

CERVEZA

CRAFT BEER

COMPÀNIA CERVECERA
HÉRCULES
QUERÉTARO MÉXICO

\$135

280ml
SNIFTER



METRÓPOLIS 2025 · Barrel-fermented Brett Double IPA dry hopped with Mosaic and Nelson Sauvin · 7.7% ABV

A highly expressive beer with bold citrus and tropical flavors, complemented by complex notes of leather and wood from the wild fermentation. Finishing with a generous dry hop of Mosaic, Citra, and Cryo Nelson Sauvin.

RÁFAGA · American Pale Ale · 5% ABV

\$75

280ml
SNIFTER

\$95

350ml
IPA PINT

\$120

440ml
NONIC

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

MACANUDA · Brown Ale · 5.2% ABV

\$65

280ml
SNIFTER

\$80

350ml
PINT

\$100

440ml
NONIC

This ale is a cross between a northern English Brown Ale and a brown Porter. We love it for its British malt and hop backbone. It exhibits prominent roasted coffee and cocoa notes, while maintaining a balanced and refreshing profile.

PORTERO DELANTERO · West Coast IPA

\$95

280ml
SNIFTER

\$120

350ml
IPA PINT

· 7% ABV

Golden colored classic West Coast style IPA. With a strong hop presence, this beer is pleasantly bitter with distinct notes of pine, strawberry, grapefruit and orange.

CHACA CHACA · Barrel-aged dark strong ale with chiles and cacao · 12.6% ABV

\$145

280ml
SNIFTER

\$100

440ml
NONIC

A robust, smooth, and complex beer aged in barrels for 14 months. Brewed with pasilla chile, chipotle meco, cinnamon, and cacao from our friends at Tacho. This Dark Strong Ale features notes of toffee, caramel, dried dark fruits, and chocolate, with a gentle heat and a smoky, earthy character. As it warms, its aromas and flavors become even more expressive.

HOMBRE PÁJARO · Rye Lager · 4.5% ABV

\$65

280ml
SNIFTER

\$80

350ml
PINT

\$100

440ml
NONIC

Pale lager brewed with a high percentage of rye malt which gives a slightly creamy texture and an elevated body to the beer while still maintaining a sessionable profile.

FRATELLI TUTTI · Dank IPA · 7% ABV

\$120

350ml
IPA PINT

A dank and intense beer brewed with Columbus, Chinook, Centennial, and Simcoe hops. Well-balanced, bitter, and with herbal notes.

Mega collaboration with our colleagues in the industry – Bruer, Beermex, Campfire, Ficha, El Gardenia, Puntomedio, Morenos, Rrey, Siete Veintidós, Ernie & Lennon, and Tres Islas – to celebrate the sixth anniversary of Cervecería.

SÚPER LUPE · IPA · 7% ABV

\$90

280ml
SNIFTER

\$110

350ml
IPA PINT

Our flagship IPA delivers a burst of hops with citrus and fruity aromas and flavors, including grapefruit, orange, passion fruit, and guava. This beer has a pronounced yet pleasant bitterness while being refreshing and easy to drink.

LA LIQUIDATOR BOURBON · Barleywine aged in Cognac barrels · 12% ABV

\$170

280ml
SNIFTER

\$120

440ml
NONIC

A strong and malty beer with intense Bourbon aromas and flavors, accompanied by subtle notes of wood, vanilla, and coconut. Elegant- ly balanced and rounded out by traditional British malts and hops.

PIE GRANDE · Dark Cascadian Ale · 6.5% ABV

\$90

280ml
SNIFTER

\$115

350ml
VASO IPA

A unique and flavorful dark beer that combines the characteristics of both an India Pale Ale (IPA) and Porter. Notably bitter, with flavors of coffee and pine enhanced by toffee and resinous aromas.

MORE BEERS AVAILABLE!
Check out our cold chamber and wild cellar.

CLICK HERE



Síguenos en @almacenhercules y @cchercules

WEEKLY MENU

FROM 1 TO 6PM

THIS WEEK:

- Mexican-style lentils with fried plantains
- Creamy cheese enchiladas
- Flambéed strawberries
- Hombre Pájaro or Macanuda (280ml) \$220

FRIDAY ONLY!

Shrimp Tacos 2pcs \$250

Beer-battered shrimp dressed with spicy mayonnaise, and black beans over a flour tortilla (170g). Lager included (280ml).

BREAKFAST

SATURDAY & SUNDAY
FROM 10AM TO 1PM

Orange juice 280ml \$45

Fruit 250g \$60

Molletes \$110

Half slice of Mexican roll (2pcs) with black beans, cheese and pico de gallo sauce

+ Chistorra and mashed potatoes 120g \$130

+ Huítlacoche (Mexican truffle) 120g \$130

Chilaquiles with our house-made salsa \$150

Green or red salsa. Sour cream, fresh cheese and pickled onion

2 eggs +\$15

Cecina steak 80g +\$40

Omelette 2 eggs \$120

With squash blossom and cheese (25g)

French toast \$150

Brioche bread (150g) with berries compote (50g)

Weisswurst 120g \$135

House-made sausage boiled in milk. Served with mustard, Sauerkraut and rye bread

Fried eggs 2pcs \$120

With house-made sausages (100g)

\$Matatlán eggs 2pcs \$130

Served on hojas santas (Mexican pepperleaf), soaked with beans, fresh cheese and chile de agua pepper

Machaca scrambled eggs 2pcs \$150

Flour tortillas filled with dried meat, eggs, pico de gallo sauce and fried beans

STARTERS

Peanuts with shell	150g	\$50
Potato chips and salsa	200g	\$60
Oaxaca esquites	300ml	\$90
Corn kernels mixed with mayo, cotija cheese, grasshoppers, lime juice and chili powder (300ml)			
Tortilla soup	280ml	\$120
Tomato broth served with tortilla chips, avocado, chicharrón, cheese, sour cream and dried chili flakes			
Mushroom soup	300ml	\$120
Guacamole	250g	\$120
Fresh tomato salad		\$100
Organic tomato (150g) olive oil and fleur de sel			
Currywurst		\$150
House-made Frankfurter sausage (120g) with tomato sauce and curry			
Charcuterie Platter		\$290
Assorted house-made charcuterie (260g). Salami, Landjäger, pistachio mortadella, Leberkäse and semi aged salami. Served with pickled vegetables, mustard, nuts and bread.			
Cheese platter		\$290
200g of assorted sheep's milk cheese crafted by our friends from Quesos Del Rebaño (Menhir, Padua, Junípero and Marfil Azul). Served with bread, grapes and honey*			

*You can ask for it with your waiter

CORN

DAILY SERVICE FROM 10AM

Sope with Chiapas traditional cheese	175g	\$60
Sopes with cochinita pibil	200g	\$100
Gordita with migajas (pork meat)	180g	\$70
Gordita with requesón cheese	180g	\$60
Taco with boiled egg and red rice	180g	\$60
Taco with huitlacoche (Mexican truffle)	150g	\$60
Taco with fresh cheese and beans	170g	\$60
Taco with chistorra and mashed potatoes	180g	\$60
Quesadilla	80g	\$50
Quesadilla with amarillito mole	80g	\$60
Quesadilla with squash blossom	80g	\$60
Quesadilla with grasshoppers	20g	\$90
Quesadilla with cecina and avocado	20g	\$120
Beans and queso fresco tamal	150g	\$50
Beef in adobo tamal	150g	\$50
Braised pork shank with salsa verde tamal	150g	\$50
Corn tamal	150g	\$50
MAIN COURSES			
Goulash Torta	150g	\$200
Telera's Mexican bread stuffed with Hungarian-style beef stew with paprika and onions. Served with Saratoga chips.			
Cochinita Torta	180g	\$200
Yucatán's traditional cochinita pibil, mayo and Xnipec salsa, served with potato chips			
Nüremberg Torta	160g	\$220
Telera's Mexican bread with house-made Nüremberg sausages (160g), mayo, Sauerkraut, and pickles, served with potato chips			
Schnitzel Torta	120g	\$200
Viennese style breaded Cecina steak (120g), chipotle mayo, lettuce, onion, tomato and avocado, served with potato chips			
Hot dog	120g	\$180
Frankfurt house-made sausage (190g), pickled jalapeño, Sauerkraut, mustard, onion and pickles			

DESSERTS

Frozen pops	60g	\$50
Ask for available flavors			
Vanilla ice cream	50g	\$100
Three scoops			
Macanuda beer ice cream	50g	\$100
Three scoops			
House-made flan	140g	\$120
Slice of our traditional flan napolitano			
EXTRAS			
Cecina	80g	\$40
Sour cream	30g	\$15
Mexican-style grasshoppers	35g	\$60
Guacamole	90g	\$30
Bread loaf	3 slices	\$50
Beans	45g	\$15
Eggs	2 pieces	\$15
Cheese	35g	\$30

BEVERAGES

Fresh fruit water	280ml	\$45
Ginger Beer		\$70
Bottle 355ml			
Golden Ginger Beer		\$70
Bottle 355ml With turmeric			
Búho soda		\$90
Bottle 355ml Ask for available flavors			
Agua mineral de lourdes		\$50
Bottle 340ml Sparkling mineral water			
Rusa		\$65
Glass 355ml Sparkling mineral water, lime and salt			
Coke or Zero Coke		\$60
Can 355ml			
Félix Schorle Soda		\$85
Bottle 355ml Ask for available flavors			

MEZCAL AND TEQUILA

MEZCAL BARRO DE COBRE		TEQUILA CASCAHUÍN	
ESPADÍN		BLANCO	
45ml • 43% ABV • \$145		45ml • 38% ABV • \$140	
750ml • 43% ABV • \$2450		750ml • 38% ABV • \$2250	
ENSAMBLE (Espadín y Tobalá)		TAHONA	
45ml • 43% ABV • \$185		45ml • 42% ABV • \$185	
750ml • 43% ABV • \$3150		750ml • Bottle • \$3070	
MEZCAL GRACIAS A DIOS			
TEPEXTATE			
45ml • 45% ABV • \$240			
TOBALÁ			
45ml • 45% ABV • \$240			
MEZCAL DEL MAGUEY			
TOBALÁ			
45ml • 45% ABV • \$275			
AMARO MEZCAL			
MEZCAL ESPADÍN CON AMARO AVERNA			
88ml • \$230			

WINE

VINO RG MX		TABLAS, TEMPRANILLO GRENACHE	
VALLE DE PARRAS, COAHUILA		PETIT SYRAH • \$180	
Red 125ml • 13.5% ABV • \$210		VALLE DE GUADALUPE, BAJA CALIFORNIA	
750ml • 13.5% ABV • \$1250			
White 125ml • 13.5% ABV • \$120		Red 125ml • 13.5% ABV	
750ml • 13.5% ABV • \$700			

LIQUOR

AMARO AVERNA		JEREZ LA INA	
45ml • 29% ABV • \$120		125ml • 15% ABV • \$150	
CYNAR		PORTO FERREIRA	
45ml • 16.5% ABV • \$120		45ml • 19.5% ABV • \$120	
FERNET-BRANCA		JÄGERMEISTER	
45ml • 39% ABV • \$150		45ml • 35% ABV • \$120	
LICOR 43			
45ml • 31% ABV • \$120			

COFFEE & TEA		EL APAPACHO COFFEE	
Black 200ml		\$50	
Espresso 30ml		\$50	
Double Espresso 50ml		\$70	
Capuccino 200ml		\$70	
Latte 200ml		\$70	
El Apapacho Cold Brew 238ml		\$100	
Tea or infusion 200ml		\$40	
Carajillo Stout 200ml		\$200	
With Licor 43, Frangelico and Lanzallamas "Imperial Stout" beer			

Portion weights are approximate and refer to raw protein. One ounce equals 29.57 ml. Tips are appreciated but not required. All prices are in Mexican pesos and taxes are included. We accept cash, credit and debit cards, including AMEX, VISA, and Mastercard.