

TASTE OF MEXICO

"Our next Culinary Journey"



cervecería
monstruo de agua

Blanca de Maguey

Agave White Ale - 7% abv

(water, barley malt, agave, hops, bitter orange, coriander seeds, white yeast)

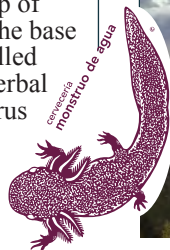
Perfect to accompany the Mexican culinary experience. It has the versatility to serve as a perfect chaser whilst zipping on a great Mezcal, and to marry with the vast repertoire of Mexican dishes.

The **bitter orange** provides a sweet and refreshing citrus nose. It comes from **Yucatán**, a state in the southeast of Mexico iconic for its Mayan influenced gastronomic culture. Its juice is typically mixed with annatto seeds to create a paste that serves as the marinade for two of the most representative Mexican dishes: pastor and pibil.

The **coriander seeds** are harvested in **Morelos**, the state contiguous to our home state CDMX. It brings out another layer of citrus qualities intertwined with a subtle peppery note that beautifully highlights the Mexican Sazón in ceviches and Baja cuisine.

Approximately a third of the fermentable sugars in this beer come from **Agave**, a plant that has shaped Mexican culture since 6,000 years ago. We use the sap of Maguey Pulquero from Coahuila state, which is the base ingredient in the ancestral fermented beverage called Pulque. The agave contributes a light body and herbal hints that perfectly complement the fruity and citrus qualities of the beer.

Format(s): 24 x 12.0oz / 355.0mL small bottles
Bar-code: 7 500462 682705



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Nochtli

Prickly Pear Golden Ale - 5% abv

(water, barley malt, prickly pear, lemon balm, hops, yeast)

"Nochtli" is the word in Nahuatl for prickly pear. It is the fruit of Nopal, a cactus that Mexico has adopted as a national symbol.



Prickly pear provides about a quarter of the fermentable sugars in this beer. It is grown in Morelos, a state with tropical climate contiguous to Mexico City. It provides the beer with a refreshing cucumber like aftertaste that is distinctive of this ingredient. Nochtli is a seasonal drink since prickly pear is only available from the months of July to October.

Lemon balm provides a subtle sweet minty citrus hint that together with the prickly pear aftertaste gives the beer a thoroughly thirst quenching quality. It is grown in Xochimilco, a region of Mexico City which holds the little that is left off the Texcoco lake system that used to surround the Great Tenochtitlan.

Format(s): 24 x 12.0oz / 355.0mL small bottles
Bar-code: 7 500462 ??????

Mexico City



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Sugoi

Agave Blonde Ale - 5% abv

(water, barley malt, agave, hops, ginger, lemon grass, yeast)

The Japanese name "Sugoi" ("awesome", "incredible") is a tribute to the Asian influence that is now a part of Mexican every day culture. Sugoi brings together the qualities of **Asian and Mexican origins** to yield a surprisingly energizing and refreshing beverage worthy of its name.

The **ginger** provides earthy and spicy base to the beer with hints of citrus and floral notes. They are grown in Veracruz, an extremely biodiverse state mostly covered in evergreen tropical forest. It is a state with a unique cuisine representative of the many cultural influences that came via its main port since Hernan Cortez. **Flavors from the local terroir** including tropical fruits, rice, sea food and herbs and spices such as hoja santa and vanilla. All flavors that **are enhanced and marry heavenly with this beer.**

The **lemon grass** adds more layers of citrus and herbal aromas along with a slightly sweet aftertaste. It is grown in CDMX, where it is called Té Limón. It has become a part of its gastronomy with the **enormous rise in popularity of Asian and Mexican-Asian cuisine.**

Approximately a third of the fermentable sugars in this beer come from **Agave**, a plant that has shaped Mexican culture since 6,000 years ago. The agave contributes a light body and herbal hints that balance the spicy zesty citrus essence of the beer.

Format(s): 24 x 12.0oz / 355.0mL small bottles
Bar-code: 7 500462 ??????