

Prices Shown In USD Include A Local 16% Tax And Service Charge 10%. Cash Payments In Mexican Pesos, Please Review The Valid Exchange Rate Available At The Front Office. Payment Methods Include Cash, Debit, Credit And Room Charges For Registered Guests. Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish Or Eggs May Increase Your Risk Of Foodborne Illness. Before Placing Your Order, Please Inform Your Server If A Person In Your Party Has A Food Allergy.

SNACKS

COLD

LA BAJA 60 gr / \$12

Tuna Tartar, Ponzu Sauce, Avocado, Wonton Chip

GUACAMOLE & TLAYUDAS 120 gr / \$12

Pico de Gallo, Aged Cotija Cheese

FISH CEVICHE 60 gr / \$12

Cucumber, Manzano Chile, Cilantro, Scallions, Tortilla Chips

HOT

CONFIT PIGLET TAQUITOS 120 gr / \$14

Pasilla Chile Sauce, Cilantro, Red Onion

BRAISED SHORT RIB SPRING ROLL 120 gr / \$14

Roasted Jalapeño Sauce, Sweet and Sour Pico de Gallo

NON-ALCOHOLIC COCKTAILS

290 ml

CORA / \$6

Guava, Grapefruit, Lemon,
Berry Syrup, Coconut Water

MIXTECA / \$6

Grapefruit Juice, Lavender Syrup,
Club Soda, Grenadine

ZAPOTECA / \$7

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

COCKTAILS

290 ml

HUICHOL / \$13

Holbosh Espadin Mezcal,
Cointreau, Meyer Lemon,
Guava, Serrano Syrup

MAYA / \$12

ABSOLUT Vodka, Triple Sec,
Lime Juice, Mint Syrup,
Passionfruit, Ginger Beer

TARAHUMARA / \$14

Flor Del Desierto Veneno Sotol,
Hibiscus, Lime Juice,
Ginger Syrup

OLMECA / \$13

San Matias Blanco Tequila,
Chandon Sparkling,
Pineapple, Lemon, Basil

INCA / \$12

Ginger Infused Origen 35 Whisky,
Cherry Liqueur, Sweet Vermouth,
Orange Juice

AZTECA / \$14

Perro Desterrado Gin,
Chandon Sparkling,
St. Germain, Lemongrass Tea