



POOL BAR

BEBIDAS

Cócteles Especiales

ELVIS Craft Lager, Gin, St. Germain, Orange Juice, Lime.

BAJA BIRD Rum, Campari, Pineapple, Lime.

CRISTÓBAL COLLINS Hibiscus-Infused Gin, Lemon, Soda.

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

GREEN SMASH Tequila Blanco, Basil, Lemon.

LA SANTEÑA Vodka, St. Germain, Strawberry, Aromatic Herbs, Lemon.

All 220

Cerveza

MEXICAN BEER.....80

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

Especial, Negra Modelo)

Artesanal

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

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

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

COLIMITA, PILSNER | COLIMITA.....180

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

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

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

POSTRES

PALETAS TROPICALES80

Frozen Tropical Pops

FRUTA DE LA TEMPORADA.....120

Seasonal Fruit | Hibiscus Chamoy | Lime

HELADO DEL DIA.....110

Home made Ice Cream | Berries

VINO

Espumoso

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

SANGIOVESE, RIVAROSÉ BRUT, PROVENCE.....250/1100

Rosé

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

MONTEPULCIANO 2018, ITALY, ROCCA VENTOSA.....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

ALIMENTOS

Botanas y Ensaladas

GUACAMOLE AL MOLCAJETE.....220

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

CEVICHE VEGETARIANO.....200

Cauliflower | Carrot | Cilantro | Red Onion | Sesame Oil

ENSALADA CAESAR.....240

Romaine | Anchovy Dressing | Parmesan Cheese | Baby Tomato

ADD : Chicken | Shrimp.....90

ENSALADA DE TOMATES Y BURRATA.....280

Heirloom Tomato | Burrata Cheese | Arugula | Popcorn Pesto

Del Mar de Punta Lobos

OSTION LOCAL.....250

Local Oyster | Ponzu Sauce | Ginger Mignonette | Lemon

SASHIMI.....220

Catch from Punta Lobos | Strawberry | Ponzu Sauce | Ginger Mignonette |

Serrano Pepper

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 | Seasonal Vegetables | Cilantro Aioli | Tzatziki Dressing

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

PULPO AL GRILL.....250

Octopus | Chimichurri | Guacamole | Arugula Salad

QUESADILLA (3).....180

Corn Tortilla | Cheese | Guacamole | Hot Sauce

ADD : Chicken | Shrimp | Flank Steak.....90

Platos Fuertes

SANDWICH DE PESCADO290

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

TORTA COQUETA.....260

Achiote Chicken | Guacamole | Queso Fresco | Cucumber