





A HEALTHY START


SEASONAL FRUIT Greek yogurt and granola. \$200 MXN  


ACAI BOWL Topped with mango, strawberry, blueberry, banana, pecans and coconut.
\$310 MXN  


NEW SMOKED SALMON COSTRINI Guacamole spread on our homemade seeded toast with smoked salmon on top, egg white crumbs, capers and red onions with a lemon slice on the side. \$320 MXN


OATMEAL Steel cut oats with strawberry, banana, cinnamon and honey on the side.
\$165 MXN  


SOMETHING SWEET


PANCAKES Buttermilk pancakes with clarified butter served with real Canadian maple syrup, berries and homemade whipped cream. \$200 MXN 

NEW BANANA PECAN PANCAKES Buttermilk pancakes with clarified butter, pecans, banana and homemade whipped cream, served with real Canadian maple syrup. \$220 MXN 



NEW CARROT PANCAKES Buttermilk pancakes with clarified butter, carrot juice and shavings, cream cheese, caramel, pecans and homemade whipped cream, served with real Canadian maple syrup. \$220 MXN 

FRENCH TOAST Served with real Canadian maple syrup, berries and homemade whipped cream. \$215 MXN 

FRENCH TOAST STUFFED WITH CREAM CHEESE, STRAWBERRY AND BANANA Featured on the Food Networks Tripple D, an all time favorite signature dish. \$260 MXN 


BELGIAN WAFFLES Served with real Canadian maple syrup, berries and homemade whipped cream. \$220 MXN 


CHEFS SPECIALTIES


CHILAQUILES Choice of red or green sauce. \$215 MXN  

WITH EGGS \$235 MXN

WITH CHICKEN Featured on food networks triple D, Guys favorite. \$245 MXN

OAXACA CHILAQUILES Chilaquiles in a pinto bean epazote sauce with homemade artisanal chorizo, fresh farm cheese, cream, cilantro, red onion and avocado.
\$305 MXN 

NEW NORTHERN EGGS Flank steak over a lightly fried corn tortilla with pinto refried beans, homemade tomato sauce with a touch of habanero, cherry tomato, fresh farm cheese, sour cream, avocado and a cactus salad. \$300 MXN 

ACAPULCO EGGS Sunny side up eggs over pinto beans, jack cheese, honey ham, on a lightly fried corn tortilla topped with a homemade red sauce, red onion, cilantro, farm cheese, sour cream and a cactus salad on the side. \$230 MXN 

NEW

SOLOMONS SPECIAL OMELETTE Homemade artisanal chorizo, cheddar and jack cheese, organic vegetables, avocado and homemade tomato sauce.
\$290 MXN 🌿

SHRIMP OMELETTE Jack cheese, cheddar cheese and shrimp in a creamy clam sauce, comes with homemade seeded toast. \$290 MXN

STEAK BENEDICT Poached eggs, filet mignon, sautéed spinach with cabernet reduction sauce over a homemade english muffin, served with crispy hash browns.
\$305 MXN

EGGS DISHES

Change your eggs for organic ones on any dish for + \$45 MXN

EGGS TO YOUR LIKING Served with crispy hash browns and pinto refried beans. Choice of corn, flour tortillas or toast. \$170 MXN ✓

GREEN FISHERMAN Scrambled eggs with spinach, mushroom, onion, jack cheese, green sauce and avocado on top. Choice of corn, flour tortillas or toast.
\$225 MXN ✓

THE BAJA OMELETTE Bacon, homemade artisanal chorizo, cheddar cheese, mushrooms, onion, sour cream with avocado on top. Served with crispy hash browns and pinto refried beans. Choice of corn, flour tortillas or toast. \$280 MXN

RANCHEROS Sunny side up eggs over pinto beans on a lightly fried corn tortilla topped with ranchero sauce, farm cheese and avocado. \$200 MXN ✓ 🌿

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. \$280 MXN

EGGS BENEDICT Poached eggs and Canadian bacon on a homemade English muffin topped with hollandaise sauce, served with asparagus and crispy hash browns.
\$270 MXN

BREAKFAST BURRITO Eggs, bacon, jack cheese and potatoes. Served with pico de gallo, guacamole and ranchero sauce. \$215 MXN

SIDES



HOMEMADE SEADED TOAST \$45 MXN



HASH BROWNS \$50 MXN


APPLEWOOD BACON \$75 MXN

PORK SAUSAGE \$90 MXN

HONEY HAM STEAK \$90 MXN

STARTERS


GUACAMOLE Served pico de gallo and baked corn tortilla chips. \$230 MXN  


SEAFOOD GUACAMOLE Guacamole, cooked shrimp, seared blackened tuna and magdalena bay scallops served with farm fresh cheese and baked corn tortilla chips. \$380 MXN 



CALAMARI Breaded in panko calamari strips, served with cocktail and marinara sauce. \$230 MXN

NEW

SOLOMONS SIGNATURE CEVICHE Salmon, tuna, fresh white fish marinated in a juice of lime and orange, soy sauce and rayu with mango, cucumber, red onion, cilantro, avocado, mint and a fried chile de arbol, served with baked corn tortilla chips. \$330 MXN

SCALLOP MANGO CEVICHE Magdalena Bay scallops, mango, mint, cilantro, lemon, cucumber, cherry tomato, red onion, avocado and olive oil served with baked corn tortilla chips. \$310 MXN 

MEXICAN SHRIMP COCTAIL Cooked shrimp served with a prepared cocktail and clamato sauce with tomato, onion, cucumber, chili, cilantro, green olives, lemon and avocado. \$310 MXN 



GOURMET NACHOS Corn tortilla chips, pinto bean cream sauce, four chili sauce, cheddar cheese, monterey jack cheese, pico de gallo, jalapeño, guacamole and sour cream. \$ 235 MXN  

CHICKEN \$310 MXN


FLANK STEAK \$360 MXN

SHRIMP \$355 MXN

CRAB DIP Fresh blue crab sauteed in white wine, topped with parmesan and served with warm pita bread. \$240 MXN

TORTILLA SOUP Traditional homemade tomato base, local cheese, avocado, sour cream, chilli guajillo and corn tortilla strips. \$175 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. \$200 MXN 

WITH CHICKEN \$240 MXN

WITH SHRIMP \$315 MXN

WITH STEAK \$320 MXN

NEW **HOUSE SALAD** Mixed organic lettuce, avocado, grape, orange slices, pistachios, gorgonzola and cherry tomatoes with a raspberry balsamic vinaigrette. \$230 MXN 

CAESAR SALAD Traditional homemade Caesar dressing, romaine lettuce and a slice of homemade garlic bread with parmesan. \$210 MXN 

WITH CHICKEN \$260 MXN

WITH SHRIMP \$320 MXN

BURGERS & PANINIS

Our buns and paninis are artisanal and baked in our kitchen.

Comes with choice of sweet potato fries, french fries, or a side house salad.

NEW **CLUB PANINI** Black Forest ham, applewood bacon, provolone cheese, avocado, tomato, lettuce and a homemade ranch and chipotle dressing with artisanal homemade ciabatta bread. \$360 MXN

NEW **REUBEN PANINI** Corned beef, provolone cheese, sauerkraut and aurora dressing with artisanal homemade ciabatta bread. \$360 MXN

CLASSIC BURGER Homemade 8 oz. beef patty with cheddar cheese, tomato, onion lettuce, pickles and a homemade bun. \$275 MXN

WESTERN BURGER Homemade 8 oz. beef patty with cheddar cheese, bacon, smoked BBQ sauce, breaded shallot rings and a homemade bun. \$305 MXN

MEXICAN SPECIALTIES



NEW

FISH TACOS Lightly crispy breaded fish on a flour tortilla served with coleslaw, chipotle dressing and a red onion salad with cilantro, serrano chile, cucumber and oregano, served with guacamole, pico de gallo and homemade salsas. Comes in order of 3. \$250 MXN

NEW

SHRIMP TACOS Lightly crispy breaded shrimp on a flour tortilla served with coleslaw, chipotle dressing and a red onion salad with cilantro, serrano chile, cucumber and oregano, served with guacamole, pico de gallo and homemade salsas. Comes in order of 3. \$260 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. Comes in order of 3. \$300 MXN

NEW

CARNITAS TACOS Served with handmade nixtamal corn tortillas, cilantro, onion, guacamole, pico de gallo and homemade salsas. Comes in order of 3. \$220 MXN ✂

SIGNATURE GRILLED TACOS Arrachera steak, monterey jack cheese and caramelized onion on a handmade nixtamal corn tortilla with guacamole, pico de gallo and homemade salsas on the side. Comes in order of 3. \$365 MXN ✂

NEW

GREEN ENCHILADAS Creamy tomatillo sauce with shredded chicken, wrapped in a corn tortilla with grilled corn on top, sour cream, fresh farm cheese, red onion and cilantro. \$250 MXN ✂

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

CHICKEN \$300 MXN

SHRIMP \$390 MXN

STEAK \$405 MXN

SEAFOOD

YOU HOOK IT WE COOK IT Four styles of preparations to choose from, includes wild rice and seasonal vegetables. \$240 MXN (Per person)

OPTIONS Garlic, creamy cilantro, lemon pepper, signature grilled, cajun blackened, crispy coconut, capers & wine, rockefeller or medallion.

SASHIMI PREPARATION OR CEVICHE PREPARATION \$145 MXN

SOLOMON'S CATCH OF THE DAY Served with mexican rice and seasonal vegetables, choice of preparation ; garlic, creamy cilantro, lemon pepper, signature grilled, cajun blackened, crispy coconut, capers & wine or rockefeller. \$530 MXN

WHOLE SNAPPER Choice of grilled or fried, comes with seasonal vegetables, choice of mexican rice or a baked potato. Served with corn or flour tortillas. \$650 MXN (Takes time to prepare)

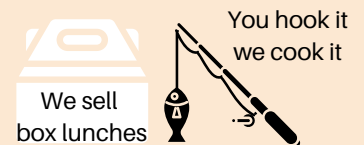
SHRIMP PREPARED TO YOUR LIKING Choice of ajillo, garlic butter, scampi, cilantro, capers and white wine or breaded, comes with mexican rice and seasonal vegetables. \$555 MXN



COCONUT SHRIMP Over a bed of apple compote, comes with mango sauce and seasonal vegetables. \$555 MXN


SHRIMPY DELICIOUS Shrimp cooked three different ways: Imperial ; stuffed with mozzarella and wrapped in bacon. Ajillo; sautéed in guajillo chili, onion, mushroom and garlic. Scampi; sautéed with clarified butter, garlic, lemon, and white wine. Two shrimps per style, comes with seasonal vegetables and mexican rice. \$640 MXN

VEGETARIAN  GLUTEN FREE  SPICY 


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 with a specialty in seafood fresh from the Baja.



Reservations (624) 219 3228  

Follow us on  Solomons Landing Los Cabos

RESTAURANT
CABO SAN LUCAS, B.C.S
MEXICO
EST. 1996

 Solomons Landing

Reviews  

For catering contact@solomonslanding.com.mx

Webpage <https://solomonslanding.com.mx/>


APPETIZERS

Served 5pm-10pm

GUACAMOLE [Made at your table](#), served pico de gallo and baked corn tortilla chips.

\$230 MXN  

SEAFOOD GUACAMOLE [Made at your table](#) guacamole, cooked shrimp, blackened tuna and Magdalena bay scallops served with farm fresh cheese and baked corn tortilla chips.

\$380MXN 

NEW

SOLOMONS SIGNATURE CEVICHE Salmon, tuna, fresh white fish marinated in a juice of lime and orange, soy sauce and rayu with mango, cucumber, red onion, cilantro, avocado, mint and a fried chile de arbol, served with baked corn tortilla chips. \$330 MXN

SCALLOP MANGO CEVICHE Magdalena Bay scallops, mango, mint, cilantro, lemon cucumber, avocado, purple onion, cherry tomato and olive oil served with baked corn tortilla chips.

\$310 MXN 

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

CRAB DIP Fresh blue crab sauteed in white wine with monterey cheese, topped with parmesan, served with warm pita bread slices. \$240 MXN



GARLIC CHEESE BREAD Focaccia bread with fine herbs, garlic butter and parmesan.

\$125 MXN 

CALAMARI Breaded in panko calamari strips, served with cocktail and marinara sauce.

\$230 MXN

SOUPS & SALADS

TORTILLA SOUP Traditional homemade tomato base, local cheese, avocado, sour cream, guajillo chile and corn tortilla strips. \$175 MXN  



CLAM CHOWDER New England style, served in a bread bowl. \$235 MXN

CAESAR SALAD Traditional cesar dressing [made at your table](#), romaine lettuce and a slice of homemade garlic cheese bread. \$210 MXN 



WITH CHICKEN \$260 MXN



WITH SHRIMP \$320MXN

NEW

HOUSE SALAD Mixed organic lettuce, avocado, grape, orange slices, pistachios, cherry tomatoes, gorgonzola and a balsamic raspberry vinaigrette. \$230 MXN  

NEW

WEDGE SALAD With a creamy homemade blue cheese dressing, bacon bits and sun-dried tomato. \$210 MXN  

ARUGULA BEET SALAD Organic arugula, beets, strawberries, caramelized pecans, parmesan with a strawberry vinaigrette and balsamic reduction. \$230 MXN  

VEGETARIAN 

GLUTEN FREE 

SPICY 

PASTA

Most of our pastas are homemade, ask you server for the available options.

A gluten free option is available 🌿

SCALLOP CAPELLINI AGLIO E OLIO Magdalena Bay scallops sauteed in clarified butter, dried chili, parsley and parmesan. \$430 MXN

SEAFOOD ALFREDO Homemade basil and egg pasta with shrimp, Magdalena bay scallops and an alfredo sauce with parmesan and parsley. \$415 MXN

VODKA FETTUCCINE Homemade fettuccine with shrimp and salmón, marinara sauce with chile guajillo and vodka, parmesan, parsley and basil. \$525 MXN

NEW **SALMON FETTUCCINE** Homemade fettuccine with a spicy arrabiata sauce and grilled Chilean salmon. \$550 MXN 🌶️

NEW **ARTICHOKE AND CHEESE RAVIOLI** Handmade ravioli stuffed with spinach, artichoke and three cheeses with a creamy white wine sauce. \$350 MXN ✓

LOBSTER CRAB RAVIOLI Handmade ravioli stuffed with lobster and crab meat with a creamy lobster sauce, parmesan and parsley. \$450 MXN

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

SHRIMP & RIGATONI Sautéed shrimp, creamy white wine and alfredo sauce with truffle essence. \$500 MXN

MEXICAN SPECIALTIES

SEAFOOD ENCHILADAS Flour tortilla stuffed with shrimp, fish, Magdalena Bay scallops, with a creamy white wine clam sauce and swiss cheese. Served with a side fruit salad of mango, apple mint, basil and vodka. \$405 MXN

MEXICAN COMBO Grilled flank steak, chile relleno and a green chicken enchilada, served with a cactus salad, pinto beans and guacamole. \$405 MXN

SHRIMP CHILE RELLENO Stuffed chile with shrimp and monterey jack cheese with ranchero salsa, fresh farm cheese, sour cream served with mexican rice and pinto beans. \$385 MXN

PORK BELLY TACOS Served on a homemade nixtamal corn tortilla, braised four hours marinated with dry chilis and crispy pork rind. \$260 MXN 🌿

GRILLED RIBEYE TACOS Served on handmade corn nixtamal tortillas, with local grilled panela cheese, grilled cactus, baby onions, served with guacamole, pico de gallo and mild macha sauce. \$540 MXN 🌿

SEAFOOD

YOU HOOK IT WE COOK IT Four styles of preparations to choose from, includes wild rice and seasonal vegetables. \$240 MXN (Per person)

OPTIONS Garlic, creamy cilantro, lemon pepper, signature grilled, cajun blackened, crispy coconut, capers & wine, rockefeller or medallion.

SASHIMI PREPARATION OR CEVICHE PREPARATION \$145 MXN

SOLOMON'S CATCH OF THE DAY Served with wild rice and seasonal vegetables, choice of preparation ; garlic, creamy cilantro, lemon pepper, signature grilled, cajun blackened, crispy coconut, capers & wine or rockefeller. \$530 MXN

SHRIMP & CATCH OF THE DAY Your choice of preparation style, comes with wild rice and seasonal vegetables. \$600 MXN

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

SEAFOOD STUFFED FISH Panko crusted fresh fish stuffed with, shrimp, salmon, clam, Magdalena Bay scallops and fish, with a loretana sauce, asparagus and parmesan. \$580 MXN

CHILEAN GRILLED SALMON Grilled Chilean salmon in a lemon butter garlic marinade served with wild rice and asparagus. \$570 MXN 🌿

WHOLE SNAPPER Choice of grilled or fried, comes with seasonal vegetables, choice of wild rice or a baked potato. Served with corn or flour tortillas. \$650 MXN (Takes time to prepare.)

SHRIMP DELICIOUS 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 seasonal vegetables and wild rice.
\$640 MXN 🌿

COCONUT SHRIMP Over a bed of apple compote, served with mango sauce and seasonal vegetables. \$555 MXN

LOBSTER TAILS Served with seasonal vegetables and choice of baked or garlic mashed potato. \$1850 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, blackened tuna, wild rice, seasonal vegetables, served with lobster sauce, melted garlic butter, tartar sauce and cocktail sauce.
\$2200 MXN

MEAT & POULTRY

GOURMET BURGER 8 oz. Homemade beef patty, homemade bun, swiss cheese, mushroom, sautéed spinach, cabernet reduction sauce, served with french fries. \$380 MXN

BBQ RIBS Brian's New Orleans style recipe, served with mashed potatoes and corn on the cob. \$385 MXN 🌿

CHICKEN DURANGO Free range chicken breast, sautéed mushrooms, spinach, monterey jack cheese, a creamy chipotle sauce, comes with wild rice and seasonal vegetables. \$405 MXN 🌿

FILET MIGNON 9 OZ. Prime quality, comes with seasonal vegetables and choice of gorgonzola cheese sauce or veal mushroom sauce and choice of baked or mashed potatoes. \$650 MXN

180 GRMS WITH SHRIMP \$740 MXN

180 GRMS WITH A LOBSTER TAIL \$1330 MXN

NEW

SHITAKE FILET 9 OZ. Filet mignon in a shitake sauce with truffle essence, cremini, zeta and white mushrooms over a portobello marinated in fine herbs and parmesan cheese. \$650 MXN

NEW

TABLE SIDE RIBEYE 16 OZ. Certified USDA mesquite grilled and [seared on a himalayan salt rock with rosemary at your table](#), served with seasonal vegetables and choice of baked, or mashed potatoes. \$900 MXN 🌿

SIDES

FRENCH FRIES \$65 MXN

BAKED POTATO \$55 MXN

SMALL HOUSE SALAD \$90 MXN

GRILLED ASPARAGUS \$60 MXN

CORN ON THE COB \$60 MXN

VEGETARIAN 🌿 GLUTEN FREE 🌿 SPICY 🌶️

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Reviews

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SOMETHING SWEET

CARROT CAKE With caramel sauce and sweet pecans. \$190 MXN

COCONUT CREME BRULEE \$190 MXN

CHOCOLATE LAVA CAKE Served with vanilla bean ice cream, wild berries and dark chocolate crumbs. \$160 MXN

COCONUT CHURROS Served with vanilla ice cream and pecan caramel sauce. \$150 MXN

TEMPURA ICE CREAM Choice of chocolate o vainilla served with caramel and chocolate sauce with vanilla crumble and berries. \$170 MXN

FLAN \$120 MXN

AFTER DINNER COCKTAILS

MEXICAN VANILLA Vanilla, coffee liqueur, carnation and Kahlua. \$120MXN

MEXICAN COFFEE Flamed at your table with Tequila, Kahlúa, coffee, whipped cream, brown sugar and a maraschino cherry on top. \$145 MXN

CINNAMON FRESH Baileys, Brancamenta liquor, Ancho Reyes liquor and homemade cinnamon syrup. \$160MXN

TEPIAL (TEPACHE) Mezcal Bruxo, lemon juice, natural syrup and Tepache (Fermented pineapple, an ancestral recipe 100% MEXICAN Nahuatl). \$220MXN

CABO FOAM Black label Whiskey, green tea, carnation, natural syrup, vanilla and Kahlua. \$270MXN

KING COFFEE Liquid chocolate, Cognac Courvoisier and espresso. \$330MXN

DRINKS

SIGNATURE COCKTAILS

ARMANDO RULES Larios Gin, grapefruit juice, hibiscus, lime juice, basil, agave syrup and hibiscus salt. 207 ml \$140 MXN

ROSY CHARMS Vodka, guava, lime juice, mint, sparkling water. 207 ml \$150 MXN

SOLOMONGOS Vodka, lime juice, mango, mint, basil and natural sweetener. 207 ml \$150 MXN

SPICY PINEAPPLE Vodka, pineapple, mint and chile serrano. 207 ml \$150 MXN

WATERMELON BEACH Vodka, watermelon, lime juice, mint and sparkling water. 207 ml \$150 MXN

BAJA KIWI Hornitos Tequila, Controy, lime juice, kiwi and mint. 207 ml \$160 MXN

JAMAICA LANDING Mezcal, lime juice, hibiscus concentrate, basil, mint, agave syrup and hibiscus salt. \$195 MXN 207 ml

NEW

TROPIC PASSION Rum, passion fruit, grapefruit juice, lime juice, coconut cream and peach liqueur. 166 ml \$140 MXN

NEW

CITRIC SWELL Whisky, orange juice, lime juice, almond liqueur, clove, basil and agave syrup. 235 ml \$160 MXN

MARGARITAS

HOUSE 354 ml \$145 MXN

FLAVORED 354 ml \$160 MXN

SOLOMONS CADILLAC 354 ml \$225 MXN

CLASSICS

BAJA PALOMA 162 ml \$140 MXN

CARAJILLO 118 ml \$170 MXN

OLD FASHIONED 118 ml \$200 MXN

NEGRONI 135 ml \$190 MXN

BEER

PACIFICO \$65 MXN

PACIFICO LIGHT \$65 MXN

CORONA \$65 MXN

MODELO ESPECIAL \$70 MXN

XX \$65 MXN

NEGRA MODELO \$70 MXN

MICHELOB ULTRA \$80 MXN

CABOTELLA \$120 MXN

PELIRROJA \$120 MXN

IPA PEYOTE \$120 MXN

MOCKTAILS

NEW

BERRY FRESH Mixed berries, orange, epazote, lemon juice, mineral water and grenadine. 207 ml \$130 MXN 210 ml

NEW

GREEN TIDE Green tea, ginger mint infusion, lime juice, mineral water and natural syrup. 207 ml \$130 MXN 180 ml

NON ALCOHOLIC

HETHE WATER (Glass bottle) \$72 MXN

ARROWHEAD \$45 MXN

PERRIER \$72 MXN

ICE TEA (Includes 1 refill) \$72 MXN

SODA \$54 MXN

TECATE 0 (No alcohol beer) \$65 MXN

DIGESTIF COCKTAILS

CINNAMON FRESH Baileys, Brancamenta liquor, Ancho Reyes liqueur and homemade cinnamon syrup. 133ml \$165MXN

MEXICAN VANILLA Vanilla, coffee liqueur, carnation and Kahlua. 135ml \$120MXN

SPIRITS

TEQUILA

DON CHICHOS BLANCO	\$130
DON CHICHOS REPOSADO	\$145
HORNITOS REPOSADO	\$140
HORNITOS CRISTALINO	\$180
CAZADORES REPOSADO	\$165
TRES GENERACIONES REP.	\$200
TRES GENERACIONES CRYT.	\$250
CASA AMIGOS BLANCO	\$200
HERRADURA REPOSADO	\$220
HERRADURA ULTRA	\$240
DON JULIO BLANCO	\$180
DON JULIO REPOSADO	\$210
DON JULIO 70	\$270
DON JULIO 1942	\$550
1800 CRISTALINO	\$250
1800 AÑEJO	\$200
PATRON SILVER.	\$200
PATRON AÑEJO	\$250
CLASE AZUL REPOSADO	\$650
RESERVA DE LA FAMILIA	\$520

WHISKY

JAMESON	\$130
CANADIAN CLUB	\$130
JIM BEAM	\$130
FIREBALL	\$135
JACK DANIEL'S	\$180
CROWN ROYAL	\$190
J.W. RED LABEL	\$140
J.W. BLACK LABEL	\$255
MAKERS MARK	\$200
CHIVAS REGAL	\$220
BUCHANAN'S 12	\$230
BUCHANAN'S 18	\$460
MACALLAN 12	\$280
GLENFIDDICH	\$300

MEZCAL



400 CONEJOS	\$160
MONTE LOBOS	\$180

VODKA

ABSOLUT (&FLAVORS)	\$140
KETEL ONE	\$150
TITOS	\$200
GREY GOOSE	\$230
BELVEDERE	\$240

GIN

LARIOS BLANCO	\$120
BEEFEATHER	\$150
TANQUERAY	\$165
BOMBAY	\$165
HENDRICKS	\$260

RUM

MALIBU	\$120
BACARDI SOLERA	\$140
BACARDI BLANCO	\$120
CAPITAN MORGAN	\$135
APPLETON STATE	\$140
HAVANA 7	\$150
ZACAPA 23 AÑOS	\$330

COGNAC

MARTELL VSOP	\$320
CORVOUSIER VSOP	\$350
HENNESSY VSOP	\$380
REMY MARTIN	\$330

DIGESTIF

FRANGELICO	\$110
LICOR 43	\$150
BAILEYS	\$135
AMARETTO	\$150



RESTAURANT

CABO SAN LUCAS, B.C.S.
MÉXICO
EST. 1996

BAR MENU



DRINK SPECIALS

PACIFICO/ CORONA	\$45 MXN	RED WINE / WHITE WINE 177ml	\$80 MXN
PACIFICO LIGHT	\$45 MXN	VODKA 295ml	\$50 MXN
MARGARITA 207ml	\$75 MXN	RUM 295ml	\$50 MXN
FRUIT MARGARITA 207ml	\$85 MXN	TEQUILA 295ml	\$50 MXN
PIÑA COLADA 207ml	\$75 MXN	GIN 295ml	\$50 MXN
DAIQUIRI 207ml	\$75 MXN	WHISKY 295ml	\$75 MXN

FOOD SPECIALS



- NEW SPICY CHICKEN** Chicken strips seasoned with spicy spices and an asian marinade, comes with a mango ginger sauce on the side . \$90 MXN
- NEW LOADED POTATO** Baked crispy potato skins filled with potato, bacon, chives, jack cheese, cheddar cheese, parmesan cheese and sour cream. \$90 MXN
- NEW BBQ RIBS** Brian's New Orleans style recipe, 2pc. \$120MXN
- NEW CHICKEN CAESAR** Traditional homemade caesar dressing, romaine lettuce, chicken and homemade focaccia with herbs and parmesan. \$90 MXN
- FISH TACO** Lightly crispy breaded fish on a flour tortilla served with coleslaw, cilantro dressing and a red onion salad with cilantro, serrano chile, cucumber and oregano, served with guacamole and pico de gallo. \$60 MXN
- CARNITAS TACO** Pork confit on a handmade corn tortilla, served with guacamole and pico de gallo. \$50 MXN
- NACHOS** Black bean cream sauce, four chili sauce, cheddar cheese, monterrey jack cheese, pico de gallo, jalapeño, guacamole and sour cream. \$120 MXN
- ARTICHOKE & SPINACH DIP** Organic spinach, artichoke, mozzarella, monterrey jack cheese, cream cheese, parmesan, served with baked pita chips. \$120 MXN
- CALAMARI** Calamari steak strips fried in panko served with cocktail sauce. \$100 MXN



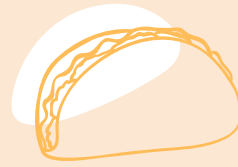
MENU DE BAR



ESPECIALES DE BEBIDA

PACIFICO/ CORONA	\$45 MXN	VINO TINTO / VINO BLANCO 177ml	\$80 MXN
PACIFICO LIGHT	\$45 MXN	VODKA 295ml	\$50 MXN
MARGARITA 207ml	\$75 MXN	RON 295ml	\$50 MXN
MARGARITA FRUTAS 207ml	\$85 MXN	TEQUILA 295ml	\$50 MXN
PIÑA COLADA 207ml	\$75 MXN	GINEBRA 295ml	\$50 MXN
DAIQUIRI 207ml	\$75 MXN	WHISKY 295ml	\$75 MXN

ESPECIALES DE COMIDA



NUEVO

POLLO PICANTE Tiras de pollo sazonados con especies picantes y marinacion asiática acompañado con una salsa de mango al jengibre. \$90 MXN

NUEVO

PAPA LOADED Costra de papa horneada rellena de papa, tocino, queso cheddar, queso parmesano, queso Monterrey, cebollín y crema agria. \$90 MXN

NUEVO

COSTILLAS BBQ La receta estilo Nuevo Orleans de Brian, 2pz. \$120 MXN

NUEVO

CESAR CON POLLO Aderezo tradicional casero César, lechuga romana, pollo, acompañado de un pan focaccia hecho en casa con hierbas, ajo y parmesano. \$90MXN

TACO DE PESCADO Pez cabrilla ligeramente capeado en tortilla de harina acompañado de ensalada de col, aderezo chipotle, ensalada de cebolla morada curtida con cilantro, chile serrano, pepino orégano, acompañado de salsa mexicana y guacamole. \$60 MXN

TACO DE CARNITAS En tortillas de maiz de chipotle hecho a mano, acompañado de guacamole y pico de gallo. \$50 MXN

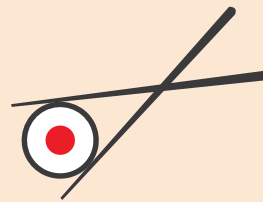
NACHOS GOURMET Totopos de maiz, frijoles negros cremosos, salsa de cuatro chiles, queso cheddar, queso monterrey jack, pico de gallo, jalapeño, guacamole y crema agria. \$120 MXN

DIP DE ALCACHOFA Y ESPINACA Espinaca, alcachofa, queso mozzarella, monterrey jack, queso crema y parmesano, acompañado de pan pita al horno crujiente. \$120 MXN

CALAMARES Tiras de filete de calamar en panco, acompañado con salsa coctelera y marinara. \$100 MXN

SUSHI

2pm-10pm



APPETIZERS

SPICY EDAMAME  \$100 MXN

WONTON TOSTADAS Spicy tuna, avocado, sesame oil, cucumber, chives and serrano

SALAD

sauce. \$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

HAMACHI SPECIAL Spicy hamachi, avocado and cucumber inside soy paper, hamachi with curry oil and chopped cilantro on top. \$330 MXN

TROPICAL SALMON Mango, serrano, mint, avocado cucumber, tempura shrimp and soy paper inside, salmon and mango outside with a mango sauce. \$330 MXN

CONES

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

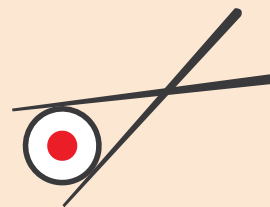
SPICY TUNA Spicy tuna, avocado and cucumber. \$170 MXN

NIGIRI

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

SUSHI

2pm-10pm



ENTRADAS

EDAMAME  \$100 MXN

TOSTADA DE WANTÁN Atún fresco, aguacate, aceite de ajonjolí, pepino, cebollin y salsa serrano. \$230 MXN

ENSALADA

ENSALADA DE SASHIMI Atún fresco, lechuga mixta, aguacate, fideo de arroz, fideo de pepino y vinagreta de ajonjolí. \$290 MXN

SASHIMI

SASHIMI MEXICANO Pesca del día, aguacate pepino, cebolla, serrano en una salsa de soya citrica. \$295 MXN

CARPACCIO Pesca del día, alcaparras, albahaca, aceite de oliva, salsa de casa. \$290 MXN

CURRICANES Pesca del día relleno de camarón, ensalada de kanikama y aguacate con una salsa de naranja con ajonjolí. \$280 MXN

ROLLOS

TEMPURA CRUJIENTE Camarón, aguacate, queso crema y pepino, estilo tempura. \$180 MXN

ATÚN PICANTE Rollo California con picante de atún fresco por encima. \$230 MXN

WASABI Picante de camarón, kanikama, aguacate, pepino, ajonjolí, pesca del día sellado, salsa de wasabi y serrano. \$230 MXN

COSMO Camarón, queso crema, aguacate, pepino por dentro, ligeramente empanizado en panko, picante de kanikama por encima y salsa anguila. \$230 MXN

VOLCÁN Cangrejo, salmon, callo, aguacate, pepino, masago y togarashi. \$240 MXN

ARCOÍRIS Pesca del día, atún fresco, salmon por fuera, kanikama, aguacate y pepino por dentro. \$260 MXN

CILANTRO Camarón, aguacate y pepino por dentro, pescado sellado con salsa de cilantro por encima. \$260 MXN

CEVICHE Atún fresco, camarón, mango, aguacate, pepino, cilantro, cebolla y ajonjolí. \$270 MXN

SOLOMONS Camarón tempura, kanikama, pulpo, aguacate, pepino en papel de arroz, picante de callo por encima. \$330 MXN

ESPECIAL DE HAMACHI Spicy de hamachi por dentro con aguacate y pepino lámina de hamachi por fuera bañado con aceite de curry y cilantro picado. \$330 MXN

SALMON TROPICAL Mango, papel de soya, chile serrano, menta, aguacate, pepino y camarón tempura por dentro con salmón fresco y mango por fuera con un toque de salsa de mango. \$330 MXN

CONOS

CAMARÓN TEMPURA Camarón tempura, aguacate, pepino, masago y salsa anguila. \$140 MXN

ATÚN PICANTE Picante de atún fresco, aguacate y pepino. \$170 MXN

NIGIRI

PESCA DEL DÍA \$100 MXN

SALMON \$150 MXN

HAMACHI \$195 MXN