 8.5% ABV

Strong, rich and complex German lager that combines the maltosity of a Doppelbock and the refreshing drinkability of a Helles. Pale beer with notes of freshly baked bread as well as flavors and aromas of honey and white flowers. Light and pleasant bitterness, this well-rounded beer is surprisingly easy to drink despite its high-alcohol content. Brewed in Hércules with our friends from Chuckanut Brewery in Washington and Schneeeule Brauerei of Berlin.

SNIFTER (280ml) \$90 PINT (350ml) \$115 NONIC (440ml) \$165

REPÚBLICA CZECH PILSNER, 4.6% ABV

Produced using malt, hops, yeast and even brewing practices from the Bohemian region of the Czech Republic, this deep golden lager showcases a perfect marriage of malt and hops with a clean yet slightly fruity fermentation character. A perfect, elegant session beer that always leaves you wanting another sip.

CZECH BEER MUG (440ml) \$120

MARTILLO CZECH DARK LAGER, 5.5% ABV

A complex, malty dark lager with a moderate roast character that compromises no freshness and drinkability.

PINT (350ml) \$100 CZECH BEER MUG (440ml) \$130

LÁGERMAIZ LAGER CON MAÍZ, 4.4% ABV

Pale, North American style lager using local maize (corn) and light hopping to lighten the body and flavor of the beer. Superbly refreshing and very easy to drink.

PINT (350ml) \$70 1/2 LITER STEIN (500ml) \$100

ASTRO VIENNA LAGER, 5.1% ABV

Malt focused lager with notes of bread, honey, biscuit, and some light toast which is elegantly balanced with notes of spice and a balanced bitterness brought by Bohemian hops. This beer is a tribute to the original, paler, Vienna beers made by Anton Dreher in the middle of the 19th century.

PINT (350ml) \$100 CZECH BEER MUG (440ml) \$130

RÁFAGA AMERICAN PALE ALE, 5% ABV

An unfiltered, bitter and refreshing pale ale brewed with a big amount of tropical American hops.

SNIFTER (280ml) \$70 IPA PINT (350ml) \$90 NONIC (440ml) \$115

MÄRZENBIER, 6.2% ABV

CAN (473ml) \$120

SUPERLAGER PILS EXTRA AMARGA, 5% ABV

CAN (473ml) \$95

PIE GRANDE DARK CASCADIAN ALE, 6.5% ABV

CAN (473ml) \$115

GUADAÑA DOPPELBOCK, 8% ABV

CAN (473ml) \$135

HOMBRE PÁJARO RYE LAGER 4.5% ABV

CAN (473ml) \$80

HOTEL HÉRCULES

WILD BEER

DEBÚT BLEND 2024 A BLEND OF ONE, TWO AND THREE-YEAR OLD BEER, SPONTANEOUSLY FERMENTED AND AGED IN OAK BARRELS, 6% ABV.

A highly complex, elegant, well-rounded and truly special golden beer. Pleasantly sour, with earthy farmhouse and woody notes from a long fermentation process with wild yeasts in barrels. This beer is also rich in aromas and flavors of malt, sourdough, honey and citrus, finishing dry and refreshing. A Mexican take on the traditional Gueuze beer, often referred to as the "Champagne of Brussels."

BOTTLE (375ml) \$250

BRETT PÚBLICA BRETT PALE LAGER, 5.2% ABV.

Batch #2 Brettpublica. After primary fermentation, Republica, our house Czech-Pilsner is re-fermented and aged with one of our house Brett strains in foudre for 12 months. Shortly before packaging it is blended with young fresh Pilsner, packaged and bottle conditioned. The result is a complex, lightly bitter and surprisingly drinkable beer in which spicy and citrus flavors and aromas are perceived and accompanied by balanced funky notes.

BOTTLE (375ml) \$170

DEBÚT BLEND 2022 A BLEND OF ONE, TWO AND THREE-YEAR OLD BEER, SPONTANEOUSLY FERMENTED AND AGED IN OAK BARRELS, 6% ABV.

A highly complex, refreshing golden beer with notes of red apple, pear, wine and oak from the barrels where it aged and fermented. A smooth but noticeable sourness is distinctive in this type of wild beer.

BOTTLE (375ml) \$250 BOTTLE (750ml) \$390

DEBÚT BLEND 2021 A BLEND OF ONE, TWO AND THREE-YEAR OLD BEER, SPONTANEOUSLY FERMENTED AND AGED IN OAK BARRELS, 6% ABV.

A golden, refreshing and slightly hazy beer with an interesting complexity that carries notes of oak and wine from the barrels where it aged and fermented. A moderately sour character is in balance with the malt and fruity flavor and aroma.

BOTTLE (375ml) \$250 BOTTLE (750ml) \$390

DEBÚT BLEND 2020 SPONTANEOUSLY FERMENTED BEER AGED IN CHARDONNAY BARRELS FOR TWO AND THREE YEARS, 6% ABV.

A complex and pleasantly sour golden beer with a balanced malt and wild character. With aromas described as barnyard, leather and earthy that are commonly found on spontaneously fermented beer.

BOTTLE (375ml) \$250

KUNG PRUNUS SPONTANEOUSLY FERMENTED BEER AGED IN OAK BARRELS FOR TWO AND THREE YEARS AND REFERMENTED WITH MEXICAN WILD CHERRIES, 6.2% ABV.

A complex, refreshing and remarkably sour beer with fruity aromas and flavors from the wild cherries it refermented with. A Belgian lambic-style ale reinterpreted with Mexican ingredients like the mentioned cherries and local maize.

BOTTLE (375ml) \$250

HOTEL HÉRCULES

BREAKFAST

7AM - 1PM

SEASONAL FRESH FRUIT	\$90
Selection of fresh fruit (260g).	
RAW-VEGAN BOWL	\$120
Fresh fruit, dried fruits, nuts and seed with almond milk.	
PAN DULCE	\$55
freshly baked.	
QUERÉTARO CHEESE PLATTER	\$320
Selection of 100% sheep's milk cheese, crafted by our friends from Quesos Del Rebaño (220g).	
CHARCUTERIE PLATTER	\$290
Our selection (220g).	
FRENCH TOAST	\$180
House-made brioche and berries compote (180g).	
LEMON RICOTTA PANCAKES	\$150
Hur version of lemon ricotta pancakes (150g).	
EGGS ANY STYLE (2pcs)	\$130
Sunny-side up, scrambled or omelette (ham, chistorra, bacon or a la mexicana).	
HUEVOS RANCHEROS (2pcs)	\$150
Sunny-side up eggs over a tortilla covered with salsa.	
HUEVOS LIBANESES (2pcs)	\$190
Sunny-side up eggs with Labneh, onion, serrano chili and Za'atar.	
HUEVOS CAZUELA CON HONGOS (2pcs)	\$190
Sast iron cooked eggs with wild mushrooms, spiced with salsa macha.	
FINE HERBES OMELETTE (2pcs)	\$180
Fine herbes and Boursin cheese.	
EGGS BENEDICT (2pcs)	\$225
Classically prepared over a toasted English muffin with Canadian bacon, covered with hollandaise sauce.	
SEARED NOPAL CACTUS AND PANELA CHEESE	\$180
Topped with green and red salsa (2pcs).	
CHILAQUILES	\$225
Green or red salsa (180g) with two sunny-side eggs.	
ENCHILADAS QUERETANAS (3pcs)	\$160
Hércules neighborhood-style .	

*COW'S MILK YOGURT · Organic (100g) (+\$50)

BEVERAGES

ORANGE JUICE · 330ml	\$80
GREEN JUICE · 330ml	\$80
SEASONAL JUICE · 330ml	\$80
AGUA DE LOURDES · 355ml	\$80
Sparkling Mineral Water	
ACQUA PANNA · 750ml	\$150
Natural Spring Water	
SAN PELLEGRINO · 750ml	\$180
Sparkling Mineral Water	

COFFEE

BLACK COFFEE · 200ml	\$60
EUROPEAN STYLE COFFEE · 200ml	\$65
CAPUCCINO · 200ml	\$80
ESPRESSO · 60ml	\$65
CORTADO · 60ml	\$70
DOUBLE ESPRESSO · 60ml	\$70
LATTE · 200ml	\$80
FLAT WHITE · 150ml	\$75
HOT CHOCOLATE · 200ml	\$75
TEA · 200ml	\$65



DINNER

STARTERS

LEBANESE PLATTER \$350
Hummus, baba ganoush, tabbouleh, labneh (400g).

FRIED CALAMARI \$250
Fried calamari (200g), tarragon aioli and lime wedges.

APPETIZERS

BEETS AND LABNEH SALAD \$230
Roasted beets with garlic labneh and wild arugula (220g).

HEIRLOOM TOMATO SALAD \$230
Tomatoes from our orchard with onion, Eureka lemon, extra virgin olive oil and ground pepper (350g).

MIXED SALAD \$350
Mesclun, white asparagus, green olives, tomato, hard boiled egg, onion, Ortiz white tuna (70g) and raspberry vinaigrette.
WITHOUT TUNA \$250

CAESAR SALAD \$230
Tijuana style Caesar dressing with romaine lettuce, croutons, Parmesan cheese and capers (220g)

STEAK TARTARE \$300
Knife cut steak tartare with potato chips (120g).

FRENCH ONION SOUP \$150
Classic French onion soup with crouton gratin (180g).

LENTILS SOUP \$130
(180g).

RICE AND PASTA

MUSHROOMS RISOTTO \$290
Arborio rice and mushrooms mix (220g).

SPAGHETTI ALLA CHITARRA CACIO E PEPE \$290
House-made pasta alla chitarra with green peppercorns and parmesan cheese (200g).

PIZZA

30cm Napolitan pizza

MARGHERITA \$250

MARINARA \$220

QUATTRO FORMAGGI \$280

PROSCIUTTO AND ARUGULA \$280

MORTADELLA AND PISTACHIO \$280

EGGPLANT, ARTICHOKE AND OLIVES \$270

ENTRES

PAN SEARED CHICKEN BREAST \$340
Pan seared organic chicken breast, mushrooms and brussel sprouts (220g).

STEAK AU FRITES \$650
A la plancha ribeye steak (350g) with french fries.

HAMBURGER

Organic beef from "Rancho La Quinta" with cheddar cheese, pickles, onion, house-made spread and french fries.

SINGLE (90g) \$220

DOUBLE (180g) \$270

BEER BRAISED SHORT RIBS \$425
With pommes pureé and onion rings (200g).

TRAGOS DE LA CASA

AMERICANO PERFECTO

Red Vermouth, Campari, "Ráfaga"
Pale Ale with a twist of orange.
(350ml) \$180

HÉRCULES COLLINS

London Dry Gin, lavender cordial,
lemon and soda.
(350ml) \$160

PIÑA THAI

White rum, coconut milk,
lemongrass, pineapple juice and
strawberry compote.
(420ml) \$140

HABANERO MEZCAL MULE

Ginger beer, Espadín Barro de Cobre
mezcal and syrup infused with
habanero pepper.
(390ml) \$225

MEZCAL TONIC

Ensamble Barro de Cobre mezcal
and tonic with a twist of lemon.
(440ml) \$190

MEZCALITA PICANTE

Mezcal Espadín-Tobalá, passionfruit,
orange liqueur and celery salt.
(200ml) \$160

BEVERAGES

AGUA DE LOURDES · 355ml.....	\$80
Sparkling Mineral Water	
ACQUA PANNA · 750ml.....	\$150
Natural Spring Water	
SAN PELLEGRINO · 750ml.....	\$180
Sparkling Mineral Water	
GINGER BIRRA · 355ml.....	\$70
GINGER BIRRA GOLD · 355ml.....	\$70
FÉLIX SCHORLE · 355ml.....	\$70
COKE · 355ml.....	\$70
DIET COKE · 355ml.....	\$70

