



Sunset BAR

• MIXOLOGY •

Thickled Pink Tequila Reposado, St. Germain, Aperol, Lime Juice, Grapefruit	\$17
Annana Sacalágrimas Mezcal, Controy Orange Liqueur, Pineapple Purée, Lime Juice	\$17
Tamarind mezcalita Sacalágrimas Mezcal, Controy Orange Liqueur, Ancho Reyes Chili Liqueur, Lime Juice, Tamarind	\$17
Blackberry Smash Blended Scotch Whisky, Blackberry, Simple Syrup, Fresh Mint, Club Soda	\$17
Elder Flower Blush Potter's Gin, Strawberry Purée, Mint St. Germain, Prosecco	\$17
Hibiscus mezcalita Sacalágrimas Mezcal, Controy, Simple Syrup, Hibiscus	\$17
Mescaltini Fresh Sacalágrimas Mezcal, Peach Liqueur, Grapefruit, Simple Syrup, Strawberry	\$17
Baja Kir Royal Dry Prosecco, Cassis Liqueur	\$19

• GUACAMOLE & SALADS •

GUACAMOLE 🌱 Pico de Gallo, Tlayuda, Corn Chips, Serrano Chili	\$16
TOMATO SALAD 🥗 Corn Tortilla, Habanero Sauce, Macha Sauce	\$14
CAESAR SALAD 🥗🥚🐟 Sesame Seeds, Olive Oil, Chili Powder	\$14
BONELESS SALAD 150 g 🥗🥚 Carrots, Cucumber, Crispy Tortilla Avocado, Celery, Ranch Dressing	\$15
FISH CEVICHE 150 g 🐟 Tomate, Red Onion, Avocado, Lime Juice, Black Sauces	\$18

• DRINKS 16 OZ •

HOUSE WINE BY THE GLASS	
Mimosa	\$14
Wine by the glass	\$13
House White Wine	
House Red Wine	
House Rosé Wine	
House Sparkling Wine	

TOP MOST SUGGESTED COCKTAILS

MARGARITA PACIFIC DUNES Destilador Tequila, Lime Juice, Orange Liqueur, Carrot Juice, Habanero Chili	\$14
MARGARITA BETTER THAN EXPECTED Destilador Tequila, Lime Juice, Orange Liqueur, Pineapple, Agave Syrup Jalapeño Pepper, Cucumber	\$14
SHARK-ARITA Destilador Tequila, Lime Juice, Basil Leaves, Cucumber, Angostura Bitter	\$14

• CHEF'S SPECIAL •

COCONUT SHRIMP 180 g 🦐 Mango Sauce with Habanero	\$24
BEEF FAJITA 150 g Refried Beans, Guacamole	\$22
CHICKEN FAJITA 150 g Refried Beans, Guacamole	\$19
SHRIMP FAJITAS 150 g 🦐 Refried Beans, Guacamole	\$22
BBQ BACK RIBS 350 g 🥔🥚 Potato Wedges, Ranch Dressing	\$25
BBQ WINGS 454 g 🥔🥚 Crudites, Ranch Dressing	\$22
CHEESE SANDWICH 🥛 Cheddar, Mozzarella Cheese	\$15
BRISKET SANDWICH 240 g Smoked Brisket, Roasted Onion, Mushroom, Avocado, Potatoes	\$25
BONELESS SANDWICH 150 g 🥛🥚 Sweet Coleslaw, Jalapeño Chili, Onion Rings, Breast Chicken with Buffalo Sauce, Lettuce	\$19
PULLED PORK SANDWICH 200 g Guacamole, Red Onion, Grated Carrot, Potatoes	\$19



Prices are in US Dollars and include taxes.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Please let your server know if you have any dietary restrictions.



• BURGER •

GOUDA CHEESE BURGER 180 g   **\$25**

Pretzel Bread, Tomato, Lettuce

• PIZZAS •

***SHRIMP WITH GARLIC SAUCE AND MUSHROOMS** 150 g   **\$23**

Mushrooms Mixed, Mozzarella Cheese, Pomodoro Sauce

MARGARITA PIZZA  **\$18**

Mozarella Cheese, Basil, Tomato

PEPPERONI PIZZA  **\$18**

Mozarella Cheese, Pomodoro Sauce


RANCHERA PIZZA 150 g  **\$23**

Skirt Steak, Roasted Onion, Avocado, Mixed Lettuces

• NACHOS •

CLASSICS  **\$15**



Sauce Cheese, Guacamole, Pico de Gallo, Refried Beans

CHICKEN NACHOS 150 g  **\$20**

Breast Chicken, Refried Beans, Sauce Cheese, Guacamole, Pico de Gallo, Jalapeño Chili

SKIRT STEAK NACHOS 150 g  **\$23**

Sauce Cheese, Guacamole, Pico de Gallo, Refried Beans, Jalapeño Chili, Flank Steak

SHRIMP NACHOS 150 g   **\$23**

Sauce Cheese, Guacamole, Pico de Gallo, Refried Beans, Jalapeño Chili, Shrimp

• TACOS •


FLANK STEAK TACO 150 g  **\$18**

Marinated Flank Steak, Pico de Gallo, Refried Beans, Avocado Sauce, Flour or Corn Tortilla

PASTOR TACO 150 g **\$18**

Pork Meat, Refried Beans, Avocado Sauce, Flour or Corn Tortilla 

***SHRIMP TACO** 150 g **\$18**

Shrimp, Pico de Gallo, Avocado Sauce, Chipotle Dressing, Flour or Corn Tortilla 

CHICKEN TACO 150 g **\$16**

Chicken Breast, Pico de Gallo, Refried Beans, Avocado Sauce, Flour or Corn Tortilla 

***FISH TACO** 150 g **\$19**

Poblano Tartare, Cabbage Salad, Tempura, Pico de Gallo, Avocado Sauce, Flour or Corn Tortilla

GRILLED SHRIMP TACO 150 g **\$19**

Pico de Gallo, Pickled Onion, Refried Beans, Avocado Sauce

• ADDITIONAL FEATURES •

CHICKEN 150 g **\$ 9**

MEAT 150 g **\$11**

SHRIMP 150 g  **\$11**



Fish



Dairy



Crustaceans



Eggs



Molluscs



Gluten Free



Vegan

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