

# CERVEZA



## CRAFT BEER

280ml STANGE 280ml SNIFFER 350ml PINT 440ml NONIC

<b>Thee Oatsees</b>    Oat Pale Ale    4.6% ABV	-	\$90	\$110 <small>IPA PINT</small>	\$140
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Collab with our friends from Cerveceria Cosaco (CDMX). A lighter bodied beer, yet full in mouthfeel. Brewed with a generous amount of oats, British malts, and New Zealand hops, it features a silky body, firm bitterness, and notes of tropical fruit, white grape, granaola, and vanilla. Tribute to one of our favorite bands, Osees, who will be performing in Hércules this November 22 (tickets available at eticket.mx).

<b>Barracuda</b>    West Coast Pilsner    5.5% ABV	-	-	-	\$115 <small>PILS GLASS 440ML</small>
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In honor of the beaches of Jalisco, we brewed this beer with our friends at Cerveza Zorra in Guadalajara. A super refreshing, crystal-clear West Coast Pilsner with a medium bitterness and dry finish. We use German Pilsner malt and a potent mix of Simcoe, Cryo Citra, and Sabro Hyperboost hops. It has a resinous profile, but is balanced by citrus and tropical notes. Cheers!

<b>Superlager</b>    Extra-bitter lager    4.9% ABV	-	-	\$120 <small>PILS GLASS 440ML</small>	\$135 <small>MUG 500ML</small>
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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.

<b>Hombre Pájaro</b>    Rye Lager    4.5% ABV	\$65	\$65	\$80	\$100
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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.

<b>República</b>    Czech Pilsner    4.6% ABV			\$130 <small>Czech Mug 450ml</small>	
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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.

<b>Huracán</b>    Double IPA    8.5% ABV	-	\$145	\$180 <small>IPA PINT</small>	-
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This is a big, unfiltered, double-dry hopped IPA that is heavily hopped with Citra, Cryo-Simcoe, Mosaic, & Sabro. Much like many of our hoppy beers, this one is also flavor and aroma forward with the bitterness in the background.

<b>Faro Keller</b>    Helles Original    4.8% ABV	-	-	\$90	\$130 <small>MUG 500ML</small>
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Refreshing German unfiltered lager with notes of freshly baked bread. Brewed with German malts and hops. Subtly spiced and well-balanced.

<b>Macanuda</b>    Brown Ale    5.2% ABV	\$65	\$65	\$80	\$100
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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.

<b>Raymundo Centeno</b>    Citra Rye Pale Ale    5% ABV	-	\$110	\$140 <small>IPA PINT</small>	-
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A refreshing pale ale with tropical and citrus notes from the heavy dry hop with Citra hops. A creamy texture from the use of rye make this hazy beer a pleasure to drink.

<b>Máquina</b>    Schwarzbier    4.9% ABV	-	-	\$105	\$150 <small>MUG 500ML</small>
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A very drinkable/sessionable dark lager with notes of light chocolate and a notable, yet balanced bitterness. A dry finish helps keep this beer crushable, without compromising complexity.

<b>Lucky Muchacho</b>    Irish Dry Stout    4.2% ABV	-	-	-	\$130
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Our rendition of the classic Irish drink brewed with roasted and flaked barley which impart notes of coffee as well as fluffy texture. Dry and extremely drinkable.

<b>Portero Delantero</b>    West Coast IPA    7% ABV	-	\$95	\$120 <small>IPA PINT</small>	-
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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.

<b>Double Cold IPA</b>    8.3% ABV	-	\$90	\$115 <small>IPA PINT</small>	-
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Collaboration with our friends from Farland Aleworks in Tijuana. IPA that features a powerful dose of American hops like Mosaic, Citra, Simcoe, Ekuanot, and Amarillo. Danks, bitter, and with tropical and citrus notes. Fermented with our house Lager yeast and light-bodied thanks to the addition of rice. Ultra refreshing!

<b>Súper Lupe</b>    IPA    7% ABV	-	\$90	\$110 <small>IPA PINT</small>	-
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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.

<b>Burn la Haus III</b>    Pale Ale    5.5% ABV	-	-	\$85 <small>VASO IPA</small>	-
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A collaboration with our German hop producing friends, BarthHaas. A Hazy Pale Ale brewed with corn from our own harvest, Belgian and Canadian malts, and a generous dose of Incognito and Lupomax Krush hops—also used for dry hopping. The result is an intensely aromatic beer with fruity, tropical, and citrus notes, pleasant bitterness, and a clean-refreshing profile.

<b>Hooligan</b>    Best Bitter    3.8 % ABV	-	-	-	\$120
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A classic, traditional English-style ale. Light, flavorful and easy-drinking with the perfect balance between malt and hops.

<b>Lagermáiz</b>    Mexican Lager    4.4% ABV			\$75 <small>Can 473ml</small>	
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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.

<b>Rayito Láser</b>    Leichtes Weissbier    3.4% ABV			\$95 <small>Can 473ml</small>	
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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.

<b>Fidelinus Sobador</b>    Weizenbock    8.5% ABV			\$115 <small>Can 473ml</small>	
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Strong Wheat Ale. Fruity notes and spicy characteristics from the Weizen yeast.

<b>Spinning Jenny</b>    English Pale Ale    5.6% ABV			\$100 <small>Can 473ml</small>	
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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.

<b>Superlager</b>    Extra-bitter lager    4.9% ABV			\$95 <small>Can 473ml</small>	
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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.

<b>Cervecita Spezial</b>    Bayrisch-Mexican Lager    4% ABV			\$110 <small>Can 473ml</small>	
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In collaboration with Mahrs Bräu (Bamberg, Germany & California, USA), this Bavarian-Mexican beer is inspired by the ancient traditions of one of the world's most important brewing regions, Bavaria, and blended with our local tradition of using corn from our harvest. This lager, with subtle bitterness, a light body, and elegant character, combines German malts and noble hops, offering an exceptionally refreshing experience.

<b>Faro</b>    Helles Original    4.8% ABV			\$90 <small>Can 473ml</small>	
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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.

<b>Ráfaga</b>    American Pale Ale    5% ABV			\$95 <small>Can 473ml</small>	
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An unfiltered, bitter and refreshing pale ale brewed with a big amount of tropical American hops.

<b>Terrícola</b>    Saison    5% ABV			\$90 <small>Can 473ml</small>	
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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 Citra and Mosaic dry finish but with a fresher experience.

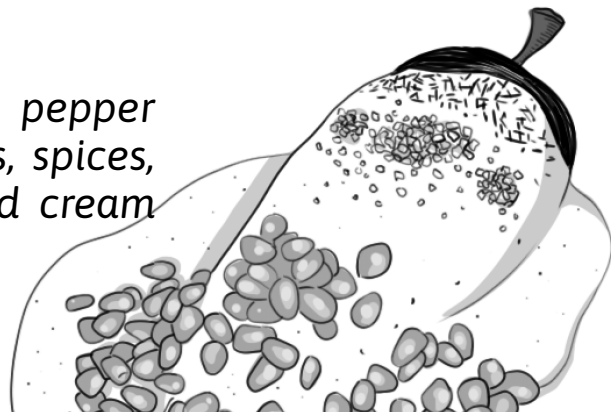
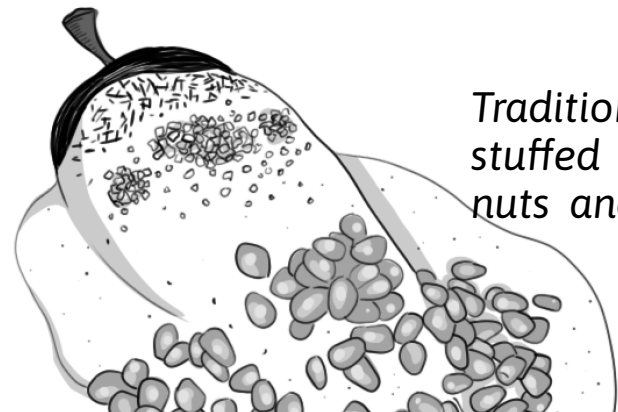
<b>Sampler</b>    5 styles of Hércules beer    120ml each one			\$180	
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	 SPONTANEOUSLY FERMENTED BEER	6% ABV	
		BOTTLE 375ML	
LA FERMENTACIÓN ESPONTÁNEA ES EL PROCESO EN EL QUE UN MOSTO (CERVEZA SIN FERMENTAR) SE INOCULA NATURALMENTE CON LAS BACTERIAS 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 ELABORACION 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 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	
		\$390 750ML	
WITH A QUERÉTARO CHEESE PLATTER .....		\$560	

# SEASONAL SPECIAL

## **Chile en Nogada** || \$300

Traditional Mexican dish, poblano pepper stuffed with ground meat, dried fruits, spices, nuts and topped with a walnut-based cream sauce (400g)





# 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** <sup>2pcs</sup> || \$140  
House-smoked arrachera (40g) with guacamole, cucumber, bell pepper, red onion and habanero pepper
- Tuna Tostadas** <sup>2pcs</sup> || \$150  
Soy-marinated fresh tuna with chipotle dressing, avocado and fried leeks.
- Requesón gorditas** <sup>3pcs</sup> || \$120  
Corn gorditas stuffed with fresh cotija cheese, sour cream and salsa verde
- Querétaro Cheese Platter** || \$360  
180g 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 Bresaola. 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
- Bratwüst with mashed potatoes** || \$230  
House-made Bratwüst 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, Bratwüst and Frankfurter sausages (540g) served with mustard and Sauerkraut

# Sides

- Pretzel** || \$50  
House-made with mustard
- Potato dumplings** <sup>2pcs</sup> || \$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)
- Spätzle** || \$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** <sup>4pcs</sup> || \$75  
with chocolate or cajeta

Extra chocolate || + \$15

Extra cajeta || + \$20
- Mexican churros with ice cream** <sup>4pcs</sup> || \$95  
Ice cream: cajeta or traditional Oaxaca chocolate
- Ice cream popsicles** || \$50  
Tamarind / lime / strawberry / rice pudding / chocolate / chemise (strawberry vanilla) / passionfruit
- 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

EL APAPACHO COFFEE Querétaro	
<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	

## JARDÍN HÉRCULES CLOSING HOURS:

Kitchen: 11:00pm  
Bar: 11:15pm  
Closing time: 12:00am (midnight)

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.