



MI AMOR
RESTAURANT
by Paul Bentley

WINE

 
MX MX

SPARKLING & CHAMPAGNE

Sala Vive Espumo Mexico	220	900
Casa Piedra Espumo de Piedra Blanc de Noir Mexico		1,800
Vena Cava Rose Brut Mexico		2,200
Larmandier Bernier 'Latitude' France		3,800
Moet & Chandon		2,200
Veuve Clicquot		2,850
Taittinger Brut		2,820
Dom Perignon 2008		7,500

WHITE

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

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
Kruger Rosé Sangiovese. Mexico	320	1,100

RED WINES

Cousiño Macul Cabernet Sauvignon Chile	190	800
Incognito Cabernet Blend. Mexico	200	900
Ménage á Trois Pinot Noir. USA	220	950
Solar Fortun "Confabulario" Mouvedre/Petite Verdot. Mexico	240	1,100
Cartlidge & Browne Cabernet Sauvignon USA	210	1,100
Tenimenti Angelini "Val di Suga" Rosso di Montalcino Italy		1,300
Solar Fortun "O Positivo" Cabernet/Syrah. Mexico		1,500
Corona del Valle Tempranillo Nebbiolo. Mexico		1,650
Pecchenino Langhe Nebbiolo "Vigna Botti" Italy		1,800
Ridge Lytton Spring Zinfandel Blend. USA		1,950
Thierry Moret Gevrey Chambertin '14 France		3,000

FLAVORS
TO FALL
IN LOVE WITH