



MAYKANA



FUEGO

FAIRMONT

# FUEGO

## DRINKS

### COCKTAILS

<b>FUEGO MEZCALITA</b> Mezcal, pineapple juice, decaf "olla" style	<b>\$295</b>
<b>TROPICAL FIZZ</b> Gin, passion fruit, lime juice, rosemary infusion, ginger ale	<b>\$250</b>
<b>RIKI TIKI</b> Aperol, mezcal, passion fruit, lime juice, agave syrup	<b>\$345</b>
<b>GUAYA-BE</b> Chartreuse, vodka citrus infusion, guava, syrup, lime juice	<b>\$295</b>
<b>SWEET CHILD O'MINE</b> Aperol, reposado tequila, pineapple juice, agave syrup, lime juice, cucumber	<b>\$345</b>
<b>MR. MEZCAL</b> Fruit election (hibiscus, passion fruit or guava) Liquor ancho reyes, mezcal, lime juice, agave syrup	<b>\$365</b>
<b>SUNSET</b> Banana liquor, coconut rum, cranberry juice, lime juice	<b>\$295</b>
<b>MACHACADO</b> Vodka, tequila cream, nixta, banana purée, vanilla, syrup	<b>\$295</b>
<b>SULTANA</b> Mezcal, hibiscus, apple juice, lime juice, cinnamon syrup	<b>\$475</b>
<b>NOCHE FRESCA</b> Mezcal, cointreau, ginger beer, orange juice, lime juice, cucumber, mint, syrup	<b>\$345</b>

### NON-ALCOHOLIC

<b>Agua de piedra still water</b> 650 ml	<b>\$136</b>
<b>Agua de piedra sparkling</b>	
<b>Water</b> 650 ml	<b>\$136</b>
<b>San Pellegrino</b> 500 ml	<b>\$141</b>
<b>Perrier</b> 330 ml	<b>\$106</b>
<b>Perrier</b> 750 ml	<b>\$194</b>
<b>Natura still or sparkling</b>	
<b>Water</b> 1 lt	<b>\$117</b>
<b>Bui</b> 500 ml	<b>\$59</b>
<b>Coca Cola Light, Zero, Fanta, Sprite, Mundet, Fresca</b>	<b>\$78</b>
<b>Lemonade</b> (still or sparkling)	<b>\$97</b>
<b>Naranjada</b> (still or sparkling)	<b>\$97</b>
<b>Juices selection</b>	<b>\$97</b>

### BEERS

<b>PERRO DEL MAR</b> Hand craft, Baja California, Mexico	<b>\$190</b>
<b>JABALÍ BOCK</b> Hand craft, Queretaro, Mexico	<b>\$190</b>
<b>SAPPORO</b> Hokkaido, Japan	<b>\$260</b>
<b>NATIONAL BEER</b>	<b>\$120</b>

### WINES

<b>BOTTLE OF SPARKLING WINE</b>	
Moët & Chandon Brut Imperial, FR* 750 ml	<b>\$5,200</b>
Ferrari, Brut Chardonay, IT 750 ml	<b>\$2,500</b>
Veuve Clicquot Ponsardin, Brut, Champagne 750 ml	<b>\$6,980</b>
<b>GLASS OF SPARKLING WINE</b>	
Moët & Chandon Brut Imperial, FR 150 ml	<b>\$600</b>
Chandon Espumoso, Exta Brut, Mendoza ARG 150 ml	<b>\$385</b>
Ferrari, Brut Chardonay, It 150 ml	<b>\$500</b>
<b>BOTTLE OF WHITE WINE</b>	
Vinho Verde, Aveleda, PT* 750 ml	<b>\$1,470</b>
Sauvignon Blanc Matua, NZ* 750 ml	<b>\$1,620</b>
Chardonnay, Casa Madero, Coahuila, MX* 750 ml	<b>\$1,350</b>
Albariño, Vionta, Rias Baixas* 750 ml	<b>\$2,570</b>
<b>GLASS OF WINE</b>	
Sauvignon Blanc, Wairau, Marlborough, NZ* 150 ml	<b>\$330</b>
Chardonnay, Louis Latour, Ardeche Burgundy 150 ml	<b>\$330</b>
Albariño, Leira Pondal, Rias Baixas 150 ml	<b>\$330</b>
<b>BOTTLE OF RED WINE</b>	
Zinfandel, Seghesio, Healdsburg, CA USA* 750 ml	<b>\$3,300</b>
Pinot Noir Valmoissine Louis Latour, FR* 750 ml	<b>\$1,200</b>
Cabernet Sauvignon, Emeve, MX* 750 ml	<b>\$2,840</b>
Tempranillo, Crianza, Matarromera, Ribera del Duero, ESP* 750 ml	<b>\$2,600</b>
<b>GLASS OF RED WINE</b>	
Pinot Noir, Hahn, Napa Valley, USA* 150 ml	<b>\$350</b>
Cabernet Sauvignon Robert Mondavi, Napa Valley, USA* 150 ML	<b>\$350</b>
Nebbiolo, Aulla, MX* 150 ml	<b>\$350</b>
Bourdeux Blend, Mary Taylor, FR*	<b>\$350</b>
Shiraz, Anxelin, MX* 150 ml	<b>\$385</b>
<b>BOTTLE OF ROSÉ</b>	
Caves d'Esclans, Whispering Angel Provence*	<b>\$2,450</b>
<b>GLASS OF WINE</b>	
Studio Miraval, Provence, FR* 150 ml	<b>\$385</b>