

# CERVEZA



## CRAFT BEER

280ml STANGE 280ml SNIFER 350ml PINT 440ml NONIC

**MÉTROPOLIS 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.


-	\$135	-	-
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**Diablo Colorado** || West Coast Red IPA || 7% ABV  
Inspired by the bold West Coast IPAs of the early 2000s. Generously dry-hopped with a blend of fruity and tropical hops. Firm bitterness balanced by a rich, malty backbone.

-	\$105	\$130 IPA PINT	-
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**República** || Czech Pilsner || 4.9% 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.

		\$130 Czech Mug 450ml	
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 **Caballo Blanco** || Pale Ale || 5.2% ABV  
A biscuity malt aroma and flavor leads to earthy and fruity hops with pleasant, yet traditional fermentation profile. Very dry and drinkable British Pale Ale. This beer has won bronze medal in English Ales category at the World Beer Cup 2022.

-	\$80	\$100	\$125
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**Redshift** || Ale with hibiscus || 5% ABV  
Ale brewed with a generous amount of oats and hibiscus flower, in which we utilized 50kg of hibiscus in both the mash and kettle to extract optimal flavor, color and aroma. The result being a very refreshing, soft, citrusy summertime beer. Ideal for the dry, semi-desert climate of Querétaro.

-	-	\$105	-
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**Faro** || Helles Original || 4.8% ABV  
Refreshing German lager with notes of freshly baked bread. Brewed with German malts and hops. Subtly spiced and well-balanced.

-	-	\$90	\$130 MUG 500ML
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**POPULAR** || Extra Pale Ale || 5.5% ABV  
A Pale Ale inspired by the 1980s craft beer revolution that changed so many of our lives. A copper-colored beer with intense pine and citrus aromas from the iconic Cascade hops, layered over the elegant presence of English malts, and finishing with that distinctive bitterness that lingers to the end.  
It felt right to go back to the beer that made craft beer popular.

-	\$70	-	\$115
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**Cervecita Checa** || Czech Pale Lager 10° || 3.5% ABV  
100% decocted Czech Pale Lager, slightly lower starting gravity, bready and hoppy with extremely balanced yet malty finish.

		\$120 Czech Mug 450ml	
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**Macanuda** || Brown Ale || 5.2% ABV  
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.


\$65	\$65	\$80	\$100
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**Lucky Muchacho** || Irish Dry Stout Nitro || 4.2% ABV  
Our rendition of the classic Irish drink brewed with roasted and flaked barley which impart notes of coffee as well as fluffy texture. The beer finishes dry, extremely drinkable and creamy taste for the addition of nitrogen.

-	-	-	\$125
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**Spinning Jenny** || English Pale Ale || 5.6% ABV  
This pale ale is a display of the malty and bready flavors of the British Maris Otter malt. Complemented by the floral aromas of the English hops used, this beer is complex, slightly dry, and very easy to drink.

-	\$80	-	\$130
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 **Caballo Blanco Nitro** || Pale Ale || 5.2% ABV  
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.

-	-	-	\$125
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**Hacha** || Czech Amber Lager || 4.8% ABV  
A malty amber lager with subtle sweet notes and a softy hoppy presence on that side. Refreshing and easy to drink.

-	-	\$110	\$140 MUG 450ML
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**Ráfaga** || American Pale Ale || 5% ABV  
An unfiltered, bitter and refreshing pale ale brewed with a big amount of tropical American hops.

\$75	\$75	\$95 IPA PINT	\$120
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**HOOLIGAN** || English Best Bitter || 4.2% ABV  
A classic, traditional English-style ale. Light, flavorful and easy-drinking with the perfect balance between malt and hops.

-	-	-	\$120
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**Hombre Pájaro** || Rye Lager || 4.5% ABV  
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.

\$65	\$65	\$80	\$100
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**Superlager** || Extra-bitter lager || 4.9% ABV  
An extra-bitter lager brewed with Morelos rice and a generous blend of German and Czech hops. This light, ultra-refreshing beer delivers a lasting flavor that keeps you coming back for more.

-	-	\$120 PILS GLASS 440ML	\$135 MUG 500ML
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**Súper Lupe** || IPA || 7% ABV  
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.

-	\$90	\$110 IPA PINT	-
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**Portero Delantero** || West Coast IPA || 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.

-	\$95	\$120 IPA PINT	-
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**Cervecita Alemana** || German Leichtbier || 3% ABV  
Our version of a 'light' hellbier which maintains the body and flavor of a Bavarian-style pale lager but pushes the drinkability up a few notches with lower alcohol and bitterness. Malty notes of bread and light toast dominate with touch of refreshing acidity.

-	-	\$90	\$130 MUG 500ML
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**Fidelinus Sobador** || Weizenbock || 8.5% ABV  
Strong Wheat Ale. Fruity notes and spicy characteristics from the Weizen yeast.

		\$115 Can 473ml	
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**MEXVLETEREN** || Belgian Dark Strong Ale || 10.6% ABV  
A strong and complex Belgian beer featuring rich malt character, dark fruit notes, and subtle spiciness. Our tribute to the quintessential Belgian Dark Strong Ale.

		\$150 Can 473ml	
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**Faro** || Helles Original || 4.8% ABV  
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.

		\$90 Can 473ml	
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**Rayito Láser** || Leichtes Weissbier || 3.4% ABV  
Traditional Bavarian-style wheat beer (Weißbier) brewed to a slightly lesser strength. Typical aromas/flavors of banana, clove with some light sulfur and breadiness. Very sessionable and easy to drink.

		\$95 Can 473ml	
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**Terrícola** || Saison || 5% ABV  
We have slightly modified our favorite Saison to give it a more fresh and modern character. While carefully guarding the classic Belgian yeast notes, we've added an expressive tropical dose of Simcoe and Motueka hops as well as a soft touch of Citra and Mosaic to round out the overall experience. Same familiar flavor and dry finish but with a fresher experience.

		\$90 Can 473ml	
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**Pie Grande** || Dark Cascadian Ale || 6.5% ABV  
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.

		\$115 Can 473ml	
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**Sampler** || 5 styles of Hércules beer || 120ml each one

		\$180	
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	SPONTANEOUSLY FERMENTED BEER	BOTTLE 375ML	
LA FERMENTACIÓN ESPONTÁNEA ES EL PROCESO EN EL QUE UN MOSTO (CERVEZA SIN FERMENTAR) SE INOCULA NATURALMENTE CON LAS BACTERIAS Y LEVADURAS SALVAJES QUE HABITAN EN EL AMBIENTE LOCAL, ES DECIR, SIN LA AYUDA DE LEVADURAS DOMESTICADAS NI AMBIENTES CONTROLADOS COMO OCURRE EN LOS PROCESOS MODERNOS DE ELABORACIÓN DE CERVEZA.			
CUMPLIMOS CUATRO AÑOS PROFUNDIZANDO CON ESTE MÉTODO ANTIGUO DE HACER CERVEZA CONSERVADO POR LOS BELGAS Y, RECIENTEMENTE, IMPLEMENTADO EN CONTADAS CERVECERIAS ALREDEDOR DEL MUNDO.			
<b>BLEND 2020</b> SPONTANEOUSLY FERMENTED BEER AGED IN CHARDONNAY BARRELS FOR TWO AND THREE YEARS	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.	\$250	
<b>BLEND 2021</b> A BLEND OF ONE, TWO AND THREE-YEAR OLD BEER. SPONTANEOUSLY FERMENTED AND AGED IN OAK BARRELS	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.	\$250	
<b>BLEND 2022</b> A BLEND OF ONE, TWO AND THREE-YEAR OLD BEER. SPONTANEOUSLY FERMENTED AND AGED IN OAK BARRELS	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.	\$250	
		\$390 750ML	
<b>BLEND 2024</b> A BLEND OF ONE, TWO AND THREE-YEAR OLD BEER. SPONTANEOUSLY FERMENTED AND AGED IN OAK BARRELS.	COMPLEX, ELEGANT, WELL-ROUNDED AND TRULY SPECIAL GOLDEN BEER. PLEASANTLY SOUR, WITH EARTHY FARMHOUSE AND WOODY NOTES, ALSO RICH IN AROMAS AND FLAVORS OF MALT, SOURDOUGH, HONEY AND CITRUS.	\$250	
WITH A QUERÉTARO CHEESE PLATTER .....			\$560
*BOTTLE 375ML			

# Starters

- Papas bravas** || \$140  
*Crispy potatoes (300gr) dressed in house-made chipotle aioli*
- Guacamole with crispy plantains** || \$150  
*Guacamole (250g) with double creme cheese and crispy plantain chips*
- Currywurst** || \$160  
*House-made Frankfurter sausage (150g) with tomato sauce and curry*
- Vegetarian frito mixto** || \$150  
*Beer battered oyster mushroom, french beans, zucchini, zucchini blossom and carper berries (300g)*
- Deviled eggs** || \$75  
*Six halves of hard-boiled egg filled with deviled egg yolk*
- Maize and plantain molotes** || \$120  
*Fried Mexican empanada stuffed with Oaxaca cheese served with fresh salsa verde, cotija cheese and red onion*
- Greek salad** || \$140  
*Lettuce mix, Feta cheese, Kalamata olives, tomatoes, onion, cucumber and bell peppers (300g)*
- Cecina ceviche** || \$220  
*Yecapixtla cecina meat, xoconostle, tomatillo, cactus, red onion, habanero pepper, verdolagas and avocado (220g)*
- Semidesert tostadas** 2pcs || \$140  
*House-smoked arrachera (40g) with guacamole, cucumber, bell pepper, red onion and habanero pepper*
- Requesón gorditas** 3pcs || \$120  
*Corn gorditas stuffed with fresh cotija cheese, sour cream and salsa verde*
- Querétaro Cheese Platter** || \$360  
*140g 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*
- Charcuterie platter** || \$300  
*Assorted house-made charcuterie (260g). Salami, Landjäger, pistachio mortadella, Leberkäse and Coppa. Served with pickled vegetables, mustard, nuts and bread.*

# Soups and stews

- Mushroom cochinita pibil** || \$150  
*Yucatán's traditional cochinita pibil (160g) made with mushrooms and served with fried beans (120g), Xnipec salsa and hand made tortillas*
- Tortilla soup** || \$120  
*Tlaxcala style tortilla soup. Tomato broth served with tortilla chips, avocado, cheese, sour cream and dried chili flakes (250g)*
- Oaxaca esquites** || \$100  
*Corn kernels mixed with mayo, cotija cheese, grasshoppers, lime juice and chili powder (350g)*

# Main courses

- Cecina Schnitzel** || \$290  
*Viennese-style breaded Cecina steak (120g). Served with mashed potatoes and salad*
- Chamorro** || \$480  
*Braised pork hock (1kg) served with baked potatoes*
- Carne en su jugo** || \$220  
*Beef cooked in its own juice (250g) served with beans and bacon. Accompanied with tortillas, fresh onion and cilantro*
- Torta de Salchicha Nüremberg** || \$230  
*Telera's Mexican bread with house-made Nüremberg sausages (225g), 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*
- Frankfurter baguette** || \$200  
*House-made Frankfurter sausage (150g), baguette, mustard, Sauerkraut and baked potato*
- Bratwurst with mashed potatoes** || \$230  
*House-made Bratwurst sausage (160g) served with mashed potatoes*
- Weisswurst** || \$210  
*House-made white Bavarian sausages (140g), served over Kartoffelsalat*
- American cheese burger** || \$220  
*90 grams of organic beef from Rancho La Quinta, served with American cheese, house-made dressing, pickles, onions, and French fries*
- Sausage platter** || \$420  
*House-made Nüremberg, Bratwurst and Frankfurter sausages (540g) served with mustard and Sauerkraut*

# Sides

- Pretzel** || \$50  
*House-made with mustard*
- Potato dumplings** 2pcs || \$100  
*Served with gravy*
- French fries** || \$120  
*220g*
- Pasta salad** || \$80  
*House recipe of potato, pasta and vegetables salad, dressed with mayonnaise (250g)*
- Kartoffelsalat** || \$95  
*Traditional German potato salad (280g)*
- Spaetzel** || \$100  
*German traditional pasta with butter and parmesan cheese (280g)*
- Mashed potatoes** || \$100  
*With gravy (280g)*
- Green salad** || \$80  
*Boston lettuce with onions and house-made vinaigrette (120g)*
- Tomatoes** || \$120  
*Organic tomatoes with onion, olive oil and salt (150g)*

# Pizzas

- Made in a stone oven (20-30 minutes)*
- Fungi** || \$330  
*Blue cheese, red onion and portobello*
- Pepperoni** || \$340  
*House-made pepperoni and fried leek*
- Popeye** || \$320  
*Spinach cream, potatoes and feta cheese*
- Margarita** || \$320  
*Tomatoes, fresh basil, garlic oil and mozzarella cheese*
- Signora** || \$330  
*Grilled cherry tomatoes, caramelized onion, pesto and salami*

# Desserts

- Sacher torte** || \$190  
*House-made chocolate cake (220g) with whipped cream*
- Apfelstrudel** || \$180  
*Austrian-style strudel filled with apple, cinnamon, raisins, with a scoop of vanilla ice cream (220g)*
- Mexican churros** 4pcs || \$70  
*with chocolate or cajeta*

Extra chocolate || + \$15

Extra cajeta || + \$20
- Mexican churros with ice cream** 4pcs || \$90  
*Ice cream: cajeta or traditional Oaxaca chocolate*
- Ice cream popsicles** || \$50  
*Tamarind / lime / strawberry / rice pudding / chocolate / chemise (strawberry vanilla)*
- Ost gourmet ice cream** || \$100  
*(two scoops) Macanuda beer / vanilla / cream*



# Other beverages

**Fresh water** glass 355ml || \$45  
Seasonal / hibiscus / pink lemonade

**Ginger Beer** bottle 355ml || \$70  
Ginber beer with no alcohol.

**Golden Ginger Beer** bottle 355ml || \$70  
With tumeric.

**Agua mineral de Lourdes** bottle 340ml || \$50  
Sparkling Mineral Water

**Bottled Water** Bottle 500ml || \$25

**Coke or Zero Sugar Coke** 355ml || \$60

**Rusa** glass 355ml || \$65  
Sparkling mineral water, lime and salt

**Félix Schorle soda** bottle 355ml || \$85

**Búho Soda** bottle 355ml || \$90

**Hot Cocoa** || \$49

# Mezcal and Tequila

## MEZCAL BARRO DE COBRE

**Espadín**  
45ml || 43% ABV || \$145  
750ml || Bottle || \$2450

**Ensamble (Espadín & Tobalá)**  
45ml || 43% ABV || \$185  
750ml || Bottle || \$3150

## TEQUILA CASCAHUÍN

**Blanco**  
45ml || 38% ABV || \$140  
750ml || Bottle || \$2250

**Tahona**  
45ml || 42% ABV || \$185  
750ml || Bottle || \$3070

## MEZCAL GRACIAS A DIOS

**Tepextate**  
45ml || 45% ABV || \$240  
750ml || Bottle || \$3200

## AMARO MEZCAL

**Mezcal espadín with amaro averna**  
88ml || 29% ABV || \$230

**Habanero Mezcal Mule**  
glass 390ml || \$230  
Ginger beer, Barro de Cobre mezcal and habanero pepper syrup

# Wine

Red  
**TABLAS, Tempranillo Grenache Petit Syrah** || 13.58% ABV  
Valle de Guadalupe, Baja California  
Bottle: \$1000 // Glass 120ml: \$180

**RG MX, Merlot / Cabernet Sauvignon / Cabernet Franc** || 13.5% ABV  
Valle de Parras, Coahuila  
Bottle: \$1250 // Glass 120ml: \$210

White  
**RG MX** || 13.5% ABV  
Valle de Parras, Coahuila  
Bottle: \$700 // Glass 120ml: \$120

# Liquor

**Jerez La Ina**  
120ml || 15% ABV || \$150

**Fernet-Branca**  
45ml || 39% ABV || \$150

**Amaro Averna**  
45ml || 29% ABV || \$120

**Porto Ferreira**  
45ml || 19.5% ABV || \$120

**Cynar**  
45ml || 16.5% ABV || \$120

**Jägermeister** 45ml || \$120  
**Herbal liquor** || 35% ABV

# Coffee and tea

<b>Black coffee</b>	200ml	\$50
<b>Espresso</b>	30ml	\$50
<b>Double espresso</b>	50ml	\$70
<b>Cortado</b>	50ml	\$50
<b>European style coffee</b>	200ml	\$50
<b>Capuccino</b>	200ml	\$70
<b>Latte</b>	200ml	\$70
<b>Moka</b>	200ml	\$70
<b>Tea or infusion</b>	200ml	\$40
<b>Carajillo Stout</b>	200ml	\$200
With Licor 43, Frangelico and Lanzallamas “Imperial Stout” beer		

EL APAPACHO COFFEE

Querétaro

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.