

# TabernaHércules

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## BEER ON TAP

### **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.

(350ML) \$95 (500ML) \$135

### **FRANCISCO VAPORES, CALIFORNIA COMMON, 5.5% ABV**

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.

(280ML) \$70 (350ML) \$90 (440ML) \$115

### **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.

(280ML) \$80 (350ML) \$100 (440ML) \$125

### **LAGERMÁIZ, MEXICAN LAGER, 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.

(350ML) \$75 (500ML) \$105

### **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.

(350ML) \$105 (450ML) \$135

### **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.

(350ML) \$90 (500ML) \$130

### **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.

(280ML) \$95 (350ML) \$120



## FROM THE CELLAR

### WILD BEERS

#### **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.

BOTTLE (375ML) \$250

#### **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.

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

#### **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 beer with notes of red apple, pear, wine, oak and smooth sourness.

BOTTLE (375ML) \$250

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

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

BOTELLA (375ML) \$250 (750ML) \$390

#### **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 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 capulines cherries and local maize.

BOTELLA (375ML) \$250

#### **BRETT PÚBLICA** BRETT PALE LAGER, 5.2% ABV

After primary fermentation of our house Czech-Pilsner is re-fermented and aged with one of our house Brett strains in foudre for 12 months. Before packaging it is blended with young fresh Pilsner. The result is a complex, lightly bitter and surprisingly drinkable beer.

BOTELLA (375ML) \$140

### CAN

#### **FIDELINUS SOBADOR WEIZENBOCK, 8.5% ABV**

Strong Wheat Ale. Fruity notes and spicy characteristics from the Weizen yeast

(473ML) \$115

#### **LA LIQUIDATOR BOURBON BARLEYWINE AGED IN BOURBON BARRELS, 12% ABV**

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

(473ML) \$215

#### **LA LIQUIDATOR COGNAC BARLEYWINE AGED IN COGNAC BARRELS, 11.6% ABV**

A strong, intense, and complex beer brewed with British malts and hops. It stands out for its bold Cognac notes, complemented by elegant hints of walnut, toffee, grape, honey, and dates

(473ML) \$215

#### **TUMBA TUMBA IMPERIAL STOUT AGED IN BOURBON BARRELS WITH COFFEE, CACAO AND VANILLA, 13.5% ABV**

A deep, dark, strong, and complex beer aged in Bourbon barrels for 14 months, with a generous addition of coffee from our friends at Alta Nota and cacao from Tacho Taller. It features intense notes of coffee, chocolate, vanilla, caramel, Bourbon, cherries, and other dark fruits

(473ML) \$230

#### **BUEN CHOFER BELGIAN WITBIER 5% ABV**

In this traditional Belgian wheat beer, we zest our local citrus, and also add market-fresh chamomile, coriander and pink pepper. Superbly refreshing. Can conditioned.

(473ML) \$100

#### **TERRÍCOLA SAISON 5% ABV**

A fresh and modern Saison featuring classic Belgian yeast notes, complemented by an expressive tropical dose of Simcoe and Motueka hops, with a soft touch of Citra and Mosaic to round out the experience. Finishes refreshing and dry

(473ML) \$100

#### **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

(473ML) \$95

## STARTERS

- POUTINE**.....\$150  
French fries and fresh cheese curds topped with a brown gravy (200g)
- CURRYWÜRST**.....\$160  
Frankfurter sliced sausage (180g) with tomato and curry
- BITTERBALLEN (5PCS)**.....\$180  
Classic dutchmeat croquettes with house mustard
- FRIED CALAMARI**.....\$180  
Calamari (200g) with tarragon aioli dressing and lime
- PRETZEL**.....\$50

- TOSTADAS DEL SEMIDESIERTO (2PCS)**.....\$140  
House-smoked arrachera (40g) with guacamole, cucumber, bell pepper, red onion and habanero pepper
- CHEESE PLATTER**.....\$360  
Assorted sheep's milk cheese from Querétaro (220g). Served with bread, honey and grapes
- CHARCUTERIE PLATTER**.....\$300  
Assorted house-made charcuterie (260g). Salami, Landjäger, pistachio mortadella, Leberkäse and hard salami. Served with pickled vegetables, mustard, nuts and bread

## SOUPS



- LENTILS (180ML)**.....\$130
- FRENCH ONION SOUP**.....\$160  
Classic French onion soup with Emmental cheese and crouton gratin (180ml)

## SALADS

- CAESAR SALAD**.....\$230  
Tijuana style Caesar dressing with romaine lettuce, croutons, Parmesan cheese and capers (220g)
- MIXED SALAD**.....\$350  
Mesclun, white asparagus, green olives, tomato, hard boiled egg, onion, Ortiz white tuna (70g) and raspberry vinaigrette
- TOMATOES**.....\$150  
Organic tomatoes (350g) with onion, Eureka lemon, extra virgin olive oil and fleur de sel

## MAIN COURSES

- FISH & CHIPS**.....\$300  
Beer-battered fish (300g) served with french fries, lime and tartar sauce
- SAUSAGE PLATTER**.....\$420  
House-made Nürnberg, Bratwurst and Frankfurter sausages (540g) served with mustard and Sauerkraut
- CHAMORRO**.....\$480  
Braised pork hock (450g) served with potatoes
- STEAK AU FRITES**.....\$600  
Rib eye 350gr sauce au poivre vert, french fries
- BANGERS AND MASH**.....\$220  
Three Nürnberg sausages (165g) served on mashed potatoes with gravy and green peas

- BLUE CHEESE HAMBURGER**.....\$250  
Organic beef from "Rancho La Quinta" (200g), pickles, onion, house-made spread and french fries
- WILD BOAR TACOS(3PCS)**.....\$250  
House-smoked wild boar



## DESSERTS

<b>SACHER TORTE</b> .....	\$190
House-made chocolate cake (250g) with whipped cream	
<b>TRES LECHES SPONGE CAKE</b> .....	\$180
Served with raspberry ice cream (200g)	
<b>ATE CON QUESO</b> .....	\$200
Aged sheep's milk cheese with quince paste and candied pecans (100g)	

## COFFEE

<b>BLACK COFFEE (200ML)</b> .....	\$60
<b>EUROPEAN STYLE COFFEE (200ML)</b> .....	\$65
<b>CAPUCCINO (200ML)</b> .....	\$80
<b>ESPRESSO (60ML)</b> .....	\$65
<b>CORTADO (60ML)</b> .....	\$70
<b>DOUBLE ESPRESSO (60ML)</b> .....	\$70
<b>LATTE (200ML)</b> .....	\$80
<b>FLAT WHITE (150ML)</b> .....	\$75
<b>HOT CHOCOLATE (200ML)</b> .....	\$75
<b>TEA (200ML)</b> .....	\$65

## BEVERAGES

<b>AGUAS DE LOURDES</b> .....	\$80
Sparkling Mineral Water · 355ml	
<b>AQUA PANNA</b> .....	\$150
Natural Spring Water · 750ml	
<b>AGUA SAN PELLEGRINO</b> .....	\$180
Sparkling Mineral Water · 750ml	
<b>GINGER BEER</b> .....	\$70
355ml	
<b>GINGER BEER GOLD</b> .....	\$70
355ml	
<b>FÉLIX SCHORLE</b> .....	\$70
German juice spritzer 355ml	
<b>COKE</b> .....	\$70
355ml	
<b>COKE ZERO</b> .....	\$70
355ml	



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## TRAGOS DE LA CASA

<b>AMERICANO PERFECTO</b> .....	\$180
Red Vermouth, Campari, "Ráfaga" Pale Ale with a twist of orange	
<b>HÉRCULES COLLINS</b> .....	\$160
London Dry Gin, lavender cordial, lemon and soda	
<b>HABANERO MEZCAL MULE</b> .....	\$225
Ginger beer, Espadin Barro de Cobre mezcal and syrup infused with habanero pepper.	
<b>CARAJILLO STOUT</b> .....	\$200
Licor 43, Frangélico, shot of espresso topped with "Lanzallamas" Imperial Stout foam and dehydrated orange	

## DIGESTIVES

<b>CYNAR (45ML)</b> .....	\$160
<b>CONTROY (45ML)</b> .....	\$120
<b>FRANGELICO (45ML)</b> .....	\$140
<b>FERNET BRANCA (45ML)</b> .....	\$160
<b>AMARO AVERNA (45ML)</b> .....	\$160
<b>JÄGERMEISTER (45ML)</b> .....	\$160
<b>JEREZ LA INA(45ML)</b> .....	\$190

## APPETIZERS

<b>APEROL (45ML)</b> .....	\$140
<b>CINZANO VERMOUTH ROSSO (45ML)</b> .....	\$140
<b>CAMPARI (45ML)</b> .....	\$140
<b>PRIMO (45ML)</b> .....	\$140
<b>ST. GERMAIN (45ML)</b> .....	\$200

## VINOS

<b>RIVERO GONZÁLEZ, BLANCO COPA (120ML)</b> ...\$140
<b>RIVERO GONZÁLEZ, TINTO COPA (120ML)</b> .....\$220
<b>TABLAS, TINTO COPA (120ML)</b> .....\$160

## MEZCAL

<b>BARRO DE COBRE ESPADÍN (45ML)</b> .....	\$145
<b>BARRO DE COBRE ENSAMBLE (45ML)</b> .....	\$185
<b>GRACIAS A DIOS TEPEXTATE (45ML)</b> .....	\$240
<b>DEL MAGUEY VIDA(45ML)</b> .....	\$275

## TEQUILA

<b>CASCAHUÍN (45ML)</b> .....	\$140
<b>HERRADURA BLANCO (45ML)</b> .....	\$180
<b>JOSÉ CUERVO REPOSADO (45ML)</b> .....	\$140
<b>7 LEGUAS BLANCO (45ML)</b> .....	\$200
<b>7 LEGUAS REPOSADO (45ML)</b> .....	\$220
<b>MAESTRO DOBEL DIAMANTE (45ML)</b> .....	\$220

## WHISKY

<b>MACALLAN 12 (45ML)</b> .....	\$250
<b>JW ETIQUETA NEGRA (45ML)</b> .....	\$200

## GIN

<b>TANQUERAY (45ML)</b> .....	\$150
<b>BEEFEATER (45ML)</b> .....	\$140

## RON

<b>HAVANA CLUB 7 (45ML)</b> .....	\$130
<b>BACARDÍ (45ML)</b> .....	\$100

## VODKA

<b>TITO'S (45ML)</b> .....	\$160
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