



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

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|--|-----|-------|
| 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

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|---|-----|-------|
| Trumpeter Malbec Rosé Argentina | 180 | 850 |
| Maison Castel Cotes de provence Francia | 200 | 990 |
| 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 | 230 | 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