



# SUMMER BAR MENU

## DRINK SPECIALS

|                              |          |                         |          |
|------------------------------|----------|-------------------------|----------|
| <b>PACIFICO/ CORONA</b>      | \$40 MXN | <b>RED WINE</b> 177ml   | \$60 MXN |
| <b>PACIFICO LIGHT</b>        | \$40 MXN | <b>WHITE WINE</b> 177ml | \$80 MXN |
| <b>MARGARITA</b> 207ml       | \$60 MXN | <b>VODKA</b> 295ml      | \$50 MXN |
| <b>FRUIT MARGARITA</b> 207ml | \$75 MXN | <b>RUM</b> 295ml        | \$50 MXN |
| <b>PIÑA COLADA</b> 207ml     | \$75 MXN | <b>TEQUILA</b> 295ml    | \$50 MXN |
| <b>DAIQUIRI</b> 207ml        | \$75 MXN | <b>GIN</b> 295ml        | \$50 MXN |
|                              |          | <b>WHISKY</b> 295ml     | \$75 MXN |



## FOOD SPECIALS

- 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. \$45 MXN
- SHRIMP TACO** 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. \$45 MXN
- SCALLOP TACO** 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. \$40 MXN
- CARNITAS TACO** Pork confit on a handmade corn tortilla, served with guacamole and pico de gallo. \$40 MXN
- SIGNATURE GRILLED TACO** 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. \$50 MXN
- TROPICAL SHRIMP TOSTADA** Homemade tostada with cooked shrimp, mango, cucumber, cilantro, red onion and avocado marinated with a citrus sauce over a bed of avocado pure topped with crispy onion. \$50 MXN
- SCALLOP AGUACHILE TOSTADA** Homemade tostada with scallops marinated in a aguachile sauce over a bed of avocado olive oil pure topped with crispy onion. \$50 MXN
- CHEFS TOSTADA** Homemade tostada with cooked shrimp, kanikama and massago marinated in a creamy sriracha sauce over a bed of avocado olive oil pure, topped with crispy onion. \$50 MXN
- SPICY CHICKEN** Chicken strips seasoned with spicy spices and an asian marinade, comes with a mango ginger sauce on the side. \$90 MXN
- LOADED POTATO** Baked crispy potato skins filled with potato, bacon, chives, jack cheese, cheddar cheese, parmesan cheese and sour cream. \$90 MXN
- CHICKEN CAESAR** Traditional homemade caesar dressing, romaine lettuce, chicken and homemade focaccia with herbs and parmesan. \$90 MXN
- CALAMARI** Calamari steak strips fried in panko served with cocktail sauce. \$100 MXN
- NACHOS** Black bean cream sauce, four chili sauce, cheddar cheese, monterrey jack cheese, pico de gallo, jalapeño, guacamole and sour cream. \$120 MXN

1 PM -10PM

- MEXICAN SASHIMI** Fresh fish, onion, serrano, cucumber and avocado in a citrus soy sauce. \$130 MXN
- CURRICAN** Catch of the day stuffed with shrimp and kanikama salad with avocado and an orange sauce with sesame. (4pc.) \$130 MXN
- COSMO** Shrimp, cream cheese, avocado, cucumber inside, lightly breaded in panko, spicy kanikama salad on top and eel sauce. (5 pc.) \$130 MXN
- SPICY TUNA** California roll with spicy tuna on top. (5pc.) \$130 MXN
- CILANTRO** Shrimp, avocado, cucumber on the inside, seared fish with cilantro sauce on the outside. (5 pc.) \$130 MXN

SUSHI