

Wines by the Glass



ESPUMOSOS • SPARKLING

Josep Foraster Trepas Rosé NV \$16 / \$64
Conca de Barbera, Trepas

Cuvée José Raventós I Blanc 2022 \$18 / \$72
Conca Riu Anoia, Xarel·lo Blend

VINOS BLANCOS • WHITE WINES

Monte Xanic 2022 \$14 / \$50
Valle de Guadalupe, MX, Chenin Blanc

Quintaluna Ossian 2022 \$16 / \$64
Rueda, Spain, Verdejo

Reboraina 2024 \$15 / \$60
Rias Baixas, Spain, Albariño



Wines by the Bottle

ESPUMOSOS • SPARKLING

Carboniste Extra Brut Rosé 2022 \$65
California, USA, Pinot Noir

VINOS BLANCOS • WHITE WINES

Big Salt Ovum 2024 \$60
Oregon, USA, Riesling

Hacienda La Lomita 2023 \$70
Valle de Guadalupe, MX, Sauvignon Blanc

The Scythians 2023 \$85
Cucamonga Valley, CA, Palomino

Matthiasson 2023 \$80
Dry Creek Valley, CA, Chardonnay

ROSADOS • ROSÉS

Monte Xanic Rose \$15 / \$60
Valle de Guadalupe, MX, Grenache

VINOS TINTOS • RED WINES

Tutu 2023 \$16 / \$64
Uco Valley, Mendoza, Malbec

Artuke 2024 \$14 / \$56
Rioja, Spain, Tempranillo

Mission Santo Tomás 2023 \$15 / \$60
Valle de Guadalupe, MX, Carignan Blend

ROSADOS • ROSÉS

Queen Of The Sierra 2022 \$65
California, USA, Zinfandel Blend

Monte Xanic 2024 \$60
Valle Guadalupe, MX, Grenache

VINOS TINTOS • RED WINES

Casa Jipi Nebbiolo 2023 \$75
Baja California, MX, Nebbiolo

Sandlands Table Wine 2022 \$80
California, USA, Carignan, Zinfandel

Monte Xanix Calixa 2022 \$70
Valle de Guadalupe, MX, Syrah

Kerubiel Adobe Guadalupe 2018 \$125
Valle de Guadalupe. MX, GSM



Oyamel
COCINA MEXICANA



Cocktails

Amor Cafeinado	\$18
Rosaluna Mezcal, Cynar, Espresso, Oaxacan Spiced Chocolate	
La Capilla	\$19
Our ultimate Paloma! Don Julio Blanco, Rosaluna Mezcal, Grapefruit Juice, Lime, Salt	
Maracuyá	\$18
Condesa Gin, Yzaguirre Vermouth Blanco, Chinola Passion Fruit, Tonic	
Negroni de Bourdain	\$18
Mezcal Del Maguey 'Vida', Yzaguirre Vermouth Rojo, Aperol, Cynar	
Sangría María	\$14/65
Mexican Fruity Sangría, Red Wine, Tequila Altos, Orange, Apple Soda, Tropical Fruits	

Cervezas

BOTTLE

Victoria, Vienna Lager, CDMX, MX	\$8
Pacífico, Pilsner, Sinaloa, MX	\$8
Carta Blanca, American Lager, Monterrey, MX	\$7
Charro, Premium Pilsner, Hidalgo, MX	\$9
Monopolio Negra Amber lager, MX	\$7
Estrella Galicia 0,0% Lager, Alcohol free, Galicia, SPAIN	\$9

DRAFT

Modelo Especial, Pilsner, CDMX, MX	\$8
Negra Modelo Especial, Dunkel Dark Lager, CDMX, MX	\$8
Pacífico Pilsner, Sinaloa, MX	\$8
Dos Equis Amber, Vienna Lager, Monterrey, MX	\$8
Montauk, IPA, New York, NY	\$8

Michelada "El Bajío" \$12

A tribute to the rich flavors of Mexico's Lowlands
Pacífico, Clamato, Dark & Spicy Sauces, Lime and
Tajín

Margaritas



It's Salt Air Margarita Summer!

	Glass	Pitcher
Oyamel Margarita	\$18	\$75
Milagro Blanco Tequila, Magdala, Lime, 'Salt Air'		
Pineapple Habanero	\$18	\$75
Habanero Infused Rosaluna Mezcal, Caramelized Pineapple Juice, Lime, 'Salt Air'		
Daisy de Grana	\$17	\$75
Olmea Altos Blanco Tequila, Magdala, Lime, Pomegranate, 'Salt Air'		

Margaritas on the Rocks!

	Glass	Pitcher
La Sandia	\$18	\$75
Olmea Altos Tequila, Watermelon, St. German Liquor, Lime, Tajin		
Serrano Cucumber Margarita	\$17	\$75
Serrano Infused Milagro Blanco Tequila, Magdala, Cucumber Juice, Lime, Tajin		
"The Classic"	\$18	\$75
Olmea Altos Blanco, Lime, Magdala, Agave		

Agave & Mezcal Flights Curated Weekly!



Spirit Free

Mexican Coke	\$6
Diet Coke	\$6
Mexican Sprite	\$6
Topo Chico	\$5
Jarritos Soda	\$5
Tamarind, Grapefruit or Guava	
Fresa Mint Cooler	\$8
Strawberry, Cucumber, Lemon, Mint	
Agua Fresca	\$8
Hibiscus	

Oyamel
COCINA MEXICANA