



POOL BAR

BEBIDAS

Cóctel Especial

BAJA BIRD Rum, Campari, Pineapple, Lime

CRISTÓBAL COLLINS Hibiscus-Infused Gin, Lemon, Soda

FROSÉ Rosé Wine, Simple Syrup, Lemonade, Lemon Juice

LA KATRINA Mezcal, Vodka, Lime Juice, Orange Juice, Cinnamon

LA REINA Mezcal, Tequila Blanco, Grapefruit Soda, Jalapeño, Cilantro

MEXICAN OLD FASHIONED Chile-Infused Bourbon, Mole Bitters, Agave

PIÑA COLADA Rum, Pineapple Juice, Coconut Cream

SPRITZ Sparkling Wine, Aperol

All 220

Cerveza

DOS XX.....80

INDIO.....80

LA VICTORIA.....80

MODELO ESPECIAL.....80

NEGRA MODELO.....80

TECATE.....80

PACIFICO.....80

TODOS SANTOS BREWING IPA.....160

TODOS SANTOS BROWN ALE.....180

PIEDRA LISA SESSION IPA.....180

COLIMITA LAGER PILSNER.....180

POSTRES

PALETAS TROPICALES80

Frozen Tropical Paps

FRUTA DE LA TEMPORADA.....105

Seasonal Fruit | Spicy Chilli | Lime

HELADO DEL DIA.....110

Homenade Ice Cream Berries

VINO

Espumoso

CODORNIEU, RONDEL BRUT NV.....120/620

Rosé

DON LEO, ZINFANDEL 2018, PARRAS COAHUILA.....250/1000

SASHA LICHINE LE POUSSIN 2015.....190/950

Blanco

DR. LOOSEN, RIESLING, L 2015, MOSEL, GERMANY.....310/1160

FEUDI SAN GREGORIO, FALANGHINA 2015, ITALY.....300/1170

MONTE XANIC, SAUVIGNON BLANC 2018.....180/880

MONTE XANIC, CHENIN COLOMBARD 2017.....130/640

HUGO GRUNER, VELTLINER 2017.....175/880

WILLIAM FEVRE, CHABLIS 2014.....260/1280

Tinto

MONOGRAMA, CABERNET SAUVIGNON 2016.....180/780

ZIO BAFFA, SANGIOVESE 2014.....190/900

DON LEO, PINOT NOIR 2017.....230/1150

ALMUERZO

Botanas

TRIO DE SALSAS DE LA CASA.....160

Mild, Medium, and Spicy House Salsas | Tostadas

GUACAMOLE AL MOLCAJETE.....200

Avocado | Cilantro | Red Onion | Lime | Serrano | Totopos

ENSALADA CAESAR.....200

Romaine | Anchovy Dressing | Parmesan Cheese | Baby Tomato

ADD : Chicken | Shrimp.....80

VEGETALES FRITOS.....200

Seasonal Vegetables | Cilantro Aioli | Tzatziki Dressing | Grilled Lemon

QUESO FUNDIDO.....220

Rajas Poblano Pepper | Corn | Cilantro | Corn Tortillas

ENSALADA DE TEMPORADA.....220

Mixed Lettuce | Seasonal Vegetables | Mustard Dressing

ADD : Chicken | Shrimp | Fish.....80

Del Mar de Punta Lobos

CEVICHE VEGETARIANO.....180

Cauliflower | Carrot | Cilantro | Red Onion | Sesame Oil

CEVICHE TRADICIONAL.....200

Catch from Punta Lobos | Green Sauce | Cucumber | Red Onion

AGUACHILE SAN CRISTOBAL.....220

Raw Shrimp | Purslane Salad | Serrano Sauce | Cilantro

CALAMARES SAN CRISTOBAL.....250

Fried Calamari | Cilantro Aioli | Tzatziki Dressing | Zucchini

COCTEL DE CAMARÓN ESTILO ACAPULCO.....250

Acapulco Cocktail Sauce | Serrano Pepper | Green Olives

Tacos

HONGO PORTOBELLO Y VINAGRE BALSAMICO.....190

Balsamic Vinegar | Bell Pepper | Caramelized Onion

ARRACHERA EN LECHUGA.....220

Texas Style Flank Steak | Beet Crisp | Kiwi Sauce on Romaine

PESCA AL CILANTRO.....200

Coleslaw | Cilantro Aioli | Corn Tortilla

Platos Fuertes

HUARACHE DE TINGA.....200

Shredded Chicken | Shredded Lettuce | Beans | Queso Fresco

TORTA COQUETA.....240

Achiote Chicken | Avocado | Queso Fresco | Cucumber

EMPAREDADO DE PESCADO.....270

Catch of the Day | Cilantro Alioli | Romaine | Roasted Tomato