



**MI AMOR**  
RESTAURANT  
*by Paul Bentley*

## WINE

### SPARKLING & CHAMPAGNE

   
MX MX

<b>Sala Vive Espumo</b> Mexico	220	900
<b>Casa Piedra Espumo de Piedra Blanc de Noir</b> Mexico		1,800
<b>Vena Cava Rose Brut</b> Mexico		2,200
<b>Larmandier Bernier 'Latitude'</b> France		3,800

### WHITE

<b>Valdubon Verdejo</b> Spain	200	900
<b>Douglas Hill Pinot Grigio</b> USA	200	850
<b>Modor Bagan Chasselas</b> Mexico		1,000
<b>Symmetria Chenin Blanc</b> Mexico		1,100
<b>Lost Angel Chardonnay</b> USA	200	1,000
<b>Paco y Lola Albarino</b> Spain		1,100
<b>Sileni Sauvignon Blanc</b> New Zealand	250	1,150
<b>Vena Cava Sauvignon Blanc</b> Mexico		1,650
<b>Lamy Bourgogne Chatenieres '13</b> France		2,200

### ROSÉ

<b>Adobe de Guadalupe "Uriel" Tempranillo/Syrah/Mourvèdre.</b> Mexico	210	900
<b>Herencia de F. Rubio Nebiolo/Montepulciano/Sangiovese.</b> Mexico		1,000
<b>Bláblá Rosado Muscat/Grenache/White Zifandel.</b> Mexico		1,000
<b>Manon Rosé Cotes de Provence Grenache/Cinsault/Syrah.</b> France	220	1,000
<b>Kruger Rosé Sangiovese.</b> Mexico		1,100

### RED WINES

<b>Incognito Cabernet Blend.</b> Mexico	200	900
<b>Cousiño Macul Cabernet Sauvignon</b> Chile	190	800
<b>Solar Fortun "Confabulario" Mouvedre/Petite Verdot.</b> Mexico	240	1,100
<b>Cartlidge &amp; Browne Cabernet Sauvignon</b> USA	210	1,100
<b>Tenimenti Angelini "Val di Suga" Rosso di Montalcino</b> Italy		1,300
<b>Bichi Flama Roja</b> Mexico. Natural wine		1,300
<b>A toi nous</b> France		1,400
<b>Solar Fortun "O Positivo" Cabernet/Syrah.</b> Mexico		1,500
<b>Corona del Valle Tempranillo Nebbiolo.</b> Mexico		1,650
<b>Pecchenino Langhe Nebbiolo "Vigna Botti"</b> Italy		1,800
<b>Ridge Lytton Spring Zinfandel Blend.</b> USA		1,950
<b>Thierry Mortet Gevrey Chambertin '14</b> France		3,000
<b>Antica Terra "Coriolis" Pinot Noir 2014.</b> USA		3,200

FLAVORS  
TO FALL  
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