

	<div><div>ALL DAY DINING</div><div>11:00 a.m. to 11:00 p.m.</div></div> <div>MARKET JUICES</div>
<div><div>\$254</div><div></div></div>	<div><div>Made to Order 500 ml</div><div>Orange / Grapefruit / Apple / Carrot</div></div> <div><div>\$254</div><div></div></div> <div><div>Green Juice 500 ml</div><div>Pineapple, Green Apple, Celery, Cucumber Parsley, Spinach, Cactus Paddle, Ginger, Lemon</div></div> <div><div>\$254</div><div></div></div> <div><div>High Beat 500 ml</div><div>Beetroot, Apple, Carrot, Lemon</div></div> <div><div>\$254</div><div></div></div> <div><div>Detox 500 ml</div><div>Orange, Carrot, Cucumber, Lemon, Ginger</div></div> <div>SNACKS</div>
<div><div>\$480</div><div></div></div>	<div><div>Guacamole & Pico de Gallo GF V</div><div>Made Fresh to Order, Tortilla Chips</div></div> <div><div>\$649</div><div></div></div> <div><div>Baja Style Ceviche GF</div><div>Catch of the Day, Pico de Gallo, Avocado</div></div> <div><div>\$373</div><div></div></div> <div><div>Hummus</div><div>Cherry Tomato, Onion, Celery, Cucumber, Grilled Pita Bread</div></div> <div><div>\$627</div><div></div></div> <div><div>Maki Acevichado</div><div>Spicy Tuna, Avocado, Cream Cheese, Acevichada Sauce, Mango Salad, Tempura Flakes</div></div> <div><div>\$429</div><div></div></div> <div><div>Shrimp Empanadas (3)</div><div>Ginger, Tomato Sauce, Cilantro</div></div> <div><div>\$497</div><div></div></div> <div><div>Tortilla Soup GF</div><div>Crispy Tortilla, Avocado, Fried Pasilla Chili, Panela Cheese</div></div> <div>SANDWICHES & TACOS</div>
<div><div>\$418</div><div></div></div>	<div><div>Quesadillas</div><div>Flour Tortilla, Mexican Cheese Mix ADD: Chicken \$210 / Mushroom \$210 / Steak \$280</div></div> <div><div>\$779</div><div></div></div> <div><div>Angus Burger 6oz</div><div>Lettuce, Tomato, Onion, Pickles ADD: Bacon or Cheese</div></div> <div><div>\$717</div><div></div></div> <div><div>Make your own Tacos</div><div>Adobo Chicken / Grilled Steak / Tempura Fried Fish / Mexican Pork Al Pastor Flour and Corn Tortillas, Sauces and Sides</div></div> <div><div>\$593</div><div></div></div> <div><div>Crispy Fried Zucchini Pita Sandwich</div><div>Granny Smith, Cucumber, Avocado, Lettuce, Heirloom Tomato Tzatziki, Salsa Macha</div></div> <div><div>\$655</div><div></div></div> <div><div>Roasted Turkey Breast & Smoked Provolone Sandwich</div><div>Lettuce, Arugula, Tomato, Avocado, Aioli, Dijon Mustard, Schiacciatine Bread</div></div>
	<div>GF - Gluten Free V - Vegan N - Nuts 24 - Available All Day</div>

Consumption of raw or undercooked meat, poultry, fish, seafood, or eggs may increase the risk of foodborne illness. All prices are in Mexican pesos. Taxes and service charge are included (tips not included).We accept American Express, Visa, Mastercard, and room charges as payment methods.

	<div><div>ALL DAY DINING</div><div>11:00 a.m. to 11:00 p.m.</div></div> <div>SALADS</div>
<div><div>\$519</div><div>\$604</div><div>\$553</div></div>	<div><div><div>Caesar Salad</div><div>Romaine Lettuce, Cherry Tomatoes, Parmesan Cheese, Croutons</div><div>ADD: Chicken \$210 / Shrimp \$275 / Smoked Salmon \$210</div></div><div><div>Apple-Spinach Salad</div><div>Grilled Portobello, Candied Pecans, Amaranth, Strawberries, Avocado</div><div>Goat Cheese, Dry-Fruit Crostini, Balsamic-Honey Dressing</div></div><div><div>CREATE YOUR OWN SALAD</div></div></div>
<div><div>\$311</div><div>\$237</div><div>\$373</div><div>\$316</div></div>	<div><div><div>Greens</div><div>Spinach, Iceberg, Romaine, Farm Greens</div><div>Farmers Market</div><div>Olives / Artichokes / Tomatoes / Avocado / Cucumber / Peppers / Bacon</div><div>Red Onion / Corn / Carrots / Walnuts / Apple / Hard Boiled Egg / Croutons</div><div>Cheeses</div><div>Blue / Goat / Parmesan / Panela</div><div>Dressings</div><div>Champagne Vinaigrette / Caesar / Honey-Balsamic</div><div>Fine Herbs Vinaigrette / Ranch</div><div>Proteins</div><div>Shrimp</div><div>Chicken Breast</div><div>Sesame Crusted Tuna Tataki</div><div>Skirt Steak</div></div><div>MAIN DISHES</div></div>
<div><div>\$861</div><div>\$791</div><div>\$1,107</div><div>\$1,124</div><div>\$1,406</div></div>	<div><div><div>Artisanal Homemade Tagliatelle</div><div>CHOICE OF SAUCE: Alfredo / Bolognese / Pesto</div></div><div><div>Fajitas</div><div>Mix Bell Pepper, Onion, Molcajete Sauce, Flour & Corn Tortillas</div><div>CHOICE OF: Beef or Chicken</div></div><div><div>Catch of the Day ^{GF}</div><div>Accompanied with Seasonal Vegetables and Creamy Mashed Potatoes</div></div><div><div>Adobo Free-Range Chicken</div><div>Accompanied with Seasonal Vegetables and Creamy Mashed Potatoes</div></div><div><div>Filet Mignon 6oz</div><div>Accompanied with Seasonal Vegetables and Creamy Mashed Potatoes</div></div><div><div>SAUCES ^{GF}</div><div>Chicken Jus, Red Wine, Garlic Butter, Chimichurri</div></div></div>
<div><div><div><div><div>GF</div></div><div>- Gluten Free</div></div><div><div><div>V</div></div><div>- Vegan</div></div><div><div><div>N</div></div><div>- Nuts</div></div><div><div><div>24</div></div><div>- Available All Day</div></div></div></div>	

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Pop Corn (v)
Butter or Natural

\$480

Made Fresh to Order, Tortilla Chips

Cherry Tomato, Onion, Celery, Cucumber, Grilled Pita Bread

Flour Tortilla, Mexican Cheese Mix

ADD: Chicken *\$210* / Mushroom *\$210* / Steak *\$280*

Beef Sausage, Crispy Bacon, Grilled Onions, Pickles

Melted Cheddar Cheese, Chilly Beans, Jalapeños, Pico de Gallo, Fresh Cream

ADD: Grilled Chicken Breast **\$210** or Grilled Skirt Steak **\$280**

Crudités, Blue Cheese Dressing, Ranch

Please Ask Attendant for Available Flavors

Graham Cracker, Seasonal fruit Compote

Vanilla Cream, Caramelized Cacao Nibs

Cream Cheese Frosting, Oatmeal & Nuts Crumble

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