

SNACKS

LA CRUZ DE HUANACAXTLE

Nigiri with Today's Catch

CALIFORNIA

Corn Blinis, Osetra Caviar, and Creme Fraiche

LA BAJA

Tuna, Avocado, Ponzu, Jicama, and Crispy Quinoa

ALASKA

King Crab, Yuzu Mayonnaise, and Furikake

SAN CARLOS

Lobster Tart, Watermelon, Mascarpone, and Avocado

BURRATA

Arugula, Pesto, Fig, Citrus Oil

ENSENADA

Kumamoto Oyster, Beef Tartare, Caviar and Beurre Blanc

COMPOSTELA

Pani Puri, Beef Filet, Onion Purée and Crispy Short Rib

MANZANILLA

Shrimp & Pork Gyoza, Spicy Ponzu, and Scallions

LA ZARCA

Smoked Duck, Eggplant Caviar, and Crispy Shallots

IXTLAN DEL RÍO

Confit Brisket, Black Garlic Puree, Dried Chilli Pepper Glaze, Onion Ash

LAMB

Roasted Lamb Lollipop, Thyme Glaze, Pistachio

SNACKS

NON-ALCOHOLIC COCKTAILS

MIXTECA

Grapefruit Juice, Lavender Syrup,
Club Soda, Grenadine

ZAPOTECA

Lemongrass, Vanilla-Infused Simple Syrup,
Lemon, Jasmine Tea, Lychee Juice

COCKTAILS

HUICHOL

Mezcal
Triple Sec
Lemon
Lime
Kiwi
Jalapeño

MAYA

Vodka
Triple Sec
Lemon
Simple Syrup
Passionfruit

AZTECA

Gin
St. Germain
Thyme-Lemon Infusion
Champagne

INCA

Ginger-Infused Whisky
Agave
Lemon

OLMECA

Tequila Blanco
Basil
Pineapple
Lemon
Prosecco

BEER

FROM MÉXICO

Corona -
Corona Light -
Negra Modelo

LOCAL CRAFT

Buclas Cuentos
Sayulita -
Colimita

WINE

CHAMPAGNE & SPARKLING



- Taittinger, Brut Reserve, Champagne
- Moët et Chandon, Brut Imperial, Champagne
- Prosecco Valdobbiadenne DOCG, Brut Millesimato, V. Sandi, Veneto
- Veuve Clicquot Brut, Carte Jeune, Champagne
- Taittinger, Nocturne City Lights, Champagne
- Taittinger, Prestige Rose, Champagne
- Bollinger, Special Cuvee, Champagne
- Dom Perignon, Champagne

WHITE



- Torrontes, Amaru, El Esteco, V. de Calchaquies
- Sauvignon Blanc, Seaglass, Sta. Barbara
- Sauvignon Blanc, Sileni, Malborough
- Charnonnay IGT, Puglia, Tomaresca, Puglia
- Chardonnay, Emeve, V. de Guadalupe, Baja California
- Rias Baixas DO Albarino, Senorio de Sobral, Galicia
- Chardonnay, MD Vinos, Seleccion Gerard Zanzonico, V. de la Grulla, Baja California
- Cinsault-Garnacha-Syrah, Cote de Provance AOC Rose, Roumery Chateau des Ferrages, M. Champoutier, Provance

WHITE



- Minuty "M" Rosé OAC, Côtes de Provence
- Chardonnay, Farm Worker, Maldonado, Napa V.
- Etna Bianco DOC, Sul Vulcano, Donnafugata, Sicilia
- Chardonnay, Frog's Leap, Rutherford, Napa V.
- Chardonnay, Stag's Leap, Napa V.
- Chardonnay, Rombauer, Napa V.

RED



- Carmenere, Reserva, Montgras, V. de Colchagua
- Cabernet Sauvignon- Merlot- Tempranillo, Parras, Coahuila
- Sicilia DOC Nero D'Avola Blend, Sedara, Donnafugata, Sicilia
- Pinot Noir, Schug, Sonoma Coast, Cal.
- Chianti Classico DOCG, Peppoli, Antinori, Toscana
- Malbec 4 Terroirs, Terroir Seleccction, Altavista, Mendoza, Argentina
- Rosso Di Montalcino DOC, Pian delle Vigne, Antinori, Toscana
- Nebbiolo, Apogeo Cava Maciel, Baja California
- Nebbiolo Langhe DOC, Mirafiore, Piemonte
- Red Blend, Farm Worker, Maldonado, Napa V.
- Ribera del Duero DO, Reserva, Carramimbre, Castilla y Leon
- Merlot, Frog's Leap, Rutherford, Napa V.
- Chateaufneuf du Pape AOC, Le Bernardine, M. Champoutier, Rodano Sur
- Cabernet Blend, Propietary Red Wine, Maldonado, Napa V.
- Veneto IGT, Palazzo della Torre, Allegrino, Veneto
- Barolo DOCG, Prunotto, Piemonte
- Cabernet Sauvignon, Estate Grown, Frog's Leap, Napa Valley, CA
- Amarone della Valpolicella DOCG, Allegrini, Venetot