



Kitchen service from 11:00am to 5:00pm daily

APPETIZERS

Guacamole

Salsa Mexicana & Tortilla Chips, made tableside 11

Tuna Ceviche

Fresh Local Tuna, Avocado, Pickled Pearl Onion, Chives, Crispy Black Tapioca 16 **GF**

Blue Crab Empanada

Blue Crab, Epazote, Romaine Lettuce, Crème Fraîche, Oaxaca Cheese 15 **GF**

Watermelon Carpaccio

Black Olive Tapenade, Pickled Jicama, Goat Cheese, Aged Balsamic 14 **GF, V**

SOUPS AND SALADS

Tortilla Soup

Traditional Tomato & Chicken Broth, Crispy Julienne Tortilla,
Avocado, Local Cheese, Epazote 13 **GF**

Cold Carrot Soup

Coconut Milk Panna Cotta, Rainbow Carrots, Ginger Oil, Caramelized Peanuts 14 **GF, V**

Italian Burrata Salad

Organic Local Arugula, Campari Tomato, Romesco Sauce 15 **V**

Classic Caesar Salad

Romaine Lettuce, Quail Egg, Garlic Confit, Baguette Croutons,
Caesar Dressing, Anchovies 12

Organic Quinoa Salad

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

Nicoise Salad

Seared Local Tuna, Tomato, Green Beans, Fingerling Potato,
Hard Boiled Egg, Lemon Vinaigrette 16 **GF**

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

GF-Gluten Free **V**-Vegetarian

*Precios en Dolares Americanos / 16% Impuesto Federal esta incluido Prices are in USD / 16% Federal Tax is included
Service Charge not included*



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SANDWICHES

Served with French Fries of Your Choice: Provencal, Parmesan-Truffle, Chili-Lime

CDS Club Sandwich Grilled Chicken Breast, Crispy Bacon, Lettuce, Tomato, Fried Egg, Provolone Cheese, Chipotle Mayonnaise 17

Prime Beef Sliders Homemade Grilled Short Rib and Ribeye Ground Beef, Homemade Pickles, Avocado and Cherry Wood Smoked Bacon 18

Beet Hummus & Avocado Toast Homemade Multigrain Tartine, Avocado, Beet Hummus, Sunflower Seeds, Feta Cheese, Poached Egg 14

TACOS

Served with Three Traditional Salsas

Catch Of The Day (3) Adobo Tortilla, Black Tempura, Tartar Sauce 18

Shrimp Pastor (3) Pineapple Tortilla, Grilled Pineapple, Bell Pepper Mojo 17 **GF**

Braised Mishima Cheek Beef (3) Cilantro Tortilla, Pickled Pearl Onion, Cilantro 16 **GF**

Chicken Fajitas (3) Corn Tortilla, Oaxaca Cheese, Bell Pepper 15 **GF**

Carnitas (3) Blue Corn Tortilla, Suckling Pig, Organic Veggies Coleslaw Salad 16 **GF**

Local Lobster (3) Corn tortilla, Grilled Lobster "Al Ajillo," Refried Beans, Grilled Avocado 22 **GF**

ENTREES

Catch Of The Day Celery Root, Cashew, Chives, Lemon Emulsion 32 **GF**

Bolognese Papardelle Prime Short Rib & Ribeye Bolognese, Basil, Root Vegetables 26

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, Chocolate, Whipped Cream 7

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