

**"Monstruo de Agua, Mexican beers made from Mexico."**

**El Jardín del Axolote**

**NOCHTLI (prickly pear golden ale - 5% abv):**  
brewed with prickly pear, lemon balm

**Ale Dorada de Tuna Verde - 5% alc. vol.**  
(agua, cebada malteada, tuna verde, melisa, lúpulo, levadura)



**SUGOI (agave blonde ale 5% abv)**  
brewed with agave, ginger, lemon grass

**Pale Ale de Agave - 5% alc. vol.**  
(agua, cebada malteada, miel de maguey, lúpulo, jengibre, té-limón, levadura)



**BLANCA DE MAGUEY (agave white ale - 7% abv)**  
brewed with agave, bitter orange, coriander seeds

**Ale Blanca de Maguey - 7% abv**  
(agua, cebada malteada, miel de maguey, lúpulo, cáscara de naranja agria, semilla de cilantro, levadura blanca)



*"We are a microbrewery from Mexico City (CDMX) renowned for our Cervezas Híbridas that express the great bio-cultural diversity of the Mexican terroir through the use of ingredients typical of its culinary and herbalist culture."*

**Cervecería Monstruo de Agua**  
Chela Endémica de Tenochtitlán  
of Mexico Since 2013



**MAIZ AZUL**  
with carefully and responsibly sourced native blue corn from the Meseta Purepecha in Michoacan

**Maíz azul**  
Cerveza clara y refrescante que refleja los sabores únicos del maíz azul nativo.

**Cerveceria La Bru, Morelia, Mexico**

**JOURNEY INTO THE MEXICAN/  
CENTRAL AMERICAN  
CULINARY WORLD**



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