

CRAFT BEERS

(Not included in the All-Inclusive package)

MINERVA VIENA

~\$140^{mx}

STYLE: VIENNA

ALC. VOL.: 5%

IBUS: 18

SRM: 20

ORGANOLEPTIC PROFILE:

Reddish beer with a blend of toasted malts offering subtle notes of caramel, nuts, and chocolate.

SERVING TEMP: 7-10 °C

GLASSWARE: Flute

PAIRING: Mexican snacks, fried

foods, and spicy dishes.

BOTTLE 355 ml



MINERVA IPA

~\$140^{mx}

STYLE: West Coast IPA

ALC. VOL.: 6.5%

IBUS: 55

SRM: 13

ORGANOLEPTIC PROFILE:

Bright golden beer, made with a select blend of hops that provide fruity and tropical aromas.

SERVING TEMP: 10-13 °C

GLASSWARE: Copa Tulipán

PAIRING: Seafood, tacos, and

burritos.

BOTTLE 355 ml



MINERVA COLONIAL

~\$140^{mx}

STYLE: Kölsch

ALC. VOL.: 5%

IBUS: 15

SRM: 2-3

ORGANOLEPTIC PROFILE:

Fresh and smooth light beer. Achieves the perfect balance with subtle aromas of orange and bread.

SERVING TEMP: 4-7 °C

GLASSWARE: Caña

PAIRING: Salads, seafood, and

light pastas.

BOTTLE 355 ml



MINERVA STOUT

~\$140^{mx}

STYLE: Stout

ALC. VOL.: 6%

IBUS: 38

SRM: 42

ORGANOLEPTIC PROFILE:

Dark beer with a full body, strong aroma, and flavors of freshly roasted coffee, dark chocolate, and caramel.

SERVING TEMP: 10-13 °C

GLASSWARE: Pinta nónica

PAIRING: Brownie with ice cream,

meat cuts, and aged cheeses.

BOTTLE 355 ml



MINERVA PALE ALE

~\$140^{mx}

STYLE: English Mild Ale

ALC. VOL.: 6%

IBUS: 24

SRM: 10

ORGANOLEPTIC PROFILE:

Amber beer with floral and fruity notes. The first Mexican craft beer to win gold at the World Beer Cup.

SERVING TEMP: 10-13 °C

GLASSWARE: Pinta nónica

PAIRING: Burgers, BBQ, and

pizza.

BOTTLE 355 ml



CACHITO

COCINA MEXICANA

Prices in mexican pesos. Taxes included.



THE REEF 28
PLAYA DEL CARMEN