

OUR STORY



Hacintto blossoms as a unique concept that brings together roots, tradition, and vision. Our name is an evolution of "hyacinth" (Hyacinthus), reflecting a deep connection to the land, the elegance of nature, and the cultural heritage that defines us.

Inspired by the hyacinth a flower of delicate beauty and profound symbolism and rooted in the strength of the amate tree, the emblem of the renowned Hotel Amatte in San Miguel de Allende.

A contemporary cantina that honors the homemade and the everyday with an innovative soul. From our kitchen, flavors of origin are born and reinterpreted through global culinary influences, creative techniques, and a singular vision.

Each dish is a tribute to our roots: deep, authentic, and full of character. At the bar, our signature mixology reimagines the classics with an unexpected twist, blending local, seasonal, and global ingredients into cocktails that inspire, awaken the senses, and tell stories.

Our cantina unfolds within the world of gastronomy and cocktail culture, offering a new trend in contemporary dining. A seed that blossoms into flavor, experience, and emotion. A cantina that redefines tradition with its own distinct identity.

COCKTAIL

MARGARITTO \$210

Casa Dragones Blanco Tequila, óleo saccharum (lemon, pineapple, cucumber, and cilantro), chili liqueur, lime.

Garnish: Crunchy chile cuaresmeño.

Story: Inspired by warm hacienda afternoons, when field workers rested in the shade, surrounded by the aromas of lemon, pineapple, and fresh cilantro. It represents the harmony between countryside flavors and the playful spirit of traditional Mexican cuisine. The chile cuaresmeño garnish pays homage to the snacks that accompanied friendly conversations after a long day's work.



FALSE PROMISE \$220

Bourbon, reposado tequila, Brazilian banana liqueur, coffee, citrus.

Garnish: Fried plantain with Cotija cheese and vanilla emulsion.

Story: Inspired by warm hacienda afternoons, when field workers rested in the shade, surrounded by the aromas of citrus, pineapple, and fresh herbs. A cocktail that evokes the contrast between sweetness and depth, tradition and temptation where comforting flavors meet a subtle sense of indulgence.



RADICES OLD \$220

Whisky (spice fat-washed), chai syrup, Angostura bitters, barrel-aged tea ice.

Garnish: Nutmeg brittle.

Story: This cocktail pays tribute to ancestral roots and traditions, such as the use of spices in ceremony and healing. Inspired by grandmothers' recipes and a deep connection to the land, its warm essence invites introspection. The barrel-aged tea ice symbolizes the passage of time, patience, and inherited wisdom.

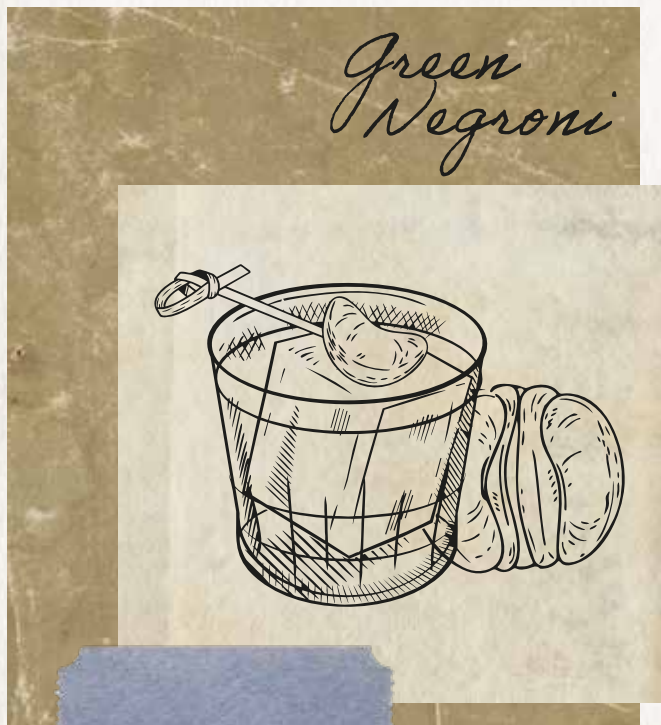


GREEN NEGRONI \$250

Kaffir lime leaf-infused gin, bianco bitter, liqueur blend (melon, peach, coconut), citronella tincture, dry vermouth.

Garnish: Mandarin dipped in white chocolate.

Story: A free interpretation of the secret gardens found in Mexican colonial homes, where tropical fruits, aromatic herbs, and exotic flowers coexist. This tropicalized Negroni is a stroll through the scents of a courtyard filled with bougainvillea, lemon trees, and coconut palms reimagining the European classic with a fresh, distinctly Mexican heart.



CONSPIRACIÓN \$190

Reposado tequila, spiced tea liqueur, coffee, Amaro Montenegro, chocolate bitters.

Garnish: White chocolate with chile morita.

Story: Born from the nights of San Miguel, cradle of the conspiracy. The dragoons of the Spanish mounted army, once stationed to guard its riches, gradually fell in love with the town and its cause. In evenings of domino games, strong coffee, and conspiratorial silence, the spirit of this cocktail emerged bold, dark, and full of hidden intentions.



FULGOR SOUR \$200

Gin sour with kaffir lime, elderflower liqueur, Sangre Morlacco (maraschino cherry liqueur), lemon, aquafaba.

Garnish: Caramelized hibiscus flower.

Story: An echo of the rose-colored sunsets of Mexico's Pueblos Mágicos, this cocktail evokes the soft glow of twilight and the aroma of blooming gardens. Its floral and fruity character pays homage to the traditional sweets and gatherings that marked the end of the day. The caramelized hibiscus flower is the final spark the glow.

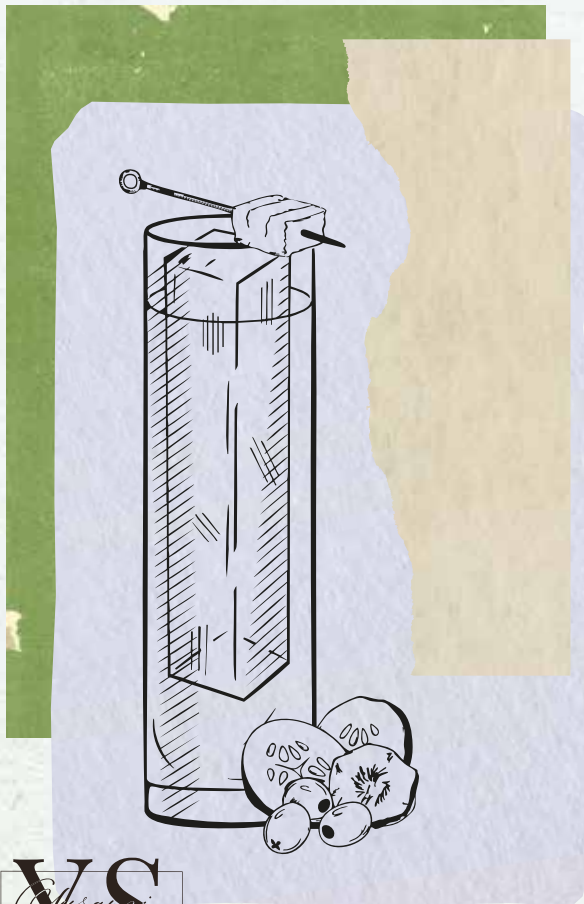
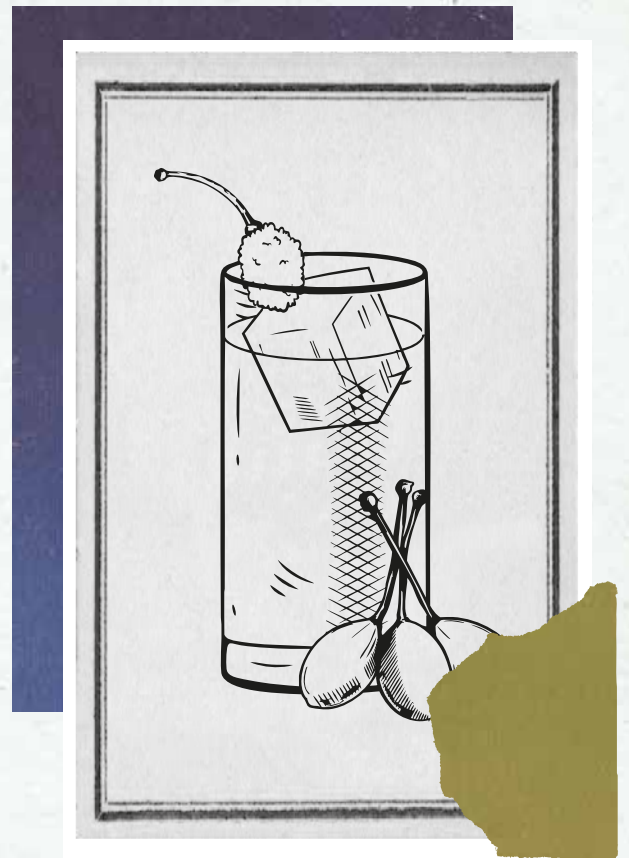


HIGHBALL MARTINI \$195

The classic martini in a modern, refreshing version: gin, vermouth reduction, thyme, and olives.

Garnish: Crunchy caper berry.

Story: A modern tribute to the sophistication of women during the Porfirian era, who fan in hand traded pulque for martinis at grand dinners. The Highball plays with this classic elegance, adding a fresh twist that bridges tradition and contemporaneity. The crunchy caper berry represents a rebellious yet chic touch.



BLOODY POZOLE \$230

Código 1530 tequila, spiced liqueur (bay leaf, oregano, cumin), guajillo chili and tomato syrup, lacto-fermented vegetables.

Garnitura: Pickled gelée (olives, gherkin, onion, and carrot).

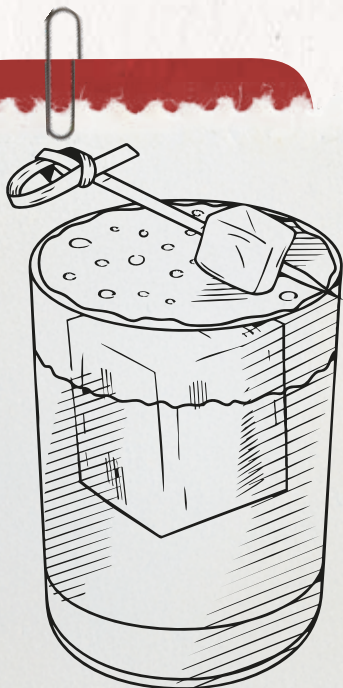
Story: The soul of this cocktail comes from traditional Mexican remedies, where pozole and chili were believed to heal both body and spirit. This clarified Bloody Mary reinterprets tradition through a contemporary lens. The pickled gelée nods to classic fonda garnishes, transformed into a modern jewel.

LEGACY \$210

Arette tequila, armónico, limoncello, rosé wine.

Garnish: Green olive brittle, goat cheese, and charales.

Story: This cocktail is a sangria of heritage a tribute to cultural blending: from tequila to wine, from agave fields to the vineyards of the Bajío. The charales, cheese, and olive represent the diverse roots that shape the flavor of Mexico today. A toast to the past, and to everything we leave behind as our legacy.



QUE ARA GUILLO \$195

House carajillo, Casa Dragones reposado milk punch, coffee, toasted marshmallow syrup, Licor 43, Amaro Lucano.

Garnitura: Licor 43 and coffee gelée.

Story: Reimagining the working-class tradition of the carajillo now transformed into legend workers once asked local bartenders to mix coffee with liqueur to save time, saying in Catalan: "Posa'm-ho junt que ara guillo," meaning "put it together, I'm heading out." A fusion of urgency and tenderness, routine and passion.

FROM THE SEA

Escabeche Fish \$370

Slow-cooked fish, aioli, and escabeche made with seasonal fire-roasted vegetables.

Zarandeado Shrimp \$380

Half a dozen shrimp marinated in salmorejo adobo and yellow lemon. A delicious clash of cultures between Mexico and Spain.

Fish Salbute \$285

nfladita de maíz, smoked fish black recado and tomato sofrito, topped with avocado and pickleg ginger

Fish and chips \$320

Our take on fish and chips. Seasoned with sumac powder, charred jalapeño mayonnaise, and potato chips.

 **Posible alérgeno**

FROM THE LAND

✿ Adobo Mushroom Tacos \$200

Two grilled tacos with aguamole
and a variety of mushrooms in adobo.

Extra (1 piece): \$100

✿ Roasted Vegetables \$295

Seasonal roasted vegetables, pistachio praline,
kale, and fried focaccia.

Braised Oxtail \$360

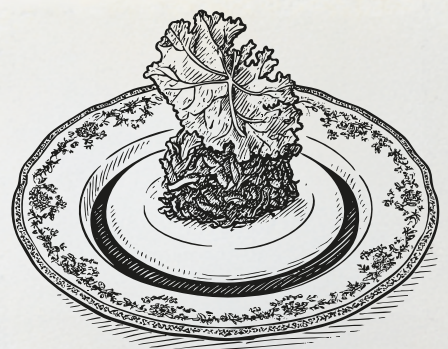
Slow-braised at low temperature, served with tamarind
demi-glace, potato foam, and tortillas.

Duck Taco \$220

Pan-seared magret, chile meco cream, arugula salad,
and habanero salsa, served on a fire-toasted tortilla.

Extra (1 piece): \$100

✿ Posible alérgeno



Braised Oxtail

DESSERTS

Chinese Donut \$100

Airy donut filled with white chocolate namelaka,
dusted with sugar.



Hacintto Sundae \$155

House-made vanilla ice cream,
hazelnut chocolate crumble, olive oil,
and soy paper.

*Hacintto
Sundae*



SPIRITS & MORE

1.5 oz per serving

TEQUILA

Casa Dragones Blanco	\$345
Casa Dragones Añejo	\$783
Casa Dragones Reposado	\$773
Casa Dragones Joven	\$1232
Codigo 1530 Blanco	\$230
Codigo Rosado	\$324
Codigo Reposado	\$315
Codigo Añejo	\$500
Maestro Dobel Diamante	\$220
Arette Blanco	\$185

MEZCAL

Somos Pecadores Espadín	\$205
Somos Pecadores Tepeztate	\$420
Somos Pecadores Tobalá	\$375
Sabia María	\$205
Amaras Cupreata	\$270
Amaras Reposado	\$235
Amaras Americana	\$270

WHISKY

Whisky Chivas 18	\$570
Whisky The Glenmorangie	\$340
Whisky Black Label	\$320
Wild Turkey 8	\$190
Nikka Coffee	\$420

ESPIRITUS MEXICANOS

Bancanora	\$260
Sotol	\$280
Raicilla.....	\$360
Raicilla (Huaraches de Oro).....	\$395
Raicilla (Huaraches de Plata).....	\$380

VODKA

Grey Goose	\$280
Tito's	\$190
Zubrowka	\$170
Stolichnaya Elit	\$210

CONAC

Martel VS	\$250
Martel VSOP	\$325
Remy Martin XO	\$1110

RON

Havana 7	\$185
Bacardí 8	\$245
Zacapa 23	\$320
Zacapa XO	\$735
Paranubes Blanco (Oaxaca)	\$190
Paranubes Añejo (Oaxaca)	\$295
Matusalem 15	\$180

GIN

Condesa Clásica	\$250
Condesa Xoconostle	\$250
Lab Lima Kaffir	\$240
Nordes	\$200
Malfy	\$225
Martin Miller	\$250
Monkey 47	\$350
Armónico.....	\$200

BRANDY

Torres 15	\$220
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