



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 250

Cerveza

MEXICAN BEER.....80

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

Especial, Negra Modelo)

Artesanal

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

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

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

COLIMITA, LAGER | COLIMITA.....180

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

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

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

VINO

Espumoso

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

GRENACHE, 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

SANGIOVESE 2014, TUSCANY ITALY, ZIOBAFFA200/900

CABERNET NEBBIOLO 2015, MEXICO, SURCO ROJO.....280/1100

ALIMENTOS

Botanas y Ensaladas

HUMMUS DE GARBANZO CON COLIFLOR A LA LEÑA..... 200

Grilled cauliflower | Cumin | Macadamia | Parsley | Dry chili powder | Pita

bread

GUACAMOLE CON CHICHARRÓN DE RIB EYE..... 280

Rib Eye chicharrón | Avocado | Cilantro | Radish | Jalapeño | Totopos

ENSALADA RADICCHIO A LAS BRASAS..... 250

Grilled radicchio | Green tehina | Coriander | Olive oil

ENSALADA FATTOUSH..... 250

Lettuce | Heirloom tomato | Pita crouton | Purslane | Radish | Cilantro |

Mint | Fattoush dressing

Tacos

PESCADO ASADO.....200

Grilled Catch From Punta Lobos | Coleslaw | Dry chili powder | Pico

de gallo | Morita chile mayonnaise | Corn Tortilla

CAMARÓN REBOZADO.....240

Shrimp | Tempura | Black Bean | Coleslaw | Handmade Flour

Tortillas

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

Del mar de las dos Bajas

ALMEJA REGIONAL..... 120

Clam | Raspberry mignonette | Cucumber | Pico de gallo | Tabasco | Lime

TOSTADA DE CEVICHE..... 160

Catch from Punta Lobos | Serrano | Tomato | Onion | Cilantro | Habanero

mayonnaise

TOSTADA DE PESCA DEL DÍA.....160

Catch of the day | Onion | Cucumber | Chile morita mayonnaise

TOSTADA DE CALLO DE HACHA EN AGUACHILE.....200

Scallops | Onion | Cucumber | Chiltepín aji | Serrano mayonnaise

SASHIMI DE JUREL..... 220

Vegetables from Pescadero | Housemade soy sauce

ORDEN DE OSTIONES.....380

Oysters | Raspberry mignonette | Cucumber | Pico de gallo | Tabasco | Lime

CAMARÓN "PARA PELAR".....300

Head on shrimp | Serrano mayonnaise | Lemon

Platos Fuertes

KEBAB A LA LEÑA..... 270

Pita bread | Hummus | French fries | Onion | Tzatziki | Harissa sauce

SCHNITZEL DE BERENJENA DEL HUERTO..... 250

Organic eggplant | Panko | Tartar sauce | Aged mustard | Homemade pickles |

Lemon

SANDWICH DE PESCADO FRITO 290

Catch From Punta Lobos | Tempura | Sticky sauce | Kimchi | Paprika

SANDWICH DE POLLO ROSTIZADO..... 290

Roasted chicken salad | Bacon | Celery | Red onion | Fennel | Homemade pickles

| Dijon mustard | Mayonnaise | Sourdough bread

Side: French Fries.....120

HAMBURGUESA NEW YORK..... 320

New York ground beef | Cheddar cheese | Bacon | Ginger ketchup | Lettuce |

Heirloom tomato | Homemade pickles | Mayonnaise | French Fries