

Bar Menu

Drink Specials

PACIFICO/CORONA	\$48 MXN	RED WINE 177 mL	\$65 MXN
PACIFICO LIGHT	\$48 MXN	WHITE WINE 177 mL	\$65 MXN
MARGARITA 207 mL	\$74 MXN	VODKA 295 mL	\$53 MXN
FRUIT MARGARITA 207 mL	\$88 MXN	RUM 295 mL	\$53 MXN
PIÑA COLADA 207 mL	\$78 MXN	TEQUILA 295 mL	\$53 MXN
DAIQUIRI 207 mL	\$78 MXN	GIN 295 mL	\$53 MXN
		WHISKY 295 mL	\$78 MXN

Food Specials

FISH TACO	\$65 MXN	SHRIMP TACO	\$65 MXN
Lightly crispy breaded fish on a flour tortilla served with coleslaw, red onion and cilantro with a chipotle dressing, served with guacamole, pico de gallo and homemade salsas.		Lightly crispy breaded shrimp on a flour tortilla served with coleslaw, red onion and cilantro with a chipotle dressing, served with guacamole, pico de gallo and homemade salsas.	
CARNITAS TACO	\$65 MXN	TROPICAL TUNA TOSTADA	\$90 MXN
Pork confit on a handmade corn tortilla, served with guacamole and pico de gallo.		Homemade tostada with fresh tuna marinated in a mexican asian fusion sauce with mango, cucumber, red onion, cilantro and olive oil.	
HOUSE CHEESY FRIES	\$115 MXN	SHRIMP SPECIAL TOSTADA	\$90 MXN
French fries drenched in melted creamy cheddar topped with crispy bacon and chipotle sauce.		Homemade tostada with cooked shrimp, celery, cilantro, red onion, carrot, tomato and mayonnaise.	
LOADED POTATO	\$95 MXN	BBQ RIBS	\$120 MXN
Baked crispy potato skins filled with potato, bacon, chives, jack cheese, cheddar cheese, parmesan cheese and sour cream.		Brian’s recipe from New Orleans, 2pc.	
CALAMARI	\$100 MXN	ORGANIC CHICKEN CAESAR	\$110 MXN
Calamari steak strips sautéed crispy in panko, served with cocktail and marinara sauce.		Traditional homemade caesar dressing, romaine lettuce, organic chicken and homemade focaccia with herbs and parmesan.	

1 pm -10pm

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