

## DESAYUNOS

### ENTRADAS

<b>Pan Dulce 1 pz</b> Pan dulce a su selección	<b>\$45.00</b>
<b>Fruta de la estación</b> Fruta fresca de temporada	<b>\$130.00</b>

### HUEVOS

<b>Huevos canarios</b> Dos huevos estrellados sobre una sincronizada de tortilla de maíz bañados en salsa "Canarios"	<b>\$230.00</b>
<b>Huevos a elegir</b> Dos huevos a elegir con machaca, jamón, chilorio o a la mexicana acompañados de frijoles refritos	<b>\$165.00</b>

### BEBIDAS

<b>Café Americano</b> Refill	<b>\$55.00</b> + \$20.00
<b>Jugo de manzana</b> Preparado con manzanas de Cuauhtémoc	<b>\$80.00</b>
<b>Chocolate caliente</b>	<b>\$80.00</b>
<b>Té "Dammann Freres"</b> Variedad de té importado	<b>\$65.00</b>
<b>Té de manzanilla</b> Té nacional	<b>\$50.00</b>

### CAFÉ NESPRESSO

<b>Café Americano Lungo</b> Refill	<b>\$65.00</b> + \$20.00
<b>Café Espresso</b> Refill	<b>\$65.00</b> + \$20.00
<b>Café Capuccino</b>	<b>\$80.00</b>

## PLATILLO FUERTE

<b>Chilaquiles en salsa de chilaca</b> Crujientes totopos con salsa de chilaca	<b>\$155.00</b>	<b>Molletes</b> Con frijoles y queso menonita acompañados de salsa pico de gallo	<b>\$175.00</b>
<i>Con pollo</i>	<i>\$35.00</i>		
<i>Con huevo 1 pz</i>	<i>\$35.00</i>	<b>Mollete Carrington</b> Con frijoles, queso menonita, chilaquiles y chilorio	<b>\$200.00</b>
<b>Waffles 160g</b> Waffles con mantequilla y reducción de manzana de Cuauhtémoc	<b>\$160.00</b>		

## BREAKFAST & BRUNCH

### APPETIZERS

<b>Sweet bread of choice 1 pc</b> Your choice of sweet bread	<b>\$45.00</b>
<b>Seasonal fruit</b>	<b>\$130.00</b>

### EGGS

<b>“Canarios” eggs</b> Two fried sunny side up eggs on top of a corn tortilla quesadilla sincronizada, drenched in “Canarios” salsa	<b>\$230.00</b>
<b>Eggs of choice</b> Two eggs your choice of “machaca” (shredded jerky beef), ham, chilorio (shredded seasoned pork meat), o “mexicana style”(tomatoes, onion and green peppers).	<b>\$165.00</b>

### BEVERAGES

<b>Coffee</b> Refill	<b>\$55.00</b> + \$20.00
<b>Apple Juice</b> Made with Cuauhtémoc apples	<b>\$80.00</b>
<b>Hot chocolate</b>	<b>\$80.00</b>
<b>“Dammann Freres” Tea</b> Imported tea variety	<b>\$65.00</b>
<b>Chammomile infussion</b> Domestic chamomile infussion	<b>\$50.00</b>

### NESPRESSO COFFEE

<b>Lungo</b> Refill	<b>\$65.00</b> + \$20.00
<b>Espresso</b> Refill	<b>\$65.00</b> + \$20.00
<b>Cappuccino</b>	<b>\$80.00</b>

## MAIN COURSE

<b>Green chilaca salsa Chilaquiles</b> Crunchy tortilla chips with green chilaca chile sauce <i>With chicken</i> <i>With egg 1 pz</i>	<b>\$155.00</b>  <i>\$35.00</i> <i>\$35.00</i>	<b>Molletes</b> With beans and “mennonite” cheese accompanied with pico de gallo salsa	<b>\$175.00</b>
<b>Waffles 160g</b> Waffles with butter and Cuahutemoc apple reduction	<b>\$160.00</b>	<b>Carrington mollete</b> With beans, “menonnite” cheese, chilaquiles and chilorio (shredded seasoned pork meat)	<b>\$200.00</b>

## ENTRADAS

<b>Fideo seco a los 3 chiles</b> Servido con queso panela, crema, salsa de chilpotle y aguacate	<b>\$140.00</b>	<b>Papas a la francesa</b>	<b>\$110.00</b>
<b>Ensalada César</b> Ensalada César con un toque de chilpotle Con pollo	<b>\$210.00</b> + \$50.00	<b>Aguachile de camarón "Taramuri"</b> Con pepino, cebolla morada, arí y chile chiltepín, receta Tarámuri	<b>\$265.00</b>
<b>Guacamole con totopos</b>	<b>\$160.00</b>	<b>Coctel de camarón</b> Tradicional coctel estilo Los Mochis con Clamato, chiltepín, cebolla y pepino	<b>\$265.00</b>

## PLATILLO FUERTE

<b>Lentejas con frutos secos</b> Salteado de lentejas con frutos secos tostados, jitomate cherry y un toque de vinagre balsámico	<b>\$240.00</b>	<b>Filete de pescado zarandeado</b> Filete de pescado a las brasas con adobo levemente picante	<b>\$365.00</b>
<b>Pollo a la parmesana</b> Fajitas de pechuga empanizada con queso parmesano sobre una cama de ensalada César	<b>\$285.00</b>	<b>Hamburguesa vegetariana</b> Hamburguesa con hongo portobello, cebolla caramelizada y queso menonita	<b>\$210.00</b>
<b>Chicharrón de Rib eye</b> Rib eye al horno con guacamole y chiles toreados	<b>\$380.00</b>	<b>Hamburguesa "Chepe"</b> En pan brioche a las brasas, queso cheddar, provolone, pork belly, salsa BBQ y cebolla caramelizada	<b>\$330.00</b>
<b>Pescado "Rodrigo"</b> Filete de pescado desmenuzado con salsas negras, limón, cebolla, cilantro y chile verde picado. Listo para taquear	<b>\$265.00</b>	<b>Arrachera de res</b> Acompañado de frijoles puercos y chiles toreados	<b>\$330.00</b>
		<b>New York</b> En horno Jospser con puré de papa	<b>\$530.00</b>

## POSTRES

<b>Waffles 100g</b> Waffles con mantequilla y reducción de manzana de Cuauhtémoc	<b>\$120.00</b>	<b>Brownie de doble chocolate</b>	<b>\$120.00</b>
<b>Ate con queso</b>	<b>\$120.00</b>	<b>Pastel de elote</b>	<b>\$120.00</b>

## APPETIZERS

<b>Mexican Brothless noodles in three chile sauce</b> Served with panela cheese, cream, chipotle sauce and avocado	<b>\$140.00</b>	<b>French fries</b>	<b>\$110.00</b>
<b>Caesar Salad</b> Caesar salad with a hint of chipotle With chicken	<b>\$210.00</b>  + \$50.00	<b>“Taramuri” shrimp aguachile</b> A Taramuri recipe with cucumber, red onion, ari and chiltepin pepper	<b>\$265.00</b>
<b>Guacamole and tortilla chips</b>	<b>\$160.00</b>	<b>Shrimp cocktail</b> Los Mochis style cocktail with Clamato, onion and chiltepin pepper	<b>\$265.00</b>

## MAIN COURSE

<b>Lentils with assorted nuts</b> Sauteed lentils with roasted nuts, cherry tomatoes and balsamic vinegar	<b>\$240.00</b>	<b>“Zarandeado” style fish filet</b> Grilled fish fillet with a slightly spicy rub	<b>\$365.00</b>
<b>Chicken parmigiana</b> Breaded chicken fajitas with parmesan cheese and Caesar salad	<b>\$285.00</b>	<b>Veggie burger</b> With portobello mushroom, caramelized onion and “mennonite” cheese	<b>\$210.00</b>
<b>Rib eye “chicharron”</b> Roasted Rib eye with guacamole and charred peppers	<b>\$380.00</b>	<b>Chepe burger</b> Grilled beef burger, cheddar cheese, pork belly, BBQ sauce and caramelized onion	<b>\$330.00</b>
<b>“Rodrigo” fish filet</b> Shredded fish filet with “salsa negra”, lime, onion and cilantro. Ready to make tacos	<b>\$265.00</b>	<b>Beef flank steak</b> Accompanied with beans and charred peppers	<b>\$330.00</b>
		<b>New York</b> Grilled on Jorsper oven with potato puree	<b>\$530.00</b>

## DESSERTS

<b>Waffles 100g</b> Waffles with butter and Cuahutemoc apple reduction	<b>\$120.00</b>	<b>Double chocolate brownie</b>	<b>\$120.00</b>
<b>Quince pureed jelly with cheese</b>	<b>\$120.00</b>	<b>Sweet corn cake</b>	<b>\$120.00</b>

## BAR

<b>Papas Saratoga</b> Preparadas con limón, salsas negras, Valentina	<b>\$100.00</b>
<b>Orden de aceitunas</b> Preparadas con limón, salsas negras y Valentina	<b>\$100.00</b>
<b>Cacahuates japoneses</b> Preparados con limón, Clamato, salsas negras	<b>\$100.00</b>
<b>Guacamole con totopos</b>	<b>\$160.00</b>
<b>Papas a la francesa</b>	<b>\$110.00</b>
<b>Hamburguesa "Chepe"</b> En pan brióche a las brasas, queso cheddar, provolone, pork belly, salsa BBQ y cebolla caramelizada	<b>\$330.00</b>
<b>Pizza de queso</b> Pizza individual estilo napolitano de queso	<b>\$190.00</b>
<b>Pizza de pepperoni</b> Pizza individual estilo napolitano de pepperoni	<b>\$210.00</b>
<b>Pizza de machaca</b> Pizza individual estilo napolitano de machaca	<b>\$210.00</b>

## BAR

<b>Saratoga chips</b> Prepared with lime, "salsa negra", Valentina	<b>\$100.00</b>
<b>Order of olives</b> Prepared with lime, "salsa negra" and Valentina	<b>\$100.00</b>
<b>Japanese style peanuts</b> Prepared with lime, "salsa Negra", Valentina	<b>\$100.00</b>
<b>Guacamole with tortilla chips</b>	<b>\$160.00</b>
<b>French fries</b>	<b>\$110.00</b>
<b>Chepe Burger</b> Grilled beef burger, cheddar cheese, pork belly, BBQ sauce and caramelized onion	<b>\$330.00</b>
<b>Cheese pizza</b> Individual neapolitan style cheese pizza	<b>\$190.00</b>
<b>Pepperoni pizza</b> Individual neapolitan style pepperoni pizza	<b>\$210.00</b>
<b>Machaca pizza</b> Individual neapolitan style machaca (shredded jerky beef) pizza	<b>\$210.00</b>

## CLASE TURISTA

<b>Guacamole con totopos</b>	<b>\$160.00</b>	<b>Hamburguesa con queso</b>	<b>\$210.00</b>
		Hamburguesa con queso cheddar y papas a la francesa	
<b>Papas a la francesa</b>	<b>\$110.00</b>	<b>Hamburguesa vegetariana</b>	<b>\$210.00</b>
		Hamburguesa con hongo portobello, cebolla caramelizada y queso menonita	
<b>Fideo seco a los 3 chiles</b>	<b>\$140.00</b>	<b>Pollo a la parmesana</b>	<b>\$285.00</b>
Servido con queso panela, crema salsa de chilpotle y aguacate		Con ensalada mixta	
<b>Pizza de queso</b>	<b>\$190.00</b>	<b>Arrachera de res</b>	<b>\$330.00</b>
Pizza individual estilo napolitano de queso		Acompañada con arroz y frijoles puercos	
<b>Pizza de pepperoni</b>	<b>\$210.00</b>	<b>Pescado "Rodrigo"</b>	<b>\$265.00</b>
Pizza individual estilo napolitano de pepperoni		Filete de pescado desmenuzado con salsas negras, limón, cebolla, cilantro y chile verde picado. Listo para taquear	
<b>Pizza de machaca</b>	<b>\$210.00</b>		
Pizza individual estilo napolitano de machaca			

## POSTRES

<b>Brownie de doble chocolate</b>	<b>\$100.00</b>
<b>Ate con queso</b>	<b>\$100.00</b>

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## ECONOMY CLASS

<b>Guacamole with tortilla chips</b>	<b>\$160.00</b>	<b>Cheeseburger</b>	<b>\$210.00</b>
<b>French fries</b>	<b>\$110.00</b>	With house dressing and french fries	
<b>Mexican Brothless noodles in 3 chiles sauce</b>	<b>\$140.00</b>	<b>Veggie burger</b>	<b>\$210.00</b>
Served with panela cheese, cream, chilpotle and avocado		With portobello mushroom, caramelized onion and "menonita" cheese	
<b>Cheese pizza</b>	<b>\$190.00</b>	<b>Chicken parmigiana</b>	<b>\$285.00</b>
Individual neapolitan style cheese pizza		Breaded chicken fajitas with parmesan cheese and Caesar salad	
<b>Pepperoni pizza</b>	<b>\$210.00</b>	<b>Beef flank steak</b>	<b>\$330.00</b>
Individual neapolitan style pepperoni pizza		Accompanied with beans and charred peppers	
<b>Machaca pizza</b>	<b>\$210.00</b>	<b>"Rodrigo" fish</b>	<b>\$265.00</b>
Individual neapolitan style machaca (shredded jerky beef) pizza		Shredded fish filet with "salsa negra", lime, onion and cilantro. Ready to make tacos	

## DESSERTS

<b>Double chocolate brownie</b>	<b>\$100.00</b>
<b>Quince pureed jelly with cheese</b>	<b>\$100.00</b>



## BEBIDAS

### TEQUILA

•Maestro Dobel reposado	\$200.00
•Don Julio 70	\$275.00
•Maestro Dobel diamante	\$255.00
•Tradicional plata	\$185.00
•Tradicional reposado	\$185.00
•4ta Generación reposado	\$190.00
•Loco	\$390.00

### BRANDY

•Torres 10	\$170.00
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### GINEBRA

•Beefeater	\$200.00
•Hendricks	\$220.00
•Tanqueray	\$230.00

### LICORES

•Aperol	\$190.00
•Baileys	\$210.00
•Licor 43	\$190.00

### MEZCAL

•400 conejos joven	\$175.00
•Montelobos espadín	\$255.00

### WHISKY

•Jack Daniels old N.7	\$210.00
•Johnnie Walker Black	\$265.00
•Johnnie Walker Red	\$175.00

### SOTOL

•Noche luna	\$270.00
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### VINO

•Eufonía 750 ml	\$1,210.00
•Mariatinto 750 ml	\$1,760.00
•D4 750 ml	\$880.00
•Megacero 750 ml	\$880.00
•Piñamora 750 ml	\$880.00
•Chepe Tinto 750 ml	\$800.00
•Crucillon blanco 750 ml	\$600.00
•Crucillon rosado 750 ml	\$600.00

### VINO POR COPEO

•Eufonía 200 ml	\$310.00
•Chepe Tinto 200 ml	\$250.00
•Crucillon blanco 750 ml	\$150.00
•Crucillon rosado 750 ml	\$150.00

### RON

•Bacardí carta blanca	\$120.00
•Matusalem platino	\$130.00
•Zacapa 23	\$340.00

### VODKA

•Absolut azul	\$165.00
•Stolichnaya	\$190.00

### COCTELERÍA

•Clamato preparado	\$105.00
•Old fashioned	\$265.00
•Piña colada	\$190.00
•Mojito frutos rojos	\$220.00
•Aperol spritz	\$220.00
•Margarita	\$165.00
•Cosmopolitan	\$255.00
•Daiquiri	\$190.00
•Carajillo	\$210.00

### COGNAC

•Henessy vsop 60 ml	\$360.00
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### CERVEZA

•Cerveza de Barril Gardenia	\$90.00
•Victoria 355 ml	\$75.00
•Corona light 355 ml	\$75.00
•Pacífico 355 ml	\$75.00
•Modelo Especial 355 ml	\$75.00
•Serv. Clamato	\$70.00
•Serv. Michelado	\$25.00
•Serv. Cubano	\$30.00

### BEBIDAS SIN ALCOHOL

•Refrescos y mezcladores (Coca Cola, Sidral, Sprite)	\$50.00
•Agua natural	\$45.00
•Naranja	\$55.00
•Limonada	\$55.00
•Uvola	\$55.00
•Piñada	\$80.00

## BEVERAGE

### TEQUILA

•Maestro Dobel reposado	\$200.00
•Don Julio 70	\$275.00
•Maestro Dobel diamante	\$255.00
•Tradicional plata	\$185.00
•Tradicional reposado	\$185.00
•4ta Generación reposado	\$190.00
•Loco	\$390.00

### BRANDY

•Torres 10	\$170.00
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### GIN

•Beefeater	\$200.00
•Hendricks	\$220.00
•Tanqueray	\$230.00

### LIQUOR

•Aperol	\$190.00
•Baileys	\$210.00
•Licor 43	\$190.00

### MEZCAL

•400 conejos joven	\$175.00
•Montelobos espadín	\$255.00

### WHISKY

•Jack Daniels old N.7	\$210.00
•Johnnie Walker Black	\$265.00
•Johnnie Walker Red	\$175.00

### SOTOL

•Noche luna	\$270.00
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### WINE

•Eufonía 750 ml	\$1,210.00
•Mariatinto 750 ml	\$1,760.00
•D4 750 ml	\$880.00
•Megacero 750 ml	\$880.00
•Piñamora 750 ml	\$880.00
•Chepe Tinto 750 ml	\$800.00
•Crucillon white 750 ml	\$600.00
•Crucillon rose 750 ml	\$600.00

### WINE BY THE GLASS

•Eufonía 200 ml	\$310.00
•Chepe Tinto 200 ml	\$250.00
•Crucillon white 750 ml	\$150.00
•Crucillon rose 750 ml	\$150.00

### RON

•Bacardí carta blanca	\$120.00
•Matusalem platino	\$130.00
•Zacapa 23	\$340.00

### VODKA

•Absolut azul	\$165.00
•Stolichnaya	\$190.00

### COCKTAILS

•Clamato	\$105.00
•Old fashioned	\$265.00
•Piña colada	\$190.00
•Berries Mojito	\$220.00
•Aperol spritz	\$220.00
•Margarita	\$165.00
•Cosmopolitan	\$255.00
•Daiquiri	\$190.00
•Carajillo	\$210.00

### COGNAC

•Hennessy vsop 60 ml	\$360.00
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### BEER

•Gardenia tap beer	\$90.00
•Victoria 355 ml	\$75.00
•Corona light 355 ml	\$75.00
•Pacífico 355 ml	\$75.00
•Modelo Especial 355 ml	\$75.00
•Clamato add on	\$70.00
•Michelado add on	\$25.00
•Cubano add on	\$30.00

### NON-ALCOHOLIC BEVERAGES

•Soft drinks (Coca Cola, Sidral, Sprite)	\$50.00
•Bottled water	\$45.00
•Orangeade	\$55.00
•Lemonade	\$55.00
•Uvola	\$55.00
•Virgin piña colada	\$80.00