



• STARTERS / ENTRADAS •

CUCUMBER, JICAMA, MANGO & WATERMELON SALAD /
ENSALADA DE PEPINO, JÍCAMA MANGO & SANDÍA **\$12**
Chili powder & lime / *Chile con limón*

Mixologist suggestion

•BAJA FRESCO• | **\$13.5**

Whiskey, blueberry, basil / *Whiskey, mora azul, albahaca*

ORGANIC GRILLED SALAD / ENSALADA ORGÁNICA A LA PARRILLA **\$12**
Organic, carrot, zucchini, baby beetroot & radish / *Zanahorias, betabel, rábano y calabaza orgánicos*

Mixologist suggestion

•MAREA• | **\$13.5**

Vodka, white wine, berries / *Vodka, vino blanco, moras*

PICKLED OCTOPUS TOSTADA / TOSTADA DE PULPO EN ESCABECHE **\$18**
Coriander & serrano chili mayonnaise, avocado & oyster, caramelized onion /
Mayonesa de cilantro y chile serrano, aguacate y cebolla, melaza de ostión

Mixologist suggestion

•CABO PULMO MARTINI• | **\$13.5**

Vodka, cucumber, limoncello / *Vodka, pepino, limoncello*

SHRIMP TACOS / TACOS DE CAMARÓN **\$18**
Red sauce, refried chickpeas, avocado & macha sauce with sesame seeds /
Salsa roja, garbanzos refritos, aguacate & salsa macha con ajonjolí

Mixologist suggestion

•BULL• | **\$13.5**

Beer, rum, lime juice / *Cerveza, ron, jugo de limón*

FRIED SHRIMP TURNOVERS / EMPANADAS FRITAS DE CAMARÓN **\$18**

Mixologist suggestion

•BLOODY SAN LUCAS• | **\$13.5**

Vodka, tomato juice, orange, cabernet sauvignon, celery, chili powder / *Vodka, jugo de tomate, naranja, cabernet sauvignon, apio, chile en polvo*

CORN & CLAM CHOWDER / CHOWDER DE ELOTE & ALMEJA **\$12**

Mixologist suggestion

•MARINA MEZCAL• | **\$13.5**

Mezcal, coriander, dried chili liqueur, pineapple / *Mezcal, cilantro, licor de chiles secos, piña*

Prices are in American Dollars, 16% Tax Included / Nuestros precios son en dólares, incluyen 16% IVA

*In compliance with Mexican regulations regarding raw ingredients, these menu selections are served at the customer's risk

*En cumplimiento con normas de salubridad referentes a ingredientes crudos, se sirve el platillo bajo riesgo del consumidor

• MAIN DISHES / PLATOS FUERTES •

GRILLED SHRIMP / CAMARONES A LA PARRILLA \$36

Ginger sauce & vegetable fried rice / *Salsa de jengibre acompañado de arroz frito de vegetales*

Mixologist suggestion

•BRISA FRESCA• | \$13.5

Chili liqueur, pomegranate liqueur, pineapple, cranberry juice, mint /
Licor de chile, licor de granada, piña, jugo de arándano, menta

SEAFOOD RICE / ARROZ DE MARISCOS \$32

Mixologist suggestion

•MARTINI CABO PULMO• | \$13.5

Mezcal, blue curacao, pomegranate liqueur, dried shrimp / *Mezcal, curacao azul, licor de granada, camarón seco*

GRILLED OCTOPUS / PULPO A LA PARRILLA \$35

Octopus ink rice / *Arroz caldoso en su tinta*

Mixologist suggestion

•EL ARCO• | \$13.5

Tequila premium, vermouth, orange bitter, cherry syrup / *Tequila premium, vermút, bitter de naranja, almibar de cereza*

GRILLED CATCH OF THE DAY / PESCA DEL DÍA A LA PARRILLA \$38

Lentil salad, plantain & coriander / *Ensalada de lentejas, plátano macho y cilantro*

Mixologist suggestion

•AL FINAL DE LA TIERRA• | \$13.5

Melon liqueur, chardonnay, absinthe, chartreuse liqueur, green apple /
Licor de melón, chardonnay, absenta, licor de hierbas, manzana verde

ORGANIC GRILLED CHICKEN / POLLITO ORGÁNICO \$35

Marinated in dark beer, mustard, fine herbs & rosemary potatoes / *Marinado en cerveza oscura, mostaza, finas hierbas y papas al romero*

Mixologist suggestion

•ATARDECER• | \$13.5

Gin, banana liqueur, lychee, kiwi, draft / *Gin, licor de plátano, lichi, kiwi, cerveza de barril*

*GRILLED RIB EYE \$55

Grilled potato & organic vegetables / *Papa asada y vegetales orgánicos al wok*

Mixologist suggestion

•BAJA SUR• | \$13.5

Merlot, St. Germain liqueur, orange, cinnamon / *Merlot, licor St. Germain, naranja, canela*

• DESSERTS / POSTRES •

WATERMELON STUFFED WITH WHITE CHOCOLATE MOUSSE / SANDÍA RELLENA DE MOUSSE DE CHOCOLATE \$9

Mixologist suggestion

•AMOR DE BRISA• | \$13.5

Rumchata, mezcal, white cacao liqueur, cinnamon / *Rumchata, mezcal, licor de cacao blanco, canela*

GRILLED BANANA BREAD WITH CARAMEL ICE CREAM / PAN DE PLÁTANO A LA PARRILLA CON HELADO DE CARAMELO \$9

Mixologist suggestion

•MAREA MARTINI• | \$13.5

Rum, bailey's, controy, evaporated milk / *Ron, bailey's, controy, leche evaporada*

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