

KDE SE PIVO VARÍ, TAM
SE DOBRE DARÍ.

WHERE BEER IS BREWED, LIFE IS GOOD

LAGERBAR



BEERS

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.



MLÍKO (240ML) \$70

Mostly foam. Very creamy,
ideal for dessert.



SNYT (260ML) \$75

Two parts beer, one part foam.
The most refreshing pour.



HLADINKA (370ML) \$105

The standard Czech pour. Fresh
and balanced.

BRETTREPÚBLICA BRETT PALE LAGER, 5% ABV

BOTTLE (375ML) \$170

A blend of young and foeder-fermented aged pils. Fermented with Brettanomyces and our Czech house Pilsner, this beer showcases predominant notes of farm, barn and leather that will develop even further with time, while still preserving the classic characteristics of our Czech lager.

FESTBIER, 6.3% ALC.VOL.

350ML \$110

0.5L \$135

Our Oktoberfestbier. A dry and very drinkable golden pale lager with malty notes of honey and hay, along with a soft herbal hint from German noble hops. Brewed using Bavarian traditional methods.

FRANCISCO VAPORES CALIFORNIA COMMON, 5.6% ALC.VOL.

350ML \$90

A lager beer fermented at higher temperatures than usual for a lager that give it an ale-like profile. Amber in color with toasted and caramel flavors yet light, drinkable and refreshing.

JUANITO FLORES JR. HOPPY MÄRZEN, 6% ALC.VOL.

350ML \$120

0.5L \$170

Brewed in collaboration with our friends from Wendlandt, we used the traditional methods that characterize our lagers but with an extra dose of hops which make this Märzen stand out in aroma and flavor.

LÁGERMAIZ LAGER CON MAÍZ, 4.4% ABV

350ML \$80

0.5L \$115

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.

SUPERLAGER EXTRA HOPPY PILS, 5% ABV

350ML \$95

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

FARO HELLES ORIGINAL, 4.8% ABV

350ML \$90

0.5L \$130

A pale, clear, well-rounded, and easy to drink Bavarian lager made using methods and ingredients from Southeast Germany. Very well balanced with low bitterness and hop expression while boasting a dry, yet malty finish.

ASTRO VIENNA LAGER, 5.1% ABV

370ML \$110

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.

TAKE OUR LAGERS HOME! BEFORE LEAVING, ASK FOR OUR CANS TO GO

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WEEKLY HOMEMADE MENU

1 to 6pm
\$250

MUSHROOM SOUP PROVENZAL STYLE FISH FROZEN POP

Includes one beer pint (350ml) of 5% ABV or less

STARTERS

HOUSE-MADE PICKLES \$60
egg, cucumber, onion and radish

GUACAMOLE WITH CRISPY PLANTAINS \$140
guacamole (250g) with crispy plantain chips

DEVILED EGGS \$75
six halves of hard-boiled egg filled with deviled egg yolk

PAPAS BRAVAS \$120
crispy potatoes (250gr) dressed in house made chipotle aioli

CURRY WÜRST \$150
house-made Frankfurter sausage (180g) with tomato sauce and curry

FRIED CALAMARI \$150
fried calamari (200g), tarragon aioli and lime wedges

PASTA SALAD
House recipe of potato, pasta and vegetables salad, dressed with mayonnaise

• FOR ONE: (110g) \$100

• FOR SHARING: (200g) \$150

TOMATOES \$100
organic tomato (150g) olive oil and fleur de sel
+ **ORTIZ TUNA** (80g) \$280

GREEK SALAD \$140
Feta cheese, kalamata olives, tomato and fresh Persian cucumber (300g)

HOUSE-MADE PÂTÉ \$150
chicken pâté (120g) with mustard, pickles and bread

TRUFLED CAULIFLOWER CREAM \$150
white cauliflower soup (300g) with chives, almonds and truffle oil

BROKEN EGGS WITH CHISTORRA \$180
Olive oil fried eggs (2) with homemade "chistorra" (150g) served over confit potatoes

SALPICÓN TOSTADAS \$220
octopus salpicón (150g) two tostadas

CHEESE PLATTER \$360
assorted sheep's milk cheese from Querétaro (220g). served with honey and grapes

CHARCUTERIE PLATTER \$280
charcuterie selection (220g). served with pickles and almonds

MAIN COURSES

SARDINES A LA PLANCHA \$190
three fresh sardines (250g) a la plancha dressed with parsley mojo

CECINA SCHNITZEL \$280
Viennese style breaded Cecina steak (120g). Served with Kartoffelsalat and mashed potatoes

CHAMORRO \$400
braised pork hock (450g). served with guacamole and pickled hot peppers

LEBERKÄSE \$220
Bavarian style meatloaf (220g) with gravy and mashed potatoes

SAUSAGE WITH LENTILS \$250
house-made Bratwurst sausage (180g) served with lentils

MOROS AND CRISTIANOS \$150
traditional Cuban recipe made with white rice, black beans and plantain tostones (300g)

STEAK AU FRITES \$500
rib eye 350gr sauce au poivre vert, french fries

SAUSAGE PLATTER \$380
House-made Nürnberg, Bratwurst and Frankfurter sausages (540g) served with mustard and Sauerkraut

SANDWICHES

PÂTÉ SANDWICH \$180
chicken pâté (120g), mustard, lettuce and onion

NÜREMBERG TORTA \$220
"telera bread" with house-made Nürnberg sausages (220g), Sauerkraut and Kartoffelsalat

GOULASH TORTA \$200
Telera's Mexican bread stuffed with 150g of hungarian-style beef stew with paprika and onions, served with french fries

DESSERTS

RICE PUDDING \$80

SACHER TORTE \$180
house-made chocolate cake (250g) with whipped cream

APFELSTRUDEL \$180
Austrian-style strudel filled with apple, cinnamon, raisins, with a scoop of vanilla ice cream

ICE CREAM POPSICLES \$50
from Hércules, Querétaro
tamarind / lime / rice pudding / chocolate / chemise (strawberry vanilla) / mango

OST GOURMET ICE CREAM \$100
(two scoops) Macanuda beer / vanilla / cream

EXTRAS

TORTILLA CHIPS 25g \$40

BEANS 100g \$40

RYE BREAD 100g \$50

FRIED EGG \$50

GUACAMOLE 100g \$60

POTATO DUMPLINGS 2pcs \$100

FRENCH FRIES 200g \$80

PLANTAIN CHIPS 60g \$60

MASHED POTATOES 150g \$60

KARTOFFELSALAT 120g \$60

GREEN SALAD 60g \$60

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MEZCAL

MULE MEZCAL 390ml \$225

Ginger beer and Barro de Cobre mezcal with habanero infused syrup

AMARO MEZCAL 88ml \$230

Espadín mezcal with Amaro Averna

MEZCAL BARRO DE COBRE ESPADÍN 43% abv / 45ml \$145

MEZCAL BARRO DE COBRE ENSAMBLE 43% abv / 45ml \$185

WINE

RED WINE RIVERO GONZÁLEZ 13.5% abv / 125ml \$210

RED WINE TABLAS 13.5% abv / 125ml \$180

WHITE WINE RIVERO GONZÁLEZ 13.5% abv / 125ml \$120

APPETIZERS AND DIGESTIVES

JÄGERMEISTER \$120

35% abv / 44ml

FERNET-BRANCA \$150

39% abv / 44ml

AMARO AVERNA \$120

29% abv / 44ml

LICOR 43 \$120

31% abv / 44ml

CYNAR \$120

16.5% abv / 44ml

JEREZ LA INA \$150

15% abv / 125ml

PORTO FERREIRA \$120

19.5% abv / 44ml

PRIMO APERITIVO \$140

18% abv / 45ml

DRINKS

COKE 350ml \$60

DIET COKE 350ml \$60

AGUA DE LOURDES · MINERAL WATER 340ml \$50

GINGER BEER 355ml \$70

GINGER BEER GOLD 355ml \$70

COFFEE AND TEA

specialty Mexican coffee roasted in Querétaro by
El Apapacho

BLACK 200ml \$50

ESPRESSO 30ml \$50

DOUBLE ESPRESSO 50ml \$70

CAPUCCINO 200ml \$70

TEA OR INFUSION 200ml \$40

CARAJILLO 200ml \$175

with licor 43 (45ml)

@LAGERBAR

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1oz equals 29.57ml. tips are optional, not mandatory. prices displayed are in national currency, taxes included. cash and all bank cards are accepted, including American Express, Visa and Mastercard.