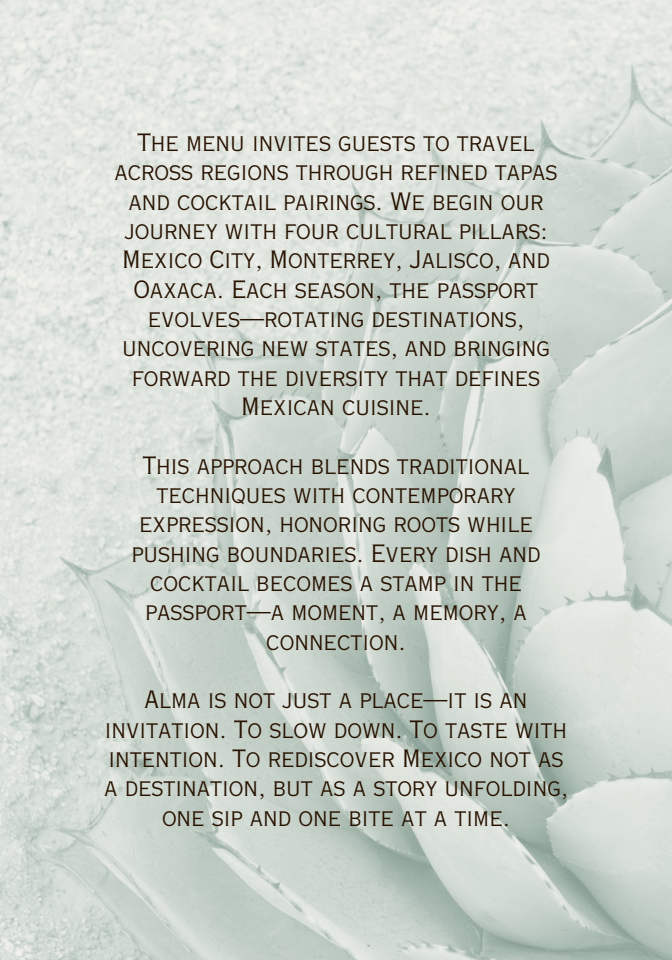


ALMA
AGAVE

OUR STORY

THE CONCEPT BEGAN WITH A SIMPLE BUT POWERFUL IDEA: THAT THE SOUL OF MEXICO, ITS ALMA, CAN BE TOLD THROUGH ITS FOOD, SPIRITS, AND THE RITUALS THAT SURROUND THEM. ROOTED IN TRADITION YET GUIDED BY IMAGINATION, ALMA IS A LIVING NARRATIVE INSPIRED BY THE RICHNESS OF MEXICO'S 32 STATES, EXPRESSED THROUGH AN EVOLVING CULINARY AND COCKTAIL EXPERIENCE.

AT ALMA, MEXICAN DISTILLATES TAKE CENTER STAGE. EACH DRINK IS CRAFTED NOT ONLY TO DELIGHT, BUT TO TELL A STORY—OF LAND, OF TECHNIQUE, OF TIME. HOUSE-MADE ELEMENTS TRANSFORM HUMBLE, SEASONAL PRODUCE INTO VIBRANT, EFFERVESCENT EXPRESSIONS. THIS APPROACH ALLOWS EACH COCKTAIL TO CARRY DEPTH, TEXTURE, AND A SENSE OF PLACE, WHILE HONORING THE AGRICULTURAL TRADITIONS OF MEXICO.

The background of the entire page is a close-up, high-angle shot of several aloe vera leaves. The leaves are arranged in a fan-like pattern, with their pointed tips directed towards the right side of the frame. The leaves have a light green color and a slightly textured surface, with visible veins and small, dark, pointed spines along their edges. The lighting is soft and even, highlighting the natural texture of the plant.

THE MENU INVITES GUESTS TO TRAVEL
ACROSS REGIONS THROUGH REFINED TAPAS
AND COCKTAIL PAIRINGS. WE BEGIN OUR
JOURNEY WITH FOUR CULTURAL PILLARS:
MEXICO CITY, MONTERREY, JALISCO, AND
OAXACA. EACH SEASON, THE PASSPORT
EVOLVES—ROTATING DESTINATIONS,
UNCOVERING NEW STATES, AND BRINGING
FORWARD THE DIVERSITY THAT DEFINES
MEXICAN CUISINE.

THIS APPROACH BLENDS TRADITIONAL
TECHNIQUES WITH CONTEMPORARY
EXPRESSION, HONORING ROOTS WHILE
PUSHING BOUNDARIES. EVERY DISH AND
COCKTAIL BECOMES A STAMP IN THE
PASSPORT—A MOMENT, A MEMORY, A
CONNECTION.

ALMA IS NOT JUST A PLACE—IT IS AN
INVITATION. TO SLOW DOWN. TO TASTE WITH
INTENTION. TO REDISCOVER MEXICO NOT AS
A DESTINATION, BUT AS A STORY UNFOLDING,
ONE SIP AND ONE BITE AT A TIME.



MEXICO CITY

FAST, ELECTRIC, AND ENDLESSLY LAYERED.
WHERE AL PASTOR SPINS ON EVERY CORNER
AND BOLD, CITRUS-DRIVEN COCKTAILS CUT
THROUGH THE RHYTHM OF THE CITY.



A VIBRANT CULTURAL CAPITAL WHERE
HISTORIC ARCHITECTURE, WORLD-CLASS
CUISINE, ART, AND NIGHTLIFE COLLIDE. EQUAL
PARTS SOPHISTICATED AND ENERGETIC, THE
CITY BLENDS DEEP-ROOTED TRADITION WITH A
CONSTANTLY EVOLVING CREATIVE SCENE.

AL PASTOR 2.0

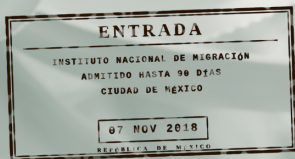
LIME, CHILE PASILLA CILANTRO CORDIAL,
PINEAPPLE TEPACHE, NAMI SAKE, AL PASTOR
& TORTILLA FATWASH CONDESA GIN

18

TUNA TOSTADA

CHILANGO STYLE
CHILE LIME SUSHI-GRADE TUNA, CUCUMBER,
RED ONION, AVOCADO, CHIPOTLE AIOLI

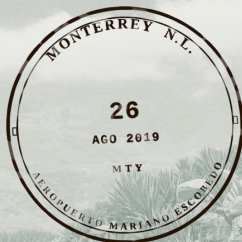
12





MONTERREY

NORTHERN HEAT AND FIRE-FORWARD FLAVOR. WHERE OPEN FLAMES, CHARRED MEATS, AND RUGGED ELEGANCE BALANCES RICHNESS WITH RESTRAINT.



A MODERN INDUSTRIAL POWERHOUSE SURROUNDED BY DRAMATIC MOUNTAINS, KNOWN FOR ITS SLEEK URBAN ENERGY, THRIVING BUSINESS CULTURE, AND NORTHERN MEXICAN CULINARY TRADITIONS. BOLD, REFINED, AND FAST-MOVING.

REFRESCO VERDE

AMARAS VERDE, AVOCADO LEAF, ALOE LIQUER,
CITRIC ACID, CHAYOTE SODA FIZZ

18

CARNE ASADA COSTRA MINI TACOS

ROSEWOOD STRIP, CRISPY CHEESE CRUST,
ROASTED SALSA, GUACAMOLE SALSA

12





JALISCO

GOLDEN FIELDS OF AGAVE AND DEEP CULINARY
HERITAGE WHERE BRIGHT, CITRUS-LACED
FLAVORS AND SLOW-CRAFTED TRADITIONS
DEFINE THE SPIRIT OF THE REGION.

THE CULTURAL HEARTLAND OF MEXICO AND
BIRTHPLACE OF TEQUILA AND MARIACHI. RICH
WITH AGAVE FIELDS, COLONIAL TOWNS, AND
VIBRANT TRADITIONS, JALISCO CAPTURES THE
SPIRIT, CRAFTSMANSHIP, AND CELEBRATION OF
MEXICAN HERITAGE.



TLAOLLI

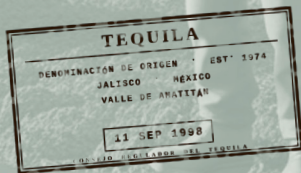
WEBER RANCH VODKA, TEJUINO ORGEAT,
PILONCILLO, JALISCO ORANGE LIQUER,
LIME, LIMON SORBET

18

CRISPY PORK BELLY SOPES

MINI CORN MASA SOPES, GUAJILLO
PINTO BEAN PURÉE, SALSA TATEMADA,
PICKLED RED ONION

12





OAXACA

EARTHY, ANCESTRAL, AND QUIETLY POWERFUL. WHERE SMOKE, CACAO, AND CORN COME TOGETHER IN RITUALS OF FLAVOR THAT FEEL BOTH ANCIENT AND ALIVE.



A DEEPLY ARTISTIC AND SOULFUL DESTINATION CELEBRATED FOR ITS MEZCAL, INDIGENOUS TRADITIONS, HANDCRAFTED TEXTILES, AND LEGENDARY CUISINE. EARTHY, COLORFUL, AND RICH WITH RITUAL AND HISTORY.

TEJATE NO. 1

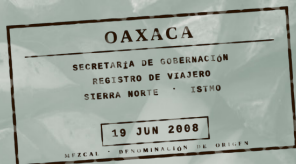
CORN HUSK WASHED RACHO MEZCAL,
ABSOLUT WHISKY, PORAL COFFEE LIQUER,
CACAO, NIXTA, PULQUE, YELLOW CORN AIR

18

MINI TELEAS TETELA

BLUE CORN MASA CHIKEN TINGA, CHIPOTLE
CREAM SAUCE, CREMA OAXAQUENA, QUESO
AÑEJO, RED RADISH

12



FLIGHTS

DERRUMBES

SALMIANA | MICHOACAN | GUERRERO | TAMAULIPAS

35

DON FULANO

BLANCO | REPOSADO | ANEJO | EXTRA ANEJO

45

