

BEER

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

DIABLO COLORADO WEST COAST RED IPA, 7% ABV

IPA de la Costa Oeste. Amarga, muy aromática y altamente refrescante. Dryhoppeada con una mezcla de lúpulos frutales y tropicales.

SNIFTER (280ml) \$95 VASO IPA (350ml) \$120

ASTRO VIENNA LAGER, 5.1% ABV

Malt focused, golden-amber 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) \$95 CZECH BEER MUG (440ml) \$120

BUEN CHOFER BELGIAN WITBIER, 5% ABV

In this traditional belgian wheat beer, we zest our local citrus, and also add market-fresh chamomile and coriander. Superbly refreshing.

PINT (350ml) \$80

MARTILLO CZECH DARK LAGER, 4.7% ABV

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

PINT (350ml) \$95 CZECH BEER MUG (440ml) \$120

RÁFAGA 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) \$85 NONIC (440ml) \$105

SUPERLAGER EXTRA HOPPY PILS, 5% ABV

A bitter, dry and fresh golden lager made with German malts and a good amount of selected hops. Very drinkable and refreshing.

SNIFTER (280ml) \$70 IPA PINT (350ml) \$85

LÁGERMAIZ MEXICAN LAGER, 4.4% ABV

CAN (473ml) \$75

PIE GRANDE DARK CASCADIAN ALE, 6.5% ABV

CAN (473ml) \$115

MACANUDA BROWN ALE, 5.2% ABV

CAN (473ml) \$80

SHELTER BROWN ALE, 5.5% ABV

BOTTLE (355ml) \$120

RAYMUNDO CENTENO CITRA RYE PALE ALE, 5% ABV

CAN (473ml) \$140

CERVEZAS SALVAJES

PIÑITA AMARILLITA BARREL-FERMENTED WILD ALE WITH LEMON ZEST AND BLACK PEPPER REFERMENTED WITH PINEAPPLE, 6.2% ABV.

Piñita Amarillita is a small-batch project using a few select barrels of lambic-inspired beer that was fermented for 1 year in barrels using one of our house yeast strains. After a year in barrels, a generous addition of pineapple was added for a secondary fermentation of 4 months. With a soft touch of black pepper and lime zest, this tropical blend arrives just in time for the scorching hot days in the semi-desert of Querétaro.

BOTTLE (750ml) \$220

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.

BOTELLA / 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).	
COW'S MILK YOGURT	\$100
Organic (180g), paired with granola and honey.	
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 .	

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 purée 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

