



## BEVERAGE MENU



### TROPICAL COCKTAILS

336 ml

- HOUSE MARGARITA**  
Silver Tequila, Triple Sec, Lime Juice & Agave Syrup
- TEQUILA SUNRISE**  
Silver Tequila, Pineapple Juice, Orange Juice & Grenadine
- PALOMA**  
Silver Tequila, Lime Juice & Grapefruit Soda
- MOJITO**  
White Rum, Lime Juice, Fresh Mint, Brown Sugar & Soda Water

\$17  
\$15  
\$15  
\$15

- MADRAS**  
Vodka, Tonic Water & Cranberry Juice
- VODKA TONIC**  
Vodka, Tonic Water & Lime Wedge

\$15  
\$15

**PAY 6 BEERS & GET  
10 ALL DAY LONG 355 ml**

DAILY PROMOTION  
**\$31**  
NOI TION

### BEVERAGES

- CORONA, PACÍFICO** 355 ml \$7
- TECATE, XX LAGER** 355 ml \$7
- ICE BUCKET CHALLENGE** \$28  
6 Beers
- EVIAN BOTTLED WATER** 1 L \$11

- SODA** 355 ml \$5  
Coca-Cola, Sprite, Diet Coke, Mineral Water, Ginger Ale
- ICED TEA** 336 ml \$5

**Please Dial Ext. 78530 and 78532  
From 12:00 p.m. to 10:00 p.m.**

Prices are in U.S. dollars, 16% Tax and 15% service fee included.

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BREAKFAST MENU



<b>MIMOSA</b>	\$14
Champagne & Fresh Orange Juice	
<b>GREEN JUICE</b>	\$7
Celery, Spinach, Orange Juice & Cactus Paddle	
<b>FRESH JUICE</b>	\$7
Orange, Papaya, Carrot & Tomato	
<b>FAMILY-STYLE ORANGE JUICE</b>	\$18
(For Four)	
<b>COFFEE PACKAGE</b> ☞	\$12
(For Two) Coffee Pot & Sweet Roll Basket	
<b>COFFEE POT</b>	\$16
<b>LATTE, CAPUCCINO</b>	\$8
<b>HOT TEA SELECTION</b>	\$6
<b>PANCAKES</b> ☞	\$16
Chocolate Chips or Plain, served with Assorted Fruit	
<b>FRESH FRUIT PLATE</b> 🥛 🍌	\$13
Whipped Cream & Oatmeal	
<b>WAFFLES</b> ☞ 🍌	\$16
With Mascarpone Cheese	
<b>OATMEAL</b> 🥛	\$10
Assorted Fruit, Raisins & Cinnamon	
<b>CONTINENTAL BREAKFAST</b> ☞	\$18
Coffee, Fresh Juice & Homemade Sweet Rolls	
<b>AMERICAN BREAKFAST</b> ☞ 🍳	\$25
Fruit or Juice, Coffee, Homemade Sweet Rolls & Eggs Any Style	

<b>GREEN OR RED CHILAQUILES</b> 🥛 🍳	\$21
With Sour Cream, Mozzarella Cheese, Avocado, Red Onion, Green or Red Sauce	
<b>Chicken</b> 108 g	\$16
<b>Beef</b> 108 g	\$19
<b>EGGS ANY STYLE</b> 🍳	\$21
(Egg withes Option) With Black Beans & Hash Brown	

<b>OMELETTES</b> 🥛 🍳	\$16
Ham, Bacon, Sausage, Pepper, Spinach, Tomato, Onion, Mozzarella Cheese, Cheddar Cheese	

<b>MORNING TACO</b> ☞ 🥛 🍳	\$15
Flour Tortilla, Scrambled Eggs, Vegetables, Hash Browns & Refried Beans	

<b>GRAVLAX BAGEL</b> ☞ 🥛 🐟	\$18
Plain Bagel, Cream Cheese, Smoked Salmon, Capers & Red Onion (100 g)	



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## LUNCH MENU



### APPETIZERS

- GUACAMOLE**  **\$16**  
Pico de Gallo, Tlayuda, Corn Chips, Serrano Chili, Cilantro
- HUMMUS & PITA BREAD**  **\$13**  
Sesame Seeds, Olive Oil, Chili Powder




### SOUPS AND SALADS

- CAESAR SALAD**    **\$14**  
Chili Croutons, Parmesan Cheese, Cherry Tomatoes
- GORGONZOLA & PEAR SALAD**  **\$14**  
Blue Cheese, Candied Nuts, Apple Vinaigrette
- TORTILLA SOUP**  **\$15**  
Crispy Tortilla, Sour Cream
- SMOKED CORN SOUP**  **\$15**  
Charred Tortilla Soup, Zucchini, Cilantro

### FAST FOOD

- WINGS (1 lb)**  **\$22**  
Buffalo or BBQ Sauce, Crudites, Ranch Dressing
- CLUB SANDWICH**   **\$23**  
Turkey Breast, Ham, Bacon, Cheddar, Lettuce & Tomato
- \*OLD SCHOOL BURGER**   **\$25**  
Lettuce, Tomato, Red Onion, American Cheese, Bacon, Mayo
- PEPPERONI PIZZA**   **\$18**  
Tomato Sauce, Pepperoni, Mozzarella Cheese
- MARGHERITA PIZZA**   **\$18**  
Basil, Mozzarella Cheese, Tomato, Goat Cheese

### MEXICAN ANTOJITOS

- NACHOS**  **\$15**  
Beans, Mozzarella Cheese, Guacamole, Jalapeños, Pico de Gallo
- GRILLED BEEF STEAK NACHOS**  **\$24**  
Beans, Mozzarella Cheese, Guacamole, Jalapeños, Beef Steak
- GRILLED CHICKEN NACHOS**  **\$24**  
Beans, Mozzarella Cheese, Guacamole, Jalapeños, Chicken Breast
- GRILLED SHRIMP NACHOS**   **\$26**  
Beans, Mozzarella Cheese, Guacamole, Jalapeños, Shrimp
- QUESADILLA**   **\$13**  
Flour Tortilla, Mozzarella Cheese, Pico de Gallo, Green Sauce
- BEEF STEAK QUESADILLA**   **\$18**  
Flour Tortilla, Mozzarella Cheese, Pico de Gallo, Beef Steak
- CHICKEN QUESADILLA**   **\$16**  
Flour Tortilla, Mozzarella Cheese, Pico de Gallo, Chicken Breast
- SHRIMP QUESADILLA**    **\$21**  
Flour Tortilla, Mozzarella Cheese, Pico de Gallo, Green Sauce, Shrimp
- GRILLED CHICKEN TACOS**  **\$18**  
Flour Tortilla, Pico de Gallo, Refried Beans, Molcajete Sauce
- GRILLED BEEF STEAK TACOS**  **\$19**  
Flour Tortilla, Pico de Gallo, Refried Beans, Molcajete Sauce
- BAJA STYLE SHRIMP TACOS**   **\$19**  
Flour Tortilla, Tempura, Tartar Sauce, Pico de Gallo, Green Sauce
- BAJA STYLE FISH TACOS**   **\$19**  
Flour Tortilla, Tempura, Tartar Sauce, Pico de Gallo, Green Sauce



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# DINNER MENU



## APPETIZERS

- HUMMUS & PITA BREAD** 🌾 \$13  
Sesame Seeds, Olive Oil, Chili Powder
- GUACAMOLE** 🌿 \$16  
Pico de Gallo, Tlayuda, Corn Chips, Serrano Chili, Cilantro
- PERUVIAN CEVICHE** 🐟 \$18  
Catch of the Day, Sweet Potato, Crispy Corn, Tiger's Milk
- CORN EMPANADA** 🥞 \$12  
Manchego & Parmesan Cheese, Yellow Chili Peper, Cilantro Chimichurri

## SOUPS AND SALADS

- CAESAR SALAD** 🌾 🥛 🥚 🐟 \$14  
Chili Croutons, Parmesan Cheese, Cherry Tomatoes
- GORGONZOLA & PEAR SALAD** 🥛 \$14  
Blue Cheese, Candied Nuts, Apple Vinaigrette
- TORTILLA SOUP** 🥛 \$15  
Crispy Tortilla, Sour Cream
- SMOKED CORN SOUP** 🌿 \$15  
Charred Tortilla Soup, Zucchini, Cilantro

## FAST FOOD

- WINGS (1 lb)** 🌾 \$22  
Buffalo or BBQ Sauce, Crudites, Ranch Dressing
- CLUB SANDWICH** 🌾 🥛 \$23  
Turkey Breast, Ham, Bacon, Cheddar, Lettuce & Tomato
- \*OLD SCHOOL BURGER** 🌾 🥛 \$25  
Lettuce, Tomato, Red Onion, American Cheese, Bacon, Mayo
- PEPPERONI PIZZA** 🌾 🥛 \$18  
Tomato Sauce, Pepperoni, Mozzarella Cheese
- MARGHERITA PIZZA** 🌾 🥛 \$18  
Basil, Mozzarella Cheese, Tomato, Goat Cheese



## MEXICAN ANTOJITOS

- NACHOS** 🥛 \$15  
Beans, Mozzarella Cheese, Guacamole, Jalapeños, Pico de Gallo
- GRILLED BEEF STEAK NACHOS** 🥛 \$24  
Beans, Mozzarella Cheese, Guacamole, Jalapeños, Beef Steak
- GRILLED CHICKEN NACHOS** 🥛 \$20  
Beans, Mozzarella Cheese, Guacamole, Jalapeños, Chicken Breast
- GRILLED SHRIMP NACHOS** 🥛 🐟 \$26  
Beans, Mozzarella Cheese, Guacamole, Jalapeños, Shrimp
- QUESADILLA** 🥛 🌾 \$13  
Flour Tortilla, Mozzarella Cheese, Pico de Gallo, Green Sauce
- BEEF STEAK QUESADILLA** 🥛 🌾 \$18  
Flour Tortilla, Mozzarella Cheese, Pico de Gallo, Beef Steak
- CHICKEN QUESADILLA** 🥛 🌾 \$16  
Flour Tortilla, Mozzarella Cheese, Pico de Gallo, Chicken Breast
- SHRIMP QUESADILLA** 🥛 🌾 🐟 \$21  
Flour Tortilla, Mozzarella Cheese, Pico de Gallo, Green Sauce, Shrimp
- GRILLED CHICKEN TACOS** 🌾 \$18  
Flour Tortilla, Pico de Gallo, Refried Beans, Molcajete Sauce
- GRILLED BEEF STEAK TACOS** 🌾 \$19  
Flour Tortilla, Pico de Gallo, Refried Beans, Molcajete Sauce
- BAJA STYLE SHRIMP TACOS** 🌾 🐟 \$19  
Flour Tortilla, Tempura, Tartar Sauce, Pico de Gallo, Green Sauce
- BAJA STYLE FISH TACOS** 🌾 🐟 \$19  
Flour Tortilla, Tempura, Tartar Sauce, Pico de Gallo, Green Sauce
- PASTA & SALMON** 🌾 🐟 \$35  
Entomatada Sauce, Bacon Morita Jam, Grilled Shishitos, Zucchini
- CHIPOTLE MARGHERITA PASTA** 🌾 🥛 \$18  
Fresh Mozzarella, Basil Oil, Parmesan Cheese
- ARGENTINIAN TENDERLOIN STEAK** \$39  
Sweet Potato Pesto , Demi-Glace Sauce, Chimichurri, Sautéed Spinach
- CATCH OF THE DAY (WHITE FISH) WITH BUTTER LIME** 🐟 \$20  
Grilled Lime, Grilled Shishitos, Chimichurri

## MAIN DISHES

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## CHAMPAGNE- SPARKLING WINE

750 ml

<b>PROSECCO</b> Scarpetta Treviso, Italy	<b>\$74</b>	<b>CHAMPAGNE</b> Veuve Clicquot Brut Yellow Label N.V.	<b>\$192</b>
<b>SPUMANTE</b> Chandon, Delice (Sweet) Mendoza, Argentina	<b>\$74</b>	<b>CHAMPAGNE</b> Moet & Chandon Brut Impérial N.V.	<b>\$192</b>
<b>SPUMANTE</b> Chandon Brut Mendoza, Argentina	<b>\$74</b>		

## WHITE WINE 750 ml

<b>PINOT GRIGIO</b> Scarpetta Friuli-Venezia Giulia, 2020	<b>\$70</b>
<b>SAUVIGNON BLANC</b> Sierra Blanca Valle de Guadalupe, Mexico, 2020	<b>\$40</b>
<b>SAUVIGNON BLANC</b> Viña Kristel Valle de Guadalupe, Mexico, 2021	<b>\$68</b>
<b>VIOGNIER</b> Don Luis Cetto Valle de Guadalupe, Mexico, 2019	<b>\$46</b>
<b>CHARDONNAY</b> Casa Madero Valle de Parras, Mexico, 2021	<b>\$49</b>
<b>CHARDONNAY</b> Stone Valley California, USA, 2018	<b>\$51</b>
<b>CHARDONNAY</b> Decoy by Duckhorn Sonoma County, USA, 2019	<b>\$112</b>
<b>CHARDONNAY</b> Textbook Napa Valley, USA, 2018	<b>\$136</b>

## RED WINE 750 ml

<b>PINOT NOIR</b> Cherry Pie Monterey-Napa-Santa Barbara, USA, 2018	<b>\$104</b>
<b>PINOT NOIR</b> Carmen Reserva Premier Valle de Casablanca, Chile, 2020	<b>\$59</b>
<b>MERLOT</b> Casa Madero Valle de Parras, Mexico, 2020	<b>\$65</b>
<b>MALBEC</b> Norton Reserva Lujan de Cuyo, Argentina, 2019	<b>\$78</b>
<b>ZINFANDEL</b> Pedroncelli Mother Clone Dry Creek valley, USA, 2019	<b>\$94</b>
<b>SHIRAZ</b> Casa Madero Valle de Parras, Mexico, 2020	<b>\$65</b>
<b>CABERNET SAUVIGNON</b> Carmen Clásico Maipo, Chile, 2018	<b>\$43</b>
<b>CABERNET SAUVIGNON</b> Anxelin Valle de Encinillas, Mexico, 2019	<b>\$70</b>
<b>CABERNET SAUVIGNON</b> Stone Valley California, USA, 2018	<b>\$51</b>

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## MIDNIGHT MENU



### APPETIZERS














- GUACAMOLE**  \$16  
Pico de Gallo, Tlayuda, Corn Chips, Serrano Chili, Cilantro
- CAESAR SALAD**     \$14  
Chili Croutons, Parmesan Cheese, Cherry Tomatoes
- GORGONZOLA & PEAR SALAD**  \$14  
Blue Cheese, Candied Nuts, Apple Vinaigrette

### FAST FOOD

- WINGS** (1 lb)  \$22  
Buffalo or BBQ Sauce, Crudites, Ranch Dressing
- CLUB SANDWICH**   \$23  
Turkey Breast, Ham, Bacon, Cheddar, Lettuce & Tomato
- \*OLD SCHOOL BURGER**   \$25  
Lettuce, Tomato, Red Onion, American Cheese, Bacon, Mayo
- PEPPERONI PIZZA**   \$18  
Tomato Sauce, Pepperoni, Mozzarella Cheese
- MARGHERITA PIZZA**   \$18  
Basil, Mozzarella Cheese, Tomato, Goat Cheese



### MEXICAN ANTOJITOS

- NACHOS**  \$15  
Beans, Mozzarella Cheese, Guacamole, Jalapeños, Pico de Gallo
- GRILLED BEEF STEAK NACHOS**  \$24  
Beans, Mozzarella Cheese, Guacamole, Jalapeños, Beef Steak
- GRILLED CHICKEN NACHOS**  \$24  
Beans, Mozzarella Cheese, Guacamole, Jalapeños, Chicken Breast
- GRILLED SHRIMP NACHOS**   \$26  
Beans, Mozzarella Cheese, Guacamole, Jalapeños, Shrimp
- QUESADILLA**   \$13  
Flour Tortilla, Mozzarella Cheese, Pico de Gallo, Green Sauce
- BEEF STEAK QUESADILLA**   \$18  
Flour Tortilla, Mozzarella Cheese, Pico de Gallo, Beef Steak
- CHICKEN QUESADILLA**   \$16  
Flour Tortilla, Mozzarella Cheese, Pico de Gallo, Chicken Breast
- SHRIMP QUESADILLA**    \$21  
Flour Tortilla, Mozzarella Cheese, Pico de Gallo, Green Sauce, Shrimp
- GRILLED CHICKEN TACOS**  \$18  
Flour Tortilla, Pico de Gallo, Refried Beans, Molcajete Sauce
- GRILLED BEEF STEAK TACOS**  \$19  
Flour Tortilla, Pico de Gallo, Refried Beans, Molcajete Sauce
- BAJA-STYLE SHRIMP TACOS**   \$19  
Flour Tortilla, Tempura, Tartar Sauce, Pico de Gallo, Green Sauce
- BAJA-STYLE FISH TACOS**   \$19  
Flour Tortilla, Tempura, Tartar Sauce, Pico de Gallo, Green Sauce

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