

APPETIZERS

SEAFOOD

TUNA SASHIMI **\$300**

Thin slices of yellow fin tuna marinated with home made ponzu sauce, lemon, serranos, cucumber, carrot, avocado, cherry tomatoes, sesame seeds and tortilla chips.

SHRIMP CEVICHE **\$300**

Seasoned shrimp with leche de tigre, tomato, red onion, cucumber, cilantro, avocado and tortilla chips.

FISH CEVICHE **\$280**

Seasoned fish with leche de tigre, tomato, red onion, cucumber, cilantro, avocado and chips.

SHRIMP AGUACHILE **\$300**

Pickled shrimp with serrano chili ash, lemon pepper, carrot, red onion, cucumber, sesame oil, avocado and tortilla chips.

OYSTERS **\$350**

6pcs with home made ponzu sauce and serrano chili.

BURRITOS

BAJA CALIFORNIA BURRITO **\$350**

Beef asada, french fries, cilantro sauce, cheese and guacamole.

BIG FUN BURRITO **\$280**

Eggs, cheese and breakfast potatoes.

ADD ON: **\$70**

Chicken, beef, fish, shrimp, bacon or mushrooms

SURFER BURRITO **\$250**

White rice, beans, cheese, guacamole and mexican salsa

FREE ADD ONS:

Mexican salsa

Guacamole

Sour cream

CHOPPED SALAD **\$160**

Lettuce mix, cherry tomatoes, carrots, beets, cucumber, sunflower seeds, sesame seeds, sweet orange and lime vinaigrette.

WATERMELON SALAD **\$180**

Lettuce mix, cherry tomatoes, diced watermelon, shredded carrots, sunflower seeds, sesame seeds, topped with coconut yogurt and feta cheese.

GUACAMOLE **\$180**

Avocado, mexican salsa, sesame seeds and chips.

ROASTED EGGPLANT DIP **\$200**

Dip served with jicama, cucumber sticks, carrot sticks and chips.

CHILAQUILES **\$180**

Home made red or green salsa.

Chips bathed in salsa, topped with eggs, cream, avocado, fresh cheese and onions.

ADD ON FOR CHICKEN OR BEEF **\$70**

PIZZA

CHEESE PIZZA **\$220**

Tomato sauce, mozzarella cheese and basil

PEPPERONI PIZZA **\$280**

Tomato sauce, mozzarella cheese and pepperoni

MEXICAN PIZZA **\$350**

Tomato sauce, mozzarella cheese, pepperoni, chorizo and jalapeños.

ADD ON: beef, chicken, shrimp or bacon **\$70**

ADD ON: onion, black olives, pineapple, mushrooms or sweet peppers **\$50**

DESSERTS

CHOCOLATE BROWNIE **\$140**

Served hot with a scoop of vanilla ice-cream and hot chocolate sauce.

SPECIAL OF THE DAY **\$160**

Served with a scoop of vanilla ice-cream and seasonal fruit.

ALL PRICES ARE IN MEXICAN PESOS AND DOES NOT INCLUDE A SERVICE FEE.

 **PLANT BASED**

 **HOT AF**

TACOS

X1 X3

BATTERED/GRILLED CHICKEN \$80 \$220

BEEF ASADA \$80 \$220

BATTERED/GRILLED FISH \$80 \$220

BATTERED/GRILLED SHRIMP \$85 \$250

GRILLED VEGETABLES  \$70 \$200

QUESADILLAS (3) \$150

(corn or flour tortillas)

GRILLED CHICKEN \$220

BEEF ASADA \$220

GRILLED FISH \$220

GRILLED SHRIMP \$250

GRILLED VEGETABLES \$180

CLASSIC CRAVINGS

NACHOS SUPREMOS **\$280**

Corn chips topped with melted cheddar cheese, beef asada, guacamole, mexican salsa and jalapeños.

BURGER **\$350**

Home made beef patty with cheddar cheese, lettuce, tomato, pickles, onion, catsup and mustard. Served with french fries.

change patty for:
 grilled/battered chicken
 grilled/battered fish
 grilled/battered shrimp

FRENCH FRIES **\$180**

Home made deep fried potatoes

COCKTAILS

DEEP HOUSE MARGARITA	\$200
Tequila, orange liquor, grapefruit shrub, agave syrup, lime	
PESKI TIKI	\$200
Rum, mango, lime, falernum syrup and Dr Xantus rose geranium	
CANDY MEZCALITA	\$200
Mezcal, passion fruit, cascabel syrup, lime and Dr Xantus toasted peppers	
SEXY COLADA	\$350
Ginger, coconut cream, pineapple juice, flor de caña 4 yrs, float flor de caña 12 yrs and Dr Xantus peppermint	
ROMPON EXPRESSO MARTINI	\$350
Vodka, eggnog, cinnamon syrup, expresso shot	
SEASONAL FRUIT SLUSHY	\$180
House shot of your choice	

SMOOTHIES

NANA BANANA	\$150
Banana, nuts, dates and coconut water	
GREEN POWER	\$160
Avocado, lime, honey, coconut water, spinach and Dr Xantus basil	
QUEEN BEE	\$160
Carrot, mango, orange, ginger, honey and Dr Xantus turmeric	

BEERS

DRAFT	
Tecate Light	\$50
Indio	\$50
Carretera 3 ipa	\$140
Tierra Clara Lager	\$140
CANS	
Pacifico	\$60
Victoria	\$60
Corona	\$60
Modelo	\$70
Negra modelo	\$80

MOCKTAILS

DESERT TONIC	\$180
Mix of berries, lime, agave syrup and Dr Xantus rose geranium	
PACIFIC TIKI	\$200
Passion fruit, lime, orange, agave syrup and Dr Xantus lemongrass	
MARGARITO	\$220
Cascabel chili syrup, lime, orange and Dr Xantus toasted peppers	
SEASONAL FRUIT SLUSHY	\$80

BEER BUCKET PROMO

PAY FOR 5 (GET 2 FREE!)

COCKTAILS 2X1 (EVERYDAY 3-5PM)

Margaritas, palomas, cuba libre, mojito, tequila, vodka, whisky.

SOFT DRINKS

LEMONADE	\$60
ORANGE JUICE	\$60
FLAT WATER OR SPARKLING	\$60
COCA COLA / COCA LIGHT / FRESCA / SPRITE	\$60
TONIC WATER	\$90
HEINEKEN "0" ALCOHOL	\$60
ORGANIC COFFEE	\$40
ESPRESSO / CAPUCCINO	\$60
AGUAS FRESCAS IL	\$100
RED BULL. SUGAR FREE OR TROPICAL	\$100

DRAFT PROMO:

Tecate or Indio	
12PM TO 1PM	\$15
1PM TO 2PM	\$20
2PM TO 3PM	\$25

AGAVES

1.5 oz

CASCAHUIN BLANCO	\$200
CASCAHUIN REPOSADO	\$220
CASCAHUIN AÑEJO	\$260
CASCAHUIN EXTRA AÑEJO	\$500
DON FULANO BLANCO	\$220
DON FULANO REPOSADO	\$250
DON JULIO BLANCO	\$200
DON JULIO REPOSADO	\$220
DON JULIO AÑEJO	\$280
DON JULIO 70	\$280
HERRADURA ULTRA	\$250

MEZCALES

1.5 oz

ELEMENTAL ESPADIN	\$180
DERRUMBES CENIZO	\$200
SU RECUERDO CUPREATA	\$200
SU RECUERDO CHUMILIN CUPEATRA	\$200
SIETE MISTERIOS DOBAYE	\$250
REY CAMPERO TEPEXTATE	\$300

SPIRITS

1.5 oz

GINEBRA	
Beefeater	\$ 150
Las Californias Citrico	\$ 180
Bombay	\$ 220
VODKA	
Absolut	\$150
Titos	\$200
Grey Goose	\$200
WHISKEY	
J.W. Etiqueta Roja Escoses	\$150
Ballentines Irlandes	\$150
Jack Daniels bourbon	\$150
Buffalo Trace bourbon	\$150
Juan Del Campo Maiz Amarillo	\$200
RON	
Capitan Morgan	\$150
Bacardi Blanco	\$150
Bacardi Añejo	\$150
Paranubes Agricola	\$180
Plantation Dark	\$200