



POOL BAR

DRINK MENU

Special Cocktails

BAJA BIRD Rum, Campari, Pineapple, Lime.

CRISTÓBAL COLLINS Hibiscus-Infused Gin, Lemon, Soda.

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

ELVIS Beer, Gin, St. Germain, Orange Juice, Lime.

GREEN SMASH Tequila Blanco, Basil, Lemon.

LA SANTEÑA Vodka, St. Germain, Strawberry, Herbal Syrup.

All 220

Beer

MEXICAN BEER.....80

(Pacífico, Tecate light, Tecate Roja, Dos XX, Indio, La Victoria, Modelo Especial, Negra Modelo)

Craft Beer

DAY DRINKER, IPA | TODOS SANTOS BREWING.....160

BITCHIN BLONDE ALE | TODOS SANTOS BREWING.....180

PIEDRA LISA, SESSION IPA | COLIMITA.....180

COLIMITA LAGER PILSNER | COLIMITA.....180

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

PELIRROJA ALE AMBAR | BAJA BREWING.....180

PERRO DEL MAR IPA | WENDLANDT.....180

BELGIAN GOLDEN | MAMBA NEGRA.....180

DESSERT

PALETAS TROPICALES80

Frozen Tropical Pops

FRUTA DE LA TEMPORADA.....120

Seasonal Fruit | Hibiscus Chamoy | Lime

HELADO DEL DIA.....110

Home made Ice Cream | Berries

CHURROS.....250

Cinnamon Sugar | Chantilly | Berries

WINE

Espumoso

MACABEO, PARELLADA, XAREL-LO, BRUT CAVA, RONDEL...190/750

GLERA, PROSECCO DOC, NAONIS.....210/1000

Rosé

BOBAL 2018, CASTILLA ESPAÑA, PROTOCOLO.....170/700

MONTEPULCIANO 2018, ITALY, CANTINA TOLLO.....200/800

Blanco

CHENIN COLOMBARD 2017, MEXICO, MONTE XANIC.....220/850

SAUVIGNON BLANC, 2017, MEXICO, MONTE XANIC.....280/1100

Tinto

CABERNET SAUVIGNON 2016, MEXICO, MONOGRAMA.....230/950

SANGIOVESE 2014, TUSCANY ITALY, ZIOBAFFA200/900

FOOD

Botanas y Ensaladas

GUACAMOLE AL MOLCAJETE..... 220

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

CEVICHE VEGETARIANO..... 180

Cauliflower | Carrot | Cilantro | Red Onion | Sesame Oil

ENSALADA CAESAR..... 220

Romaine | Anchovy Dressing | Parmesan Cheese | Baby Tomato

ADD : Chicken | Shrimp.....90

ENSALADA DE TOMATES Y BURRATA 250

Heirloom Tomato | Burrata Cheese | Arugula | Popcorn Pesto

ENSALADA MIX DE PESCADERO..... 280

Charred Avocado | Radish | Pumpkin Seeds | Tepache Vinaigrette | Crispy Chia

Del Mar de Punta Lobos

CEVICHE TRADICIONAL..... 220

Catch from Punta Lobos | Leche de Tigre with Coconut | Avocado | Serrano Pepper | Red Onion | Persian Cucumber | Chives

CALAMARES SAN CRISTOBAL.....300

Fried Calamari | Cilantro Aioli | Tzatziki Dressing | Season Vegetables

TARTAR BENNO..... 230

Catch of the Day | Ginger | Spicy Tomato Coulis | Avocado | Sesame

Tacos

HONGOS AL AJILLO.....200

Mushrooms | Almond Mole | Purslane Salad | Caramelized Onion

ARRACHERA EN PAN PITA.....250

Flank Steak | Tzatziki Dressing | Dried Pepper Sauce | Grilled Pineapple

PESCA AL CILANTRO..... 220

Catch From Punta Lobos | Coleslaw | Cilantro Aioli | Corn Tortilla

Platos Fuertes

SANDWICH DE PESCADO 290

Catch From Punta Lobos | Chipotle Alioli | Romaine | Vegetables Chips

POLLO EN PIPÍÁN..... 350

Local Organic Chicken | Orange Mashed Potato | Seasonal Vegetables | Pipián Sauce

FLAUTAS DE CAMOTE..... 350

Spicy Sweet Potato | Adobo Sauce | Avocado Purée | Black Beans

CATCH OF THE DAY..... 400

Mole de Pistache | Celery Root Purée | Purslane Salad

SHORT RIB..... 410

Mole Manchamanteles | Cilantro | Radish | White Bean