

HOTEL SAN CRISTÓBAL

POOL BAR

BEBIDAS

Cócteles Especiales

BAJA BIRD Rum, Campari, pineapple, lime.....	275
CRISTÓBAL COLLINS Hibiscus-infused gin, lemon, soda.....	275
LA REINA Mezcal, tequila blanco, grapefruit, jalapeño, cilantro.....	275
GREEN SMASH Tequila blanco, basil, lemon.....	275
SANTEÑA Vodka, St. Germain, strawberry, aromatic herbs, lemon.....	275
LA CONGA Mezcal or rum, passion fruit, orange, lemon, dried chili.....	275

Cerveza Nacional

PACIFICO TECATE LIGHT TECATE ROJA DOS XX INDIO VICTORIA MODELO ESPECIAL NEGRA MODELO	100
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Artesanal

MAHI MAHI BLONDE ALE PUNTA LOBOS	250
DAY DRINKER, IPA DRAFT TODOS SANTOS BREWING	200
BITCHIN BLONDE, BLODE ALE DRAFT TODOS SANTOS BREWING	200
LA SURFA, LAGER BAJA BREWING	200
PIEDRA LISA, SESSION IPA COLIMITA	200
COLIMITA, LAGER COLIMITA	200
PERRO DEL MAR, IPA WENDLANDT	200
TIERRA CLARA, BLONDE ALE TRANSPENINSULAR	200
3 VÍRGENES, HOPPY AMBER ALE TRANSPENINSULAR	200

Bebidas sin Alcohol.

GINGER ALE 200 ML.....	115
GINGER BEER 200 ML.....	115
SMOOTHIE Seasonal fruit.....	170
HEINEKEN CERO 355 ML.....	80
COCA COLA 355 ML.....	80
COCA LIGTH 355 ML.....	80
AGUA DE PIEDRA NATURAL 750 ML.....	120
TOPO CHICHO 340 ML.....	80

VINO

Espumoso

MALBEC, BRUT ROSÉ, QUERETARO, ESPUMA DE MAR.....	200/1000
CHARDONNAY, CAVA ESPAÑA, MOLINA CANOVAS.....	275/1420

Rosé

GRENACHE CINSAULT 2020, PROVENCE, SASHA LICHINE	230/965
VINHO VERDE 2020, PORTUGAL, PORTA 6.....	280/1100

Blanco

VINHO VERDE 2020, PORTUGAL, PORTA 6.....	300/1210
SAUVIGNON BLANC 2019, MEXICO, MONTE XANIC.....	350/1450

Tinto

SANGIOVESE 2014, TUSCANY ITALY, ZIOBAFFA	220/1000
CABERNET NEBBIOLO 2015, MEXICO, SURCO ROJO.....	300/1200

ALIMENTOS

Botanas y Ensaladas

GUACAMOLE CON CECINA.....	285
<i>Cecina chicharrón, cilantro, onion, jalapeño, topos</i>	
ENSALADA CAESAR	240
<i>Grilled romaine lettuce, caesar dressing, cherry tomato, parmesan, croutons</i>	
ENSALADA VERDE CON CAMARÓN AL GRILL	330
<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 SAN CRISTOBAL.....	300
<i>Catch of the day, grilled green tomatillo and black garlic aguachile, pineapple, red onion, persian cucumber, cilantro, topos</i>	
SASHIMI PUNTA LOBOS.....	220
<i>Catch of the day, ponzu, yuzu kosho, daikon radish, chives</i>	

Tacos

PESCADO AL GRILL.....	275
<i>Grilled catch from Punta Lobos, coleslaw, guacamole, japanese mayonnaise</i>	
CAMARÓN.....	350
<i>Shrimp in tempura, coleslaw, guacamole, japanese mayonnaise</i>	
ARRACHERA.....	380
<i>Flank steak, handmade flour tortillas, salsa criolla, shishito pepper</i>	
COLIFLOR.....	220
<i>Cauliflower, almond mole, purslane, macadamia</i>	

Postres

PALETAS TROPICALES Frozen popsicles.....	120
HELADO DEL DIA Seasonal flavors, crumble, berries.....	185
LEMON POSSET Fresh lemon cream, almond crumble, citrics compote.....	200