

BIENVENIDOS



BISMARCK~CITO
BAJA SEAFOOD MARKET

SINCE

1968

TRADICIÓN PACEÑA DESDE 1968
#BAJASURENELCORAZÓN

MENU

TRADICIÓN PACEÑA DESDE 1968

STARTER

FISH CEVICHE TOAST With red onion, carrot, jalapeño pepper, coriander, cucumber, green lime	\$85
SHRIMP CEVICHE TOAST With red onion, tomato, cilantro, cucumber, green lemon	\$90
OCTOPUS CEVICHE TOAST With red onion, tomato, cilantro, cucumber, green lemon	\$90
SHOT OF: OCTOPUS • OYSTER • SHRIMP OR • CLAM Clamato, black sauces, green lemon, cucumber, red onion, cilantro (2 OZ C/U)	\$70
SHOT OF: MIDMOON SCALLOP Clamato, black sauces, green lemon, cucumber, red onion, cilantro (2 OZ C/U)	\$135
WON TON FIN TUNA TOAST (PER SEASON) Diced tuna, cilantro, cucumber, red onion, serrano pepper, sesame oil served on wonton toast	\$100
BLUE FIN TUNA WONTON TOAST (PER SEASON) Diced tuna, cilantro, cucumber, red onion, serrano chili, sesame oil served on wonton toast	\$140
SCALLOP TOAST Red onion, cucumber, green lemon	\$195
CRAB PULP TOAST Onion, cucumber, tomato, coriander, avocado, whit mayonnaise	\$150
FISH CEVICHE With red onion, carrot, jalapeño pepper cucumber, cilantro, green lime	\$285
SHRIMP CEVICHE With red onion, tomato, cilantro, cucumber, green lemon	\$315
SMOKED MARLIN (PER SEASON) Marlin slices, cream cheese mousse, capers and red onion	\$325
SHRIMP CUP 4 pieces of U8 shrimp served cold in a glass with shaker sauce	\$395
BLUE FIN TUNA SASHIMI 180GR (BY SEASON) Tuna slices in ponzu sauce, red onion, cucumber	\$625
YELLOW FIN TUNA SASHIMI 180GR (BY SEASON) Tuna slices in ponzu sauce, red onion, cucumber	\$350

BAJA COCKTAIL

•SHRIMP •CLAM •CATARINA OR •CHOCOLATA Clamato, shrimp broth, cucumber, tomato, green lemon, red onion, cilantro and avocado	\$315
•CAMPECHANA (Cooked shrimp, octopus, clam, clam shell and snail) Clamato, shrimp broth, cucumber, tomato, green lemon, red onion, cilantro and avocado	\$355
• OYSTER • OCTOPUS • CLAM OR • SNAIL Clamato, shrimp broth, cucumber, tomato, green lemon, red onion, cilantro and avocado	\$345
•CACHANIA COCKTAIL (With scallops, chocolate clam, raw shrimp) Sesame oil, shrimp broth, cucumber, serrano pepper, green lemon, red onion and avocado	\$475
•SCALLOP Clamato, shrimp broth, cucumber, tomato, green lemon, red onion, cilantro and avocado	\$645

HOT ENTRIES

SAILOR HOT DOG Two pieces of Hot Dog with fried shrimp with bacon, gouda cheese, onion sautéed with white wine, cherry tomato, sour cream with curcuma	\$365
FRIED SQUID MED Flour fried squid, pomodoro sauce, real lemon	\$365
ODILE PORTOBELLO MUSHROOM Stuffed with lobster gratin with Manchego cheese, red onion, white wine, tomato cream with a few drops of basil	\$625
PACIFIC ABALONE Sautéed with butter, red onion, bell pepper, cherry tomato, cognac and white wine	\$1,400

AGUACHILES

SHRIMP AGUACHILE Raw shrimp, cucumber, red onion, serrano chile, green lime and avocado	\$335
MIXED AGUACHILE SHRIMP WITH SCALLOP Raw shrimp, scallops, cucumber, red onion, serrano chile, green lime and avocado	\$565
MIDMOOD SCALLOP AGUACHILE Callus, cucumber, red onion, serrano chili, green lemon and avocado	\$795

SNACKS

COUNTRY SNACKS Cooked shrimp, octopus, clam callous, Chinese snail, cucumber, red onion, green lime and avocado	\$305
SHRIMP SNACKS Shrimp, cucumber, red onion, green lemon and avocado	\$335
SNACK MIXED SCALLOP AND SHRIMP Shrimp, midmoon scallop, cucumber, red onion, green lemon and avocado	\$565
SNAIL SNACK cucumber, red onion, green lemon and avocado	\$425
MIDMOON SCALLOP SNACK Callus, cucumber, purple onion, green lemon and avocado	\$795
ABALONE BOTANERO (CRUDE) Abalone, cucumber, red onion, green lemon and avocado	\$1,200

CLAMS BY SEASON

CLAM BY PIECE	\$80
NATURAL CLAMS 6 PCS	\$480
CLAMS GRATIN 5 PCS with mozzarella cheese	\$495
AVIATOR CLAMS 5 PCS White wine, butter and garlic	\$495
TRADITIONAL STUFFED CHOCOLATE CLAMS 5PCS With pico de gallo, turkey ham, yellow cheese and oyster sauce	\$495
STEAMED CHOCOLATE CLAMS 5 PCS buttered wallpaper	\$495
BREADED LADYBUG CLAMS	\$350
CLAMS GRATIN WITH SEAFOOD 5 PCS Chocolate clam with seafood (shrimp, ladybug, callito de clam, snail and octopus) with chipotle sauce, mozzarella cheese	\$590

OSTIONES

PLEASURE OYSTER PER PIECE	\$55
STONE OSTION PER PIECE	\$175
PLEASURE OYSTERS IN THEIR SHELL 10 PCS	\$550
SHAVED OYSTERS 10PCS Oysters with cucumber, coriander, red onion and soy sauce	\$565
COMBINED OYSTERS 10PCS 2 natural, 2 rockefeller, 2 firewood, 2 chipotle and 2 gratin with mozzarella cheese	\$575
ROCKEFELLER OYSTERS 10 PCS Oyster with white onion, spinach, anis liqueur, cream and fresh Parmesan cheese	\$585
OYSTERS GRATIN 10PCS Gratin with fresh Parmesan cheese	\$585
OYSTERS ON THE WOOD 10PCS Grilled with chimichurri sauce	\$585

SALADS

SHRIMP SALAD Shrimp, mixed lettuce, cucumber, tomato, avocado, mayonnaise dressing	\$350
SEAFOOD SALAD Snail, octopus, shrimp, clam, callito, sautéed with butter, mixed lettuce, panela cheese and croutons	\$350
SMOKED MARLIN SALAD (BY SEASON) Marlin, white cabbage, tomato, red onion, jalapeño, mayonnaise and mustard dressing)	\$455
SCALLOPS SALAD Mixed lettuce, tomato, cucumber, avocado, mayonnaise dressing	\$565
LOBSTER SALAD Mixed lettuce, tomato, cucumber, avocado, mayonnaise dressing	\$865
JULIO CAESAR SALAD Romaine lettuce, homemade bread crouton, fried octopus with semolina, crispy pork belly, Parmesan cheese, Cesar dressing house (Extra: 4 Shrimp \$450 pesos)	\$415
MED SALAD Arugula, with grilled octopus, Iberian ham, roasted tomato with herbs, Eureka lemon vinaigrette and extra virgin olive oil	\$395

THE CONSUMPTION OF RAW FOODS IS CONSUMER RESPONSIBILITY

***0311** Atención Ciudadana

BISMARCK-CITO
BAJA SEAFOOD MARKET
SINCE 1968

PAYMENT BY CARD AND CASH IS ACCEPTED
(NATIONAL CURRENCY IN MEXICAN PESO)
OUR PRODUCTS INCLUDE VAT

JULY 2024

MENU

TRADICIÓN PACEÑA DESDE 1968

TACO CART

(SCHEDULE FROM 12PM TO 7PM)

FRIED DOGFISH CAZÓN TACO (Fried dogfish taco with red onion, habanero, cilantro)	\$40
BATTERED FISH	\$45
MARLIN PATTY (White onion, poblano pepper, guajillo pepper sauce)	\$45
STINGRAY MACHACA. (White onion, poblano pepper, tomato)	\$50
SNAPER CHICHARRÓN (Floored and fried pieces of fish)	\$50
GOLDEN MARLIN TACO (Fried taco with marlin machaca)	\$50
SHRIMP MOLOTE (Corn patty, stuffed with shrimp stew, chihuahua cheese, white onion, poblano pepper, guajillo pepper sauce)	\$50
BATTERED SHRIMP	\$60
MACKEREL MACHACA (White onion, poblano pepper, jalapeño, tomato)	\$60
SEAFOOD STEW (Octopus, shrimp, callito, chocolate clam, white onion, poblano pepper, guajillo pepper sauce)	\$65
CHOCOLATE CLAM TACO (Sautéed with butter, poblano pepper, white onion, tomato)	\$65
SHRIMP EMPANADA WITH PHILADELPHIA CHEESE (Fried wheat flour empanada, stuffed with shrimp stew with Philadelphia cheese)	\$65
SHRIMP MACHACA (With butter, white onion and poblano pepper)	\$70
SMOKED MARLIN MACHACA (White onion, poblano pepper, tomato)	\$75
OCTOPUS STEW (White onion, poblano pepper, tomato, chipotle sauce)	\$85
STEW OF CRAB PULP (With butter, white onion, poblano pepper)	\$85
SURF AND TURF (Breaded beef schnitzel, shrimp stew with cream, chihuahua cheese, slices of poblano pepper and corn)	\$85
ROUND SCALLOP STEW (White onion, jalapeño, poblano pepper, tomato, yellow cheese, cream)	\$90
OYSTER PULP WITH CHIPOTLE WITH BACON	\$90
SMOKED TUNA MACHACA (White onion, poblano pepper, tomato)	\$95
SEAFOOD SOUP FROM DEL CARRITO (Octopus, clam, snail, squid, callito, crab, cilantro, tomato, chile poblano)	\$125
LOBSTER MACHACA (White onion, poblano pepper)	\$170



SHRIMP



ROACH SHRIMPS Fried with shell, accompanied with cocktail sauce	\$350
BREADED SHRIMPS (4 PIECES OF U8) Accompanied by mixed salad and red rice	\$415
SAUTEED SHRIMPS WITH FRIED GARLIC (4 PIECES OF U8) Accompanied by mixed salad and red rice	\$415
BUTTER SHRIMPS (4 PIECES OF U8)	\$415
DIABLA SAUCE SHRIMP (4 PIECES OF U8) Stuffed with ham, wrapped in bacon, bathed in chipotle chili sauce with chile de árbol, accompanied by mixed salad and red rice	\$415
COCONUT SHRIMPS (4 PIECES OF U8) Breaded with coconut accompanied with mango sauce and mixed salad	\$415
GARLIC SHRIMPS (4 PIECES OF U8) Stir-fried with fried garlic and guajillo chile, accompanied by mixed salad and red rice	\$415
BISMARK SHRIMPS (4 PIECES OF U8) Stuffed with ham, wrapped in bacon gratin with gouda cheese, accompanied by mixed salad, red rice and sauce (green or red)	\$415
ZARANDEADO SHRIMPS (4 PIECES OF U8) Shrimp marinated with chipotle sauce grilled over the firewood	\$415
SHRIMP WITH SALT (4pcs u8) Shrimp prepared in salt with rosemary and yellow lemon served with sautéed vegetables and mashed potatoes	\$435

SOUPS AND BROTHS

(ACCOMPANIED BY BRIOCHE BREAD)

SEA FOOD SOUP (Octopus, clam, snail, squid, callito, clam, bone-in crab, celery, cilantro, tomato, poblano pepper)	\$310
CAGUAMANTA SOUP (Stringray, pea, green bean, carrot, tomato, white onion, poblano pepper, green olive, jalapeño, chipotle)	\$295
PACEÑA CHOCOLATE CLAM SOUP With celery, carrot, grilled poblano pepper, potato, fried corn tortilla strips, sour cream, chipotle	\$310
FISH BROTH Snapper in slices, white onion, poblano pepper, tomato, celery, snapper in silice (wichi bones), cilantro	\$330
FISH SOUP Fish fillet, white onion, poblano pepper, tomato, celery, cilantro	\$330
GROUND MARLIN Molino marlin with white onion, green bell pepper, tomato, cilantro	\$310
BONELESS CRAB SOUP (BY SEASON) With tomato, white onion, poblano pepper, cilantro	\$325
CRAB BROTH WITH BONE With tomato, white onion, poblano pepper, cilantro	\$325
SHRIMP SOUP Peeled shrimp with poblano pepper, white onion, tomato, cilantro	\$350
SHRIMP BROTH Shelled shrimp, poblano pepper, white onion, tomato, cilantro	\$350
SHRIMP MEATBALLS With red onion, tomato, celery, coriander	\$350
SEAFOOD BROTH Clam, red snapper, octopus, shrimp with oyster shell, white onion, tomato, cilantro	\$390

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BISMARK-CITO
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SINCE 1968

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JULY 2024

MENU

TRADICIÓN PACEÑA DESDE 1968

CREAMS

SERVED ON HOUSE BREAD

CLAM CHOWDER NEW ENGLAND \$295
With creams, served on loaf bread

LOBSTER CREAM \$515
With creams, served on loaf bread

PASTA

(ACCOMPANIED BY BRIOCHE BREAD)

FETTUCINE AI GAMBERI PASTA \$450
Sautéed with garlic, shrimp, zucchini, white wine and parsley cream

LINGUINE AI FRUTTI DI MARE \$625
Sautéed with garlic, lobster, mussels, clams, octopus, fish, white wine, parsley and pomodoro sauce

CAPELLINI WITH LOBSTER TAIL \$975
Slices of black truffle, red onion, white wine and Parmesan cheese

FISH

FISH STEAK
• **TO THE VERACRUZAN** \$365
(In tomato sauce, green olives, capers, white onion, poblano pepper garnish with red rice and mixed salad)

• **BREADED** \$365
(Garnish with mashed potatoes and mixed salad)

• **FISH FILLET WITH GARLIC MOJO** \$365
(Garnish with mashed potatoes and mixed salad)

• **WITH GARLIC** \$365
Sautéed with fried garlic and guajillo chile, garnish with mashed potatoes and mixed salad)

• **GRILLED** \$365
(Garnish with mashed potatoes and mixed salad)

• **SNAPPER, CABRILLA OR FRIED SNAPPER** \$455
(In red, green or oyster sauce, accompanied by chili güero, cambray onion, mixed salad: lettuce, tomato, onion and avocado dressed with olive oil)

ZARANDEADOS

BY SEASON

FILLET IN RED SAUCE \$365

FILLET IN GREEN SAUCE \$365

FILLET IN OYSTER SAUCE \$365

Each zarandeado is accompanied by chili güero, spring onion, mixed salad: lettuce, tomato, onion and avocado dressed with olive oil)

BY SEASON

RED SNAPPER, CABRILLA, SNAPPER (WHOLE) \$85 x cada 100 Grs.
(Preparation time: 30min) approximately.
Accompanied by chili güero, cambray onion, mixed salad: lettuce, tomato, onion and avocado dressed with olive oil)

CHILDREN'S MENU

WITH POTATO GAJO AND FLAVORED WATER

BEEF HAMBURGER 150GRS \$185
(Yellow cheese, lettuce, tomato)

BREADED FISH FINGERS \$185

BREADED CHICKEN FINGERS \$185

LOW IN CALORIES

GOURMET SEASONAL VEGETABLES ON THE GRILL \$180

VEGETARIAN FAJITAS WITH VEGETABLES GOURMET SEASON \$180

GRILLED CHICKEN BREAST WITH NOPAL \$280

STEAMED FISH WITH VEGETABLES GOURMET SEASON \$355



LOBSTER

SPECIALTY OF THE HOUSE

(PRICE PER SPECIES IN SEASON)

LOBSTER BY WEIGHT (ACCOMPANIED BY BRIOCHE BREAD)

LOBSTER: (RED 100 GR \$299 PESOS / CARIBBEAN 100 GR \$199 PESOS)
(GARNISH OF CHEDDAR CAULIFLOWER PUREE WITH YELLOW CORN KERNELS)

RED LOBSTER
WITH GARLIC MOJO 500GR \$1450
A LA THERMIDORA 500GR \$1450
GRILLED 500GR \$1450

LOBSTER TAIL
\$7.40 GRAM (FROM 100 GRAMS)

GOVERNADOR LOBSTER TACOS 4 pcs \$690
With flour tortilla, lobster stew with butter, white onion, poblano pepper served with beans, guacamole and grilled sauce.

POTATO STUFFED WITH LOBSTER \$690
Stewed with butter, celery, white onion, cream and parsley

CHILI STUFFED WITH LOBSTER 2PCS \$755
With lobster and chihuahua cheese, bathed in tomato sauce, cream and cotija cheese, accompanied by rice

LOBSTER BURRITOS 5PCS \$885
Homemade flour tortilla with herbed lobster, sautéed with poblano peppers and onion

SPECIALTIES

SHRIMP BURGER 250GR \$245
Lettuce, tomato, gouda cheese, red onion, accompanied with fried natural potato wedges with paprika

BEEF BURGER 200GRS \$280
Rib eye meat, lettuce, tomato, gouda cheese, red onion, accompanied with natural potato wedges fried with paprika

STUFFED CHILIES 2 PCS CHIHUAHUA CHEESE SEAFOOD: Shrimp, octopus, callito, chihuahua cheese \$240
SHRIMP AND CHIHUAHUA CHEESE \$305

STUFFED CRAB 2 PCS \$305
Red bell pepper, peas, yellow cheese and butter

STUFFED POTATO SHRIMP \$385
Stewed with celery, white onion, cream and parsley

STUFFED FILET SEAFOOD: Octopus, tripe, shrimp and clam with yellow cheese, poblano pepper, red bell pepper, accompanied by green salad and mashed potatoes \$395

SHRIMP: With yellow cheese, poblano pepper, red bell pepper accompanied by green salad and mashed potatoes \$395

SHRIMP SKEWER \$350
With poblano pepper, white onion, tomato and bacon

OCTOPUS (300GR) \$350

AL AJO: (Mashed potatoes and red rice garnish) \$350

PLANCHA: (Mashed potatoes and red rice garnish) \$350

AL AJILLO: Stir-fried with fried garlic and guajillo chile (Mashed potatoes and red rice garnish) \$350

A LA LEÑA: Roast in oyster sauce (Accompanied by grilled vegetables) \$350

GOVERNATOR TACOS 4 PCS \$455

MARLIN MACHACA \$455

SMOKED TUNA (PER SEASON) \$455

SHRIMP: Machaca, white onion, poblano pepper and butter \$455

MIXED: 2 smoked marlin, 2 shrimp \$410

MIDMOON SCALLOP BREADED WITH GARLIC \$475

SCALLOP WITH WINE AND BRANDY \$475

STONE OYSTERS (PER SEASON) \$475

WITH ONION: White wine, butter, white onion \$520

CHIPOTLE WITH BACON \$520

BREADED \$520

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PIZZA

(FROM 1:00PM) 14 INCHES - 8 SLICES

PEPERONI: POMODORO, MOZZARELLA AND PEPPERONI	\$280
SEAFOOD: SHRIMP, ROASTED OCTOPUS, SMOKED OYSTERS AND CHEESE	\$365
SHRIMP: POMODORO, MOZZARELLA AND SHRIMP	\$315
ARRACHERA: POMODORO, MOZZARELLA, ARRACHERA, POBLANO CHILI AND CARBON ROASTED ONION	\$315
MARGHERITA: TOMATO SAUCE, MOZZARELLA FRESH BASIL	\$315
SURF AND TURE: SHRIMP, ROASTED OCTOPUS, SMOKED OYSTER, ARRACHERA AND CHEESE	\$370
LOBSTER: MOZZARELLA, BACON, RED ONION DWELLING AND LOBSTER	\$495
HOMERO: POMODORO, MOZZARELLA CHEESE, CRAB PULP, IBERICO HAM, CHERRY TOMATO, MUSHROOMS, ARUGULA.	\$465

HAMS

EXTRA-MATURE ACORN-FED IBERIAN HAM ACCOMPANIED BY BREAD AND TOMATO	\$1,200
HALF AN ORDER OF EXTRA-MATURE ACORN-FED IBERIAN HAM ACCOMPANIED BY BREAD AND TOMATO	\$720

SEA AND LAND

POOR TACO Four wood-roasted rib-eye tacos, grilled onion, tomato and cabbage, served in homemade flour tortillas and accompanied with mashed potatoes, serrano chile toreado and salsa (green or red)	\$490
RIB-EYE OV WINE DUO Rib Eye Cut 450grs (Baked in red wine) and Shrimp 200grs (Shrimp baked in white wine) Naturally fried potato wedges with artichoke cream and green olives	\$990
SURF & TURF HAMBURGER Lobster tail and ground Rib Eye meat, Manchego cheese, bacon, avocado, tomato, red onion, homemade bread and natural fried potato wedges with artichoke and green olive cream	\$550
RIB EYE STEAK & LOBSTER With red oak wood salt, horseradish cream, roasted garlic butter cream, served with asparagus, natural fried potato wedges with artichoke cream and green olives	\$1,750
FILLET MIGNON AND PACIFIC ABALONE With black truffle, sautéed abalone with leeks, flamed cherry tomato with tequila. Served with asparagus, natural fried potato	\$1,450
EXTRA:	
RED RICE	\$85
BEANS	\$85
AVOCADO FAN	\$85
POTATO WEDGES WITH PAPIKA	\$85

DESSERT

ASK THE WAITER FOR THE DESSERT OF THE DAY \$215 C/U

BISMARCK CITO
BAJA SEAFOOD MARKET

SINCE 1968

  **BISMARCKCITOPOLANCO_OFICIAL**

TEL: 55 55 57 57 26 / 55 24 76 45 27
AV. HOMERO 1500, COL POLANCO

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CARTA DE VINOS

CHAMPAG

	PRECIO
MOET & CHANDON BRUT IMPERIAL	\$ 3,300,00
MOET & CHANDON ROSE IMPERIAL	\$ 3,960,00

CAVA

	PRECIO
CASTEL SANT ANTONI JAZZ NATURE	\$ 1,250,00
MARTELOZZO	\$ 1,100,00
ABBAZIA	\$ 1,100,00
CHANDON GARDEN	\$ 1,350,00
CHANDON ROSE	\$ 1,350,00

BLANCOS

	PRECIO
CASA MADERO 2V CHENIN BLANC, CHARDONAY - PARRAS COAHUILA	\$ 1,200,00
CASA MADERO CHARDONAY - PARRAS COAHUILA	\$ 1,200,00
MONTE XANIC CALIXA CHARDONAY - VALLE DE GUADALUPE	\$ 1,200,00
MONTE XANIC CHENIN COLOMBARD - VALLE DE GUADALUPE	\$ 1,250,00
MONTE XANIC VINA KRISTEL SAUVIGNON BLANC - VALLE DE GUADALUPE	\$ 1,450,00
MONTE XANIC CHARDONAY - VALLE DE GUADALUPE	\$ 1,580,00

ITALIA

	PRECIO
LOGIA COLLI PINOT GRIGIO - FRIULI VENEZIA	\$ 990,00
LOGIA COLLI CHARDONAY - FRIULI VENEZIA	\$ 990,00
FRANZ HAAS KRISS PINOT GRIGIO - VENEZIA	\$ 1,050,00
HILLS NALS MARGREID PINOT GRIGIO - ALTO ADIGE	\$ 1,300,00
FALLEGRO VERMENTINO - PIEMONTE	\$ 1,450,00

ESPAÑA

	PRECIO
MENGANITO VERDEJO - RUEDA	\$ 980,00
MENADE VERDEJO - RUEDA	\$ 980,00
GOMEZ CRUZADO BLANCO TEMPRANILLO - GARNACHA - RIOJA	\$ 1,180,00
ATANCE CHARDONAY - VALENCIA	\$ 1,200,00
SAGARIDA GODELLO - BIERZO	\$ 1,330,00
XION ALBARIÑO - RÍAS BAIXAS	\$ 1,400,00
ATTIS LIAS FINAS ALBARIÑO - RÍAS BAIXAS	\$ 1,485,00
TERRA DE ASOREI ALBARIÑO - RÍAS BAIXAS	\$ 1,490,00
HABLA DE TI SAUVIGNON BLANC - EXTREMADURA	\$ 1,620,00
VALLEGARCIA VIOGNER - CASTILLA	\$ 1,875,00

N. ZELANDA - EUA - FRANCIA

	PRECIO
MURPHY GOODE CHARDONAY - CALIFORNIA	\$ 1,210,00
INVIVO X SARA JESSICA PARKER SAUVIGNON BLANC - MARLBOROUGH	\$ 1,400,00
LA CREMA SAUVIGNON BLANC - SONOMA COAST	\$ 1,690,00
LA CREMA CHARDONNAY - SONOMA COAST	\$ 1,800,00
CHABLIS UCAUNA CHARDONNAY - CHABLIS	\$ 1,850,00
SANCERRE LAS FLORES SAUVIGNON BLANC - VALLE LOIRA	\$ 1,880,00
SANCERRE LE CHATEAU SAUVIGNON BLANC - VALLE LOIRA	\$ 2,200,00

ROSADO

	PRECIO
CASA MADERO V SHIRAZ - PARRAS COAHUILA	\$ 1,100,00
CESAR PRINCIPE CHARLATAN GARNACHA NEGRA - CIGALES	\$ 1,200,00
VALENCISO ROSADO TEMPRANILLO - RIOJA	\$ 1,350,00
ZUTANITA GRENACHE, CINSAULT - PROVENCE	\$ 1,390,00
ROSE DEL BORRO SANGIOVESE - TOSCANA	\$ 1,420,00
MONTE XANIC ROSADO GRENACHE - VALLE DE GUADALUPE	\$ 1,480,00

MÉXICO

	PRECIO
CERRALVO NEBBIOLO - SYRAH - TEMPRANILLO	\$ 1,100,00
SYRAH MD SYRAH	\$ 1,100,00
ACORDE MD SYRAH - GRENACHE	\$ 1,100,00
ANXELIN CABERNET SAUVIGNON	\$ 1,180,00
LA LINDE BY DON LEO SHIRAZ	\$ 1,250,00
MONTE XANIC CALIXA BLEND TEMPRANILLO, MERLOT, CAB. SAUVIGNON VALLE DE GUADALUPE	\$ 1,390,00
MONTE XANIC SELECCION MALBEC, MERLOT - VALLE DE GUADALUPE	\$ 1,890,00
CASA MADERO 3V GRAN RESERVA CAB SAUVIGNON, CAB FRANC, SHIRAZ - PARRAS COAHUILA	\$ 2,375,00
ICARO 2017 NEBBIOLO - CAB. SAUVIGNON - PETIT VERDOT / SYRAH	\$ 2700,00
GRAN RICARDO 2018 CABERNET SAUVIGNON MERLOT, PETIT VERDOT	\$ 3600,00

ESPAÑA

	PRECIO
DAMANA 5 TEMPRANILLO - RIBERA DEL DUERO	\$ 950,00
FULANITO TEMPRANILLO - RIBERA DEL DUERO	\$ 950,00
BOZETO DE EXOPTO TEMPRANILLO - GARNACHA - RIOJA ALTA	\$ 960,00
GOMEZ CRUZADO TINTO TEMPRANILLO - GARNACHA - RIOJA	\$ 1,180,00
CORRAL DE CAMPANAS TINTA DE TORO - TORO	\$ 1,400,00

USA - ITALIA

	PRECIO
SILVER PALM CABERNET SAUVIGNON - SANTA ROSA CALIFORNIA	\$ 1,100,00
NON CONFUNDITUR C. SAUVIGNON - MERLOT - SANGIOVESE - TOSCANA	\$ 1,390,00
VOLPOLO BOLGHERI C. SAUVIGNON - MERLOT - ARGIANO - TOSCANA	\$ 1,550,00

COPEO

	PRECIO
CALIXA CHARDONAY SAUVIGNON BLANC	\$ 240,00
CASA MADERO 2V CHARDONNAY - CHENIN BLANC	\$ 240,00
CASA MADERO V SHIRAZ	\$ 220,00
ACORDE GRENACHE - SHIRAZ	\$ 220,00



MENÚ DE BEBIDAS

AGUA

PRECIO

AGUA DE PIEDRA SIN GAS 750 ML	\$115.00
AGUA DE PIEDRA CON GAS 750 ML	\$115.00
PERRIER 330 ML	\$85.00
PELLEGRINO 250 ML	\$75.00
FEVER TREE TONIC 200ML	\$75.00
FEVER TREE GINGER BEER 200ML	\$75.00

NATURAL Y GASIFICADAS

PRECIO

CIEL NATURAL 355 ML	\$48.00
TOPOCHICO 355 ML	\$48.00
COCA COLA 355 ML	\$48.00
COCA COLA LIGHT 355 ML	\$48.00
COCA COLA SIN AZUCAR 355 ML	\$48.00
SPRITE 355 ML	\$48.00
SPRITE SIN AZUCAR 355 ML	\$48.00
SIDRAL 355 ML	\$48.00
SIDRAL LIGHT 355 ML	\$48.00
FRESCA 355 ML	\$48.00
TOPO CHICO SELTZER STRAWBERRY GUAVA 355 ML	\$65.00
TOPO CHICO SELTZER LEMON LIME 355 ML	\$75.00
TOPO CHICO SELTZER PINEAPPLE TWIST 355 ML	\$75.00
BOOST 235 ML	\$90.00

CAFÉ Y TE

PRECIO

ESPRESSO 30 ML	\$55.00
AMERICANO 180 ML	\$55.00
CAPUCCINO 180 ML	\$70.00
ESPRESSO DOBLE 60 ML	\$95.00
CARAJILLO 120 ML	\$245.00
TEA FORTE: MORROCAN MINT, BOMBAY CHAI, AFRICAN SOLSTICE, GINGER LEMONGRASS CHAMOMILE CITRON, GREEN MANGO PEACH, JAZMINE GREEN, ENGLISH BREAKFAST O BLUE BERRY MERLOT	\$85.00

MOCKTAILS

PRECIO

OASIS 400 ML J. GUANÁBANA, J. MANGO, PULPA DE FRESA	\$80.00
PARAISO 380 ML SODA DE MELÓN ARTESANAL, J. PIÑA ASADA, JARABE DE SÉSAMO	\$85.00
BALANDRA 400 ML INFUSIÓN DE ROOIBOS, AGUA QUINA, HIERBABUENA	\$90.00
LA PAZ 400 ML INFUSIÓN DE MANZANILLA Y ROSAS, J. LIMÓN REAL, PEPINO, GINGER ALE	\$85.00
ESPIRITU SANTO 380 ML MARACUYA, JUGO DE FRESA-TINTO Y JAMAICA, CARDAMOMO	\$85.00

DE SABOR

PRECIO

AGUA ARTESANAL DEL DÍA 400 ML	\$55.00
NARANJADA 380 ML	\$65.00
LIMONADA 380 ML	\$65.00

SPRITZ

PRECIO

CHARDON GARDEN SPRITZ CHARDON GARDEN SPRITZ, ROMERO, NARANJA	\$235.00
CHARDON GARDEN SPRITZ MINI (BOTELLA 187ML) CHARDON GARDEN SPRITZ, ROMERO, NARANJA	\$265.00
GIGER 43 LICOR 43, MIX CITRUS, FEVER THREE GINGER ALE.	\$243.00
BISMARCKCITO SPRITZ LICOR DE DAMIANA, STREGA, COITREAU, CHARDON BRUT.	\$260.00
APEROL SPRITZ APEROL, CINZANO PROSPRITZ, AGUA MINERAL, NARANJA	\$220.00
ST GERMAIN SPRITZ ST GERMAIN, CINZANO PROSPRITZ, AGUA MINERAL, NARANJA	\$245.00
LILLET SPRITZ LILLET, AGUA QUINA, CINZANO PROSPRITZ, TORONJA	\$235.00
LIMONCELLO SPRITZ ALMA LIMONCELLO, AGUA QUINA, CINZANO PROSPRITZ, LIMON REAL	\$235.00
ORIENTAL SPRITZ PLUM DEW, SAKE NAMI, HOJA DE SISHO, AGUA MINERAL	\$275.00

BISMARCK~CITO
BAJA SEAFOOD MARKET
SINCE 1968

MENÚ DE BEBIDAS

COCTELERÍA CLÁSICA

	PRECIO
ACAPULCO DE NOCHE: GRAN CENTENARIO PLATA, MATUSALEM GRAN RESERVA 15 AÑOS, J. DE NARANJA, J. DE TORONJA	\$210.00
CAIPIBIZA: TITO'S HAND MADE, MIDORI, KIWI, AZUCAR, J. LIMÓN.	\$185.00
COSMOPOLITAN: TITOS' HAND MADE, COINTREAU, J. ARANDANO.	\$220.00
DRY MARTINI: BOODLES, CINZANO EXTRA DRY	\$235.00
KAMIKAZE: TITO'S HAND MADE, J. PERA, J. LIMÓN, JARABE NATURAL.	\$215.00
LUCE DEL HABANA: MALIBU, MIDORI, J. PIÑA, J. NARANJA.	\$185.00
MAI TAI: MATUSALEM GRAN RESERVA 15 AÑOS, COINTREAU, ORGEAT, J. LIMÓN.	\$210.00
MANHATTAN: BULLEIT, CINZANO ROSSO, AMARGO DE ANGOSTURA BITER.	\$265.00
MARGARITA: 1800 CRISTALINO, COINTREAU, J. LIMON, JARABE NATURAL	\$230.00
MIAMI VICE: MATUSALEM GRAN RESERVA 15 AÑOS, CREMA DE COCO, J. PIÑA, FRESA, J. LIMÓN.	\$245.00
MOJITO: LA GLORIA AÑEJO CRISTALINO, HIERBA BUENA, J. LIMÓN, AGUA MINERAL.	\$180.00
MOSCOW MULE: TITO'S HAND MADE, J. LIMÓN, JARABE NATURAL, GINGER BEER.	\$235.00
NEGRONI: BOODLES, MARTINI ROSSO, CAMPARI BITER.	\$270.00
OLD FASHIONED: BULLEIT, AZUCAR, AMARGO DE ANGOSTURA BITER	\$245.00
PIÑA COLADA: BACARDI BLANCO, CREMA DE COCO, J. PIÑA DE LA CASA.	\$180.00
SEX AND DE BEACH: TITO'S HAND MADE, LICOR DE MELON, J. ARANDANO.	\$190.00
SWEET MARTINI: BOODLES, MARTINI ROSSO, CEREZA MARRASQUINO ZOMBI	\$210.00
ZOMBI MATUSALEM GRAN RESERVA 15 AÑOS, FALERNO, J. PIÑA, J. TORONJA, AGUA DE COCO	\$245.00
BLOODY MARY TITO'S HAND MADE, J. TOMATE, J. LIMÓN, MIX DE SALSAS	\$180.00
MEZCALITA CREYENTE CRISTALINO, FRESA O KIWI O MARACUYA, CONTROY, JARABE DE CHILES, J. LIMON	\$255.00

CERVEZA

	PRECIO
LAGUNITAS IPA 355 ML	\$95.00
HEINEKEN 355 ML	\$75.00
HEINEKEN SILVER 355 ML	\$75.00
HEINEKEN 0.0 250 ML	\$55.00
TECATE LIGHT 355 ML	\$70.00
TECATE ROJA 355ML	\$70.00
XX LAGER 355 ML	\$70.00
XX AMBAR 355 ML	\$70.00
AMSTEL ULTRA 355 ML	\$75.00
BOHEMIA CLARA 355 ML	\$80.00
BOHEMIA OSCURA 355 ML	\$80.00
BOHEMIA CRISTAL 355 ML	\$80.00
BOHEMIA WEIZEN 355 ML	\$85.00
HEINEKEN BARRIL 355 ML	\$65.00

COMPLEMENTO:

MICHELADA: JUGO DE LIMÓN, MIX DE SALSAS NEGRAS, SAL O TAJÍN (90 ML)	+\$15.00
CLAMATO: JUGO DE TOMATE Y ALMEJA, SAL, JUGO DE LIMON, MIX DE SALSAS NEGRAS, APIO (200 ML)	+\$40.00

DE AUTOR

POR

Jonatha Alvarez

PRECIO

PACEÑO VOLCAN DE MI TIERRA BLANCO, GUANABANA, PITAYA, SODA DE MELON ARTESANAL	\$275.00
MALECON BELVEDERE, JARABE DE CHILES, J. DURAZNO, HIGO, AGUA DE VIOLETAS	\$275.00
GUAICURA 1800 CRISTALINO, J. PIÑA Y SESAMO, LICOR DE DAMIANA	\$245.00
SANTA CRUZ 1800 CRISTALINO, AGUA DE COCO Y GUANABANA, LICOR DE PLATANO	\$265.00
BAHIA LA GLORIA AÑEJO CRISTALINO, JARABE DE ESPECIAS, LIMON REAL, GINGER ALE	\$270.00
CORAL LAS CALIFORNIAS CITRUS, PLUM DEW, INFUSION BUTTERFLY-LAVANDA, AGUA QUINA	\$315.00
CONCHALITO BRUXO 1, APEROL, PULPA DE MANGO, JARABE DE CHILES	\$305.00
IMPERIAL ST REMY XO, SODA DE FRAMBUEZA- HIBISCUS, BITER DE COCOA	\$295.00
PERICUÉ CREYENTE ESPADIN, JARABE DE CEBADA, J. MANZANA, LIMÓN REAL, STRONGBOW MIEL	\$245.00
SPAISY MAESTRO DOBEL DIAMANTE, JARABE DE ESPECIES, ESSPRESSO	\$230.00
LORETO THE BOTANIST 22, FRANGELICO, PULPA DE GUAYABA, YOGURTH GRIEGOS	\$285.00

PA' CURAR LA CRUDA

PRECIO

DOBLE CANALA ESTILO LA PAZ CLAMATO, LIMÓN, SALSAS NEGRAS, SAL, ESCARCHADO CON TAJÍN, CERVEZA Y ONZA Y MEDIA DE VODKA KETEL ONE	\$280.00
CLAMATO: TITO'S HAND MADE, J. TOMATE Y ALMEJA. MIX DE SALSAS, J. LIMÓN, APIO	\$170.00
CLAMATO NATURAL: J. TOMATE Y ALMEJA, MIX DE SALSAS, J. LIMÓN, APIO.	\$85.00
OJO ROJO: HEINEKEN BARRIL, J. TOMATE Y ALMEJA, J. LIMÓN, MIX DE SALSAS, APIO.	\$175.00
BELLINI DE CERVEZA: BOHEMIA CRISTAL, MIX DURAZNO MANGO NATURAL	\$180.00
MARIA JUANA OJO DE TIGRE JOVEN, J. TOMATE VERDE, MIX DE SALSAS, SAL DE LA CASA	\$195.00
CLAMATO EMBARAZADO GRAN CENTENARIO PLATA, J. TOMATE Y ALMEJA, MIX DE SALSAS, CAMARON EN BARA-AZADO	\$195.00
LAGRIMAS NEGRAS OJO DE TIGRE, CLARIFICADO DE JITOMATE, MIX DE SALSAS Y GINSEN, J. LIMÓN	\$195.00
ANTIGRI PAL BOODLES, LIMONCELLO, GUAYABA, MIEL, J. NARANJA.	\$155.00
HEALTHY VAMPIRO TITO'S HAND MADE, J. ZANAHORIA, J. BETABEL, JARABE DE GENGIBRE	\$155.00

DEL BRINDIS

BRANDY Y COGNAC

	COPA	BOTELLA
HENNESSY V.S. 700 ML	\$240.00	\$2,640.00
HENNESSY V.S.O.P. 700 ML	\$315.00	\$3,465.00
HENNESSY X.O. 700 ML	\$980.00	\$10,780.00
CARDENAL MENDOZA 700 ML	\$295.00	\$3,245.00
TORRES 10 700 ML	\$140.00	\$1,540.00
TORRES 20 700 ML	\$280.00	\$3,080.00
MARTELL X.O. 700 ML	\$980.00	\$10,780.00
RÉMY MARTIN 1738 700 ML	\$245.00	\$2,695.00
REMY MARTIN V.S.O.P. 700ML	\$280.00	\$3,080.00
RÉMY MARTIN X.O. 700 ML	\$980.00	\$10,780.00

GINEBRAS

	COPA	BOTELLA
BEEFEATER 750ML	\$225.00	\$2,700.00
BOMBAY SAPPHIRE 750ML	\$215.00	\$2,580.00
BOODLES 750ML	\$215.00	\$2,580.00
LAS CALIFORNIAS CITRUS	\$225.00	\$2,700.00
HENDRICKS 750ML	\$285.00	\$3,420.00
MARTIN MILLERS 700ML	\$255.00	\$3,060.00
MONKEY 47 500ML	\$410.00	\$3,280.00
TANQUERAY 750ML	\$230.00	\$2,760.00
TANQUERAY TEN 700ML	\$255.00	\$3,060.00
THE BOTANIST 22	\$225.00	\$2,700.00
THE LONDON ONE 700ML	\$215.00	\$2,580.00

LICOR, JEREZ, OPORTO

	COPA	BOTELLA
JER. TIO PEPE 750 ML	\$95.00	\$1,140.00
JER. FINO LA INA 750 ML	\$95.00	\$1,140.00
LICOR 43 700 ML	\$165.00	\$1,980.00
LICOR 43 HORCHATA 700 ML	\$180.00	\$2,160.00
ALMA AMARILLA LIMONCELLO 750 ML	\$165.00	\$1,980.00
DISARONO 700ML	\$155.00	\$1,860.00
CHINCHÓN DULCE 1000ML	\$135.00	\$2,160.00
CHINCHÓN SECO 1000ML	\$135.00	\$2,160.00
LAS CADENAS 1000ML	\$145.00	\$2,320.00
APEROL 700 ML	\$145.00	\$1,740.00
BAILEYS 750 ML	\$155.00	\$1,860.00
CAMPARI BITTER 750 ML	\$155.00	\$1,860.00
CHARTREUSE AMARILLO 700 ML	\$235.00	\$2,820.00
CHARTREUSE VERDE 700 ML	\$255.00	\$3,060.00
COINTREAU 700 ML	\$175.00	\$2,100.00
FERNET BRANCA DE HIERBAS 750 ML	\$135.00	\$1,620.00
FRANGELICO 700 ML	\$155.00	\$1,860.00
GRAN MALO 750 ML	\$125.00	\$1,500.00
GRAND MARNIER 700ML	\$195.00	\$2,340.00
JAGERMEISTER 700ML	\$185.00	\$2,220.00
KAHLUA 1000ML	\$110.00	\$1,320.00
MIDORI 750 ML	\$145.00	\$1,740.00
NIXTA 750 ML	\$145.00	\$1,740.00
PACHARAN BASARANA 20, 1000 ML	\$165.00	\$1,980.00
PACHARAN ZOCO 1000 ML	\$145.00	\$1,740.00
PLUM DEW 500ML	\$165.00	\$1,980.00
VACCARI 700 ML	\$155.00	\$1,860.00
VACCARI NERO 700 ML	\$170.00	\$2,040.00
ST GERMAIN 750ML	\$215.00	\$2,580.00
STREGA 750ML	\$185.00	\$2,220.00
LILLET BLANC	\$195.00	\$2,340.00
ROYAL 10 AÑOS 750 ML	\$210.00	\$2,520.00
ROYAL 20 AÑOS 750 ML	\$255.00	\$3,060.00
FERREIRA TAWNY 750 ML	\$145.00	\$1,740.00
CINZANO ROSSO 750 ML	\$165.00	\$1,980.00
MARTINI BIANCO DULCE 750 ML	\$155.00	\$1,860.00
MARTINI ROSSO 750 ML	\$175.00	\$2,100.00

MEZCAL

	COPA	BOTELLA
400 CONEJOS JOVEN 750 ML	\$175.00	\$2,100.00
400 CONEJOS TOBALA 750 ML	\$225.00	\$2,700.00
AMARAS CUPREATA JOVEN 750 ML	\$245.00	\$2,940.00
AMARAS ESPADÍN JOVEN 750 ML	\$215.00	\$2,580.00
AMARAS LOGIA CENIZO JOVEN 700 ML	\$265.00	\$3,180.00
BRUXO 1 JOVEN 750 ML	\$165.00	\$1,980.00
BRUXO 2 PECHUGA DE MAGUEY 750 ML	\$185.00	\$2,220.00
BRUXO 3 BARRIL 750 ML	\$185.00	\$2,220.00
BRUXO 4 ESPADIN ENSAMBL CUISHE 750 ML	\$195.00	\$2,340.00
CONTRALUZ REPOSADO CRISTALINO 700 ML	\$235.00	\$2,820.00
CREYENTE CUISHE 750 ML	\$265.00	\$3,180.00
CREYENTE ESPADÍN 750 ML	\$205.00	\$2,460.00
CREYENTE TOBALA 750 ML	\$255.00	\$3,060.00
CREYENTE CRISTALINO 750 ML	\$235.00	\$2,820.00
LOS DANZANTES JOVEN 750 ML	\$245.00	\$2,940.00
LOS DANZANTES REPOSADO 750 ML	\$255.00	\$3,060.00
OJO DE TIGRE JOVEN 750ML	\$175.00	\$2,100.00
ALIPUS SAN JUAN 750 ML	\$210.00	\$2,520.00
ALIPUZ SAN BALTAZAR 750 ML	\$210.00	\$2,520.00

COPA	BOTELLA
\$240.00	\$2,640.00
\$315.00	\$3,465.00
\$980.00	\$10,780.00
\$295.00	\$3,245.00
\$140.00	\$1,540.00
\$280.00	\$3,080.00
\$980.00	\$10,780.00
\$245.00	\$2,695.00
\$280.00	\$3,080.00
\$980.00	\$10,780.00

COPA	BOTELLA
\$225.00	\$2,700.00
\$215.00	\$2,580.00
\$215.00	\$2,580.00
\$225.00	\$2,700.00
\$285.00	\$3,420.00
\$255.00	\$3,060.00
\$410.00	\$3,280.00
\$230.00	\$2,760.00
\$255.00	\$3,060.00
\$225.00	\$2,700.00
\$215.00	\$2,580.00

COPA	BOTELLA
\$95.00	\$1,140.00
\$95.00	\$1,140.00
\$165.00	\$1,980.00
\$180.00	\$2,160.00
\$165.00	\$1,980.00
\$155.00	\$1,860.00
\$135.00	\$2,160.00
\$135.00	\$2,160.00
\$145.00	\$2,320.00
\$145.00	\$1,740.00
\$155.00	\$1,860.00
\$155.00	\$1,860.00
\$235.00	\$2,820.00
\$255.00	\$3,060.00
\$175.00	\$2,100.00
\$135.00	\$1,620.00
\$155.00	\$1,860.00
\$125.00	\$1,500.00
\$195.00	\$2,340.00
\$185.00	\$2,220.00
\$110.00	\$1,320.00
\$145.00	\$1,740.00
\$145.00	\$1,740.00
\$165.00	\$1,980.00
\$145.00	\$1,740.00
\$165.00	\$1,980.00
\$155.00	\$1,860.00
\$170.00	\$2,040.00
\$215.00	\$2,580.00
\$185.00	\$2,220.00
\$195.00	\$2,340.00
\$210.00	\$2,520.00
\$255.00	\$3,060.00
\$145.00	\$1,740.00
\$165.00	\$1,980.00
\$155.00	\$1,860.00
\$175.00	\$2,100.00

COPA	BOTELLA
\$175.00	\$2,100.00
\$225.00	\$2,700.00
\$245.00	\$2,940.00
\$215.00	\$2,580.00
\$265.00	\$3,180.00
\$165.00	\$1,980.00
\$185.00	\$2,220.00
\$185.00	\$2,220.00
\$195.00	\$2,340.00
\$235.00	\$2,820.00
\$265.00	\$3,180.00
\$205.00	\$2,460.00
\$255.00	\$3,060.00
\$235.00	\$2,820.00
\$245.00	\$2,940.00
\$255.00	\$3,060.00
\$175.00	\$2,100.00
\$210.00	\$2,520.00
\$210.00	\$2,520.00

TEQUILA

	COPA	BOTELLA
APPLETON ESTATE 750 ML	\$175.00	\$2,100.00
BACARDI 8 750 ML	\$240.00	\$2,880.00
BACARDI AÑEJO 980 ML	\$155.00	\$2,480.00
BACARDI BLANCO 750ML	\$130.00	\$1,560.00
BOTRAN 12 AÑOS 750 ML	\$155.00	\$1,860.00
BOTRAN 15 AÑOS 750 ML	\$175.00	\$2,100.00
BRUGAL 1888 700 ML	\$265.00	\$3,180.00
CAPITAN MORGAN 750 ML	\$155.00	\$1,860.00
FLOR DE CAÑA EXTDRY 4 AÑOS 750 ML	\$145.00	\$1,740.00
FLOR DE CAÑA GRAN.RVA 7 AÑOS 750 ML	\$155.00	\$1,860.00
HAVANA AÑEJO 7 AÑOS 700 ML	\$165.00	\$1,980.00
MALIBU 750 ML	\$115.00	\$1,380.00
MATUSALEM 15 AÑOS GRAN RVA. 750ML	\$175.00	\$2,100.00
MATUSALEM CLASICO 750ML	\$145.00	\$1,740.00
MATUSALEM PLATINO 750ML	\$135.00	\$1,620.00
MOUNT GAY BLACK BARREL	\$355.00	\$4,260.00
LA GLORIA AÑEJO 750 ML	\$125.00	\$1,500.00
LA GLORIA AÑEJO CRISTALINO 750 ML	\$120.00	\$1,440.00
ZACAPA X.O. 750ML	\$650.00	\$7,800.00
ZACAPA 23 AÑOS 750ML	\$235.00	\$2,820.00

TEQUILA

	COPA	BOTELLA
VOLCAN DE MI TIERRA BLANCO 750 ML	\$275.00	\$3,300.00
VOLCAN DE MI TIERRA XA	\$1,115.00	\$13,380.00
TEQ. 1800 AÑEJO 700 ML	\$165.00	\$1,980.00
TEQ. 1800 CRISTALINO 700 ML	\$210.00	\$2,520.00
CASA DRAGONES BLANCO 750ML	\$315.00	\$3,780.00
CASA DRAGONES JOVEN 750ML	\$815.00	\$9,780.00
DEFRENTE 700 ML	\$230.00	\$2,760.00
DON JULIO 1942 750ML	\$450.00	\$5,400.00
DON JULIO 70 700ML	\$265.00	\$3,180.00
DON JULIO AÑEJO 700ML	\$225.00	\$2,700.00
DON JULIO BLANCO 700ML	\$200.00	\$2,400.00
DON JULIO REPOSADO 750ML	\$205.00	\$2,460.00
GRAN CENTENARIO PLATA 950ML	\$175.00	\$2,100.00
HERRADURA AÑEJO 750ML	\$235.00	\$2,820.00
HERRADURA BLANCO 950ML	\$180.00	\$2,160.00
HERRADURA REPOSADO 980 ML	\$220.00	\$2,640.00
HERRADURA ULTRA AÑEJO 700ML	\$260.00	\$3,120.00
MAESTRO DOBEL DIAMANTE 700ML	\$260.00	\$3,120.00
MAESTRO DOBEL AÑEJO 700ML	\$255.00	\$3,060.00
MAESTRO DOBEL BLANCO. 700ML	\$215.00	\$2,580.00
MAESTRO DOBEL REPOSADO. 700ML	\$220.00	\$2,640.00
PATRON SILVER 750 ML	\$210.00	\$2,520.00
RESERVA DE LA FAMILIA AÑEJO 750ML	\$610.00	\$7,320.00
RESERVA DE LA FAMILIA PLATINO 750ML	\$225.00	\$2,700.00
SIETE LEGUAS BLANCO 750 ML	\$240.00	\$2,880.00
TRADICIONAL PLATA 680 ML	\$135.00	\$1,620.00
TRADICIONAL REPOSADO 980 ML	\$155.00	\$1,860.00
POX ES POSHI 750 ML	\$175.00	\$2,100.00

VODKA

	COPA	BOTELLA
BELVEDERE 700 ML	\$230.00	\$2,760.00
ABSOLUT AZUL 750 ML	\$155.00	\$1,860.00
ABSOLUT CITRON 750 ML	\$155.00	\$1,860.00
ABSOLUT MANDRIN 750 ML	\$155.00	\$1,860.00
GREY GOOSE 750 ML	\$230.00	\$2,760.00
KETEL ONE 750 ML	\$205.00	\$2,460.00
SMIRNOFF 750 ML	\$130.00	\$1,560.00
SMIRNOFF X-1 TAMARINDO 750 ML	\$145.00	\$1,740.00
STOLICH ELITE 750 ML	\$265.00	\$3,180.00
STOLICHNAYA 750 ML	\$170.00	\$2,040.00

WHISKY

	COPA	BOTELLA
GLENMORANGIE 10 AÑOS 750 ML	\$295.00	\$3,540.00
ABASOLO 750ML	\$175.00	\$2,100.00
BUCHANAN'S 12 AÑOS 750 ML	\$235.00	\$2,820.00
BUCHANAN'S 18 AÑOS 750 ML	\$375.00	\$4,500.00
BUCHANAN'S MASTER 750 ML	\$345.00	\$4,140.00
BULLEIT BOURBON 750 ML	\$205.00	\$2,460.00
BUSHMILLS 10 AÑOS 750 ML	\$255.00	\$3,060.00
BUSHMILLS BLACK BUSH 750 ML	\$220.00	\$2,640.00
CHIVAS REGAL 12 AÑOS 750 ML	\$220.00	\$2,640.00
CHIVAS REGAL 18 AÑOS 750 ML	\$535.00	\$6,420.00
GLENFIDDICH 12 AÑOS 750 ML	\$255.00	\$3,060.00
GLENFIDDICH 15 AÑOS 750 ML	\$550.00	\$6,600.00
GLENFIDDICH 18 AÑOS 750 ML	\$1,100.00	\$13,200.00
GLENLIVET 12 AÑOS 750 ML	\$215.00	\$2,580.00
JACK DANIELS 700 ML	\$180.00	\$2,160.00
JOHNNIE WALKER BLUE LABEL 750 ML	\$1,100.00	\$13,200.00
JOHNNIE WALKER GREEN LABEL 750 ML	\$380.00	\$4,560.00
JOHNNIE WALKER BLACK LABEL 750 ML	\$240.00	\$2,880.00
MACALLAN 12 AÑOS 700 ML	\$315.00	\$3,780.00
MACALLAN 15 AÑOS 700 ML	\$585.00	\$7,020.00
MACALLAN 18 AÑOS 700 ML	\$1,150.00	\$13,800.00
MAKERS MARK 750 ML	\$185.00	\$2,220.00
OLD PARR 12 AÑOS 750 ML	\$255.00	\$3,060.00
THE BALVENIE 12 AÑOS 700 ML	\$355.00	\$4,260.00
THE CLASSIC LADDIE	\$387.00	\$4,650.00
PORT CHARLOTTE	\$412.00	\$4,945.00