



SOLOMON'S
LANDING Cabo San Lucas,
México

BREAKFAST

MENU



FRESH START

SEASONAL FRUIT Greek yogurt, honey and granola. \$190 MXN

GREEN FRUIT PLATTER Honeydew melon, kiwi, pear, green apple, green grapes, mint and lime. \$190 MXN   **NEW**

ACAI BOWL Topped with mango, strawberry, blueberry, banana, pecans and coconut. \$260 MXN   **NEW**

OATMEAL Choice of apple, banana or strawberries, pecan or sliced almonds. Comes with brown sugar, milk, almond or coconut milk. \$130 MXN 

GREEN EGGS Egg whites scrambled with spinach, mushroom and onions. Topped with tomatillo sauce and avocado, comes with black refried beans and handmade corn tortillas. \$200 MXN 



SOMETHING SWEET

PANCAKES Served with butter, pure Canadian maple syrup, berries and whipped cream. **TRADITIONAL** \$170 MXN

BLUEBERRY, BANANA PECAN OR CHOCOLATE \$190 MXN

CARROT AND CARAMEL AND CREAM CHEESE \$200 MXN

FRENCH TOAST Served with butter, pure Canadian maple syrup, berries and whipped cream. \$200 MXN

STUFFED WITH CREAM CHEESE, STRAWBERRY AND BANANA Featured on the Food Networks Tripple D, an all time favorite. \$250 MXN

BLUEBERRY SAUCE OR CHOCOLATE \$230 MXN

WAFFLES Served with butter, Canadian maple syrup and berries. \$200 MXN

BERRIES, BANANA PECAN OR CHOCOLATE \$230 MXN

BAGELS



TRADITIONAL Served with cream cheese and seasonal jams. \$155 MXN

HONANDAISE BAGEL Poached eggs, pork sausage, bacon, asparagus, cream cheese, topped with hollandaise sauce and parmesan with a side of coconut hashed browns. \$240 MXN **NEW**



EGGS & OMELETTES

- EGGS TO YOUR LIKING** Served with crispy sautéed potatoes and black refried beans. Choice of corn, flour tortillas or toast. \$150 MXN
- FISHERMANS SCRAMBLE** Scrambled with cheese, mushrooms, onions and avocado. served with sautéed potatoes and black refried beans. Choice of corn, flour tortillas or toast. \$200 MXN
- MACHACA SCRAMBLE** Scrambled with shredded sun-dried beef, onion and tomato. Served with guacamole, pico de gallo and refried black beans, choice of corn or flour tortillas. \$225 MXN
- CHORIZO SCRAMBLE** Served with guacamole, pico de gallo and refried black beans, choice of corn or flour tortillas. \$200 MXN
- BATTERED EGGS** Scrambled with shredded beef in a pool of tomato and chili sauce, topped with local farm cheese served with handmade corn tortillas. \$225 MXN 
- EGGS BENEDICT** Poached eggs and Canadian bacon on an English muffin topped with hollandaise sauce, served with asparagus and hashed browns. \$260 MXN
- STEAK EGG MUFFIN** Poached egg, filet mignon, sautéed spinach with cabernet reduction sauce over an english muffin, served with hashed browns. \$290 MXN **NEW**
- RANCHEROS** Sunny side up eggs over black beans on a lightly fried corn tortilla topped with ranchero sauce, farm cheese and avocado. \$180 MXN
- SOLOMONS OMELETTE** Sausage, black forest ham, bacon, cheddar cheese, avocado, mushrooms and onion. Served with crispy sautéed potatoes and black refried beans. Choice of corn, flour tortillas or toast. \$240 MXN
- INDIOS OMELETTE** Chorizo, bacon, cheddar cheese, avocado, mushroom, onion, sour cream and spicy sauce. Served with crispy sautéed potatoes and black refried beans. Choice of corn, flour tortillas or toast. \$240 MXN
- SHRIMP OMELETTE** Monterrey jack, cheddar cheese and shrimp in a creamy clam sauce. \$260 MXN **NEW**
- VEGETARIAN CHORIZO OMELETTE** Vegan Chorizo, cheddar and jack cheese, organic vegetables, avocado and tomato sauce. \$290 MXN 



MEXICAN SPECIALTIES

ENCHILADAS VERACRUZ Flour tortillas stuffed with eggs scrambled with tomato and onion, topped with a creamy black bean epazote sauce, vegan spicy chorizo, cream and cheese.
\$240MXN 🌶️ **NEW**

BREAKFAST FAJITAS Two sunny side up eggs in a hot pan with flank steak, peppers, onion, tomato and avocado. Choice of flour or corn tortillas.
\$260 MXN

CHILLAQUILES Choice of red or green sauce. \$200 MXN 🌿

WITH EGGS \$220 MXN

WITH CHICKEN Featured on food networks triple D, Guys favorite. \$230MXN

BREAKFAST BURRITO Eggs, bacon, jack cheese and potatoes. Served with pico de gallo, guacamole and rancheo salsa. \$200 MXN 🌶️

SIDES



WHOLE WHEAT TOAST \$45 MXN

HASHED BROWNS \$45 MXN

APPLEWOOD BACON \$75 MXN

PORK SAUSAGE \$90 MXN

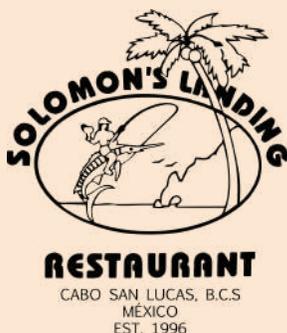
HONEY HAM STEAK \$90 MXN

CHICKEN APPLE SAUSAGE \$120 MXN

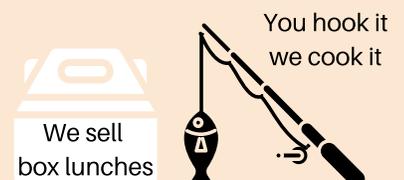
VEGAN CHORIZO 🌶️ \$120 MXN

ABOUT US

Back in 95 Brian Solomon went on a fishing trip to Baja. After a day of fishing he found a place on the marina to enjoy some fish tacos and margaritas. Enjoying the view and relaxed atmosphere he saw an opportunity. Moved his family to Cabo from California and created Solomon's Landing. With his background as a certified chef, passion for fishing and an excellent staff, Solomon's turned into what it is now, an international cuisine and a specialty in seafood fresh from the Baja.



Reservations (624) 219 3228 📞 📱



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Reviews   

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SOLOMON'S
LANDING Cabo San Lucas,
México

LUNCH MENU



APPETIZERS



GUACAMOLE AND PICO DE GALLO Served with corn tortilla chips. \$190 MXN  

CALAMARI Breaded in panko calamari strips, served with cocktail and marinara sauce. \$200 MXN

CEVICHE Cucumber, tomato, cilantro, onion and avocado, served with specialty salsa and corn tortilla chips. 

FISH \$220 MXN

SHRIMP \$260 MXN

MIXED \$260 MXN

SCALLOP MANGO CEVICHE Magdalena bay scallops, mango, mint, cilantro, lemon, cucumber, cherry tomato, purple onion, avocado and olive oil served with corn tortilla chips. \$ 255 MXN  **NEW**

SHRIMP COCKTAIL Cocktail sauce, avocado and cucumber. \$285 MXN 

MEXICAN COCTAIL Cooked shrimp in a prepared clamato sauce with tomato, onion, cucumber, chili, cilantro and avocado. \$285 MXN 

STUFFED HALF AVOCADO Shrimp salad in an avocado served with corn tortilla chips. \$ 260 MXN 

GOURMET NACHOS Red, yellow and green tortilla chips, black bean cream sauce, four chili sauce, cheddar cheese, monterey jack cheese, pico de gallo, jalapeño, guacamole and sour cream. \$ 230 MXN **NEW**

CHICKEN \$300 MXN

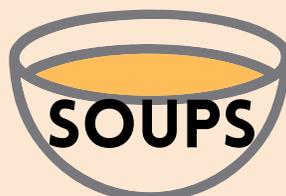
FLANK STEAK \$340 MXN

VEGAN CHORIZO  \$340 MXN

SHRIMP \$340 MXN

CHICKEN WINGS 8 pc. Choice of buffalo, bbq or mango habanero, comes with french fries. \$285 MXN

CRAB DIP Cooked in white wine, topped with parmesan, served with baked pita chips. \$235 MXN



TORTILLA SOUP Tomato base, local cheese, avocado, sour cream and corn tortilla strips. \$170 MXN

CLAM CHOWDER New England style, served in a bread bowl. \$225 MXN



SALADS

TACO SALAD Organic lettuce, roasted corn, carrot shavings, cherry tomato, cheddar cheese, jack cheese and avocado, with a home made ranch dressing served in a flour tortilla basket. \$180 MXN **NEW**

WITH CHICKEN \$200 MXN

WITH SHRIMP \$285 MXN

WITH STEAK \$285 MXN

HOUSE SALAD Mixed organic lettuce, avocado, orange slices, red onion, pecans, gorgonzola and cherry tomatoes with a raspberry vinaigrette. \$200 MXN

CESAR SALAD Traditional homemade cesar dressing and romaine lettuce. \$190 MXN

WITH CHICKEN \$250 MXN

WITH SHRIMP \$310 MXN

BURGERS & SANDWICHES



Comes with choice of sweet potato fries, french fries, potato wedges, onion rings or a side salad.

CLASSIC BURGER Homemade beef patty and bun. \$250 MXN

WESTERN BURGER Homemade beef patty with cheddar cheese, bacon, smoked BBQ sauce and breaded shallot rings. \$280 MXN **NEW**

TUNA BURGER Fresh tuna with cajun spices, wasabi dressing, arugula, cherry tomato, purple onion and raspberry dressing in a squid ink bun. \$380 MXN **NEW**

SHRIMP BURGER Spicy shrimp with chipotle dressing, swiss cheese, breaded shallot rings, in a homemade squid ink bun. \$350 MXN **NEW**

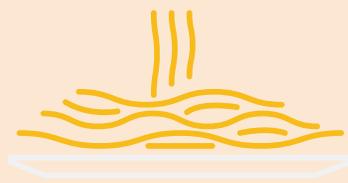
VEGETARIAN BURGER Vegetable based patty with cheddar cheese, lettuce, tomato, guacamole and a basil pesto sauce. \$380 MXN **NEW**
(The can not believe it's not beef burger)

TIGER SANDWICH Arrachera steak strips with peppers, melted monterey jack cheese, spinach sautéed in white wine, veal sauce with mushrooms and purple onion in a baguette. \$340 MXN **NEW**

CLUB SANDWICH Turkey, grilled chicken, bacon, ham, cheddar cheese, swiss cheese, avocado, lettuce and tomato. \$265 MXN

BBQ RIBS Brian's New Orleans style recipe, served with cole slaw salad, mashed potatoes and grilled corn. \$375 MXN

PASTA



A gluten free option is available 

SCALLOP CAPELLINI AGLIO E OLIO Magdalena bay scallops sautéed in white wine, clarified butter, dried chili, parsley and parmesan. \$385 MXN **NEW**

FETUCHINI Choise of alfredo, pesto or marinara. \$210 MXN

WITH CHICKEN \$240 MXN

WITH SHRIMP \$310 MXN



Comes in orders of 3

FISH TACOS Catch of the day tempura style with coleslaw on a flour tortilla, pico de gallo, guacamole and salsas served separately. \$220 MXN

SHRIMP TACOS Tempura style shrimp with coleslaw on a flour tortilla, pico de gallo, guacamole and salsas served separately. \$250 MXN

SCALLOP TACOS Sautéed magdalena bay scallops with tomato, onion, melted monterey jack cheese and cilantro on a flour tortilla with chipotle sauce and guacamole on the side. \$240 MXN **NEW**

CARNITAS TACOS Served with handmade corn chipotle tortillas, guacamole, pico de gallo and home made salsas. \$185 MXN

SIGNATURE GRILLED TACOS Arrachera steak, monterey jack cheese and caramelized onion on a handmade corn chipotle tortilla with guacamole, pico de gallo and home made salsas on the side. \$330 MXN **NEW**



MEXICAN SPECIALTIES

FAJITAS Served in a hot rock molcajete with cactus, panela farm cheese, sauce with peppers and onions, with black beans guacamole and pico de gallo on the side, choice of flour or corn tortillas.

CHICKEN \$300 MXN

STEAK \$360 MXN

SHRIMP \$360 MXN

MIXED \$360 MXN

MEXICAN COMBO Grilled flank steak, chile relleno and a green chicken enchilada, served with rice, black beans and guacamole. \$395 MXN

SHRIMP CHILE RELLENO Stuffed chile with shrimp and monterey jack cheese with ranchero salsa, fresh farm cheese, sour cream served with guacamole, pico de gallo and black beans. \$385 MXN

ENCHILADAS Corn tortillas stuffed with chicken, with a home made green sauce, oregano, purple onions, tomato, sour cream, fresh farm cheese and cilantro. \$220 MXN

SEAFOOD



SOLOMON'S CATCH OF THE DAY Served with wild rice and organic vegetables, choice of preparation ; garlic, creamy cilantro, lemon pepper, signature grilled, cajun blackened, crispy coconut, capers & wine or rokafeiler. \$440 MXN

SHRIMP & CATCH OF THE DAY Your choice of preparation style, comes with wild rice and organic vegetables. \$560 MXN

WHOLE SNAPPER Choice of grilled or fried, comes with organic vegetables, choice of wild rice or a baked potato. Served with corn or flour tortillas. \$580 MXN

SHRIMP PREPARED TO YOUR LIKING Choice of ajillo, garlic butter, scampi, cilantro, capers and white wine, breaded or portofino, comes with wild rice and organic vegetables. \$540 MXN

COCONUT SHRIMP Over a bed of apple compote, comes with mango sauce and organic vegetables. \$550 MXN

SHRIMP LOVER Shrimp cooked three different ways. Imperial ; stuffed with mozzarella, wrapped in bacon. Ajillo; sautéed in guajillo chili, onion, mushroom and garlic. Scampi; sautéed with butter, garlic, lemon, and white wine. Two shrimps per style, comes with organic vegetables and wild rice. \$640 MXN

LOBSTER TAILS Served with organic vegetables and choice of baked or garlic mashed potato. \$1550 MXN

ABOUT US

Back in 95 Brian Solomon went on a fishing trip to Baja. After a day of fishing he found a place on the marina to enjoy some fish tacos and margaritas. Enjoying the view and relaxed atmosphere he saw an opportunity. Moved his family to Cabo from California and created Solomon's Landing. With his background as a certified chef, passion for fishing and an excellent staff, Solomon's turned into what it is now, an international cuisine and a specialty in seafood fresh from the Baja.



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Reviews   



SOLOMON'S
LANDING Cabo San Lucas,
México

DINNER MENU



APPETIZERS

GUACAMOLE AND PICO DE GALLO Made at your table, served with corn tortilla chips.

\$190 MXN  

SCALLOP MANGO CEVICHE Magdalena bay scallops, mango, mint, cilantro, lemon cucumber, avocado, purple onion, cherry tomato and olive oil served with corn tortilla chips. \$255 MXN  **NEW**

SPINACH & ARTICHOKE DIP Organic spinach, artichoke, mozzarella, monterey jack cheese, cream cheese, parmesan, served with baked pita chips. \$220 MXN

CRAB DIP Crab sauteed in white wine with monterey cheese, topped with parmesan, served with baked pita chips. \$235 MXN

STUFFED MUSHROOMS Shrimp tempura salad stuffing. \$100 MXN

GARLIC CHEESE BREAD Focaccia bread with fine herbs, garlic butter and parmesan. \$120 MXN **NEW**

CALAMARI Breaded in panko calamari strips, served with cocktail and marinara sauce. \$200 MXN

SOUPS



TORTILLA SOUP Tomato base, local cheese, avocado, sour cream and corn tortilla strips. \$170 MXN

CREAM OF CORN Roasted corn cream base with coconut essence and a grilled shrimp. \$195 MXN

CLAM CHOWDER New England style, served in a bread bowl. \$225 MXN



SALADS

CESAR SALAD Traditional cesar dressing made at your table and romaine lettuce. \$190 MXN

WITH CHICKEN \$250 MXN

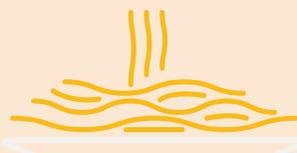
WITH SHRIMP \$310MXN

POACHED PEAR SALAD Organic mixed lettuce, fresh mozzarella, sun-dried tomato, pecans, poached pear in red wine, orange powder, honey mustard vinaigrette and balsamic reduction. \$240 MXN **NEW**

HOUSE SALAD Mixed organic lettuce, avocado, orange slices, red onion, pecans, cherry tomatoes, gorgonzola and raspberry vinaigrette. \$200 MXN

ARUGULA BEET SALAD Organic arugula, beets, strawberries, caramelized pecans, shaved parmesan with a strawberry vinaigrette and balsamic reduction. \$210 MXN

PASTA



A gluten free option is available 

SCALLOP CAPELLINI AGLIO E OLIO Magdalena bay scallops sautéed in white wine, clarified butter, dried chili, parsley and parmesan. \$385 MXN **NEW**

LOBSTER MACARONI Macaroni with lobster sauce, grated cheddar cheese, monterey jack cheese and cajun lobster. \$620 MXN

VODKA FETUCCINE Shrimp and fresh salmon sautéed in vodka sauce with guajillo chili and basil. \$450 MXN

SHRIMP & RIGATONI Sautéed shrimp, creamy white wine and alfredo sauce with truffle essence. \$455 MXN

MEAT & POULTRY



GOURMET BURGER Homemade beef patty, swiss cheese, mushroom, sautéed spinach, cabernet reduction sauce. \$360 MXN

BBQ RIBS Brian's New Orleans style recipe, served with baked or mashed potatoes and organic vegetables. \$375 MXN

CHICKEN DURANGO Sautéed mushrooms, spinach, monterey jack cheese, a creamy chipotle sauce, comes with wild rice and organic vegetables. \$330 MXN

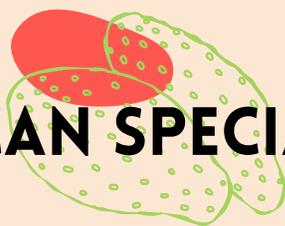
RIB EYE 16 OZ. Certified USDA mesquite grilled, comes organic vegetables and choice of, baked, mashed or potato wedges. \$810 MXN

FILET MIGNION 9 OZ. Prime quality, comes with organic vegetables and choice of gorgonzola cheese sauce or veal mushroom sauce and choice of baked, mashed or potato wedges. \$620 MXN

WITH SHRIMP \$740 MXN

WITH A LOBSTER TAIL \$1280 MXN

MEXICAN SPECIALTIES



SEAFOOD ENCHILADAS Flour tortilla stuffed with shrimp, fish, scallops, with a creamy white wine clam sauce and swiss cheese with a side fruit salad of mango, apple mint, basil and vodka. \$395 MXN **NEW**

MEXICAN COMBO Grilled flank steak, chile relleno and a green chicken enchilada, served with rice, black beans and guacamole. \$395 MXN

SHRIMP CHILE RELLENO Stuffed chile with shrimp and monterey jack cheese with ranchero salsa, fresh farm cheese, sour cream served with guacamole, pico de gallo and black beans. \$385 MXN

PORK BELLY TACOS Served on a homemade chipotle corn tortilla, braised four hours marinated with dry chilis, with a chickpea pure and crispy pork rind. \$230 MXN

GRILLED RIBEYE TACOS Served on handmade corn chipotle tortillas, with local grilled panela cheese, grilled cactus, baby onions, served with guacamole, pico de gallo and mild macha sauce. \$530 MXN

LOBSTER TACOS Served on handmade corn chipotle tortillas, grilled lobster in an a chili adobo, cole slaw, cilantro, served with pico de gallo, guacamole and mild macha salsa. \$1000 MXN

SEAFOOD



YOU HOOK IT WE COOK IT Four styles of preparations to choose from, includes wild rice and organic vegetables.

OPTIONS ONE Garlic, creamy cilantro, lemon pepper, signature grilled or cajun blackened. \$ 210 MXN

OPTIONS TWO Crispy coconut, capers & wine, rokafeller or medallion. \$240 MXN

SOLOMON'S CATCH OF THE DAY Served with wild rice and organic vegetables, choice of preparation ; garlic, creamy cilantro, lemon pepper, signature grilled, cajun blackened, crispy coconut, capers & wine or rokafeller. \$440 MXN

SHRIMP & CATCH OF THE DAY Your choice of preparation style, comes with wild rice and organic vegetables. \$560 MXN

SOLOMON'S STUFFED FISH Panko encrusted fresh fish stuffed with cilantro risotto, Topped with lobster sauce, parmesan and asparagus. Featured on the Food Networks Triple D. \$555 MXN

CHILEAN CURRY SALMON Curry with coconut essence, comes with grilled asparagus and brussels sprouts. \$555 MXN **NEW**

CHILEAN GRILLED SALMON Grilled Chilean salmon in a lemon butter garlic marinade served with cauliflower pure, broccoli and asparagus. \$555 MXN **NEW**

BRANZINO QUINOA Baked sea bass over a bed of creamy quinoa with asparagus, bacon parmesan and organic vegetables. \$500 MXN

WHOLE SNAPPER Choice of grilled or fried, comes with organic vegetables, choice of wild rice or a baked potato. Served with corn or flour tortillas.
\$580 MXN

SHRIMP LOVER Shrimp cooked three different ways. Imperial ; stuffed with mozzarella, wrapped in bacon. Ajillo; sautéed in guajillo chili, onion, mushroom and garlic. Scampi; sautéed with butter, garlic, lemon and white wine. Two shrimps per style, comes with organic vegetables and wild rice.
\$640 MXN

COCONUT SHRIMP Over a bed of apple compote, comes with mango sauce and organic vegetables. \$550 MXN

LOBSTER TAILS Served with organic vegetables and choice of baked or garlic mashed potato. \$1550 MXN

SEAFOOD COMBO Baked sea bass, BBQ sea bass, two lobster tails, two shrimp scampi, two imperial shrimp, two coconut shrimp, Magdalena Bay scallops, crispy calamari strips, octopus adobo, wild rice, organic vegetables, comes with lobster sauce, melted garlic butter, tartar sauce and cocktail sauce. \$2100 MXN

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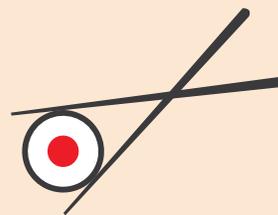
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SUSHI

2pm-10pm



APPETIZERS

SPICY EDAMAME ✓ \$100 MXN

WONTON TOSTADAS Spicy tuna, avocado, sesame oil, cucumber, chives and serrano sauce. \$230 MXN

SALADS

KARAGE SALAD Organic mixed lettuce, rice noodles, cucumber, broccoli, shrimp stuffed with spicy kanikama tempura style with a sesame ginger vinaigrette. \$230 MXN

SASHIMI SALAD Fresh tuna, organic mixed lettuce, avocado, rice noodles, broccoli, cucumber and sesame vinaigrette. \$290 MXN

SASHIMI

MEXICAN SASHIMI Fresh fish, onion, serrano, cucumber and avocado in a citrus soy sauce. \$295 MXN

CARPACCIO Catch of the day, capers, basil, olive oil, house sauce. \$290 MXN

CURRICAN Catch of the day stuffed with shrimp and kanikama salad with avocado and an orange sauce with sesame. \$280 MXN

ROLLS

CRUNCHY TEMPURA Shrimp, avocado, cream cheese and cucumber tempura style roll. \$180 MXN

SPICY TUNA California roll with spicy tuna on top. \$230 MXN

WASABI Spicy shrimp, kanikama, avocado, cucumber, sesame, seared fish, wasabi sauce and serrano. \$230 MXN

COSMO Shrimp, cream cheese, avocado, cucumber inside, lightly breaded in panko, spicy kanikama salad on top and eel sauce. \$230 MXN

VOLCANO Crab, avocado, cucumber, salmon, masago, Mag Bay scallop, togarashi. \$240 MXN

RAINBOW Catch of the day, tuna and salmon on the outside, kanikama, avocado and cucumber inside. \$260 MXN

CILANTRO Shrimp, avocado, cucumber on the inside, seared fish with cilantro sauce on the outside. \$260 MXN

CEVICHE Tuna, shrimp, mango, avocado, cucumber, cilantro, onion and sesame. \$270 MXN

SOLOMONS Shrimp tempura, octopus, kanikama, avocado, cucumber in rice paper, spicy Mag Bay scallops on top. \$330 MXN

CONES

PRAWN TEMPURA Shrimp tempura, avocado, cucumber masago and eel sauce. \$140 MXN

SPICY TUNA Spicy tuna, avocado and cucumber. \$170 MXN

NIGIRI

FRESH CATCH OF THE DAY \$100 MXN **SALMON** \$150 MXN **HAMACHI** \$195 MXN

SHRIMP \$110 MXN

(Japanese yellow tail imported)

DRINKS



SIGNATURE COCKTAILS

ARMANDO RULES Gin, grapefruit juice, hibiscus, lime juice, basil, agave syrup and hibiscus salt. \$110 MXN

ROSY CHARMS Vodka, guava, lime juice, mint, sparkling water. \$120 MXN

SOLOMONGOS Vodka, lime juice, mango, mint, basil and natural sweetener. \$120 MXN

SPICY PINEAPPLE Vodka, pineapple, mint and chile serrano. \$120 MXN

WATERMELON BEACH Vodka, watermelon, lime juice, mint and sparkling water. \$120 MXN

BAJA KIWI Tequila, Controy, lime juice, kiwi and mint. \$140 MXN

GRAN GINGER Gran Manier, lemon juice, ginger and ginger ale. \$180 MXN

NATURAL MISTIC Mezcal, lime juice, hibiscus concentrate, basil, mint, agave syrup and hibiscus salt. \$180 MXN

CABO FRESH Mezcal, lime juice, cucumber, mint and agave syrup. \$180 MXN

JAMAICA LANDING Mezcal, lime juice, hibiscus, basil, agave syrup and hibiscus salt. \$180 MXN

MARGARITAS

HOUSE \$125 MXN

FLAVORED \$155 MXN
(Jalapeño, Mango, Strawberry, Kiwi or Tamarin)

CADILLAC \$220 MXN
(Gran Manier, tequila 1800)

CLASSICS

CARAJILLO \$166 MXN

OLD FASHIONED \$198 MXN

BEER

PACIFICO \$55

PACIFICO LIGHT \$55

CORONA \$55

MODELO ESPECIAL \$55

SOL \$55

XX \$55

NEGRA MODELO \$65

COORS LIGHT \$65

INDIO \$65

MICHELOB ULTRA \$80

CRAFT BEER

CABOTELLA \$120

PELIRROJA \$120

IPA PEYOTE \$120

ESCORPION NEGRO \$120



SPIRITS

TEQUILA

HORNITOS REPOSADO	\$105
CAZADORES	\$140
3 GENERACIONES REP.	\$144
CASA AMIGOS	\$162
HERRADURA REPOSADO	\$144
HERRADURA ULTRA	\$198
DON JULIO BLANCO	\$144
DON JULIO REPOSADO	\$162
DON JULIO 70	\$198
DON JULIO 1942	\$450
1800 CRISTALINO	\$175
1800 AÑEJO	\$162
PATRON SILVER.	\$189
PATRON AÑEJO	\$234
CLASE AZUL REPOSADO	\$450
CLASE AZUL PLATA	\$380
RESERVA DE LA FAMILIA	\$580

WHISKEY

THE GLENLIVET	\$99
JAMESON	\$108
JACK DANIEL'S	\$144
JACK DANIEL'S HONEY	\$144
J.W. RED LABEL	\$117
J.W. BLACK LABEL	\$234
MAKERS MARK	\$171
CHIVAS REGAL	\$198
BUCHANAS	\$207
BUCHANAS 18	\$438
MACALLAN 12	\$216
GLENFIDISH	\$280

MEZCAL

400 CONEJOS	\$105
MONTE LOBOS	\$180
MITZUGA	\$198

VODKA

ABSOLUT (&FLAVORS)	\$108
KETEL ONE	\$126
TITOS	\$162
GREY GOOSE	\$198
BELVEDERE	\$198

GIN

BEEFEATHER	\$117
TANQUERAY	\$126
BOMBAY	\$144
BULL DOG	\$162
HENDRICKS	\$180

RUM

APPLETON STATE	\$90
BACARDI SOLERA	\$90
BACARDI BLANCO	\$90
CAPITAN MORGAN	\$108
HAVANA 7	\$126
ZACAPA 23 AÑOS	\$273

COGNAC

MARTELL VSOP	\$252
CORVOUSIER VSOP	\$306
HENNESSY VSOP	\$342

DIGESTIF

FRANGELICO	\$108
LICOR 43	\$126
BAILEYS	\$126
AMARETTO	\$126
CREMA DE TEQUILA 1921	\$171

