

COCKTAIL MENU



	USD		USD
LA DIABLA	17	DRAGONS TNT COCKTAILS	
Tequila Silver + Fresh Ginger Jalapeño + Lime Juice			
PIÑATA COOLER	17	DRAGONA	33
Coconut Infused Tequila + Pineapple Juice + TnT Orgeat		Tequila Casa Dragones + Ginger + Lemon + Cointreau Spicy Salt	
CABO CROG	17	PINK PANTHER	33
Gin + Dry Curacao + Tangerine + TnT Falernum		Tequila Casa Dragones + Grapefruit + Ginger Ale Celery Bitters	
GALLO NEGRO	17	LA GÜERA	33
Rum Havana + Italicus Bergamot Liqueur + Pineapple		Tequila Casa Dragones Blanco + EW + Cointreau Citrus Syrup + Cypress Bitter	
ROOTS AND CORN	17	SUMMER BLANC	33
Bourbon + Lemon Peel + Toasted Tortilla Syrup		Tequila Casa Dragones Blanco + Sauvignon Blanc Watermelon + Lime + Basil	
TNT	17		
Tequila + Cedron Liqueur + Fresh Lime Juice + Black Lava Salt			

Prices are inclusive of 16% tax and 15% service charge

FIRE PALOMA TIME



	USD
CLASSIC PALOMA Codigo Blanco Tequila + Squirt + Lime + Salt	16
MINT PALOMA Codigo Blanco Tequila + Mint Soda + Lemon	16
TAMARIND SPICY PALOMA Codigo Blanco Tequila + Citrus Mix + Tamarind Artisanal Soda + Tajín	16
MANGO PALOMA Codigo Blanco Tequila + Mango + Passion Fruit + Lime + Volcanic Salt	16
HIBISCUS PALOMA Codigo Blanco Tequila + Lemon + Hibiscus Soda + Wild Berries	16

Prices are inclusive of 16% tax and 15% service charge

WINES BY THE GLASS

CHAMPANGE & SPARKLING **Glass** **Bottle**

Champagne Louis Roederer Reims, France	33	158
Prosecco Superiore Villa Sandi Valdobbiadenne, Italy	20	80

WHITE WINE

Chardonnay Roganto <i>Barrel Fermented</i> Valle de Guadalupe, Mexico	19	76
Pinot Grigio Scarpetta 2018 Friuli Italy	20	80
Sauvignon Blanc <i>Villa Maria</i> Marlborough, New Zealand	21	84
Sancerre <i>Pascal Jolivet</i> Loire, France	33	132



ROSÉ WINE

Whispering Angel 2018 Cotes de Provence, France	25	115
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RED WINE

Cabernet Sauvignon <i>Girard</i> Napa Valley, USA	35	140
Pinot Noir <i>De Loach</i> California, USA	21	84
Bordeaux Blend <i>La Casona</i> Encinillas, Mexico	20	80

Prices are inclusive of 16% tax and 15% service charge

WINES BY BOTTLE



CHAMPANGE

Billecart Salmon Brut Mareuil Sur Ay, France	223
Billecart Salmon Brut Rosé Mareuil Sur Ay, France	400
Cristal by Louis Roederer Brut Reims, France	642
Dom Perignon Brut Epernay, France	485
Taittinger Brut Reserve Reims, France	178
Taittinger Brut Rosé Reims, France	180
Veuve Clicquot Ponsardin Brut Reims, France	158
Veuve Clicquot Ponsardin Brut Rosé Reims, France	198

USD

ROSÉ

Whispering Angel 1.5 Lts Cotes de Provence, France	250
Domaine Ott Chateau Romassan Bandol, France	135
Manon 1.5 Lts Cotes de Provence, France	135
Miraval Cotes de Provence, France	124
By Ott Cotes de Provence, France	80
By Ott 1.5 Lts Cotes de Provence, France	180
Ros'Alba by Pierpaolo Pecorari Friuli, Italy	73

USD

Prices are inclusive of 16% tax and 15% service charge

WINES BY BOTTLE



WHITE

Casa Madero <i>Gran Reserva</i> Valle de Parras, Mexico	89
Rombauer Chardonnay Carneros, USA	194
Frank Family Chardonnay Carneros, USA	184
Cakebread Cellars Chardonnay Napa Valley, USA	267
Santa Margherita Pinot Grigio Veneto, Italy	70
Monte Xanic Sauvignon Blanc Valle de Guadalupe, Mexico	53
Dukchorn Sauvignon Blanc Napa Valley, USA	131
Chablis Joseph Drouhin Burgundy, France	132
Henri Lurton Sauvignon Blanc Valle de Guadalupe, Mexico	69
Pazo Pondal Albariño Rias Baixas, Spain	86

USD

RED

Four Graces Pinot Noir Willamette Valley, USA	158
Frank Family Pinot Noir Carneros, USA	197
Beringer Cabernet Sauvignon Knights Valley, USA	160
Stags Leap <i>Hands of Time</i> Bordeaux Blend Napa Valley, USA	197
Megacero Bordeaux Blend Encinillas, Mexico	118
Bruma <i>Plan B</i> Proprietary Blend Valle de Guadalupe, Mexico	80
Roganto Nebbiolo Valle de Guadalupe, Mexico	65
Bruma <i>Ocho</i> Cabernet Blend Valle de Guadalupe, Mexico	160
Santos Brujos Tempranillo Valle de Guadalupe, Mexico	157
Barisal Pinot Noir Valle de Ojos Negros, Mexico	95

USD

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TNT DINNER



ENTREES

	USD
Guacamole and Chips - Salsa Mexicana	17
Pico de Gallo - Jicama + Watermelon + Orange Cucumber + Tajín	9
Nopales Tostada - Panela Cheese + EVOO Cilantro	9
Chicken Tinga Tostada - Sour Cream + Chipotle	11
Fried Quesadilla - Oaxaca Cheese	11

ANTOJITOS

Cochinita Panucho - Beans + Pickled Red Onion	12
Chorizo & Potato Pambazo - Jalapeño Tomatillo Salsa	14
Short Rib "Flautas" - Salsa Verde + Queso Fresco	14
Chicken Tamal with Mole Oaxaqueño	16
Torta Ahogada - Pork Carnitas + Pickled Red Onion Lime	16
Pozole Verde - Chicharrón + Avocado + Radish Orégano	20
Tlayuda - Oaxaca Cheese + Tasajo + Avocado Radish	24

ALAMBRES

	USD
Cheese - Homemade Corn or Flour Tortillas	
Chicken	23
Steak	24
Lobster	36
Vegetables	19

DESSERTS

Capirotada - Raisins + Piloncillo + Peanut	7
Churros - Cinnamon Dusted + Chocolate Cajeta Sauce	9

Prices are inclusive of 16% tax and 15% service charge

POOL MENU

FRESH STARTERS

- Guacamole and Chips** - Salsa Mexicana + Panela Cheese
Lime + Cilantro
- Organic Raw Vegetables** - Tzatziki + Spicy Hummus + Pita
- Mexican Nachos**

USD

- 17
- 24
- 18

CEVICHES Y AGUACHILES

- Sea Bass** - Aguachile + Serrano + Avocado + Cilantro
- Seafood "Vuelve a la Vida"** - Red Onion + Tomato
Olive Oil + Cilantro + Avocado
- Poke Tuna** - Ginger + Tamari + Serrano + Citrus
- Crab & Grilled Avocado** - Celery + Chipotle

USD

- 22
- 21
- 27
- 21

SALAD BOWL

- Pasta & Chicken** - Arugula + Grilled Chicken + Tomato
Olives + Sundried Tomato + Aioli + Goat Cheese
- Quinoa & Green Mix** - Poblano + Beets + Feta + Sweet Potato
Orange + EVOO
- Rice & Shrimp** - Radish + Jicama + Seaweed + Avocado
Broccoli + Ponzu + Sesame
- Blackened Tuna Niçoise** - Mix Greens + Egg + Tomato
Potato + Organic Vegetables
- Traditional Caesar** - Romaine + Anchovies
Parmigiano Reggiano + EVOO Crouton
- Grilled Steak & Eggplant** - Lettuce + Bell Pepper + Red Onion
Cucumber + Lemon
- Make your Own Bowl**

- 23
- 20
- 27
- 26
- 20
- 27
- 28

ENTRÉES

- House Ground Burger** - Smoked Bacon + Menonita Cheese
Tomato + Balsamic Braised Onions
- Focaccia** - Grilled Chicken or Smoked Salmon + Avocado + Panela Cheese
Arugula + Lemon
- The Club Sandwich** - Cheddar and Monterey Cheese
Smoked Applewood Bacon + Herb Mayonnaise
- Choose One Option:** Chicken or Pastrami
- Cubanito Sliders** - Ham + Mustard + Menonita Cheese
- Crab Sliders** - Coleslaw + Pickles
- Lunch Burrito** - Mix Greens + Avocado + Cheese + Tomato
Chipotle Sesame Dressing + Jalapeño
- Add On:**
- Flank Steak 14
- Chicken 12
- Shrimp 11

- 25
- 25
- 22
- 20
- 25
- 20

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BEER

USD

CRAFT LOCAL BEER 330ML

10

Perro de Mar
Intense Amber Floral and Carthy Aromas

ENSENADA

Veraniega
Pale Yellow Color; Composed of Wheat and Malt; Emphasize its Floral Aromas

ENSENADA

La Lupulosa
It has Large Quantities of America Hops that Gives Aromas and Intense Fruit and Citrus Flavors

TIJUANA

Juan Cordero
Refreshing Pale Ale with Touch Tropical

TIJUANA

Tiniebla
Refreshing and Light-Bodied Beer, Made From Wheat and Malt Pilsner

TIJUANA

Finisima
Golden LA, Belgan Yeast, Species and Sweet Notes

MONTERREY



NATIONAL BEER 8

IMPORTED BEER 11

Prices are inclusive of 16% tax and 15% service charge

SPIRITS

BLANCO TEQUILA 2oz

Clasico	14
Casa Dragones	33
Centinela	15
Clase Azul	26
Don Julio	17
7 Leguas	16
Maestro Tequilero	28
Patron	25
Santanera Kosher	25
Santanera Mezquite	24
Codigo	14
Casamigos	19
Herradura	16
Tres Generaciones	13
Avion	15

AÑEJO 2oz

Centinela	18
Don Julio 1942	33
Don Julio	20
7 Leguas	18
Maestro Tequilero	19
Patron	31
Santanera Titan	21
Fortaleza	18
Codigo	22
Herradura	20
Casamigos	24
Avion	17
Tres Generaciones	16

REPOSADO 2oz

Altos	18
Arette Artesanal	16
Centinela	16
Clase Azul	33
Don Julio	18
Herradura	17
7 Leguas	16
Maestro Tequilero	16
Patron	29
Santanera	20
Fortaleza	16
Codigo	16
Codigo Rosado	29
Clasico	16
Tres Generaciones	15
Avion	16
Casamigos	21

AÑEJO CRISTALINO/ JOVEN 2oz

Casa Dragones	78
Don Julio 70	26
Herradura Cristalino	24
Maestro Dobel	26

EXTRA AÑEJO 2oz

Reserva de la Familia	53
Centenario Leyenda	54
Herradura Suprema	66
Rey Sol	79





MEZCAL 2oz	USD
Amores Espadin	20
Creyente	16
Del Maguey Vida	17
Del Maguey Minero	21
Pescador de Sueños Tepextate	19
Pierde Almas Espadin	19
Pierde Almas Gin	29
Siete Misterios Espadin	24
Siete Misterios Barril	26
Siete Misterios Mexicano	26
Siete Misterios Coyote	25
Siete Misterios Arroqueno	29
Siete Misterios Doba Jey	16
Siete Misterios Pechuga	86
400 Conejos	16
Santa Tierra Espadin	19
Santa Tierra Coyote	26
Santa Tierra Tobala	46
Campero Mexicano	15
Campero Sierra Negra	16
Campero Tepextate	16
Pezcador de Sueños Coyote	46
Danzantes	19
Alipus	16
Garrafas Serpiente Rosada	33
Mezcaloteca Coyote	52
Mezcaloteca Nussaviorum	52
Mezcaloteca Sierrudo	52
Mezcaloteca Tepextate	72
Koch Lumbre	26

RACILLA, MEXICO 2oz	USD
La Venenosa Costa + Inaequidens	18
La Venenosa Sierra del Tigre + Maximiliana	19
La Venenosa Sierra Occidental + Espadin Cirial	18
Crisanta La Mascota jalisco + Lechuguilla	16

SOTOL, MEXICO 2oz	
Coyote Lechuguilla	18
Hacienda de chihuahua reposado	16

RUM 2oz	
Diplomatico Aged Venezuela	16
Havana Club 7 YO Cuba	16
Angostura Reserva Trinidad y Tobago	18
Brugal Trinidad y Tobago	15
Myer's Jamaica	18
Zacapa 23 YO Guatemala	14

AGUA, ETC

HETHE WATER

		USD
Still	Large 850 ml	8
	Small 350 ml	6
Sparkling	Large 850 ml	9
	Small 350 ml	7



CRAFTED N/A BUBBLES

200 ml		
Fever Tree Tonic		9
Fever Tree Ginger Beer		9
290 ml		
Bùi Mint Sparkling		9
Bùi Cucumber Sparkling		9

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