



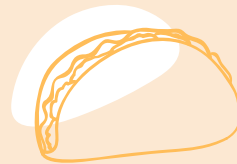
# BAR MENU



## DRINK SPECIALS

<b>PACIFICO/ CORONA</b>	\$40 MXN	<b>RED WINE / WHITE WINE</b>	\$80 MXN
<b>PACIFICO LIGHT</b>	\$40 MXN	<b>VODKA</b>	\$45 MXN
<b>MARGARITA</b>	\$70 MXN	<b>RUM</b>	\$45 MXN
<b>BLOODY MARY</b>	\$70 MXN	<b>TEQUILA</b>	\$45 MXN
<b>PIÑA COLADA</b>	\$70 MXN	<b>GIN</b>	\$45 MXN
<b>DAIQUIRI</b>	\$70 MXN	<b>WHISKY</b>	\$70 MXN

## FOOD SPECIALS



- FISH TACO** Crispy breaded fish on a flour tortilla served with cole slaw, chipotle dressing, guacamole and pico de gallo. \$55 MXN
- CARNITAS TACO** Pork confit on a handmade corn tortilla, served with guacamole and pico de gallo. \$50 MXN
- MAG BAY SCALLOPS** Crispy panko sweet Magdalena Bay scallops served with choice of jalapeño aioli sauce or arrabiata sauce. \$120 MXN
- PIZZA** Crispy, cheesy, saucy, wow.
- CHEESE** Home made sauce and mozzarella. \$115 MXN
  - MARAGRITA** Home made sauce, mozzarella, cherry tomato and basil. \$120 MXN
  - ITALIAN SAUSAGE** Home made sauce, mozzarella, gongonzola, Italian sausage and baby spinach. \$120 MXN
- TRUFFLE FRIES** French fries dusted with parmesan, parsley and truffle essence. \$100 MXN
- NACHOS** Red, yellow and green tortilla chips, black bean cream sauce, four chili sauce, cheddar cheese, monterrey jack cheese, pico de gallo, jalapeño, guacamole and sour cream. \$120 MXN
- VEGGIES & DIP** Jicama, carrots, celery and cucumber served with lime, tajin and choice of ranch or blue cheese dressing to dip. \$80 MXN
- ARTICHOKE & SPINACH DIP** Organic spinach, artichoke, mozzarella, monterrey jack cheese, cream cheese, parmesan, served with baked pita chips. \$120 MXN
- HOUSE SALAD** Mixed organic lettuce, avocado, orange slices, red onion, pecans, cherry tomatoes, gongonzola and raspberry vinaigrette. \$90
- MEXICAN SASHIMI** Fresh fish, onion, serrano, cucumber and avocado in a citrus soy sauce. \$120 MXN
- CALAMARI** Calamari steak strips fried in panko served with cocktail sauce. \$100 MXN