

RESIDENCES



*Sky Bar*

# BREAKFAST

CREAM CHEESE BAGEL \_\_\_\_\_ \$110

BACON BAGEL \_\_\_\_\_ \$185

BAGEL WITH EGG, CHEESE, JALAPEÑOS, AVOCADO & BACON.

CHILAQUILES \_\_\_\_\_ \$180

TORTILLA CHIPS IN RED SAUCE, WITH SOUR CREAM, FRESH CHEESE, ONION & CILANTRO SERVED WITH BEANS

+ADD TWO EGGS OR CHICKEN \_\_\_\_\_ \$245

SPINACH OMELET \_\_\_\_\_ \$235

SPINACH, MUSHROOMS, ONION, MOZZARELLA. SERVED WITH HASH BROWNS, BEANS OR SALAD

BACON OMELET \_\_\_\_\_ \$235

BACON, AVOCADO, & ONION SERVED WITH HASH BROWNS, BEANS OR SALAD

HAM OMELET \_\_\_\_\_ \$235

HAM, MUSHROOMS, ONION & MOZZARELLA SERVED WITH HASH BROWNS, BEANS OR SALAD

EGGS WITH BACON OR HAM \_\_\_\_\_ \$180

SERVED WITH HASH BROWNS, BEANS OR SALAD

FRUIT BOWL \_\_\_\_\_ \$185

BOWL OF FRESH, SEASONAL FRUIT SERVED WITH GREEK YOGURT, HONEY & GRANOLA

OATMEAL BOWL \_\_\_\_\_ \$155

OATMEAL WITH ALMONDS, STRAWBERRIES, APPLE, HONEY, A SPLASH OF MILK & WALNUTS

PANCAKES \_\_\_\_\_ \$155

EXTRA BACON (4 SLICES) 90  
HASH BROWN 85

# ENTREES

CHICKEN SKEWERS (4 PIECES) \_\_\_\_\_ \$245

CHICKEN MARINATED IN HONEY & SOY, ACCOMPANIED WITH GRILLED VEGETABLES

GARLIC SHRIMP SKEWERS (2 PIECES) \_\_\_\_\_ \$245

FRESH SHRIMP COOKED IN GARLIC BUTTER, TOPPED OFF WITH ONION & GUAJILLO CHILES

PICO DE GALLO WITH CHIPS \_\_\_\_\_ \$140

GUACAMOLE \_\_\_\_\_ \$165

A TRADITIONAL FAVORITE SERVED WITH TORTILLA CHIPS

RANCHERO BEAN DIP \_\_\_\_\_ \$145

SPECIAL RANCHERO BEANS & CHEESE SERVED WITH TORTILLA CHIPS

# ENTREES

PARMESAN FRENCH FRIES \_\_\_\_\_ \$165

FRIES TOPPED WITH PARMESAN CHEESE & A VARIETY OF SPICES

CHEESE PLATTER \_\_\_\_\_ \$305

A VARIETY OF FRESH CHEESES, FRUIT & COLD MEATS

BUFFALO OR BBQ WINGS \_\_\_\_\_ \$210

SERVED WITH RANCH DRESSING, CARROT & CELERY

GOLDEN CHICKEN TAQUITOS (4 PIECES) \_\_\_\_\_ \$210

GOLDEN CORN TORTILLA TACOS FILLED WITH CHICKEN, LETTUCE, SOUR CREAM, FRESH CHEESE & SALSA.

CORN CHICKEN QUESADILLAS (3 PIECES) \_\_\_\_\_ \$245

GUACAMOLE & PICO DE GALLO ON THE SIDE

NACHOS \_\_\_\_\_ \$200

TORTILLA CHIPS, BEANS, MOZZARELLA CHEESE, SALSA & GUACAMOLE AS A SIDE

+WITH CHICKEN \_\_\_\_\_ \$255

SHRIMP CEVICHE \_\_\_\_\_ \$320

COOKED SHRIMP, TOMATO, ONION, CUCUMBER, CILANTRO, TOUCH OF SOY & LEMON, TOPPED WITH AVOCADO, TORTILLA CHIPS & CRACKERS ON THE SIDE.

# LUNCH & DINNER

CHICKEN BURRITO \_\_\_\_\_ \$245

GRILLED CHICKEN, PEPPERS, ONION, RICE, BEANS, CHEESE, CILANTRO DRESSING ON THE SIDE

SHRIMP BURRITO \_\_\_\_\_ \$290

SHRIMP MARINATED WITH GARLIC & SPICES, ONION, CHEESE, LETTUCE, TOMATO & AVOCADO CHIPOTLE DRESSING ON THE SIDE

MEXICAN TOSTADA \_\_\_\_\_ \$155

TRADITIONAL TOSTADA WITH CHICKEN, BEANS, LETTUCE, TOMATO, ONION, AVOCADO, FRESH CHEESE, SOUR CREAM & SAUCE

BURGUER \_\_\_\_\_ \$280

200GR OF PRIME BEEF, CHEESE, BACON, LETTUCE, TOMATO, CARAMELIZED ONION & PICKLES, SERVED WITH FRENCH FRIES

AL PASTOR SHRIMP TACOS (3 PIECES) \_\_\_\_\_ \$285

MARINATED SHRIMP AL PASTOR, ROASTED PINEAPPLE, RED ONION & CILANTRO GREEN SALSA ON THE SIDE

RIGATONI AL PESTO \_\_\_\_\_ \$200

WITH FRESH PARMESAN CHEESE

+WITH CHICKEN \_\_\_\_\_ \$245

+WITH SHRIMP \_\_\_\_\_ \$335

SPAGHETTI POMODORO \_\_\_\_\_ \$200

SERVED IN TOMATO SAUCE & WITH FRESH PARMESAN CHEESE

+WITH CHICKEN \_\_\_\_\_ \$245

+WITH SHRIMP \_\_\_\_\_ \$335

MIXED BERRY SALAD \_\_\_\_\_ \$165

MIX OF GREENS, BLUEBERRIES, STRAWBERRIES, RED APPLE, NUTS, ALMOND & GOAT CHEESE WITH ORANGE VINAIGRETTE

+WITH CHICKEN \_\_\_\_\_ \$245

+WITH SHRIMP \_\_\_\_\_ \$335

+WITH TUNA \_\_\_\_\_ \$245

+WITH SALMON \_\_\_\_\_ \$335

## TEQUILAS

	Shot 45ML	Mago 75ML
Cazadores	— \$190	— \$210
7 Leguas/b.c	— \$200	— \$220
HERRAD/P	— \$200	— \$230
1800 Añejo.	— \$200	— \$230
Casa Amg.bc.	— \$220	— \$240
Casa Amg.Rep.	— \$240	— \$275
Don j.bc	— \$210	— \$240
Don j.Rep.	— \$220	— \$245
Don j.Añejo	— \$230	— \$270
Don j.70	— \$270	— \$290
Don j.1942	— \$500	— \$570
Casa Dg.bc	— \$330	— \$390
Casa Dg.Añejo.	— \$495	— \$550
Clase Az Rep.	— \$440	— \$495
Patrón Silver	— \$210	— \$230
Entremanos	— \$220	— \$250

## WINE

	180ML
Vinho Verde	— \$200
Pinot Grigio	— \$180
Sauvignon	— \$180
Chardonay	— \$180
Cabernet Sauvignon	— \$180
Sparkling Wine	— \$200

## BEER

	355ML
Modelo Especial	— \$105
Corona & Corona Ligth	— \$75
Pacifico & Pacifico Light	— \$75
Victoria	— \$75
Negra Modelo	— \$105

## GIN

	Coctel 45ML	Martini 90ML
Beefeater	— \$190	— \$230
Bombay	— \$200	— \$240
Hendriks	— \$240	— \$290
Tanqueray	— \$210	— \$230

## VODKA

	Cocktail 45ML	Martini 90ML
Tito's	— \$240	— \$290
Grey Goose	— \$210	— \$260
Ketel One	— \$200	— \$240
Belvedere	— \$220	— \$270
Absolut	— \$200	— \$240
Stolichnaya	— \$200	— \$240

## WHISKY

	Cocktail de 45ML
Makers Mark	— \$200
Jim Beam	— \$190
Jameson	— \$200
Jack Daniel's	— \$200
Fire Ball	— \$190
Buchanan's	— \$210
Black Label	— \$220
Red Label	— \$190

## SOFT DRINKS

	355ML
Coca Cola	— \$65
Coca Cola Light	— \$65
Sprite	— \$65
Squirt	— \$65
Mineral Water	— \$65
Ginger Ale	— \$65

## MOCKTAIL'S

	90ML
Lemonade	— \$70
Smoothie	
Mango, Strawberry, Banana, Coconut Cream	— \$120
Fresh Sky Ginger Fresh, Blueberry	
Lemon Juice, Sparkling Water, Ginger, Blueberry	— \$120
Pasion Tropical	
Maracuya, Mango, Orange Juice, Lemon Juice	— \$120
Red Delicious	
Watermelon, Strawberry, Grenadine, Lemon Juice	— \$120

# PREMIUM MARGARITAS & MEZCALITAS

## 75 ML

Margarita Clase Azul	_____	\$495
Teq. Clase Azul, Controy, Controy, Lemon Juice & Agave Honey		
Margarita Don Julio 1942	_____	\$570
Teq. Don Julio 1942, Controy, Lemon Juice & Agave Honey		
Margarita Casa Dragon, Blanco	_____	\$390
Teq. Casa Dragones Blanco, Controy, Lemon Juice & Agave Honey		
Margarita Casa Dragon, Añejo	_____	\$550
Teq. Casa Dragones Añejo, Controy, Lemon Juice & Agave Honey		
Mezcalita Agua Maldita, Blanco	_____	\$270
Mezcal Agua Maldita, Controy, Lemon Juice & Agave Honey		
Mezcalita Agua Maldita, Abocado	_____	\$290
Mezcal Agua Maldita Abocado, Controy, Lemon Juice & Agave Honey		
Mezcalita Mont Espadin	_____	\$350
Mezcal Monte Lobos Controy, Controy, Lemon Juice & Agave Honey		
Mezcalita Mont Pechuga	_____	\$460
Mezcal Monte Lobos Pechuga, Controy, Lemon Juice & Agave Honey		

## HAPPY HOUR

Applies from 5:30pm to 8:00pm\*

MARGARITA,  
Strawberry, Mango & Lime

### ★ DAIQUIRI

Strawberry, Mango & Lime

BLOODY MARY

BLOODY CESAR

LONG ISLAND

WHITE RUSSIAN

RUSO NEGRO

RUSO BLANCO

VODKA COCKTAIL

PIÑA COLADA

VODKA MARTINI \_\_\_\_\_ \$100

MAI THAY

# SPECIALTY COCKTAILS 75ML

### APEROL SPRITZ

Aperol, foamy with sparkling mineral water \_\_\_\_\_ \$240

### SANGRIA SKY

Red wine, vodka, controy, lemon juice & mineral water \_\_\_\_\_ \$240

### Expresso Martini

Absolut, Coffee Liqueur, Cocoa Liqueur, Espresso Shot \_\_\_\_\_ \$240

### Carajillo

Espresso Shot, Liqueur 43 \_\_\_\_\_ \$240

### Cursed Blood

Agua Maldita Abocado, Controy, Pineapple, Lemon Juice, Agave Honey,  
Jamaica, Scorpion & Bolcanic Salt \_\_\_\_\_ \$460

### Spicy & Smoky Mezcal

Amaras, Controy, Mint, Pineapple & Ginger \_\_\_\_\_ \$240

### Margarita Sky

Tequila Don Julio Blanco, Controy, Cucumber & Ginger \_\_\_\_\_ \$240

### Hypnotic Martini

Hypnotic, Malibu, Pineapple Juice, Curacao \_\_\_\_\_ \$240

★ Decorated with agave honey  
and a crust of volcanic salt  
from hawaii.

### SANGRIA

### LEMON DROP

GIN MARTINI \_\_\_\_\_ \$100

### GIN COCKTAIL

### TEQUILA SUNRISE

### TOM COLLIN TOM COLLINS

### PINOT GRIGIO

SPARKLING WINE & VINHO VERDE \_\_\_\_\_ \$100

### CHARDONNAY

### SAUVIGNON BLANC

### CABERNET SAUVIGNON

PACIFICO & CORONA \_\_\_\_\_ \$65

PACIFICO LIGHT & CORONA LIGHT \_\_\_\_\_ \$65

NEGRA MODELO \_\_\_\_\_ \$95

MODELO ESPECIAL \_\_\_\_\_ \$95