

HOTEL SAN CRISTÓBAL

POOL BAR

BEBIDAS

Cócteles Especiales

BAJA BIRD Rum, Campari, pineapple, lime.....	250
CRISTÓBAL COLLINS Hibiscus-infused gin, lemon, soda.....	250
LA REINA Mezcal, tequila blanco, grapefruit, jalapeño, cilantro.....	250
GREEN SMASH Tequila blanco, basil, lemon.....	250
LA SANTEÑA Vodka, St. Germain, strawberry, aromatic herbs, lemon.....	250

Cerveza Nacional

PACIFICO TECATE LIGHT TECATE ROJA DOS XX INDIO LA VICTORIA MODELO ESPECIAL NEGRA MODELO.....	80
---	----

Artesanal

DAY DRINKER, IPA DRAFT TODOS SANTOS BREWING.....	180
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
ESCORPIÓN NEGRO, BLACK ALE BAJA BREWING.....	180
PERRO DEL MAR, IPA WENDLANDT.....	180

VINO

Espumoso

GRENACHE, RIVAROSÉ BRUT, PROVENCE	250/1100
CHARDONNAY, CAVA ESPAÑA, MOLINA CANOVAS	250/1200

Rosé

BOBAL 2018, CASTILLA ESPAÑA, PROTOCOLO	170/700
MONTEPULCIANO 2018, ITALY, ROCCA VENTOSA	200/800

Blanco

CHENIN COLOMBARD 2019, MEXICO, MONTE XANIC	220/1000
SAUVIGNON BLANC 2019, MEXICO, MONTE XANIC	280/1300
PINOT GRIGIO 2019, DOLOMITI ITALY, TERRA ALPINA	290/1400

Tinto

SANGIOVESE 2014, TUSCANY ITALY, ZIOBAFFA	200/900
CABERNET NEBBIOLO 2015, MEXICO, SURCO ROJO	280/1100

ALIMENTOS

Botanas y Ensaladas

GUACAMOLE CON CECINA	240
<i>Cecina chicharrón, cilantro, onion, jalapeño, topos</i>	
HUMMUS DE FRIJOL CRIOLLO	240
<i>Ayocote bean, olive oil, octopus chicharrón, grilled pita bread</i>	
ENSALADA CAESAR	220
<i>Grilled romaine lettuce, caesar dressing, cherry tomato, parmesan, croutons</i>	
<i>Add Chicken or Shrimp</i>	90
AGUACHILE DE BETABEL	180
<i>Beet arugula fennel green apple dill</i>	

Del mar de Punta Lobos B.C.S.

CEVICHE DOS MARES	280
<i>Catch of the day, salsa macha, dried shrimp, avocado, chives, topos</i>	
SASHIMI HUANCAÍNA	220
<i>Catch of the day, roasted jalapeño huancaína, sumac furikake, olive oil</i>	

Tacos

PESCADO AL GRILL	250
<i>Grilled catch from Punta Lobos, coleslaw, guacamole, japanese mayonnaise</i>	
CAMARÓN	295
<i>Shrimp in tempura, coleslaw, guacamole, japanese mayonnaise</i>	
ARRACHERA	260
<i>Flank steak, handmade flour tortillas, salsa criolla, shishito pepper</i>	
COLIFLOR	200
<i>Cauliflower, almond mole, purslane, macadamia</i>	

Platos Fuertes

CRAB ROLL	275
<i>Crab meat, brioche bread, chives, homemade mayonnaise, seasonal chips</i>	
SÁNDWICH DE PESCADO	290
<i>Catch of the day, red onion, lettuce, tomato, ponzu sauce, tartar sauce, homemade pickles, seasonal chips</i>	

Postres

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