



## POOL BAR

### BEBIDAS

#### Cócteles Especiales

<b>BAJA BIRD</b> Rum, Campari, pineapple, lime.....	250
<b>CRISTÓBAL COLLINS</b> Hibiscus-infused Gin, lemon, soda.....	250
<b>LA REINA</b> Mezcal, tequila blanco, grapefruit, jalapeño, cilantro.....	250
<b>GREEN SMASH</b> Tequila blanco, basil, lemon.....	250
<b>LA SANTEÑA</b> Vodka, St. Germain, strawberry, aromatic herbs, lemon.....	250
<b>MAREA ROJA</b> Mezcal, clamato, black sauces, celery bitter, balsamic vinegar, olive brine, lime.....	300

#### Cerveza

<b>CERVEZA NACIONAL</b> .....	80
<i>(Pacífico, Tecate light, Tecate Roja, Dos XX, Indio, La Victoria, Modelo Especial, Negra Modelo)</i>	

#### Artesanal

<b>DAY DRINKER, IPA   DRAFT   TODOS SANTOS BREWING</b> .....	180
<b>BITCHIN BLONDE ALE   DRAFT   TODOS SANTOS BREWING</b> .....	180
<b>PIEDRA LISA, SESSION IPA   COLIMITA</b> .....	180
<b>COLIMITA, LAGER   COLIMITA</b> .....	180
<b>LA SURFA, LAGER   BAJA BREWING</b> .....	180
<b>PELIRROJA, AMBAR ALE   BAJA BREWING</b> .....	180
<b>ESCORPIÓN NEGRO, BLACK ALE   BAJA BREWING</b> .....	180
<b>PERRO DEL MAR, IPA   WENDLANDT</b> .....	180

#### Postres

<b>PALETAS TROPICALES</b> .....	80
<i>Tropical popsicles</i>	
<b>FRUTA DE LA TEMPORADA</b> .....	120
<i>Hibiscus chamoy   Lime</i>	
<b>HELADO DEL DIA</b> .....	110
<i>Local ice-cream   Berries</i>	

## 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, ZIOBAFFA ..... 200/900

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

## ALIMENTOS

### Botanas y Ensaladas

GUACAMOLE CON CECINA..... 240

*Cecina chicharrón | cilantro | onion | jalapeño | totopos*

HUMMUS DE FRIJOL CRIOLLO..... 240

*Ayocote bean | olive oil | octopus chicharrón | grilled pita bread*

ENSALADA CAESAR ..... 220

*Grilled romaine lettuce | caesar dressing | cherry tomato | parmesan | bread croutons*

ADD: Chicken or Shrimp..... 90

AGUACHILE DE BETABEL.....180

*Beet | arugula | fennel | green apple | dill*

### Del mar de Punta Lobos B.C.S.

CEVICHE DOS MARES..... 280

*Catch of the day | salsa macha | dried shrimp | avocado | chives | totopos*

SASHIMI HUANCAÍNA..... 220

*Catch of the day | roasted jalapeño huancaína | sumac furikake | olive oil*

### Tacos

PESCADO AL GRILL..... 250

*Grilled catch from Punta Lobos | coleslaw | guacamole | japanese mayonnaise*

CAMARÓN..... 295

*Shrimp in tempura | coleslaw | guacamole | japanese mayonnaise*

ARRACHERA.....260

*Flank steak | handmade flour tortillas | salsa criolla | shishito pepper*

COLIFLOR.....200

*Cauliflower | almond mole | purslane | macadamia*

### Platos Fuertes

CRAB ROLL..... 275

*Crab meat | brioche bread | chives | homemade mayonnaise | seasonal chips*

SÁNDWICH DE PESCADO..... 290

*Catch of the day | red onion | lettuce | tomato | ponzu sauce | chipotle alioli | homemade pickles | seasonal chips*