



MI AMOR

RESTAURANT

by Paul Bentley

WINE

	 MX	 MX
SPARKLING & CHAMPAGNE		
Sala Vive Espumo Mexico	220	820
Casa Piedra Espumo de Piedra Blanc de Noir Mexico		1,650
Vena Cava Rose Brut Mexico		2,000
Larmandier Bernier 'Latitude' France		3,500
WHITE		
Valdubon Verdejo Spain	190	850
Douglas Hill Pinot Grigio USA	190	800
Modor Bagan Chasselas Mexico		900
Symmetria Chenin Blanc Mexico		1,000
Lost Angel Chardonnay USA	200	900
Paco y Lola Albarino Spain		1,000
Sileni Sauvignon Blanc New Zealand	230	1,000
Vena Cava Sauvignon Blanc Mexico		1,500
Lamy Bourgogne Chatenieres '13 France		2,000
ROSÉ		
Adobe de Guadalupe "Uriel" Tempranillo/Syrah/Mourvèdre. Mexico	210	900
Herencia de F. Rubio Nebiolo/Montepulciano/Sangiovese. Mexico		1,000
Bláblá Rosado Muscat/Grenache/White Zifandel. Mexico		1,000
Manon Rosé Cotes de Provence Grenache/Cinsault/Syrah. France	220	1,000
Kruger Rosé Sangiovese. Mexico		1,100
RED WINES		
Incognito Cabernet Blend. Mexico	200	900
Cousiño Macul Cabernet Sauvignon Chile	190	800
Jargon Pinot Noir USA		900
Solar Fortun "Confabulario" Mouvedre/Petite Verdot. Mexico	210	1,000
Cartlidge & Browne Cabernet Sauvignon USA	210	1,000
Tenimenti Angelini "Val di Suga" Rosso di Montalcino Italy		1,200
Bichi Flama Roja Mexico. Natural wine		1,200
A toi nous France		1,200
Solar Fortun "O Positivo" Cabernet/Syrah. Mexico		1,400
Corona del Valle Tempranillo Nebbiolo. Mexico		1,500
Pecchenino Langhe Nebbiolo "Vigna Botti" Italy		1,700
Ridge Lytton Spring Zinfandel Blend. USA		1,750
Thierry Mortet Gevrey Chambertin '14 France		3,000
Antica Terra "Coriolis" Pinot Noir 2014. USA		3,200

FLAVORS
TO FALL
IN LOVE WITH