LATE NIGHT

11:00 p.m. to 6:00 a.m.

	SNACKS
\$480	Guacamole & Pico de Gallo GF V Made Fresh to Order, Tortilla Chips
\$649	Baja Style Ceviche GF Catch of the Day, Pico de Gallo, Avocado
\$429	Shrimp Empanadas (3) Ginger, Tomato Sauce, Cilantro
\$497	Tortilla Soup GF Crispy Tortilla, Avocado, Fried Pasilla Chili, Panela Cheese
	SALADS
\$519	Caesar Salad Romaine Lettuce, Parmesan Cheese, Croutons ADD: Chicken \$210 / Shrimp \$275 / Smoked Salmon \$210
\$604	Apple-Spinach Salad Grilled Portobello, Candied Pecans, Goat Cheese, Dry-Fruit Crostini Balsamic-Honey Dressing
	SANDWICHES & TACOS
\$779	Angus Burger 6oz Lettuce, Tomato, Onion, Pickles CHOICE OF: Bacon or Cheese
\$791	Fajitas Mix Bell Pepper, Onion, Molcajete Sauce, Flour & Corn Tortillas CHOICE OF: Beef or Chicken
\$655	Roasted Turkey Breast & Smoked Provolone Sandwich Lettuce, Arugula, Tomato, Avocado, Aioli, Dijon Mustard, Schiacciatine Bread
	DESSERTS
\$401	Pint of House Made Ice-Cream & Sorbets Please Ask Attendant for Available Flavors
\$401	Seasonal Fruit Cheesecake N GF Graham Cracker, Seasonal fruit Compote

\$401 Chocolate Cake (GF) Vanilla Cream, Caramelized Cacao Nibs \$401 Carrot Cake N Cream Cheese Frosting, Oatmeal & Nuts Crumble

> (GF) Gluten Free (v) Vegan (N) Nuts (24) Available All Day

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Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. All prices are in Mexican Pesos, service charge and taxes are included (tips are excluded). We accept American Express, Visa, MasterCard and Room Charge as a payment methods.