

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
SANTEÑA Vodka, St. Germain, strawberry, aromatic herbs, lemon.....	250
LA CONGA Mezcal or rum, passion fruit, orange, lemon, dried chili.....	250

Cerveza Nacional

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

DAY DRINKER, IPA DRAFT TODOS SANTOS BREWING	180
LIZZIE DIZZIE, SUMMER 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
TIERRA CLARA, BLONDE ALE TRANSPENINSULAR	180

Postres

PALETAS TROPICALES Frozen popsicles.....	80
HELADO DEL DIA Seasonal flavors, berries.....	110
CEVICHE FRUTAL Mango, watermelon, St. Germain liquor, lime skin purée, tamarind slush, passionfruit gel.....	180
LEMON POSSET Fresh lemon cream, almond crumble, citrics compote.....	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
CHARDONNAY 2019, MEXICO, DE COTÉ, ATEMPO	300/1400

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, totopos</i>	
HUMMUS DE FRIJOL CRIOLLO	240
<i>Ayocote bean, olive oil, octopus chicharrón, grilled pita bread</i>	
AGUACHILE DE BETABEL	180
<i>Beet arugula fennel green apple dill</i>	
ENSALADA CAESAR	220
<i>Grilled romaine lettuce, caesar dressing, cherry tomato, parmesan, croutons</i>	
ENSALADA VERDE CON CAMARÓN AL GRILL	300
<i>Grilled shrimp, green mix lettuce, basil, cilantro, persian cucumber, radish, avocado, toasted corn, cilantro vinaigrette</i>	

Del mar de Punta Lobos B.C.S.

CEVICHE DOS MARES	280
<i>Catch of the day, salsa macha, nuts, "xo" sauce with dried shrimp, avocado, chives, totopos</i>	
CEVICHE SAN CRISTOBAL	280
<i>Catch of the day, grilled green tomatillo and black garlic aguachile, pineapple, red onion, persian cucumber, cilantro, totopos</i>	
SASHIMI HUANCAÍNA	220
<i>Catch of the day, roasted jalapeño huancaína, sumac furikake, olive oil</i>	
SASHIMI PUNTA LOBOS	200
<i>Catch of the day, ponzu, yuzu kosho, daikon radish, chives</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>	