

# Lunch & Early Dinner

*Kitchen service from 11:00am to 7:30pm daily*

## APPETIZERS

**Guacamole** Freshly Made at your Table, Served with Salsa Mexicana & Tortilla Chips 11 **GF, V**

**Tuna Tartar** Fresh Local Tuna, Mashed Avocado, Peruvian Aji Amarillo Sauce, Chives, Crispy Rice Paper 16 **GF**

**Baja Shrimp Ceviche** Pacific Shrimp, Citrus, Onion, Avocado, Cilantro Leaves, Grilled Corn Tostada 15 **GF**

**Vegetable Summer Rolls** Rice Paper, Ponzu, Chipotle Mayo, Peanut Sauce 14 **GF, V**

## SOUPS AND SALADS

**Tortilla Soup** Traditional Tomato & Chicken Broth, Fried Julienne Tortilla, Avocado, Local Cheese & Epazote 12 **GF**

**Classic Caesar Salad** Romaine Lettuce, Quail Egg, Garlic Confit, Baguette Croutons, Caesar Dressing, Anchovies 12 **GF, V**

**Local Heirloom Tomato** Marinated Heirloom & Cherry Tomato, Chipotle Oil, Basil, Persian Cucumber 14 **GF, V**

**Organic Quinoa Salad** Grilled Pineapple, Arugula, Piquillo Pepper, Tamarind Vinaigrette 13 **GF, V**

**Nicoise Salad** Marinated Local Yellow Fin Tuna, Oven Dried Plum Tomato, Green Beans, Fingerling Potato, Lemon Vinaigrette, Boiled Egg 16 **GF**

**Add Shrimp** 9 • **Add Flank-Steak** 7 • **Add Grilled Chicken** 5 • **Add Fish** 8

## SANDWICHES

Served with French Fries of Your Choice:

Provencal, Parmesan-Truffle, Chili-Lime

**CDS Club Sandwich** Breaded Chicken Breast, Bacon, Provolone Cheese, Tomato, Avocado, Lettuce, Chipotle Mayonnaise 17

**Prime Burger** Homemade Grilled Shortrib and Ribeye Ground Beef, Marinated Tomato, Lettuce, Homemade Pickles, Applewood Smoked Bacon, Monterrey Jack Cheese 18

**Avocado Toast** Homemade Multigrain Tartine, Avocado, Charred Tomato, Goat Cheese, Poached Eggs 14

*Prices are in USD / 16% Federal Tax is included  
15% Service Charge not included*

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## TACOS

Served with Three Traditional Mexican Salsas

- Catch Of The Day (3)** Adobo Tortilla, Coleslaw, Preserved Lemon 17 **GF**
- Shrimp Pastor (3)** Pineapple Tortilla, Chives, Cilantro Leaves 18 **GF**
- Grilled Skirt Steak (3)** Corn Tortilla, Avocado, Poblano Pepper, Mojo 16 **GF**
- Chicken Mexican Barbacoa (3)** Cilantro Tortilla, Pickled Onion, Chives 15 **GF**
- Cochinita Pibil (3)** Blue Corn Tortilla, Suckling Pig, Annatto Seed, Xnipec, Oregano 16 **GF**

## PASTAS

**Bolognese Tagliatelle** Prime Shortrib and Ribeye Bolognese,  
Basil, Root Vegetables 24

**Sautéed Shrimp Habanero** Spaghetti, Local Shrimp, Habanero Chili, Bacon,  
Corn, Mushroom, Light Cream Sauce 26

## ENTREES

**Catch Of The Day** Pan-Fried Baja Fresh Fish Filet, Organic Farm  
Vegetables, Roasted Vine Tomato 30

**Mexican Tumbada Rice** Acquarello Rice, Seasonal Seafood, Chives, Yellow Cherry Tomato, Cilantro, Oil 33 **GF**

**Veal Milanese** Marinated Heirloom Tomato, Arugula Salad, Lemon  
(20 minutes preparation) 42

**Grilled Prime Ribeye Steak** 12 oz Prime Ribeye Steak, Yukon Mashed Potatoes,  
Fresh Horseradish Sauce, Spinach 38 **GF**

**Local Organic Farm Brick Chicken** Half Milk Chicken, Coleslaw, Wild Rice, Red Chimichurri 33 **GF**

## DESSERTS

**Chocolate Lava Cake** Chocolate Cake Cooked to Order, Vanilla Ice Cream 9

**Casamigos Grilled Pineapple** Grilled Local Pineapple Flambéed with Mezcal,  
Vanilla Bean, Ice Cream 8 **GF**

**Churros** Dulce de Leche Sauce, Chocolate Sauce, Whipped Cream 7

*Prices are in USD / 16% Federal Tax is included  
15% Service Charge not included*

# Almuerzo y Cena Temprana

Cocina abierta de 11:00am a 7.30pm diario

## ENTRADAS

**Guacamole** Preparado al instante en su Mesa, Servido con Pico de Gallo y Totopos 210.10 **SG, V**

**Tartara De Atun** Atún local, Puré de Aguacate, Salsa Ají Amarillo Peruano, Cebollín, Papel de Arroz Crujiente 305.60 **SG**

**Ceviche De Camaron** Cítricos, Cilantro, Tomate Cherry, Cebolla, Aguacate, Tostada de Maíz a la Parilla 286.50 **SG**

**Rollos Fresco de Verduras** Papel de Arroz, Ponzu, Mayonesa de Chipotle, Salsa de Cacahuete 267.40 **SG, V**

## SOPA Y ENSALADAS

**Sopa De Tortilla** Sopa Tradicional de Jitomate y Caldo de Pollo, Juliana de Tortilla, Aguacate, Queso Local y Epazote 229.20 **SG**

**Ensalada Cesar** Lechuga Romana, Huevo de Codorniz, Ajo Confitado, Crotones de Baguette, Aderezo César y Anchoas 229.20 **SG, V**

**Ensalada de Tomates de Miraflores** Tomate Heirloom y Cherry Marinados, Aceite de Chipotle, Albahaca, Pepino Persa 267.40 **SG, V**

**Ensalada de Quinoa Organica** Piña a la Parilla, Arúgula, Pimiento Piquillo, Vinagreta de Tamarindo 248.30 **SG, V**

**Nicoise Salad** Atún Fresco Aleta Amarilla Marinado, Pimiento Piquillo a la Parilla, Tomate Deshidratado al Horno, Ejotes, Lechuga Romana, Huevo Cocido, y Vinagreta de Limón 305.60 **SG**

**Con Camarón** 171.90 • **Con Arrachera** 133.70 • **Con Pollo** 95.50 • **Con Pescado** 152.80

## SANDWICHES

Servido con Papas Fritas de su Elección:

Natural, Provenzal, Parmesano-Trufa, Chile y Limón

**CDS Club Sandwich** Pechuga de Pollo Empanizada, Tocino, Queso Provolone, Tomate, Aguacate, Lechuga, Mayonesa de Chipotle 324.70

**Hamburguesa Prime** Molida de Costilla y Ribeye a la Parilla, Tomate Marinado, Lechuga Local, Pepinillos Caseros, Tocino Ahumado Apple Wood, Queso Monterrey Jack 343.80

**Pan de Aguacate** Rebanada de Pan Tostado Multigrano, Aguacate, Tomate Carbonizada, Queso de Cabra, Huevos Pochados 267.40

# Almuerzo y Cena Temprana

Cocina abierta de 11:00am a 7.30pm diario

## TACOS

Servido con sus Tres Salsas Tradicional

**Pesca del Dia (3)** Tortilla Adobada, Ensalada de Col y Limón Conservado 324.70 **SG**

**Camaron al Pastor (3)** Tortilla de Piña, Cebollín y Cilantro 343.80 **SG**

**Arrachera (3)** Tortilla de Maíz, Aguacate, Chile Poblano, Mojo 305.60 **SG**

**Barbacoa de Pollo (3)** Tortilla de Cilantro, Cebolla en Escabeche 286.50 **SG**

**Cochinita Pibil (3)** Tortilla de Maiz Azul, Xnipec, Oregano 305.60 **SG**

## PASTAS

**Tagliatelle Bolognesa** Salsa Boloñesa de Ribeye y Costilla de Res,  
Albahaca y Verduras 458.40

**Camaron Habaneros** Spaghetti, Camarón Silvestre, Tocino Ahumado, Elote, Tocino,  
Hongos, Salsa Blanca de Habanero 496.60

## PLATOS FUERTES

**Pesca del Dia** Baja Filete de Pescado, Verduras de la Granja Orgánica, Jitomate Asado 573.00

**"Arroz a la Tumbada"** Arroz Aquarello, Mariscos de Temporada, Cebollín  
Tomate Amarillo, Aceite Verde 630.30 **SG**

**Chuleta de Ternera Milanesa** Tomate Heirloom Marinado, Ensalada de Arugula, Limón  
(20 minutes preparación) 802.20

**Prime Ribeye Steak** Ribeye de 12 oz, Puré de Papa Yukon, Salsa de Rábano Picante, Espinacas Salteadas 725.80 **SG**

**Local Organic Farm Chicken Brick** Medio Pollo de Leche, Ensalada de Col,  
Arroz Salvaje y Chimichurri Rojo 630.30

## POSTRES

**Chocolate Lava Cake** Chocolate Cake Cooked to Order, Vanilla Ice Cream 171.90

**Casamigos Grilled Pineapple** Grilled Local Pineapple Flambéed with Mezcal,  
Vanilla Bean and Ice Cream 152.80 **GF**

**Churros** Dulce de Leche Sauce, Chocolate Sauce, Whipping Cream 133.70