



PARK HYATT CABO DEL SOL®

BREAKFAST (6:00 AM – 12:00 PM)

DESAYUNO

All our breakfasts are accompanied by jams, honey, butter and toast.

Todos nuestros desayunos se acompañan de mermeladas, miel, mantequilla y pan tostado.

FRIED, POACHED OR BOILED EGGS

Served with fresh salad and roasted tomatoes.

HUEVOS FRITOS, POCHADOS O HERVIDOS

Acompañado de ensalada fresca y jitomates asados.

OMELET OR SCRAMBLED EGGS

Choose from: roasted tomato, onion, mushrooms, spinach, bell pepper, turkey ham, bacon, chorizo, sausage, gouda or cheddar cheese.

Served with fresh salad and roasted tomatoes.

OMELETE O HUEVOS REVUELTOS

Huevos a elegir. Jitomate asado, cebolla, champiñones, espinaca, pimienta, jamón de pavo, tocino, chorizo, salchicha, queso gouda o cheddar.

Acompañado de ensalada fresca y jitomates asados.

EGG WHITES OMELET

With mushrooms and spinach.

Served with fresh salad and roasted tomatoes.

OMELETE DE CLARAS

Con champiñón y espinacas.

Acompañado de ensalada fresca y jitomates asados.

RANCHEROS EGGS

Fried eggs on corn tortillas with refried beans, turkey ham, avocado and ranchero sauce.

HUEVOS RANCHEROS

Huevos fritos sobre tortilla de maíz con frijoles refritos, jamón de pavo, aguacate y salsa ranchera.

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SPECIALTIES

ESPECIALIDADES

HOT CAKES

Pancakes with orange butter, whipped cream, berries and melipona honey.

HOT CAKES

Panqueques con mantequilla de naranja, crema batida, miel melipona y frutos rojos.

CARAMELIZED FRENCH TOAST “LA ABUELA”

Brioche bread, blueberry compote and mascarpone whipped cream and lemon zest.

TOSTADA FRANCESA CARAMELIZADA “LA ABUELA”

Pan brioche casero, compota de mora azul y crema batida de mascarpone con ralladura de limón amarillo.

LOS CHILAQUILES

Tortilla chips, green or guajillo salsa, sour cream, cilantro, onion, cotija cheese.

CHICKEN (150g)

EGG (2pcs)

LOS CHILAQUILES

Totopos de tortilla, salsa verde o guajillo, crema ácida, cilantro, cebolla y queso cotija.

POLLO (150g)

HUEVO (2pz)

SALMON TOAST

Multigrain bread, gravlax salmon (120g), basil pesto, asparagus, sundried tomatoes and arúgula.

TOSTADO DE SALMÓN

Pan de semillas, salmón gravlax (120g), pesto de albahaca, espárrago, jitomate deshidratado y arúgula.

CHARCUTERIE BOARD & CHEESE SELECTION

Served with seasonal fruit compotes, pickles and roasted nuts.

CHARCUTERÍA Y SELECCIÓN DE QUESOS

Servido con compotas de frutas de temporada, encurtidos y frutos secos tostados.

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JUICES & FRUITS

JUGOS Y FRUTA

FRESH JUICE SELECTION

Your choice of orange, grapefruit, carrot or beet.

SELECCIÓN DE JUGO FRESCO

A elegir: naranja, toronja, zanahoria o betabel.

WELLNESS JUICE

Grapefruit, pineapple, lemon, spinach, celery, parsley and cactus paddle.

JUGO SALUDABLE

Toronja, piña, limón, espinaca, apio, perejil y nopal.

SEASONAL FRUIT

Freshly sliced seasonal fruits, served with natural yogurt or cottage cheese and our signature house made granola.

FRUTA DE TEMPORADA

Fruta de temporada servida con yogurt natural o queso cottage y granola hecha en casa.

HEALTHY BOWL

Greek yogurt, berries, avocado, almonds, chía, serrano pepper, celery, chocolate and honey.

BOWL SALUDABLE

yogurt griego, frutos rojos, aguacate, almendra, chía, chile serrano, apio, chocolate amargo, miel.

CEREALS & BAKED GOODS

CEREALES Y PANES

CEREAL

Choice of cereal served with banana or red berries. Available with whole milk, lactose-free, light, soy or almond milk.

CEREAL

Selección de cereal servido con plátano o frutos rojos. Leche entera deslactosada, light, soya o almendra.

ENERGIZING OATMEAL

Coconut milk, honey, chía seeds, flaxseed, caramelized pear and toasted hazelnuts.

AVENA ENERGÉTICA

Leche de coco, miel de abeja, semilla de chía, linaza, pera caramelizada y avellana tostada.

ABUELA'S BASKET

Selection of homemade pastries (4 pc)

CANASTA DE PAN DE LA ABUELA

Selección de pan dulce (4 pz).

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LUNCH & DINNER (12:00 PM – 10:00 PM)

LUNCH Y CENA

VEGAN

VEGANO

GUACAMOLE

Fresh avocado, serrano pepper, pico de gallo with tortilla chips.

GUACAMOLE

Aguacate, chile serrano, pico de gallo y totopos de maíz.

VEGETABLE WRAP IN RICE PAPER

Spinach, beans, sweet potato and macha sauce.

WRAP DE VEGETALES CON HOJA DE ARROZ

Espinacas, con frijol, puré de camote y salsa macha.

VEGAN BURGER

Soy patty, vegan cheese, guacamole, baby spinach, homemade pickles, tomato, and red onion.

HAMBURGUESA VEGANA

Carne de soya, queso vegano, guacamole, espinaca baby, pepinillos caseros, jitomate y cebolla morada.

HUMMUS

Chickpeas purée, confit garlic, smoked paprika and olive oil.

HUMMUS

Puré de garbanzos, ajo confitado, paprika ahumada y aceite de oliva.

SALADS

CAESAR SALAD

Add grilled chicken

Romaine lettuce with traditional dressing, parmesan cheese and garlic croutons.

ENSALADA CÉSAR

Con pollo a la parrilla

Lechuga romana con aderezo tradicional, queso parmesano y crotones al ajo.

CAPRESE SALAD

Fresh tomatoes, burrata cheese and basil leaves.

ENSALADA CAPRESE

Tomates frescos, queso burrata y hojas de albahaca.

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SOUPS

ABUELA SOUP

Chicken broth, carrots, zucchini, potatoes, cilantro, steamed rice and grilled chicken.

SOPA DE LA ABUELA

Caldo de pollo, zanahoria, calabaza, papa, cilantro arroz al vapor y pollo a la plancha.

TORTILLA SOUP

Tomato broth with corn chips, sour cream, panela cheese, avocado and pasilla chili.

SOPA DE TORTILLA

Caldillo de jitomate, chips de maíz, crema ácida, queso panela, aguacate y chile pasilla.

SPECIALTIES

CLUB SANDWICH

Turkey ham, bacon, Swiss cheese, grilled chicken, red leaf lettuce, tomato and mustard dressing.

CLUB SÁNDWICH

Jamón de pavo, tocino, queso Suizo, pollo asado, lechuga sangría, jitomate y aderezo de mostaza

CABO BURGER

Angus beef burger with American cheese and bacon; romaine lettuce, tomato, onion and house-made pickles served on a brioche bun.

Choice of french fries or sweet potato fries.

HAMBURGUESA CABO

Hamburguesa de res Angus con queso Americano, tocino, lechuga romana, tomate cebolla, pepinillos caseros y pan brioche.

A elegir: papas fritas o camote frito

CHICKEN QUESADILLAS

Corn or flour tortilla.

Served with guacamole and pico de gallo.

QUESADILLAS DE POLLO

Tortilla de maíz o harina.

Acompañada de guacamole y pico de gallo.

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PIZZA & PASTAS

PIZZAS Y PASTAS

Please ask about our gluten-free options.

Por favor pregunte por nuestras opciones libres de gluten.

PEPPERONI

Tomato sauce, pepperoni, oregano and mozzarella cheese.

PEPPERONI

Salsa de tomate, pepperoni, orégano y queso mozzarella.

MARGHERITA

Tomato sauce, fresh basil and mozzarella cheese.

MARGHERITA

Salsa de tomate, albahaca y queso mozzarella fresco.

SERRANO HAM

Tomato sauce, serrano ham, arúgula, mozzarella cheese and caramelized figs.

JAMÓN SERRANO

Salsa de tomate, jamón serrano, arúgula, queso mozzarella e higos caramelizados.

SPAGHETTI

To choose from: Al burro, pomodoro, carbonara, Alfredo.

ESPAGUETTI

A elegir: Al burro, pomodoro, carbonara, Alfredo.

POTATOES SPINACH GNOCCHI

Blue cheese sauce and Iberic ham.

GNOCCHI PAPA & ESPINACA

Salsa de queso azul y jamón Ibérico.

MAIN COURSES

CATCH OF THE DAY (200g)

Fresh fish with cauliflower purée, Swiss chard and lemon-caper sauce.

PESCA DEL DÍA (200g)

Filete de pescado con puré de coliflor, acelgas y salsa de limón con alcaparra.

GRILLED CHICKEN BREAST (200g)

Served with avocado, tomato tartare and green salad.

PECHUGA DE POLLO ASADA (200g)

Servido con aguacate, tartar de tomate y ensalada verde.

BEEF TENDERLOIN (200g)

Served with cauliflower purée, roasted asparagus and red wine sauce.

FILETE DE RES (200g)

Servido con puré de coliflor, espárragos asados y salsa de vino tinto.

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KIDS MENU

MENÚ INFANTIL

All kids menu dishes include french fries or seasonal fruit.

Todos los platillos del menú de niños incluyen papas a la francesa o fruta de temporada.

CHICKEN BROTH (60g)

Chicken, steamed rice and vegetables.

CALDITO DE POLLO (60g)

Pollo, arroz al vapor y vegetales.

MACARONI & CHEESE

Cheddar and parmesan cheese sauce

MACARRONES CON QUESO

Salsa de queso cheddar y queso parmesano.

POMODORO SPAGHETTI

Tomato sauce and parmesan cheese.

ESPAGUETI POMODORO

Salsa de tomate y queso parmesano.

MOZZARELLA STICKS (150g)

Breaded mozzarella cheese, served with aurora sauce.

DEDOS DE QUESO (150g)

Palitos de mozzarella empanizado, acompañado de salsa aurora.

MINI BEEF BURGER (100g)

Beef patty with tomato, lettuce and cheddar cheese on a brioche bun.

MINI HAMBURGUESA DE RES (100g)

Carne de res, tomate, lechuga y queso cheddar.

HAM & CHEESE CROISSANT

Ham, cheese, lettuce and tomato.

CUERNITO DE JAMÓN Y QUESO

Jamón, queso, lechuga y tomate.

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DESSERTS

POSTRES

BASQUE CHEESECAKE

Mascarpone cream and fresh strawberries.

CHESSECAKE VASCO

Con crema mascarpone y fresas frescas.

MATILDA CHOCOLATE CAKE

Chocolate sponge cake with cocoa cream.

PASTEL DE CHOCOLATE MATILDA

Biscocho de chocolate y crema de cacao.

OATMEAL COOKIES (3 pcs)

Oatmeal and chocolate chip cookies.

Served with a glass of milk (180ml).

GALLETAS DE AVENA (3 pzs)

De avena y chispas de chocolate.

Acompañadas con un vaso de leche (180ml).

ICE CREAM SANDWICH

Classic chocolate chip cookie with vanilla ice cream.

SÁNDWICH HELADO

Clásica galleta de chispas de chocolate con helado de vainilla.

ICE CREAM SELECTION

Vanilla, chocolate or strawberry.

SELECCIÓN DE HELADOS

Vainilla, chocolate o fresa.

SORBETS SELECTION

Lemon, mango, apple.

SELECCIÓN DE SORBETES

Limón, mango o manzana.

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LATE NIGHT MENU (10:00 PM – 6:00 AM)

MENÚ NOCTURNO

CAESAR SALAD

Add grilled chicken

Romaine lettuce with traditional dressing, parmesan cheese and garlic croutons.

ENSALADA CÉSAR

Con pollo a la parrilla

Lechuga romana con aderezo tradicional, queso parmesano y crotones al ajo.

GREEN SALAD

Lettuce, cucumber, tomatillo, preserved lemon and lemon vinaigrette.

ENSALADA VERDE

Lechuga, pepino, tomate verde, limón confitado y vinagreta de limón en conserva.

CABO BURGER

Angus beef burger with American cheese, bacon, romaine lettuce, tomato, onion and house-made pickles served on a brioche bun.

Choice of french fries or sweet potato fries.

HAMBURGUESA CABO

Hamburguesa de res Angus con queso Americano, tocino, lechuga romana, tomate, cebolla, pickles caseros, en pan brioche.

A elegir papas fritas o camote frito.

VEGAN BURGER

Soy patty, vegan cheese, guacamole, baby spinach, homemade pickles, tomato, and red onion.

HAMBURGUESA VEGANA

Carne de soya, queso vegano, guacamole, espinaca baby, pepinillos hechos en casa, jitomate y cebolla morada.

SPAGHETTI BOLOGNESE

Bolognese sauce with aged parmesan and arúgula.

ESPAQUETI A LA BOLOGNESE

Salsa bolognesa, queso parmesano añejo y arúgula.

PEPPERONI PIZZA

Tomato sauce, pepperoni, oregano and fresh mozzarella cheese.

PIZZA DE PEPPERONI

Salsa de tomate, peperoni, orégano y queso mozzarella fresco.

OATMEAL COOKIES (3 pcs)

Oatmeal and chocolate chip cookies

Served with a glass of milk (180ml).

GALLETAS (3pzs)

De avena y chispas de chocolate.

Acompañadas con un vaso de leche (180ml).

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DELI TO-GO MENU

MENÚ DELI TO-GO

To enjoy a light meal on the go, please place your order at least one day in advance.

Para disfrutar de algún refrigerio para llevar, por favor ordenar con un día de anticipación.

GREEN SALAD

Lettuce, cucumber, tomatillo, preserved lemon and lemon vinaigrette.

ENSALADA VERDE

Lechuga, pepino, tomate verde, limón confitado y vinagreta de limón en conserva.

PEANUT BUTTER & JELLY SANDWICH

Housemade brioche bread.

SÁNDWICH ENERGÉTICO

Crema de maní y mermelada en pan brioche casero.

CROISSANT WITH EGGS

Mustard mayo, scrambled eggs and gouda cheese. Side of salad

CUERNITO DE HUEVO

Mayonesa mostaza, huevo revuelto y queso gouda. Acompañado con ensalada.

TURKEY BAGEL

Turkey breast, fried egg, bacon and arúgula baby.

BAGEL DE PAVO

Pechuga de pavo, huevo frito, tocino y arúgula baby.

CHICKEN WRAP

Flour tortilla filled with grilled chicken and chipotle mayonnaise.

WRAP DE POLLO

Pechuga de pollo en tortilla de harina y mayonesa de chipotle.

SERRANO HAM SANDWICH

Serrano ham, figs, cheese and arúgula on walnut bread.

SÁNDWICH DE JAMÓN SERRANO

Higos, queso y arúgula en pan de nueces.

COLD PASTA SALAD

With herbs, olive oil and garlic bread croutons.

ENSALADA DE PASTA FRÍA

Con hierbas, aceite de oliva y crotones de pan con ajo.

All To-Go Boxes includes: One whole fruit (banana or apple), potato chips, a granola bar and your choice of water, soda, coffee or tea.

Todos nuestros boxes To-Go van acompañados de fruta de mano (plátano o manzana), papas chips, barra de granola. A elegir agua embotellada, refresco, café o té.

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MESA MADRE (01:00 PM - 10:00 PM)

SIKILPAK WITH CHORIZO AND CORN TOSTADAS

Traditional pumpkin seed dip blended with roasted tomato, garlic and onion.

Served with chorizo and crispy corn tostadas.

SIKILPAK CON CHORIZO Y TOSTADAS DE MAÍZ

Tradicional salsa de pepitas de calabaza con tomates, ajo y cebolla tatemados.

Servido con chorizo y tostadas de maíz.

HEIRLOOM AGUACHILE

Refreshing aguachile made with heirloom tomatoes.

AGUACHILE DE TOMATES

Aguachile de tomate heirloom.

GREEN LOVE OCTOPUS

Grilled octopus with creamy chipotle sauce, avocado and cilantro dust.

PULPO VERDE ENAMORADO

Pulpo al grill con salsa cremosa de chipotle aguacate y polvo de cilantro.

BEEF MOLE DE OLLA

Slow-cooked beef shank mole with vegetable pearls and handmade tortillas.

MOLE DE OLLA

Molito de chambarete de res con perlas de vegetales y tortillas hechas a mano.

BAJA-STYLE SEAFOOD RICE

Brothy rice with assorted Baja seafood.

TUMBADA DE ARROZ

Arroz caldoso con mariscos de la Baja

COCHINITA PIBIL TACOS

Slow-roasted pork with banana leaf, achiote paste, and sour orange, served on corn tortillas with pickled red onion and guacamole sauce.

TACOS DE COCHINITA PIBIL

Cerdo horneado con hoja de plátano y pasta de axiote y naranja agria, servido en tortillas de maíz con cebolla morada y guacamole.

RIB EYE TACOS

Cheese crust with onion and cilantro, served on corn or flour tortillas.

TACOS DE RIB EYE

Rib eye asado en una costra de queso con cebolla, cilantro, en tortillas de maíz o harina.

SMOKED BRISKET SANDWICH

Smoked brisket with chili flakes and honey, topped with American cheese, served on buttery bread with pickled onions and potato chips.

SÁNDWICH DE BRISKET AHUMADO

Brisket ahumado, hojuelas de chile y miel, queso Americano en pan de mantequilla con cebollas encurtidas y papa chip.

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BEVERAGE MENU

MENÚ DE BEBIDAS

SPECIALTY COFFEE

Espresso (60ml)

Espresso (60ml)

Cortado (80ml)

Cortado (80ml)

Macchiato (120ml)

Macchiato (120ml)

Flat white (240ml)

Flat white (240ml)

Cappuccino (180ml)

Cappuccino (180ml)

Latte (300ml)

Latte (300ml)

Iced latte (300ml)

Latte Frío (300ml)

Tea Selection (240ml)

Selección de té (240ml)

HOMEMADE JUICES & OTHERS

¡Ay Jalisco!

Orange juice, pineapple,
cucumber, spinach, celery
(300ml).

¡Ay Jalisco!

Jugo de naranja, piña, pepino,
espinaca y apio (300ml).

La Bamba

Grapefruit juice, agave honey,
blueberries, raspberries
(300ml).

La Bamba

Jugo de toronja, miel de agave,
arándanos y frambuesas (300ml).

Juice of the day (300ml).

Jugo del día (300ml).

Lemonade (300ml).

Limonada (300ml).

SMOOTHIES

BATIDOS

Amarillo, canario (300ml)

Banana & peanut butter, greek yogurt and almond milk.

Amarillo, canario (300ml)

Plátano y crema de cacahuete, yogurt griego y leche de almendra.

Verde, campo (300ml)

Spinach & green apple, greek yogurt, honey and oat milk.

Verde / Campo (300ml)

Espinaca y manzana verde, yogurt griego, miel y leche de avena.

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COCKTAILS

Brisa Margarita (220ml)

Tequila reposado, Kalani coconut liqueur (60ml), soursop, coconut cream, lime.

Brisa Margarita (220ml)

Tequila reposado, licor de coco (60ml), guanábana, crema de coco y limón.

Abuezcalita (220ml)

Raicilla, Ancho Reyes liqueur (60ml), tamarind purée, orange juice, lime, with “chile morita” salt.

Abuezcalita (220ml)

Raicilla, licor Ancho Reyes (60ml), puré de tamarindo, jugo de naranja y sal de chile morita.

Yaqui (90ml)

Bacanora blanco infused with coffee, vermouth rosso, strawberry-infused Campari, chocolate bitters.

Yaqui (90ml)

Bacanora infusionada con café, vermut rosso, Campari infusionado con fresa y bitters de chocolate.

Mesa Madre Old Fashioned (90ml)

Barrel aged Tequila (60ml) stirred with homemade date syrup, dash of orange, chocolate bitters.

Mesa Madre Old Fashioned (90ml)

Tequila añejado en barrica (60 ml) con jarabe casero de dátil, un toque de bitters de naranja y chocolate

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MOCKTAILS

Margarita Zero (220ml)

Alcohol-free agave spirit, lemon oil, grapefruit juice, ginger beer and Himalaya salt.

Margarita Zero (220ml)

Esencia de agave sin alcohol, aceite de limón, jugo de toronja, ginger beer y sal del Himalaya.

Gavilán (300ml)

Alcohol-free agave spirit, infused chamomile – cardamom tea, topped with sparkling water, lemon.

Gavilán (300ml)

Esencia de agave sin alcohol, té de manzanilla y cardamomo infusionado.

BEER

CERVEZAS

BAJA BREWING

AY AY AY, IPA 355ml

Cabotella, Ale Dorada 355ml

Surfa, Pilsner 355ml

DRAFT BEER

CERVEZA DE BARRIL

Dos Equis Lager (450 ml)

Dos Equis Ámbar (450 ml)

BOTTLES

BOTELLAS

Bohemia Pilsner/ Vienna (355 ml)

Modelo Especial (355 ml)

Stella Artois (330 ml)

Pacífico (355 ml)

Negra Modelo (355 ml)

Heineken Zero (357 ml)

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SPIRITS BY THE GLASS

DESTILADOS POR COPA

TEQUILA BLANCO

Casa Dragones
Casamigos
Cascahuin
Don Fulano
Tierra Noble

TEQUILA REPOSADO

Clase Azul
Casa Dragones, Mizunara
Don Fulano
Casamigos
Cascahuin

TEQUILA AÑEJO

Casa Dragones
Don Fulano
Casamigos
Cascahuin

TEQUILA EXTRA AÑEJO

Clase Azul Ultra
Maestro Dobel Atelier
Herradura Selección Suprema
Arette Gran Clase
Maestro Dobel 50

TEQUILA JOVEN

Casa Dragones Joven

TEQUILA CRISTALINO

Don Julio 70
Herradura Ultra

MEZCAL JOVEN

The Lost Explorer, Tobalá
Koch, Arroqueño
Siete Misterios, Tepeztate
Creyente, Cristalino

MEXICAN SPIRITS

Aguamiel, Bacanora
Siglo Cero, Pox
La Venenosa, Raicilla Sierra
Occidental
Noche Luna, Sotol

VODKA

Stolichnaya Elite
Belvedere
Tito's
Grey Goose

GIN

Hendrick's Gin
Gin Mare
Tanqueray No. Ten
Condesa Gin, Xoconostle

WHISKEY

Macallan 12
Ardbeg single malt 10
Maker's Mark
Wild Turkey Rye

RUM

Santa Teresa 1796
Zacapa 23
Diplomático, Mantuano
Plantation Dark

BRANDY

Cardenal de Mendoza
Torres 20

COGNAC

Remy Martin XO
Remy Martin VSOP
Hennessy VS

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WINES BY THE GLASS

VINOS POR COPEO

CHAMPAGNE & SPARKLING WINE 180ML

CHAMPAGNE & VINO ESPUMOSO

Veuve Clicquot Carte Jaune Brut, Reims, France

Domaine Carneros Brut, Napa Valley, USA

Paoloni Le Grace by Omaggio Rosé, Valle de Guadalupe

Freixenet Alcohol Free 0%

WHITE WINE 150ML

VINO BLANCO

Fess Parker Chardonnay, Santa Barbara County, USA

Tres Raíces Sauvignon Blanc, Dolores Hidalgo,

Guanajuato, México

Casa Madero Chardonnay, Parras Coahuila, México

Casa Magoni Manaz Viogner–Fiano,

Valle de Guadalupe, México

ROSÉ WINE 150ML

VINO ROSADO

Minuty Prestige Rose, Côtes de Provence, France

Paoloni Sangiovese, Dry Rosé, Valle de Guadalupe, México

Casa Madero V Rosado, Parras Coahuila, México

Tres Raíces Rosé, Dolores Hidalgo, Guanajuato, México

RED WINE 150ML

VINO TINTO

Emevé Los Nietos Bordeaux Blend,

Valle de Guadalupe, México

Paul Mas Réserve, Languedoc, Rousillon, France

Casa Madero Merlot, Parras Coahuila, México

Lomita Cabernet Sauvignon, Valle de Guadalupe, México

Casa Magoni Nebbiolo, Valle de Guadalupe, México

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BOTTLE SERVICE 750ML

VINO POR BOTELLA

CHAMPAGNE

CHAMPAGNE

Perrier-Jouët Grand Brut, Épernay
Veuve Clicquot Carte Jaune Brut, Reims
Ruinart Brut Rosé NV, Reims
Laurent-Perrier Cuvée Rosé NV, Reims
Dom Pérignon Brut 2015, Épernay
Louis Roederer Cristal 2016, Champagne Grand Crus

SPARKLING WINE

VINO ESPUMOSO

Domaine Carneros Brut, Napa Valley, USA
Paoloni Le Grace by Omaggio Rosé, Valle de Guadalupe,
México
Freixenet Alcohol Free 0%

WHITE WINE

VINO BLANCO

México

Casa Magoni Manaz, Valle de Guadalupe, México
Casa Madero Chardonnay 2024, Parras Coahuila, México
Tres Raíces Sauvignon Blanc 2024, Dolores Hidalgo Guanajuato
Corona del Valle Sauvignon Blanc 2024, Valle de Guadalupe
Monte Xanic Viña Kristel Sauvignon Blanc 2024, Valle de
Guadalupe
Casa Magoni Reserva Sauvignon Blanc 2022, Valle de
Guadalupe
De Cote Atempo Albariño Querétaro, 2023
Lomita Sauvignon Blanc 2024, Valle de Guadalupe
Monte Xanic Gran Ricardo Reserva Sauvignon Blanc 2022,
Valle de Guadalupe
Paoloni Omaggio Blanco, 2023 Valle de Guadalupe,
Baja California

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WHITE WINE

VINO BLANCO

USA

Fess Parker Chardonnay 2022, Santa Barbara County
Groth Sauvignon Blanc 2023, Napa Valley
Duckhorn Sauvignon Blanc 2023, Napa Valley
Shafer Red Shoulder Ranch Chardonnay 2021, Napa Valley
Far Niente Chardonnay 2023, Napa Valley
Kosta Browne One Sixteen Chardonnay 2020, Russian Valley

Argentina

Zuccardi Serie A Torrontés 2023, Salta
Felino Chardonnay 2023, Mendoza
Bodega Chacra Mainqué Chardonnay 2022, Patagonia

RED WINE

VINO TINTO

México

Casa Magoni Nebbiolo, Valle de Guadalupe, México
Lomita Cabernet Sauvignon 2023, Guadalupe Valley
Cava Quintanilla Reserva Nebbiolo 2019, San Luis Potosí
Casa Madero Merlot 2023, Parras Valley–Coahuila
Emevé Los Nietos Bordeaux Blend 2022, Guadalupe Valley
Tres Raíces Reserva Cabernet Sauvignon 2023, Querétaro
Tres Raíces Reserva Merlot 2023, Querétaro
Roganto Cabernet Sauvignon 2023, Guadalupe Valley
Monte Xanic Cabernet Sauvignon 2022, Guadalupe Valley
Encinillas Megacero Premium Blend 2021, Encinillas Valley
Cedros Fusión Syrah–Merlot–Cabernet Sauvignon 2021, Coahuila
Corona Del Valle Gran Reserva Malbec 2018, Guadalupe Valley
Santo Tomás Único Gran Reserva Blend 2021, Ensenada Valley
Las Nubes Nebbiolo 2019, Guadalupe Valley
Santos Brujos Tempranillo 2022, Guadalupe Valley
Hilo Negro Escala Syrah 2020, Guadalupe Valley
Cava Quintanilla Reserva Blend 2019, Guadalupe Valley
Casa Madero Gran Reserva Shiraz 2021, Parras Valley Coahuila
Casa Magoni Reserva Tempranillo 2018, Guadalupe Valley

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RED WINE

VINO TINTO

USA

Daou Cabernet Sauvignon 2022, Paso Robles
Seghesio Zinfandel 2021, Sonoma County
Brooks Willamette Valley Pinot Noir 2021, Oregon Valley
J. Christopher Volcanique Pinot Noir 2018, Oregon Valley
Shafer TD-9 Cabernet Sauvignon 2022, Napa Valley
Duckhorn Cabernet Sauvignon 2022, Napa Valley
Dunn Cabernet Sauvignon 2019, Napa Valley
Silver Oak 2020, Alexander Napa Valley
Paradigm Cabernet Sauvignon 2018, Napa Valley
Duckhorn Three Palms Merlot 2020, Napa Valley
Brandlin Henry's Keep 2019 Cabernet Sauvignon, Napa Valley
Kosta Browne Sta. Rita Hills Pinot Noir 2021, Napa Valley
Heitz Cellar - Trailside Vineyard Cabernet Sauvignon 2015, Napa Valley
Far Niente Cabernet Sauvignon 2020, Napa Valley
La Sirena Cabernet Sauvignon 2018, Napa Valley
Ridge Monte Bello 2019, Santa Cruz

Argentina

Zuccardi Q Malbec 2023, Mendoza
Clos de los Siete Malbec 2021, Mendoza

ROSÉ WINE

VINO ROSADO

México

Cedros Rosé 2023, Arteaga-Coahuila
Monte Xanic Rosé 2024, Guadalupe Valley
Casa Madero V Rosado 2023, Parras Valley Coahuila

LATE HARVEST & FORTIFIED WINE

COSECHA TARDÍA Y VINO FORTIFICADO

Tres Raíces Mistela Rosa Del Perú 2021, Hidalgo-Guanajuato,
México 375ml
Oporto Graham's 10 Years, Portugal
Château Haut-Bergeron 2021, Sauternes-Bordeaux, France

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