

JULIO CORTAZAR

9

8

7

RAYUELA

4

2


3

1


EDITORIAL SUDAMERICANA

• APPETIZERS •

CRUNCHY


GOAT CHEESE 3 pieces \$186
Breaded goat cheese slices on a bed of spinach salad with avocado, sesame vinaigrette and toasted sesame seeds.

RUBINSTEIN

CHEESE STICKS 10 pieces \$183
Fried Gouda cheese sticks, served with your choice of sauce: cilantro, tamarind, or mixed. Served with potato stick chips.

HOMEMADE Empanadas

6 pieces


 Stuffed with cheese (2), poblano pepper with cheese (2) and picadillo (2). Served with green sauce and sour cream.

\$199

SNACKS FOR SHARING

GUACAMOLE

WITH TORTILLA CHIPS 250 g\$115
Classic recipe: avocado with onion, serrano chili, cilantro and lime.


CRISPY CHICKEN TAQUITOS 6 pieces \$129
Shredded chicken breasts sautéed with onion in small fried corn tortillas, served with red and green sauce, a touch of sour cream and fresh grated cheese.

PENDULO FRIES 300 g\$125
French fries with a sprinkle of salt.

AU GRATIN 80 g +\$45

GINSBURG PATATAS BRAVAS 450 g \$141
Fried potato wedges served with a spicy gravy sauce or mango chutney.


ASIMOV CHICKEN POPCORN 300 g \$219
Breaded chicken cubes, served with mango and habanero sauce or blackberry and chipotle sauce.

MEXICAN TABLITA 8 pieces \$173
2 bean sopes with potatoes and chorizo, 2 Oaxaca cheese quesadillas, 2 shredded beef taquitos and 2 bean tlacoyos covered with nopal salad and grated fresh cheese. Served with guacamole and martajada sauce on the side.

• IDEAL FOR SHARING

BREWS & soups

TORTILLA SOUP

IN BEAN BROTH 355 ml \$97
Bean broth with epazote. Served with fried tortilla strips, panela cheese, sour cream, pork rinds, avocado, onion and chipotle chili on the side.


ECO VEGETABLE MINESTRA 355 ml\$94
Tomato broth with carrot, zucchini, broccoli, celery and potato.

GRANDMA'S CHICKEN BROTH 355 ml \$107
Chicken broth with rice. Served with panela cheese, cilantro, onion, pork rinds, lime, avocado and chopped serrano chili on the side.

NOODLE SOUP 355 ml \$73
Classic Mexican noodle soup in a tomato broth.

DA VINCI PASTA 200 g \$89
Mexican pasta served in a thick sauce with panela cheese, sour cream, avocado and chipotle chili on the side.

ROASTED TOMATO SOUP


AND GRILLED CHEESE SANDWICH 355 ml \$169
Roasted tomato soup with goat cheese. Served with half grilled cheese sandwich.

fresh PASTA Home's recipe

CAMILLERI CANNELLONI 3 pieces \$197
Homemade cannelloni, stuffed with bolognese sauce, topped with Parmesan cheese and basil.


PASTA OF YOUR CHOICE 300 g \$165
Spaghetti, fettuccine or fusilli
Your choice of: pomodoro, cheeses sauce, poblano pepper, al burro or spring pasta.

CARROLL RAVIOLI 8 pieces \$176
Homemade spinach ravioli simmered in a cheeses sauce.

FO LASAGNA 400 g \$189
Macaroni lasagna with spinach, roasted vegetables (red pepper, zucchini and carrot) baked au gratin, served on a creamy red pepper sauce.

JUG OF FRESH
FRUIT
WATER
••• OF THE DAY •••

\$45
(with or without sugar)
INCLUDES ONE REFILL 500ml
(Monday to Friday from 1 to 5 pm)

 **Vegetarian** Please refer to the allergen chart at the end of the menu.

LUNCH AND DINNER

main COURSES

- FOUCAULT CHICKEN BREAST** 🍗🥑🥕.....\$249
Breaded chicken breast (200 g) stuffed with Oaxaca cheese, served in mixed herb butter sauce with mashed potatoes and grilled vegetables.
- KEATS LEMON CHICKEN BREAST** 🍗🥑🥕.....\$244
Grilled chicken breast (200 g) served on fettuccine with creamy lemon sauce topped with Parmesan cheese.
- DOSTOYEVSKI CHICKEN BREAST** 🍗.....\$252
Grilled chicken breast (200 g) served in a beer and onion sauce, with a side of grilled vegetables (peppers, zucchini, onion and carrot) and baby potatoes sautéed in garlic, parsley and butter.
- GARRO CHICKEN TERIYAKI** 🍗🥑🥕.....\$264
Sautéed chicken breast (200 g) cubes with red pepper, onion, cherry tomato, mushrooms, zucchini and green beans with our teriyaki sauce and old style mustard. Served with white rice, scallions and toasted sesame seeds.
- SIQUEIROS ARRACHERA** 🍗🥕🥑🥕.....\$339
Grilled hanger steak (200 g). Served with poblano pepper, guacamole, a goat cheese quesadilla in a chili adobo and a quesadilla filled with Oaxaca cheese in a poblano pepper sauce.
- REYES ARRACHERA TACOS** 4 pieces 🍗🥕.....\$359
Hanger steak and Gouda cheese tacos in corn or wheat flour tortillas. Served with guacamole, scallions and nopales.
- NICANOR FISH FILLET IN AXIOTE** 🐟.....\$269
Fish fillet (200 g) in Mexican axiote sauce, served on refried black beans, topped with pico de gallo salsa and served with fried plantains and avocado. With a side of Xni-pec sauce (habanero pepper and onion slices) and corn tortillas.
- BEATNIK ZOODLES** 300 g 🍝🥕.....\$187
Sautéed zucchini and carrot zoodles with tomato sauce and capers, mushrooms and black olives, served with Parmesan cheese.
- LOS AMOROSOS VEGAN TACOS** 3 pieces 🌱.....\$209
Mushrooms mix in adobo sauce. Choose corn or wheat flour tortillas. Served with cilantro, onion, pineapple, guacamole and red sauce.
- ENCHILADAS MICHOACANAS** 3 pieces 🍷.....\$194
Made with corn tortillas, stuffed with Oaxaca cheese and potato, topped with adobo sauce, lettuce and grated panela cheese.
- CHICKEN ENCHILADAS WITH MOLE** 3 pieces 🍷🍷🍷.....\$223
Enchiladas dipped in mole sauce and topped with cream, cheese and red onion. Served with refried beans sprinkled with fresh grated cheese.
- SWISS ENCHILADAS RED OR GREEN** 3 pieces 🍷.....\$197
Stuffed with chicken, panela or cottage cheese. With Gouda cheese au gratin served with beans.
- MONSIVAIS ENCHILADAS** 3 pieces 🍷.....\$187
Stuffed with chicken or Oaxaca cheese dipped with green sauce, Gouda cheese au gratin topped with pico de gallo sauce, and a touch of sour cream. Served with refried beans sprinkled with fresh grated cheese.

SALADS

- SPINACH, PEAR AND HEARTS OF PALM SALAD** 380 g 🥕🥕.....\$180
Spinach salad with pear, hearts of palm, goat cheese, grapefruit, strawberry, pecans and a hibiscus dressing.
- SOLEDAD SALAD** 311 g 🍅🥕🥕.....\$189
Italian lettuce salad with turkey ham (60 g), avocado, tomato, mushrooms and garlic croutons. Topped with sesame seeds and sesame vinaigrette.
- LOS ASOMBROS GREEK SALAD** 372 g 🍷.....\$209
Lettuce mix; tomato, red onion, red pepper, Kalamata olives, cucumber, feta cheese and lemon vinaigrette.
- NERUDA CHICKEN SALAD** 335 g 🍷🥕.....\$180
Chicken marinated with lemon juice, served on italian lettuce salad with tomato, cucumber, avocado, panela cheese, , topped with sesame seeds and mango-cilantro or tamarind dressing.

SANDWICHES & BURGERS

Our sandwiches can be made with the bread of your choice:
Classic baguette; white or aniseed bread; seeded or cranberry ciabatta.

• SERVED WITH FRENCH FRIES OR WITH CARROT, CUCUMBER AND JICAMA SALAD •

- CALIFORNIA SANDWICH** 🍗🥕🥕🥕.....
Turkey ham, tomato, avocado and jocoque with cucumber dressing.
FULL-SIZE 180 g\$263 **HALF-SIZE** 90 g\$175
- FREDO SANDWICH** 🍗🥕🥕🥕.....
Ham, tomato, lettuce and melted Gouda cheese.
FULL-SIZE 200 g\$245 **HALF-SIZE** 100 g\$159
- THE MISTRAL THREE-CHEESE SANDWICH** 🍗🥕🥕.....
Goat, Gouda and Oaxaca cheese with grilled zucchini, red and green peppers, mayonnaise and butter.
FULL-SIZE 220 g\$245 **HALF-SIZE** 110 g\$159
- ORIENTAL CIABATTA*** 200 g 🍷🍷🍷🍷.....\$192
Falafel (chickpeas and parsley) with olive oil, tabbouleh, cucumber, tomato, romaine lettuce, pickled red cabbage and tahini dressing.
*Served exclusively in cranberry or seeded ciabatta. Without garnish.
- RUIZ ZAFON BEEF PEPITO** 🍗🥕🥕.....\$359
Veal milanese (180g) and Gouda cheese (50g) in baguette, with tamarind and chipotle dressing, beans, avocado, red onion, spinach, lettuce and tomato. Served with a side of sweet potato chips.
- MARX BURGER** 🍗🥕🥕🥕.....\$289
Ground beef (170 g) with gouda cheese and garlicky mushrooms with Italian lettuce, grilled onion and tomato, served in a homemade burger bun.
- VONNEGUT CHICKEN BURGER** ★🍗🥕🥕🥕.....\$219
Crispy chicken breast (120 g) breaded with panko and gratinated with Gouda cheese; with lettuce, tomato, red onion, mayonnaise, and pickles, in a homemaed burger bun.
- PORTOBELLO BURGER** 🍷🍷🍷🍷.....\$223
Portobello mushroom (150g) marinated and grilled in mixed herbs with gouda cheese, tomato, Italian lettuce and onion in a homemade burger bun.

★ New 🌱 Vegetarian Please refer to the allergen chart at the end of the menu.

LUNCH AND DINNER

SOUP & SANDWICH

ONE CUP OF SOUP & HALF SANDWICH

MALE THE COMBO OF YOUR PREFERENCE FOR \$230



soups 355 ml



- TORTILLA SOUP IN BEAN BROTH
- ECO VEGETABLE MINESTRA
- GRANDMA'S CHICKEN BROTH
- NOODLE SOUP
- SOUP OF THE DAY

SANDWICHES



- CALIFORNIA
- FREDO
- MISTRAL THREE CHEESE
- ORIENTAL CIABATTA
(Served in cranberry or seeded ciabatta, without garnish).

Our sandwiches can be made with the bread of your choice: classic baguette; white or aniseed bread; seeded or cranberry ciabatta. Served with french fries or with carrot, cucumber and jicama salad.

STARTING AT 7PM TRY OUR

NOCTURNAL BREAKFAST

STARTERS

SEASONAL

- FRUIT PLATE** 320 g \$137
Seasonal fruit plate.
- SMALL** 160 g \$79
- With cottage cheese** 90 g +\$32
- With yogurt** 100 g +\$29
- With granola** 50 g +\$19

CLASSIC BISQUETS

- Homemade mexican bisquets toasted with butter and served with strawberry, guava or hibiscus flower jam.
- Full-size portion** 4 halves \$86
- Half-size portion** 2 halves \$64

- GRILLED PANELA CHEESE** 150 g \$171
Grilled panela cheese on a grilled nopal, served in a pasilla chili sauce. With avocado and refried beans sprinkled with fresh grated cheese.

GARFUNKEL AVOCADO

- TOAST** 1 piece \$205
A thick slice of homemade bread, with avocado, eggs (2 pieces) of your choice, cream cheese, capers, red onion, sesame seeds and olive oil with a dash of balsamic reduction.

CHILAQUILES

- CRUNCHY CHILAQUILES** 600 g \$190
Fried tortilla chips dipped in green sauce, red sauce or mole. Served with cilantro, onion, fresh cheese and cream.
- WITH HANGER STEAK** 200 g +\$190
- HALFORDER** 300 g \$125
- WITH HALF HANGER STEAK** 200 g +\$120
- ORDER:**
- AU GRATIN** 80 g +\$40
- WITH CHICKEN** 80 g +\$65
- WITH EGG** 1 piece +\$29

THE CLASSICS

- EGGS OF YOUR CHOICE*** 2 pieces \$137
- NATURAL** Scrambled, fried or soft-boiled, served with refried beans or breakfast potatoes.
- WITH JAM** 60 g or **BACON** 60 g +\$41

- RANCHEROS** Fried and served on two corn tortillas, dipped in a spicy red ranchera sauce.
- MEXICAN STYLE** Scrambled with tomato, onion and spicy green serrano chili, served with corn tortillas and refried beans or breakfast potatoes.

- EL PENDULO OMELETTE*** 2 pieces \$175
Filled with Gouda cheese, spinach, mushrooms, or mixed. Served with a side of salad, refried beans or breakfast potatoes.

- CASSEROLE EGGS*** 2 pieces \$159
Scrambled eggs with sautéed mushrooms, panela cheese, and a mix of poblano pepper strips with onions, topped with green or red sauce. Served with corn tortillas.

- PENDULO EGGS*** 2 pieces \$163
Rancheros au gratin on corn tortillas, garnished with avocado slices.

- PAZ EGGS*** 2 pieces \$163
Fried eggs, served on a sope; with beans, Oaxaca cheese, salted in green sauce and topped with a drizzle of sour cream. Served with fresh tomato.

- JULIETTE OMELETTE *** 2 pieces \$189
Filled with spinach and goat's cheese omelette, mounted on poblano pepper sauce and tortilla strips, dipped with red sauce. Served with crudites, refried beans sprinkled with fresh grated cheese or breakfast potatoes.

- FAUSTO EGGS*** 2 pieces \$159
Fried eggs, served on a wheat flour quesadilla filled with ham and Oaxaca cheese; dipped with mole, poblano sauce and sesame seeds.

*All our egg dishes are also available with egg whites only.

**BREAKFAST POTATOES: Sautéed with bacon, onion, red bell pepper and paprika.

Please refer to the allergen chart at the end of the menu.

LUNCH AND DINNER

A PARTIR DE LAS 19 HRS. PRUEBA LOS

DESAYUNOS NOCTURNOS

OUR FLAVORS

- HOME-BAKED MOLLETES

2 halves



\$134

Home-baked bread with butter, refried beans and Gouda cheese.
Served with pico de gallo sauce.
- MOLLARABE

1 piece



\$130

Pita bread stuffed with beans, melted Oaxaca cheese and avocado.
Served with pico de gallo sauce.
- ARTAUD SINCRONIZADAS

2 pieces






\$205

The classic recipe with flour tortilla with ham and Oaxaca cheese.
Served with pico de gallo sauce, avocado and refried beans
sprinkled with fresh grated cheese.

PANCAKES

- CLASSIC


3 pieces



\$163


With berries purée and whipped cream. With honey or cajeta.
- WITH HAM

60 g



OR BACON




60 g



+\$41

FRENCH TOAST

- 2 pieces



\$205

Made with homemade brioche, sprinkled with powdered sugar and a touch of cinnamon. Topped with berries compote and whipped cream.

OUR



WHITE

- L.A. CETTO • MEXICO • CHENIN BLANC

GLASS 240 ml

\$145

BOTTLE 750 ml

\$315
- XA DOMEQ • MEXICO • BLANC DE BLANCS

GLASS 180 ml

\$135

BOTTLE 750 ml

\$415
- VIÑAS DEL VERO LUCES • SPAIN •

MACABEO • CHARDONNAY • SAUVIGNON BLANC

GLASS 180 ml

\$145

BOTTLE 750 ml

\$455

ROSÉ

- L.A. CETTO • MEXICO • ZINFANDEL

GLASS 180 ml

\$135

BOTTLE 750 ml

\$415

WINE COCKTAILS

- RED WINE CLERICOT

JUG 800 ml

\$305

Red house wine and fresh fruit
- ROSÉ CLERICOT

JUG 800 ml

\$260

Rosé wine and fresh fruit.

RED

- CASA MADERO • MEXICO • MERLOT

GLASS 180 ml

\$325

BOTTLE 750 ml

\$996
- L.A. CETTO • MEXICO • MERLOT

GLASS 240 ml

\$145

BOTTLE 750 ml

\$325
- FINCA CONSTANCIA ALTOZANO • SPAIN • TEMPRANILLO

GLASS 180 ml

\$140

BOTTLE 750 ml

\$410
- ENTRELÍNEAS • MEXICO • MALBEC • NEBBIOLO • SYRAH

GLASS 180 ml

\$290

BOTTLE 750 ml

\$885
- VIÑAS DEL VERO LUCES • SPAIN •

TEMPRANILLO • SYRAH • CABERNET SAUVIGNON

GLASS 180 ml

\$145

BOTTLE 750 ml

\$455

SPARKLING

- L.A. CETTO • MEXICO • CHAMPBRULÉ BRUT

GLASS 150 ml

\$120

BOTTLE 750 ml

\$365

OUR JUICES

- NARAHORIA

Orange and carrot.

SMALL 300 ml

\$63

LARGE 500 ml

\$78
- REVITALIZING RED

Carrot, beetroot, red apple, ginger and lime.

SMALL 300 ml

\$63

LARGE 500 ml

\$78
- CLASSIC 100% FRESH

Orange, grapefruit or carrot.

SMALL 300 ml

\$63

LARGE 500 ml

\$78

GREEN,
I LOVE YOU GREEN

MADE WITH NATURAL
INGREDIENTS

WHITMAN GREEN

Spinach, celery, red apple, cucumber, orange,
lime and ginger.

- SMALL 300 ml

\$71

LARGE 500 ml

\$89

Please refer to the allergen chart at the end of the menu.

LUNCH AND DINNER



REGULAR OR
DECAF COFFEE

HOUSE BLEND

AMERICANO 330 ml	\$60
ESPRESSO 90 ml	\$60
DOUBLE ESPRESSO 120 ml	\$77
LATTE 330 ml	\$76
CAPUCCINO 210 ml	\$76
WITH CHOCOLATE	\$94
WITH CAJETA	\$94
ICED CAPUCCINO 300 ml	\$99
ICED MOKA 300 ml	\$99
CAPUCCINO FRAPPE 360 ml	\$99
WITH CHOCOLATE	\$116
CARAMEL COFFEE FRAPPE 360 ml	\$119
OREO® COFFEE FRAPPE 360 ml	\$149
CAJETA COFFEE FRAPPE 360 ml	\$119
CHOCOLATE 325 ml	\$74
Cold or hot.		
SPICED CHOCOLATE 325 ml	\$71
Chocolate with spices and a touch of chili.		

* Request or add *

Whole, reduced fat, lactose free or reduced fat lactose free.
Soy, almond or coconut milk. +\$17



CORONA · CORONA LIGHT · VICTORIA · PACÍFICO 355 ml	\$83
MODELO ESPECIAL · NEGRA MODELO 355 ml	\$76



CORONA CERO 355 ml \$70 ★

CRAFTED AND IMPORTED BEERS

COLIMITA 355 ml	\$146
· Mexico · Lager		
TEMPUS RESERVA ESPECIAL 355 ml	\$139
· Mexico · Scottish style Ale		
PORTER COLIMA TICUS 355 ml	\$155
· Mexico · Porter		
STELLA ARTOIS 355 ml	\$86
· Belgium · Lager		

MICHELADA +\$17 • CUBANA +\$22 • CLAMATO +\$22

smoothies & MILKSHAKES

HOMEMADE MILKSHAKES 325 ml	\$126
Made with strawberry, vanilla or chocolate ice cream.		
MANGO SMOOTHIE 325 ml	\$89
PIÑADA 325 ml	\$94
Pineapple and coconut milk frappé.		
STRAWBERRY CHAMOYADA 360 ml	\$94
Strawberry concentrate, homemade chamoy, Miguelito® chamoy powder and sugar.		
MANGO CHAMOYADA 360 ml	\$94
Mango concentrate, homemade chamoy, Miguelito® chamoy powder and sugar.		
FRAPPES 360 ml	
CAJETA	\$119
MAZAPAN	\$126
FERRERO	\$126
TARO	\$137

OTHERS

SOFT DRINKS 355 ml	\$55
Coca-Cola, Diet coke, Zero coke, sparkling water, Sprite, Zero Sprite, Sidral, Diet Sidral and Orange Fanta.		
TOPO CHICO SPARKLING WATER 355 ml	\$65
LEMONADE OR ORANGEADE 300 ml	\$65
With sparkling or still water. Made with natural juice.		
PINK LEMONADE 300 ml	\$75
Cranberry and lime juice, syrup, sparkling water and Sprite®.		
BOTTLED WATER 500 ml	\$51
GLASS OF MILK 300 ml	\$53
Whole, reduced fat, lactose free or reduced fat lactose, soy, almond or coconut.		
VANILLA OR LIME FLOAT 355 ml	\$115
A scoop of vanilla or lime ice cream in a glass of soda.		



CHAI LATTE 325 ml	\$89
Hot or cold.		
DIRTY CHAI 325 ml	\$99
Chai latte with an espresso shot.		
EXOTIC AND HERBAL TEAS 325 ml	\$74
Ask for our selection. Served in a two-cup teapot.		
PASSION FRUIT AND MANGO TEA FRAPPE 325 ml	\$73
OLIVIA TEA 325 ml	\$68
Strawberry-kiwi tea, lemonade and syrup.		
LONDON FOG 210 ml	\$53
Earl gray with milk foam and a pinch of sugar.		
TWININGS TEAS 325 ml	\$53
Spearmint or chamomile-honey-vanilla.		



MATCHA LATTE 325 ml	\$81
Matcha tea with milk.		
COLD MATCHA 300 ml	\$84
Matcha latte with an espresso shot and evaporated milk.		
MATCHA CREAM 280 ml	\$94
Matcha, coconut milk, vanilla ice cream and syrup.		
COCO MATCHA 220 ml	\$74
Matcha, evaporated milk, coco concentrate and milk, and whipped cream.		

★ New Please refer to the allergen chart at the end of the menu.

DRINKS

• Our •

DESSERTS

MACADAMIA
• nut •
CHEESECAKE

165 g    \$145

Creamy cheesecake with caramelized macadamia nuts and cajeta sauce.

• LEMON •
Pie

235 g \$125  

Slice of lemon pie with strawberry coulis and chocolate ganache.

Mississippi
• MUD •
PIE

162 g \$145    

Slice of dark chocolate and coffee pie on a nut crust. Served with vanilla ice cream.

• BLUEBERRY •
CHEESECAKE

210 g     \$145

Cheesecake with blueberries on an Oreo® crust. Served with a touch of chocolate ganache and strawberry coulis.

FOUQUE
• chocolate •
CAKE

304 g     \$149

Slice of semi-sweet chocolate cake. Served with berries and caramel.

• HOMEMADE •
APPLE
Strudel

211 g \$129   

House specialty with apple filling, dusted with powdered sugar, and served with vanilla ice cream.

Mini
desserts

Daily home baked.
Ask for our variety.

\$69

1 piece

HOMEMADE
pound cakes

OUR TRADITION *
1 piece \$125    

- POUNDCAKE
- SWEET CORN 137g
 - BANANA WITH CHOCOLATE CHIPS AND PECANS 203g

- SAUCE
- CARAMEL-CHOCOLATE
 - ROMPOPE & CINNAMON
 - CREAM CHEESE
 - KAHLUA

ALLERGEN ICONOGRAPHY	 SHELLFISH	 SOY	 CELERY
	 GLUTEN	 DAIRY	 MUSTARD
	 EGGS	 TREE NUTS	 SESAME
	 PEANUTS	 FISH	 SULFITES

Due to the variety of raw materials we use in our production center, all our products may contain allergens, either directly or indirectly.

 New recipe

DESSERTS

OUR LOCATIONS

CONDESA

NUEVO LEON 115

-BOOKSTORE, RESTAURANT & BAR-

Polanco

ALEJANDRO DUMAS 81

-BOOKSTORE, RESTAURANT & BAR-

SANTA FE

CC SANTA FE LOCAL 303

-BOOKSTORE-

Perisur

PERISUR LOCAL 402

-BOOKSTORE & RESTAURANT-

ZONA ROSA

HAMBURGO 126

-BOOKSTORE, RESTAURANT & BUKOWSKI'S BAR-

Roma

ALVARO OBREGON 86

-BOOKSTORE, RESTAURANT & BAR-

SAN ANGEL

AV. REVOLUCION 1500

-BOOKSTORE, RESTAURANT & BAR-

PAYMENT METHODS



VISA

**AMERICAN
EXPRESS**



The weight displayed is for the uncooked protein.
Tipping at this establishment is optional.
Our prices are inclusive of sales tax.