

"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

CHICHICPATLI
Ale brewed with Dahlia Roots, Hibiscus and Beet Juice

This collaborative Slow Beer was created by the master brewers of La Bru and Baja Brewing in celebration of Mexico's national flower, the Dahlia.



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**



Portfolio of **** World Classic Ales & Lagers / Vintage Collection / Award Winning British Ales
Japanese Sakes / French Ciders / English Meads

B. United International Inc. | Oxford C.T. 06478 | 203.938.0713 | www.bunitedint.com