



POOL BAR

POSTRES

PALETAS TROPICALES80
<i>Frozen Tropical Pops</i>	
FRUTA DE LA TEMPORADA120
<i>Seasonal Fruit Hibiscus Chamoy Lime</i>	
HELADO DEL DIA110
<i>Homemade Ice Cream Berries</i>	

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

Cerveza

All 220

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

LA SURFA BAJA LAGER BAJA BREWING.....180

PELIRROJA ALE AMBAR BAJA BREWING.....180

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

FLUXUS, PALOMINO CHENIN BLANC, MÉXICO,2017.....280/1220

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

RIVERO GONZALES,CABERNET SAUVIGNON RS.2, 2016...290/1410

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

ALMUERZO

Botanas

GUACAMOLE AL MOLCAJETE.....200

Avocado | Cilantro | Red Onion | Mint | Serrano | Totopos

ENSALADA CAESAR.....200

Romaine | Anchovy Dressing | Parmesan Cheese | Baby Tomato

ADD : Chicken | Shrimp.....80

ENSALADA DE TOMATES Y BURRATA.....250

Heirloom Tomato | Burrata Cheese | Arugula | Pop Corn Pesto

ENSALADA DE NOPAL.....220

Cactus | Avocado | Hoja Santa | Tomatillo | Purslane

CEVICHE VEGETARIANO.....180

Cauliflower | Carrot | Cilantro | Red Onion | Sesame Oil

QUESADILLAS DE FLOR DE CALABAZA.....180

Home Made Corn Tortilla | Epazote | Blossom Squash | Guacamole

Del Mar de Punta Lobos

OSTION LOCAL.....200

Local Oyster | Ponzu Sauce | Ginger Mignonette | Lemon

CEVICHE TRADICIONAL.....200

Catch from Punta Lobos | Green Sauce | Chile Güero | Red Onion

SASHIMI220

Catch from Punta Lobos | Strawberry | Ponzu Sauce | Serrano Pepper

CALAMARES SAN CRISTOBAL.....250

Fried Calamari | Cilantro Aioli | Tzatziki Dressing | Zucchini

ALMEJA DE CHOCOLATA AL GRILL.....200

Clam | Miso Butter | Machaca | Sriracha Sauce | Chives

Tacos

HONGOS AL AJILLO.....190

Almond Mole | Purslane Salad | Caramelized Onion

PULPO AL GRILL.....220

Chimichurri | Guacamole | Arugula Salad

ARRACHERA EN PAN PITA.....220

Flank Steak | Tzatziki | Dry Peppers Sauce | Pineapple

PESCA AL CILANTRO.....200

Coleslaw | Cilantro Aioli | Corn Tortilla

Platos Fuertes

SANDWICH DE PESCADO.....290

Catch From Punta Lobos | Chipotle Aioli | Romaine

TORTA COQUETA.....260

Achiote Chicken | Avocado | Queso Fresco | Cucumber

ARRACHERA AL GRILL.....320

Flank Steak | Romesco Sauce | Brussels | Local Cheese

CAZUELA DE PULPO Y CAMARÓN.....320

Octopus | Shrimp | Adobo Sauce | Mayocoba Beans | Pickled Onions