

# STARTERS

## HOUSE GUACAMOLE

Fresh guacamole with Mexican salsa and corn tostadas.

\$260

## BEEF TENDERLOIN CARPACCIO

Tortilla ash crust, truffled caper dressing, arugula, pickled red onion and Ramonetti cheese.

\$280

## SPICED BBQ MEATBALLS

In smoked ranch sauce with mint and parsley.

\$220

## BEEF TARTARE

Anchovies, lemon, pickled chili, kalamata olives and sourdough bread.

\$320

## KEFTA KEBAB

Tahini with Eureka lemon, pickles, spiced raita and chapati bread.

\$360

## LOBSTER & OCTOPUS ROLL

Dried chili mayonnaise, black tobiko, chives and sprouts.

\$360

## TRADITIONAL SPICY GALEANA POTATOES

With jocoque, za'atar and yellow lime.

\$220

## HUMMUS & SIKIL PAK

Served with pita bread and tlayudas.

\$220

## TUNA CRUDO (180 g)

Mayonnaise foam with spicy ponzu, lime zest, crispy shallots and corn tostadas.

\$360

## KAMPACHI SASHIMI

Manzano chili and yellow chilhuacle aguachile, roasted onion, grapefruit and avocado.

\$360

## GRILLED OYSTERS (6 PCS.)

Nayarit-style dried chili salsa, avocado, lime, olive oil and mustard greens.

\$420

## GRILLED QUEEN CLAMS (3 PCS.)

Ocotingo cheese, "La Ramos" crispy pork rinds, green salsa, and flour tortillas.

\$460

## SOFT-SHELL CRAB TACOS (3 PCS.)

Dried chili mayonnaise, guacamole, and Mexican salsa with mango.

\$420



## TOMATO SALAD

Assorted tomatoes, goat cheese stuffed with caramelized onion, orange, mango, fennel and cherry vinaigrette.

\$280

## SMOKED BABY ROMAINE LETTUCE

Shakshouka, stracciatella, crispy shallots and sesame oil.

\$220

 Vegetarian

 Spicy

 Regional specialty

 Premium

# VEGETARIAN



## CRISPY NORI TACOS

Filled with tzatziki, fried eggplant, unagi sauce, sesame seeds, scallions and lime zest.

\$280



## ROASTED BROCCOLI

Served with mashed potatoes, almond cheese and Veracruz-style "vizcaína" sauce.

\$380



## GRILLED ARTICHOKEs

Marinated with gremolata, served with sesame-honey dressing and vegan potato-sriracha mayo.

\$360



## VEGETARIAN "PAN DE CAZÓN"

Layers of tortilla, refried beans, vegetable hash, topped with avocado and pickled red onion, served over a Campeche-style chiltomate sauce.

\$280



## CHARCOAL-ROASTED YELLOW SWEET POTATO

Served with black mole, seasonal vegetables, avocado and mixed greens.

\$320



## VEGETARIAN BURGER

Beyond meat, fried cauliflower, hibiscus-chipotle glaze, vegan ranch dressing and house pickles, served with za'atar fries.

\$460



# MAINS

## GRILLED BONE MARROW NOODLES



\$460

With garlic shrimp and dried beef, served with bean salad and flour tortillas.

## SURF & TURF (350 g)

Braised short rib and jumbo shrimp with Spanish cheese and smoked dried chili hollandaise.

\$440

## RACK OF LAMB (400 g)

Spiced molasses glaze, truffled sweet potato puree and green beans with sherry vinaigrette.

\$890

## DUCK CONFIT (200 g)

With beans and roasted seasonal vegetables.

\$480

## TOTOABA MEXTLAPIQUE (200 g)



Tikin xic style green sauce, beans, fresh salad and plantain puree with cacao nibs.

\$620

## SEA BASS FILLET (200 g)

\$420

Creamy squash with chilaca chile, roasted tomato, corn, epazote and double-cream cheese.

## LOBSTER TAIL (350 g)

\$1,250

Roasted corn purée, tomatillo salad with piloncillo and chipotle, Oaxaca cheese and crispy plantain.

## GRILLED OCTOPUS (230 g)

\$420

With muhammara sauce, chives and vegetable chips.

## MUSSELS IN SHERRY WINE (300 g)

\$360

With black chorizo, crispy octopus and roasted potatoes.

## SHRIMP PAPPARDELLE (200 g)

\$360

Shrimp in beurre blanc, crispy soft-shell crab, curry, spring onion, fresh herbs and ikura.



# STEAKS

  
**PORTERHOUSE**  
800 g



**\$1,400**

  
**CHUCK EYE STEAK**  
500 g



**\$1,100**

  
**NEW YORK**  
500 g



**\$950**

  
**RIB EYE**  
500 g



**\$950**

  
**BEEF FILLET**  
500 g



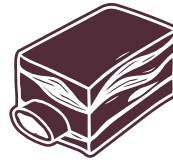
**\$850**

  
**BONE-IN TENDERLOIN**  
500 g



**\$650**

  
**BRAISED SHORT RIB**  
350 g



**\$750**

# SIDES

 <b>POTATO &amp; SWEET POTATO MILLE-FEUILLE</b> Crispy layers of potato and sweet potato.  \$230	 <b>MASHED POTATOES WITH CHEESE</b> Creamy mashed potatoes with panela cheese.  \$160	 <b>ROASTED LEEKS</b> Soft, lightly caramelized roasted leeks.  \$180	 <b>ROASTED CORN WITH BUTTER</b> Grilled corn with butter.  \$270
 <b>VESUVIO-STYLE VEGETABLES</b> Roasted vegetables with spices and olive oil.  \$190	 <b>CREAMY SPINACH WITH POBLANO CHILI</b> Creamy spinach with a poblano touch.  \$230	 <b>REFRIED BEANS WITH RAMOS PORK CRACKLING</b>  \$230	

# DESSERTS

## DELUXE MORTGAGED HILL

\$280

Baked meringue, pistachio-almond brownie, Montemorelos orange cream and caramel chantilly.

## FORTUNE ALFAJORES

\$280

Trio of alfajores inspired by Monopoly pieces, with whiskey-honey ganache, "glorias" dulce and orange ganache.

## GOAT FARM & FORTUNE

\$360

Goat cheese cheesecake on cinnamon cookie base, with passion fruit cream and torched Swiss meringue.

## HIGH STAKES CROISSANT

\$250

Croissant bread pudding with cinnamon and double chocolate, griddled and served with brown butter gelato and bourbon pecans.

## SANTIAGO PRIME ESTATE 🤠

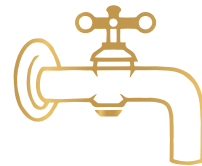
\$360

Smoked piloncillo mousse cube with green apple center, corn soil and caramelized dried beef crumble.

## BANANA LUXURY 🤠

\$280

Banana mostachón dessert with crispy base, caramelized banana, mascarpone cream and dulce de leche crèmeux.





# SIGNATURE COCKTAILS



## THE GOOD DEAL

Pineapple juice, chamomile syrup, blackberries, Eureka lemon and dehydrated Persian lime.

ALCOHOL-FREE \$120

● WITH GIN (SUGGESTED) \$200

## \$0 COMISSION

Basil and cucumber oleo, Eureka lemon, cardamom, sparkling water and cucumber spheres.

ALCOHOL-FREE \$120

● WITH ESPADÍN MEZCAL (SUGGESTED) \$200



## NO DEBTS

Spearmint, peach, guava nectar, lemongrass, orange and sparkling water with caramelized peach cubes.

ALCOHOL-FREE \$120

● WITH BOURBON (SUGGESTED) \$200

## THE GEORGE

Sparkling water, grapefruit, lime, smoked salt, lemongrass and dehydrated Eureka lemon with a smoked salt rim.

ALCOHOL-FREE \$115

● WITH ANCHO REYES (SUGGESTED) \$200



## MOONSHINE

London Dry Gin, elderflower liqueur, pineapple juice, coriander syrup and Angostura bitters.

\$210



## SET SAIL

White rum, Averna, hoja santa-infused Lillet Blanc, orange marmalade and passion fruit.

\$210





### **ASHES & GAMBLING**

**\$210**

12-year blended whisky, raspberry and Eureka lemon oleo, pineapple juice, chamomile infusion and Angostura bitters.



### **WORKER'S BOOT**

**\$220**

Blanco tequila, coconut liqueur, watermelon and basil syrup, grapefruit juice and habanero tincture.



### **THE DRESS MAKER**

**\$200**

Blanco tequila, Frangelico, strawberry, guava, basil and rosemary.



### **STEP EASY**

**\$200**

Espadín mezcal, lager beer, raspberry shrub, grapefruit juice and lime juice.

### **NOT GIMLET**

**\$240**

London Dry Gin, Italicus bergamot liqueur, lemon cordial and hoja santa oil.

### **FUEL SIDE MY CAR**

**\$200**

Brandy, bourbon, limoncello, simple syrup, tonic water, sparkling water and Angostura bitters.



### **THE LANDLORD**

**\$220**

Sotol, Yucatecan orange liqueur, raspberry shrub, sparkling water, tepache foam, orange zest and a raspberry.

### **SOFT PLAYER**

**\$200**

Solera-aged rum, orange, simple syrup, lime juice, aquafaba and Angostura bitters.

### **ALMOST**

**\$220**

Blanco tequila, sake, jasmine tea, lychee, simple syrup, lime juice, basil and cardamomo bitters.





# CLASSIC COCKTAILS

## BOURBON

Old fashioned	\$200
Whisky sour	\$200
The good father	\$200
Boulevardier	\$200
Paper plane	\$200
Mint julep	\$180
Manhattan	\$200

## RON

Piña colada	\$170
Mojito	\$170
Daiquiri	\$170

## TEQUILA

Margarita	\$170
<i>(Hibiscus, red berries, passion fruit, spicy)</i>	
Paloma	\$170

## VODKA

Espresso martini	\$170
Vodka martini (dirty, dry)	\$180
Moscow mule	\$170
Caipiroshka	\$170
Cosmopolitan	\$170
Bloody Mary	\$170

## GIN

Gin martini (dirty, dry)	\$200
Negroni	\$220
Negroni sbagliato	\$220
Milano torino	\$220
Gin bramble	\$180
Tom Collins	\$170
French 75	\$180
Clover club	\$180

## MEZCAL

Mezcalita <i>(Hibiscus, red berries, passion fruit, spicy)</i>	\$170
Mezcal mule	\$170
Naked & famous	\$200

## OTHER CLASSICS

Penicillin	\$180
Aperol spritz	\$190
St. Germain spritz (Hugo spritz)	\$190
Caipirinha	\$150
Sangría	\$150
Prepared sangría	\$200
Luxury mimosa	\$170
Clericot	\$150
Carajillo	\$200





# OTHERS

## BEERS

Amstel Ultra	\$75
Bohemia Obscura	\$75
Bohemia Cristal	\$75
Bohemia Pilsner	\$75
Carta Blanca Caguamita	\$75
Tecate Light	\$75
Indio	\$75
Heineken	\$75
Heineken 0.0	\$75
XX Lager	\$75

## ARTESANAL

Dorada pilsner	\$140
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## ALCOHOL-FREE

Piñada	\$85
Lemonade: natural/sparkling	\$60
Orangeade: natural/sparkling	\$60
Clamato natural	\$75
Seasoned Clamato cocktail	\$150
Orange juice	\$65
Pineapple/cranberry juice	\$60

## WATER AND SODAS

Hethe sparkling water 350 ml	\$60
Hethe sparkling water 750	\$120
Hethe still water 350 ml	\$60
Hethe still water 750 ml	\$120
San Pellegrino 250 ml	\$75
Topo Chico sparkling water 355 ml	\$60
Coca Cola 355 ml lata	\$60
Coca Cola sugar free 355 ml	\$60
Coca Cola Light 355 ml	\$60
Fanta 355 ml	\$60
Fresca 355 ml	\$60
Sprite 355 ml	\$60
Sprite sugar free 600 ml	\$60
Ginger ale 355 ml	\$60
Tonic water 355 ml	\$50
Joya de manzana 355 ml	\$60

## COFFEE

Americano	\$70
Espresso	\$85
Espresso (double cut)	\$85
Ristretto	\$85
Capuccino	\$95
Latte	\$95
Mocha	\$100
Hot chocolate	\$100
Latte de olla	\$100
Chai latte	\$90
Dirty chai	\$110
Tropical herbal tea / red berries	\$85
Green tea / chamomile tea	\$65
Glass of milk	\$50





# WINES & SPIRITS

TEQUILAS	GLASS(60 ml)	BOTTLE
1800 Cristalino	\$220	\$2,200
1800 Blanco	\$150	\$1,700
1800 Añejo	\$200	\$2,300
Casa Dragones Blanco	\$380	\$4,800
Casa Dragones Añejo	\$600	\$10,000
Cascahuin Blanco	\$120	\$1,900
Tequila Clase Azul Reposado	\$700	\$9,600
Don Julio 70	\$200	\$3,000
Don Julio Blanco	\$150	\$1,700
Don Julio Reposado	\$195	\$3,000
Don Julio 1942	\$650	\$10,000
Herradura Blanco	\$180	\$2,300
Herradura Ultra	\$240	\$2,800
Maestro Dobel Cristalino	\$190	\$2,100
Maestro Dobel Blanco	\$200	\$1,900
Maestro Dobel Reposado	\$200	\$2,000
Maestro Dobel 50 Cristalino	\$780	\$9,700
Arette Blanco Clásico	\$170	\$1,400
Arette Reposado Clásico	\$185	\$2,500
Arette Blanco Artesanal	\$200	\$2,800
Siete Leguas Blanco	\$220	\$2,500
Reserva De La Familia Añejo	\$650	\$9,300

## MEZCAL

Amarás Cupreata Joven	\$190	\$2,600
Amarás Espadín Joven	\$150	\$1,800
Bruxo 1	\$175	\$2,200
Bruxo 2	\$200	\$2,400
Danzantes Espadín Joven	\$290	\$3,800
Danzantes Reposado	\$290	\$4,200
Danzantes Tosalá	\$560	\$7,200
Ojo De Tigre Joven	\$180	\$2,200
400 Conejos Espadín/Tosalá	\$210	\$2,500
Creyente Espadín	\$210	\$2,000
Montelobos Espadín	\$180	\$2,000
Montelobos Pechuga	\$580	\$7,500

## WHISKY BLENDED

Buchanan's 12 Años	\$170	\$2,800
Buchanan's 18 Años	\$560	\$7,500
Buchanan's Master	\$300	\$3,400
Chivas Regal 12 Años	\$180	\$2,000
Chivas Regal 13 Tequila Cask	\$220	\$2,800
Chivas Regal 18 Años	\$480	\$5,500
Johnnie Walker Black Label	\$215	\$2,500
Johnnie Walker Blue Label	\$1,200	\$22,000
Johnnie Walker Green Label	\$460	\$7,000
Hibiki	\$480	\$6,500
Monkey Shoulders	\$250	\$3,100
Abasolo	\$170	\$2,200

## WHISKY SINGLE MALT

The Balvenie 12	\$420	\$6,000
Glenfiddich 12 Años	\$280	\$3,400
Glenfiddich 15 Años	\$450	\$6,000
Glenfiddich 18 Años	\$850	\$11,300
Glenlivet Founders Reserve	\$230	\$2,500
Glenlivet 12 Años	\$310	\$3,700
The Macallan 12 Double Cask	\$360	\$5,700
The Macallan 18 Double Cask	\$1,950	\$26,000
Singleton 12 Años	\$320	\$4,000
Glenmorangie 12 Años	\$325	\$4,000
Lagavulin 16	\$780	\$11,100





## IRISH WHISKEY

GLASS(60 ml)

BOTTLE

Bushmills 10	\$240	\$2,800
Jameson	\$140	\$1,200

## AMERICAN WHISKEY & BOURBON

Jack Daniel's	\$180	\$1,500
Jack Daniel's Sinatra	\$1,300	\$25,000
Woodford Reserve	\$230	\$2,700
Bulleit Bourbon	\$175	\$1,900
Whiskey Buffalo	\$150	\$1,750
Jim Beam Black	\$160	\$1,750
Maker's Mark	\$200	\$2,000

## RUM

Bacardí Blanco	\$150	\$1,200
Ron Havana Club 3 Años	\$150	\$1,200
Ron Havana Club 7 Años	\$160	\$1,600
Matusalem Platino	\$130	\$1,050
Matusalem Clásico	\$150	\$1,300
Matusalem Gran Reserva	\$175	\$1,600
Ron Malibú	\$120	\$1,000
Brugal 1888	\$285	\$3,500
Santa Teresa 1796	\$750	\$10,000
Ron Zacapa 23 Años	\$260	\$3,200
Ron Zacapa X.O.	\$795	\$8,900
Diplomático Añejo Reserva	\$310	\$4,000

## VODKA

Grey Goose	\$230	\$2,800
Absolut Azul	\$130	\$1,100
Belvedere	\$200	\$3,100
Ketel One	\$145	\$1,600
Smirnoff	\$120	\$1,000
Stolichnaya	\$140	\$1,100
Vodka Titto's	\$170	\$1,700

## GIN

Gin Armónico	\$175	\$1,900
Beefeater London Dry	\$150	\$1,700
Beefeater Blackberry	\$200	\$2,000
Bombay Sapphire	\$165	\$1,650
Bombay Bramble	\$190	\$2,200
Tanqueray Dry Gin	\$180	\$1,900
Tanqueray Sevilla	\$200	\$2,300
Tanqueray No. Ten 10	\$270	\$3,100
Monkey 47	\$420	\$3,900
Martin Miller's	\$250	\$2,700
Gin Mare	\$280	\$3,000
Hendrick's	\$240	\$3,100
The Botanist	\$230	\$3,100

## COGNAC

Hennessey V.S.O.P.	\$375	\$4,800
Hennessey V.S.	\$280	\$3,500
Rémy Martin X.O.	\$1,100	\$14,000

## BRANDY

Torres 10	\$125	\$1,200
Torres 20	\$300	\$4,500
Gran Duque De Alba	\$280	\$3,500
Terry Centenario	\$115	\$1,100
Lepanto	\$270	\$3,600
Cardenal Mendoza	\$270	\$4,000

## SOTOL

Señor Sotol	\$195	\$2,800
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### DIGESTIFS AND APERITIFS

	GLASS(60 ml)	BOTTLE
Sake Nami Junmai	\$150	\$2,000
Grand Marnier	\$200	
Alma Finca	\$130	
Averna	\$130	
Aperol	\$100	
Amaretto Disaronno	\$120	
Chambord	\$200	
Italicus	\$260	
Licor 43	\$160	
Martini Vermouth Rosso	\$100	
Bailey's	\$120	
Strega	\$220	
Chartreuse Verde/Amarillo	\$300	
Frangelico	\$200	
Fernet Branca	\$180	
St. Germain	\$170	
Lillet Blanc	\$120	
Lillet Rosé	\$120	
Limoncello	\$100	
Sambuca Blanco/Vaccari Nero	\$160	
Chinchón Dulce/Seco/Campechano	\$110	
Anís Cadenas	\$140	
Pernord Pastis	\$140	

### OPORTOS & JERÉZ

Oporto Ferreira Tawny	\$120
Graham's 10 Años Tawny Port	\$290
Jerez Tío Pepe	\$85
Dry Sack	\$90

CAVA/ PROSECO	GLASS(120 ml)	BOTTLE
Arts De Luna (Spain)		\$1,300
Villa Sandi Valdobbiadene (Italy)		\$1,600
Simonnet Febvre (France)	\$250	\$1,600

### CHAMPAGNE

Paul Roger	\$5,500
Veuve Clicquot Rosé	\$6,000
Dom Perignon Vintage	\$14,000
Louis Roederer	\$9,700
Lanson Rosé	\$6,600

WHITE WINE	GLASS(150 ml)	BOTTLE
<b>Spain</b>		\$1,700
Versos (Godello)		\$1,200
Valdubon (Verdejo Roble)		\$1,750
Señorio De Sobral (Albariño)		\$1,200
Estrella Blanco (Moscato)		
<b>United States</b>		\$1,300
Chateau Ste.		
<b>France</b>		\$900
Moulin De Gassac (Chardonnay)	\$200	\$1,300
La Muse (Sauvignon Blanc)		\$2,900
Chablis Louis Latour (Chardonnay)		
<b>New Zealand</b>		\$1,300
Matua (Sauvignon Blanc)	\$270	
<b>Argentina</b>		\$1,100
Newen (Sauvignon Blanc)		
<b>Nappa Valley</b>		\$1,800
Tapestry (Sauvignon Blanc)		
<b>Hungary</b>		\$2,200
Mandolas Oremus (Tokaji Furmit)		





## ROSÉ WINE

GLASS(60 ml)

BOTTLE

### Spain

Care (Tempranillo, Merlot, Cab Sauvignon)	\$210	\$900
Muga (Grenache, Viura)	\$280	\$1,200
Estrella Bco (Frizzante Bobal)	\$200	\$900

### Mexico

Alabastro (Syra, Grenache, Merlot)		\$1,400
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### France

Moulin De Gassac (Grenache, Carignan, Syrah)	\$220	\$1,100
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### Italy

Varvaglione (Susumaniello)	\$250	\$1,200
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## RED WINE

### Mexico

Mv Nitos (Cabernet, Merlot, Cab Franc)		\$2,700
Viatge (Cab Sau, Merlot, Malbec, Syrah)		\$2,000
Xecue Kumeey (Cab Sau, Cab Franc, Merlot)		\$1,500
Zip (Cab Sau, Tempranillo, Merlot, Cab Franc)		\$1,250
Camino Corazón (Malbec)	\$295	\$1,500
Camino Corazón (Cab. Sau, Shiraz, Tempranillo)		\$2,700
El Sombrero (Cab Sauv, Merlot, Carignan, Temp)		\$5,950

### Spain

Care Tinto Sobre Lias (Garnacha, Syrah)	\$220	\$1,100
Montaña Jabalí (Temp, Graciano, Garnacha, Mazuelo)	\$250	\$1,100
Viña Cubillo (Temp, Garnacho, Mazuelo, Graciano)		\$2,500
El Andén de la Estación Muga (Temp, Grenache)		\$1,300
Ensayos Capitales (Graciano)		\$3,200
Murviedro 12 Meses (Cab Sau, Temp, Monastre)		\$1,100
Sericis (Bobal)		\$1,200
Museum Reserva (Tinta Fina)		\$1,800
Arzuaga (Tempranillo)		\$3,500
Alion (Tempranillo)		\$8,500

### Italy

Romeo y Julieta (Corvina, Merlot, Croatia1)		\$1,700
150+1 (Barbera)	\$250	\$1,100
Dragani Dábruzzo (Montepulciano)	\$200	\$1,000
Papale Primitivo		\$1,800

### California

Robert Mondavi (Cabernet Sauv.)	\$270	\$1,300
Jordan (Cabernet Sauv.)		\$6,500
Tapestry (Petit Syrah, Cabernet Sauv.)		\$1,750

### Nappa Valley

Caymus Zinfandel		\$4,700
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### Argentina

Catena (Malb.)		\$1,400
Navarro Correas (Cab Sau, Merlot, Syrah)	\$260	\$1,200

### France

Chateau Gloria St. Julien (Cab Sau, Cab Franc, Merlot, Carignan, Temp.)		\$5,500
Grand Bateau (Merlot, Cab Sauvignon)		\$1,000
Chateau Latour (Cabernet Sauvignon.)		\$65,000

### Uruguay

Juan Carrau (Tannat)		\$1,400
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