MENÚ



BREAKFAST		PARMESAN FRENCH	- \$165
CREAM CHEESE BAGEL	\$110	FRIES FRIES TOPPED WITH PARMESAN CHEESE & A VARIETY OF SPICES	
BACON BAGEL BAGEL WITH EGG, CHEESE, JALAPEÑOS,	- \$185	CHEESE PLATTER A VARIETY OF FRESH CHEESES, FRUIT & COLD MEATS	_ \$305
AVOCADO & BACON. CHILAQUILES	- \$180	BUFFALO OR BBQ WINGS SERVED WITH RANCH DRESSING, CARROT & CELERY	_ \$210
TORTILLA CHIPS IN RED SAUCE, WITH SOUR CREAM, FRESH CHEESE, ONION & CILANTRO SERVED WITH BEANS +ADD TWO EGGS OR CHICKEN SPINACH OMELET	- \$245 - \$235	GOLDEN CHICKEN TAQUITOS (4 PIECES) GOLDEN CORN TORTILLA TACOS FILLED WITH CHICKEN, LETTUCE, SOUR CREAM, FRESH CHESSE & SALSA.	_ \$210
SPINACH OWLLLI SPINACH, MUSHROOMS, ONION, MOZZARELLA, SERVED WITH HASH BROWNS, BEANS OR SALAD	- 9233	CORN CHICKEN QUESADILLAS (3 PIECES) GUACAMOLE & PICO DE GALLO ON THE SIDE	_ \$245
BACON OMELET BACON, AVOCADO, & ONION SERVED WITH HASH BROWNS, BEANS OR SALAD	_ \$235	NACHOS TORTILLA CHIPS, BEANS, MOZZARELLA CHEESE, SALSA & GUACAMOLE AS A SIDE	\$200
HAM OMELET	\$235	+WITH CHICKEN	_ \$255
HAM, MUSHROOMS, ONION & MOZZARELLA SERVED WITH HASH BROWNS, BEANS OR SALAD		SHRIMP CEVICHE COOKED SHRIMP, TOMATO, ONION, CUCUMBER, CILANTRO, TOUCH OF SOY & LEMON, TOPPED WITH AVOCADO, TORTILLA CHIPS & CRACKERS ON THE SIDE.	- \$320
EGGS WITH BACON OR HAM SERVED WITH HASH BROWNS, BEENS OR SALAD	_ \$180		
FRUIT BOWL BOWL OF FRESH, SEASONAL FRUIT SERVED WITH GREEK YOGURT, HONEY & GRANOLA	_ \$185	LUNCH & DINNER	1 15 5 1 1 1
OATMEAL BOWL OATMEAL WITH ALMONDS, STRAWBERRIES, APPLE, HONEY, A SPLASH OF MILK & WALNUTS	_ \$155	CHICKEN BURRITO GRILLED CHICKEN, PEPPERS, ONION, RICE, BEANS, CHEESE, CILANTRO DRESSING ON THE SIDE SHRIMP BURRITO	- \$245 - \$290
PANCAKES	_ \$155	SHRIMP MARINATED WITH GARLIC & SPICES, ONION, CHEESE, LETTUCE, TOMATO & AVOCADO CHIPOTLE DRESSING ON THE SIDE	7-0-
BACON (4 SLICES) 90 HASH BROWN 85	1.0	MEXICAN TOSTADA TRADITIONAL TOSTADA WITH CHICKEN, BEANS, LETTUCE, TOMATO, ONION, AVOCADO, FRESH CHEESE, SOUR CREAM & SAUCE	- \$155
ENTREES		BURGUER 200GR OF PRIME BEEF, CHEESE, BACON, LETTUCE, TOMATO, CARAMELIZED ONION & PICKLES, SERVED WITH FRENCH FRIES	- \$280
CHICKEN SKEWERS (4 PIECES) CHICKEN MARINATED IN HONEY & SOY, ACCOMPANIED WITH GRILLED VEGETABLES	_ \$245	AL PASTOR SHRIMP TACOS (3 PIECES) MARINATED SHRIMP AL PASTOR, ROASTED PINEAPPLE, RED ONION & CILANTRO GREEN SALSA ON THE SIDE	- \$285
GARLIC SHRIMP SKEWERS		RIGATONI AL PESTO WITH FRESH PARMESAN CHEESE +WITH CHICKEN	- \$200 - \$245
(2 PIECES)	\$245	+WITH SHRIMP	- \$335
FRESH SHRIMP COOKED IN GARLIC BUTTER, TOPPED OFF WITH ONION & GUAJILLO CHILES		SPAGHETTI POMODORO SERVED IN TOMATO SAUCE & WITH FRESH PARMESAN CHEESE +WITH CHICKEN	- \$200 - \$245
PICO DE GALLO WITH CHIPS	_ \$140	+WITH SHRIMP MIXED BERRY SALAD	- \$335 - \$165
GUACAMOLE A TRADITIONAL FAVORITE SERVED	\$165	MIX OF GREENS, BLUEBERRIES, STRAWBERRIES, RED APPLE, NUTS, ALMOND & GOAT CHEESE WITH ORANGE VINAIGRETTE +WITH CHICKEN	- \$245
WITH TORTILLA CHIPS RANCHERO BEAN DIP	_ \$145	+WITH SHRIMP +WITH TUNA +WITH SALMON	- \$335 - \$245 - \$335
SPECIAL RANCHERO BEANS & CHEESE SERVED WITH TORTILLA CHIPS			

ENTREES

The Carlot		
DRINKS	45	ML. LIQUEUR
Margarita	-	\$200
Paloma		\$200
Mojito	***	\$200
Piña Colada		\$200
Blue Lagoon		\$200
Bloody Mary		\$200
Long Island		\$200
Mai Tai Gin Tonic	llo .	\$200
Tom Collins		\$200
Cosmopolitan		\$200
Lemon Drop		\$200
		Ψ200
T XX I X I D		
WINE	180 ML. LIQUEUR 75	o ML. LIQUEUR
Pinot Grigio	\$190	\$800
Chardonnay	\$190	\$800
Cabernet Sauvignon	\$190	\$800
Sauvignon Blanc	\$190	\$800
Rosé -	\$190	\$800
Green -	\$190 \$190	\$800 \$800
Prossecco -	Ψ130	φοσο
LIQUEUR	1, 10	MI HOURID
	45	ML. LIQUEUR
Baileys	-	\$180
Frangelico	The same	\$180
Grand Marnier		\$180
Amaretto Dissaronno Zambucca		\$180 \$180
Zambucca		\$100
		-
BEER	35	5 ML.LIQUEUR
Los Cuentos		\$135
Modelo Especial		\$105
Negra Modelo		\$105
Corona		\$75
Pacifico		\$75

CLASSICS	45ML. LIQUEUF
Negroni o Manhattan	 \$265
Campari Spritz o Aperol Spritz	\$225
Old Fashion o Mezcal Old Fashi	
Texas Mule o El Diablo	\$240
Carajillo o Espreso Martini	\$240
Mezcalita o French 75	\$240
Perla Negra o Jagger Bomb	\$240
CHAMPAGNE	750ML
Moet Chandon Brut Imperial	\$2550
Veuve Cliqot Brut —	- \$2665
NON ALCOHOL	I C
Smothies	\$120
(STRAWBERRIES, MANGO, PASSION FRUIT, BERRIES)	
Mocktails (Lychee-Berry, Cucumber-Basil, Pineapple-Kiwi)	\$120
Energy drinks (REDBULL, BOOST)	\$75
Pellegrino	\$75
Sodas	Ψ

\$65

\$60

\$50



Sodas

Bottle of water

Coffee (AMERICANO, ESPRESSO)

SOTOL,			
		TEQUILAS	45 ML. ALCOHOL
MEZCAL & RAICILLA	45 ML. ALCOHOL	BLANCOS	
Doña Natalia Verde	\$355	Casa Dwaganas	\$770
Monte Lobos Ensamble	\$310	Casa Dragones Entre Manos	\$330
Amaras Espadin	\$265	Codigo 1530	\$275 \$215
Tres Gallos Blancos	\$265	Tierra Noble	\$215 \$215
El Acabo	\$240	Don Julio	\$215
		Patrón	\$215 \$215
RUM	45 ML. ALCOHOL	Casa Amigos	\$215
Zacapa 23	\$260		
Havana 7	\$215	TEQUILAS	
Havana 3	\$205	$D \Gamma D \cap C \wedge D \cap C$	
Captain Morgan Spiced	\$200	REPOSADOS	45 ML. ALCOHOL
Malibu	\$200		
		Casa Dragones Mizunara	\$430
WHISKEY	7	Clase Azul	\$430
WILLOKLI	45 ML. ALCOHOL	Komos (Pink)	\$385
& BOURBON		Tierra Noble	\$220
a bookbon		Patrón	\$220
Glenfiddich	\$360		
Macallan 12	\$360	TEQUILAS	
Back Label	\$235	AÑELOC	
Buchannas	\$230	AÑEJOS	45 ML. ALCOHOL
Bulleit	\$220	Tierra Noble	\$245
Maker's Mark	\$220	Don Julio	\$245
Jack Daniel's	\$210	Patrón	\$245
	9	Herradura	\$230
		1800	\$230
VODKA	45 ML. ALCOHOL		
Tito´s	\$220	TEQUILAS	
Grey Goose	\$220		
Belvedere	\$220	CRISTALINOS	45 ML. ALCOHOL
Ketel One	\$220		
Strolishnaya	\$210	Komos	\$430
Absolut	\$210	4 Cuartos TN	\$385
(Raspberri, Citron, Mandarin)		Don Julio 70	\$265
		Herradura Ultra 1800	\$265 \$265
GIN	45 ML. ALCOHOL	1000	Ψ203
Monkov 47	\$770		
Monkey 47 Hendrincks	\$330 \$275	TEQUILAS	
Bombay	\$275	EXTRA AÑEJOS	
Tanqueray	\$220	EAIKA ANEJUS	45 ML. ALCOHOL
4 4	¥ == 0	Komos	\$790
		Don Julio 1942	\$580
COGNAC	45 ML. ALCOHOL	2 0 1 0 4 11 0 10 12	\$300

\$395

\$350

Henesey Vsop

Martell Vsop