

OUR FAVOURITES

SEASONAL FRUIT PLATTER \$185.00
Seasonal fruit, greek yogurt, granola

SWEET BREAD \$35.00
Assorted house-made sweet breads, house-made jams, premium butter

SWEET BREAD BASKET \$165.00
Six pieces of home-made sweet bread

OATMEAL \$185.00
Rustic oats, banana, red fruits, milk or water, granola, agave syrup

BUTTERMILK PANCAKES \$210.00
Premium butter, maple syrup, seasonal fruit, red berries, cinnamon whipped cream

CLASSIC WAFFLES \$290.00
Red berries, maple syrup, cinnamon whipped cream

CLASSIC FRENCH TOAST \$290.00
French vanilla bread in sugar and cinnamon crust, berries, banana, whipped cream, maple syrup

CLASSIC BAGEL \$175.00
Bagel, cream cheese, organic cherry tomato, avocado, green asparagus, arugula, baby spinach, cucumber

CHAMPION SELECTION

HUEVOS RANCHEROS \$225.00
Crispy tortilla, black beans, sunny-side up eggs, red or green salsa, cotija cheese, avocado, cilantro

ANY-STYLE EGGS \$225.00
Three eggs, hash browns, black beans, choice of bacon, ham, sausage or chorizo

OMELET \$235.00
Three eggs, hash browns, black beans, Monterey Jack cheese, choice of bacon, ham, sausage or chorizo

EGGS BENEDICT \$350.00
Poached eggs, choice of Canadian tenderloin or smoked salmon, toasted English muffin, Hollandaise sauce, mixed salad, rustic potatoes with onion, garlic, fine herbs, peppers

ALL PRICES INCLUDE 16% TAX

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STEAK AND EGGS

Flank steak 5 oz, two any style eggs, hash browns, black beans, chilaquiles with green or red salsa

\$405.00**LOS CHILAQUILES**

Choice of green or red salsa, black beans, chorizo from Oaxaca, avocado, sour cream, cotija cheese, onion, cilantro

\$195.00

Add

egg \$255.00 / chicken \$295.00 / beef \$375.00

SUNRISE BURRITO

Machaca from Miraflores, eggs, beans, Monterey Jack cheese, guacamole, Mexican salsa

Vegetarian option: replace beef with seasoned grilled mushrooms

\$305.00**GRAND SLAM**

Two any style eggs, sausage, bacon, hash browns, hot cake (one piece), mixed fruit

\$290.00**SMOOTHIES****WILD BERRY \$125.00**

Orange juice, mix of berries, yogurt, brown sugar

DETOX \$110.00

Orange juice, green apple, spinach, celery

SUN LOVER \$110.00

Orange juice, carrot, ginger

GREEN MONSTER \$110.00

Coconut, spinach, pineapple, cucumber, kiwi

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CORAZÓN POOL GRILL

LUNCH 11 AM – 6 PM

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| RUSTIC CEVICHE Catch of the day, tomato, onion, cilantro, serrano pepper, lime juice, cucumber | \$345.00 |
| KING'S CEVICHE Shrimp, octopus, catch of the day, scallops, cucumber, cilantro, red onion, serrano pepper, lime juice | \$370.00 |
| CAMPECHANO COCKTAIL Raw & cooked shrimp, scallops & clams, cooked octopus, cucumber, onion, seafood sauce, Clamato, lime juice | \$380.00 |
| BLACK AGUACHILE Shrimp, onion, cilantro, cherry tomatoes, cucumber, serrano pepper, garlic, lime juice, avocado | \$350.00 |
| OYSTERS Pacific oyster, seafood sauce, ponzu sauce, fresh relish, lime | PIECE \$65.00 1/2 DOZEN \$350.00 DOZEN \$650.00 |
| FRESH LOCAL CLAM Fresh Pacific Chocolata clams, seafood sauce, lime | PIEZA \$90.00 |
| GUAC & CHIPS Guacamole, Mexican salsa, corn chips, red salsa, cotija cheese | \$240.00 |
| AVOCADO TAMPICO Avocado, tampico paste, cucumber, tempura shrimp topping, macha salsa, tortilla chips | \$295.00 |
| TRUFFLE FRIES Fries, truffle oil, parsley, parmesan cheese, lime | \$210.00 |
| CHICKEN WINGS Premium chicken wings, BBQ or buffalo sauce, fries | \$299.00 |
| BONELESS CHICKEN Fried chicken breast coated in our mixture of flour and spices, BBQ or buffalo sauce, french fries | \$240.00 |
| CAESAR SALAD Romaine lettuce, parmesan cheese, house-made Caesar dressing, croutons Add chicken \$250.00 | \$195.00 |
| WATERMELON SALAD Watermelon, feta cheese, heirloom tomatoes, green tomato, onion, spinach, lemon dressing, tajin, mint, cucumber | \$240.00 |
| FRUIT COCKTAIL Coconut, watermelon, jicama, cantaloupe, pineapple, mango, kiwi, peach, strawberry, grapes, tajin, lemon, mint | \$290.00 |

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TACOS

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|---|-----------------|
| BAJA FISH | \$275.00 |
| Flour tortillas, tempura or grilled catch of the day, coleslaw, avocado, chipotle dressing, green tatemada salsa | |
| BAJA SHRIMP | \$295.00 |
| Flour tortillas, tempura or grilled shrimp, coleslaw, avocado, chipotle dressing, green tatemada salsa | |
| GRILLED BEEF | \$305.00 |
| Corn tortillas, flank steak, citrus nopal salad, fresh cheese, red tatemada salsa, guacamole | |
| CHICKEN | \$230.00 |
| Flour tortillas, iceberg lettuce, grilled chicken, tomato, avocado mousse, lemon, red tatemada salsa, cotija cheese | |
| TACO SAMPLER | \$345.00 |
| Your choice of 4 tacos from our variety | |

MAIN DISHES

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|---|-----------------|
| ANGUS SLIDERS 3 PIECES | \$350.00 |
| Brioche bread, angus beef, cheddar cheese, bacon, caramelized onions, tomato | |
| CLUB SANDWICH | \$310.00 |
| Grilled chicken breast, turkey, multigrain bread, provolone cheese, egg, avocado, bacon, lettuce, tomato, tapenade mayonnaise, french fries | |
| SERRANO HAM PANINI | \$390.00 |
| Panini, serrano ham, tapenade mayonnaise, fresh mozzarella cheese, strawberry-fig compote, arugula, basil, curly potatoes | |
| THE CHEESE QUESADILLA | \$210.00 |
| Flour tortilla, Monterey Jack cheese, guacamole, Mexican salsa, sour cream, red salsa | |
| Add chicken \$275.00 / shrimp \$305.00 / beef \$325.00 | |
| CLASSIC BURGER | \$350.00 |
| Prime beef, cheddar cheese, onion, tomato, lettuce, bacon, french fries | |
| Add Bacon \$390.00 | |

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CORAZÓN POOL GRILL

LUNCH 11 AM - 6 PM

CRISPY CHICKEN BURGER \$265.00

Fried chicken, lettuce, tomato, onion rings, fries, dressing, pickle

CLASSIC HOT DOG \$215.00

Jumbo brioche bun, all beef sausage, bacon, onion, tomato, mayonnaise, french fries

CLASSIC NACHOS \$240.00

Corn tortilla chips, chili beans, sour cream, guacamole,
Mexican salsa, jalapeños, melted cheddar cheese, cotija cheese, cilantro

Add

chicken \$290.00 / beef \$345.00 / shrimp \$325.00 / pork al pastor style \$310.00

CHILI CURLY BEANS \$250.00

Curly fries, chili beans, sour cream, guacamole, Mexican salsa,
jalapeños, melted cheddar cheese, cilantro

PIZZAS

TOMATO PIZZA \$350.00

Pomodoro sauce, fresh mozzarella cheese, baby heirloom tomatoes,
black olives, basil pesto

PEPPERONI PIZZA \$235.00

Pomodoro sauce, mozzarella cheese, pepperoni

HAWAIIAN PIZZA \$210.00

Pomodoro sauce, mozzarella cheese, turkey ham, pineapple

PIZZA PASTOR \$280.00

Pomodoro sauce, pork al pastor, onion, pineapple,
cilantro, Monterrey Jack cheese, serrano pepper

DUCK AND FIG PIZZA \$560.00

Duck confit, pomodoro sauce, caramelized onion, fig and strawberry compote,
mascarpone cheese, fresh mozzarella cheese, bacon, arugula

VEGETARIAN PIZZA \$265.00

Pomodoro sauce, fresh mozzarella cheese, artichoke, portobello mushroom,
cherry tomato, black olives, peppers, onion, spinach, arugula, balsamic

MUSHROOM PIZZA \$360.00

Portobello mushroom, gruyere cheese, white mushrooms, shitake mushroom,
white sauce, garlic, truffle oil

SHRIMP PIZZA \$380.00

White sauce, grated mozzarella cheese, parmesan cheese,
lemon zest, garlic shrimp

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CORAZÓN POOL GRILL

LUNCH 11 AM - 6 PM

KIDS MENU

HOT DOG

Jumbo hot dog bun, jumbo beef sausage, fries

\$215.00

BONELESS CHICKEN

Fried chicken breast coated in our mixture of flour and spices, BBQ or buffalo sauce, french fries

\$240.00

SLIDERS ANGUS 3 PZ

Brioche bread, angus beef, cheddar cheese, fries

\$350.00

CHEESE PIZZA

Pomodoro sauce, grated mozzarella cheese

\$175.00

DESSERTS

ICE CREAM 3 SCOOPS

Coconut, strawberry, chocolate, vanilla, caramel

\$145.00

CARAMEL CRUSH CHEESECAKE

\$190.00

BROWNIE

With vanilla ice cream, whipped cream

\$195.00

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SIGNATURE DRINKS

NOBLE SUNSET**\$320.00**

Absolut Citrus, Aperol, grapefruit juice, lime juice,
topped with sparkling wine

MEZCALITA**\$295.00**

Union mezcal, Controy, lime, cinnamon & ginger syrup
Ask about our fresh fruit of the day.

DANCING PELICAN**\$320.00**

DonJulio Blanco, limoncello, lime, Campari

COCONUT HIGHBALL**\$320.00**

Ketel One vodka, coconut water

1952 PIÑA COLADA**\$240.00**

Bacardi, coconut cream, fresh pineapple, pineapple juice
Ask about our flavors and fresh fruit of the day.

CABO COOLER**\$320.00**

Your choice of Ketel One vodka, Tanqueray,
Don Julio Blanco or 400 Conejos mezcal,
mixed with fresh cucumber, lime, agave & topo chico

EL PEPINO**\$320.00**

Don Julio Blanco, contreau, cucumber, serrano syrup, lime

PINEAPPLE GINGER MOJITO**\$320.00**

Bacardi, fresh pineapple, lime, ginger syrup, mint, club soda
Ask about our fresh fruit of the day.

APEROL SPRITZ**\$255.00**

Aperol, sparkling wine, soda

SPIRITS

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| The Botanist | \$435.00 |
| Bombay Sapphire | \$255.00 |
| Tanqueray | \$255.00 |
| Beefeather | \$255.00 |
| Hendrick's | \$385.00 |

LIQUORS

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|--------------------------|----------|
| Bailey's | \$265.00 |
| Gran Marnier Cordon Rojo | \$290.00 |
| Kahlúa | \$230.00 |
| Licor 43 | \$265.00 |
| Damiana | \$215.00 |
| Drambuie | \$265.00 |
| Amaretto Disaronno | \$275.00 |
| Campari | \$225.00 |
| Aperol | \$225.00 |
| Midori | \$225.00 |

RUM

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| Appleton Estate | \$235.00 |
| Bacardi Añejo | \$240.00 |
| Bacardi Blanco | \$235.00 |
| Captain Morgan | \$235.00 |
| Captain Morgan Blanco | \$225.00 |
| Malibu | \$230.00 |
| Zacapa 23 Yr. | \$395.00 |

MEZCAL

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|---------------------|----------|
| 400 Conejos | \$255.00 |
| Unión Viejo Tobala | \$420.00 |
| Unión Joven Espadín | \$280.00 |

SPIRITS

VODKA

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|--------------------|----------|
| Absolut Azul | \$235.00 |
| Absolut Mandarin | \$235.00 |
| Absolut Citron | \$235.00 |
| Grey Goose | \$335.00 |
| Stolychnaya | \$235.00 |
| Ketel One | \$265.00 |
| Tito's | \$315.00 |
| Smirnoff | \$225.00 |
| Smirnoff Tamarindo | \$230.00 |

TEQUILA

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|-------------------------|----------|
| Cazadores Reposado | \$250.00 |
| 1800 Reposado | \$280.00 |
| Don Julio 1942 Añejo | \$945.00 |
| Don Julio Añejo | \$390.00 |
| Don Julio Blanco | \$315.00 |
| Don Julio Reposado | \$315.00 |
| Herradura Reposado | \$350.00 |
| Maestro Reposado | \$290.00 |
| Patrón Silver | \$385.00 |
| Clase Azul Reposado | \$890.00 |
| Sauza Hornitos Reposado | \$225.00 |
| 3 Generaciones Añejo | \$335.00 |
| 1800 Añejo | \$325.00 |
| Clase Azul Plata | \$760.00 |
| Don Julio 70 Añejo | \$460.00 |
| Herradura Blanco | \$265.00 |
| Herradura Ultra Añejo | \$335.00 |
| Maestro Blanco | \$265.00 |
| Maestro Añejo | \$335.00 |
| Maestro Dobel | \$375.00 |
| 1800 Cristalino | \$325.00 |
| Herradura Añejo | \$365.00 |

SPIRITS

WHISKEY

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|----------------------------|------------|
| Chivas Regal 12 Yr. | \$325.00 |
| Crown Royal | \$270.00 |
| Jack Daniel's | \$255.00 |
| Jim Beam | \$235.00 |
| J&B Blended Scotch | \$230.00 |
| Jameson | \$265.00 |
| Buchanan's 12 Yr. | \$385.00 |
| Buchanan's Master | \$475.00 |
| Johnnie Walker Blue Label | \$1,485.00 |
| Johnnie Walker Red Label | \$255.00 |
| Johnnie Walker Black Label | \$395.00 |
| Glenfiddich 12 Yr. | \$425.00 |
| Fireball Cinnamon | \$260.00 |

BRANDY & COGNAC

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| Martell VSOP | \$375.00 |
| Hennessy VSOP | \$585.00 |
| Remy Martin VSOP | \$495.00 |
| Torres X | \$235.00 |

HAPPY HOUR 2 FOR 1

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|---|-----------------|
| MIAMI VICE Half strawberry daiquiri & half pina colada mix | \$240.00 |
| PIÑA COLADA Pina colada mix, rum | \$240.00 |
| BLOODY MARY Tomato juice, vodka, spice sauce, olives | \$240.00 |
| BLOODY CAESAR Vodka, clamato, spice sauce and olives | \$240.00 |
| SANGRIA Lemonade, red wine | \$255.00 |
| SCREWDRIVER Vodka, orange juice | \$240.00 |
| DIRTY MONKEY Vodka, banana, chocolate, pina colada mix, coffee liquor | \$240.00 |
| BAHAMA MAMA Rum, banana liquor, pina colada mix, mango | \$240.00 |
| SEX ON THE BEACH Pineapple juice, cranberry juice, grenadine, vodka, rum float | \$240.00 |
| LONG ISLAND ICED TEA Tequila, vodka, gin, rum, coke, orange, lemon juice | \$255.00 |
| MARGARITA Tequila, orange juice, orange liquor, your selection of mango, strawberry, or pineapple | \$240.00 |
| DAIQUIRI Rum, lime juice, your selection of lime, mango, strawberry, banana, or pineapple | \$240.00 |