SEA BREEZE
BEACH CLUB

SIGNATURE COCKTAILS

SEA BREEZE MARGARITA - 650
Casa Dragones Reposado 45 ml, Hibiscus-Infused Grand Marnier 30 ml, Pineapple Purée, Lime, Agave Nectar.

ASTOR SPRITZ - 550
Veuve Clicquot Champagne 90 ml, Butterfly Pea-Infused St-Germain 60 ml, Tonic Water.

MEZCAL MARGARITA - 460
Creyente Mezcal 45 ml, Orange Liqueur 15 ml, Aperol 15 ml, Lime.

OLD CUBAN - 460
Veuve Clicquot Champagne 30 ml, Bacardí 8 60 ml, Lime, Mint, Angostura Bitters.

SPRITZ - 460
LOW PROOF

EL AMERICANO
Campari 30 ml, Martini Rosso 30 ml, Toasted Coconut, Lemon Soda.

FROZÉ
Rosé Wine 90 ml, Strawberry, Raspberry, Lime.

RAGOLA SPRITZ
Red Wine 200 ml, Il Follo Prosecco, Strawberry Concentrate, Lime.

Zero Proof & Wellness - 250

RUBY RED
Beet Shrub, Grapefruit, Lemon, Topo Chico.

ZAFRON
Hibiscus Water, Black Pepper, Cinnamon, Saffron, Lemon.

CHÍA
Chia, Aloe Vera, Cucumber, Lemon, Basil.

ASTOR SODA
Raspberry, Citrus, Sparkling Water.

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Excessive alcohol consumption is harmful to your health. Sale to minors is prohibited.

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WINE

CHAMPAGNE & SPARKLING	150 ml	750 ml
Veuve Clicquot Impérial, FR	980	4,900
Il Follo, Prosecco, IT	640	3,300
WHITE		
Tres Raices, Sauvignon Blanc, MX	470	2,200
Scarpetta, Pinot Grigio, IT	470	2,200
Bajalupano, Chardonnay, MX	530	2,600
Matua, Sauvignon Blanc, NZ	600	2,900
ROSÉ		
Whispering Angel, FR	580	3,600
RED		
Erath, Pinot Noir, EUA	740	3,600

BEER - 160

Corona
Corona Light
Modelo Especial
Negra Modelo
Pacífico
Bohemia Vienna
Bohemia Pilsner
Heineken 0.0

ARTISANAL BEER - 190

Buclas Pale Ale
Buclas Session
IPA Buclas Witbier

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TO SHARE

GUACAMOLE AND PICO DE GALLO - 420
Corn Tortilla Chips (V) (GF)
+ Beef Chicharron (90 g) - 150

CRUDITÉ PLATTER (VEG) (GF) - 420
Baba Ganoush, Tzatziki.

CATCH OF THE DAY CEVICHE 150 g - 500
Avocado, Onion, Coriander, Serrano Pepper, Dark Leche de Tigre.

SEAFOOD CEVICHE - 590
Bay Scallop (50 g), Octopus (50 g), Shrimp (50 g), Red Leche de Tigre, Tomato Juice, Red Onion, Cucumber, Avocado, Cilantro, Olive Oil.

NACHOS OR FRENCH FRIES (VEG) (NF)
Cheese Mix, Guacamole, Refried Beans, Pico de Gallo, Sour Cream, Pickled Jalapeño
Flank Steak (120gr) - 285 | + Chicken (120gr) - 190

CAESAR SALAD - 420
Romaine Lettuce, Caesar Dressing, Garlic Croutons, Anchovy.

KALE SALAD (V) (GF) - 510
Dates, Roasted Corn, Avocado, Toasted Nuts, Lime Vinaigrette.

WATERMELON & JICAMA SALAD (V) (GF) - 380
Mixed Lettuce, Mint, Basil, Cucumber, Coconut Flakes, Spicy Passion Fruit Vinaigrette.

Complete your salad with your choice of protein.
+ Flank steak (120 g) - 290 | + Shrimps U15 4 PCS (120 g) - 250
+ Chicken (120 g) - 200 | + Crispy bacon (100 g) - 180
+ Catch of the Day (120 g) - 200

PIZZAS

MARGHERITA (D) (NF) (V) - 520
Tomato Sauce, Mozzarella, Basil, Extra Virgin Olive Oil.

PEPPERONI (DF) (NF) - 580
Tomato Sauce, Mozzarella, Pepperoni.

PESTO & SHRIMP (DF) (NF) - 640
Tomato Sauce, Pesto, Mozzarella.

PEAR & GORGONZOLA (DF) - 590
Tomato Sauce, Spicy Rosemary Honey.

VEGAN (V) GLUTEN FREE (GF) NUTS FREE (NF) VEGETARIAN (VEG) DAIRY FREE (DF)

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TACOS

BAJA STYLE TACOS 4 PCS - 750
Flour Tortilla, Battered and Fried, Cabbage Salad, Pico de Gallo, Chipotle Mayonnaise.
140 g of Shrimp | Fish | Avocado

MITA TACOS (DF) (NF) 4 PCS
Flour Tortilla, Cabbage, Carrot Slaw, Chipotle Mayonnaise, Avocado Mousse.
140 g of Shrimp - 750 | Fish - 710 | Flank steak - 700

BURRITO - 690
Flour Tortilla Wrap, Refried Beans, Mexican Style Rice, Cheddar Cheese, Bell Pepper, Onion, Lettuce, Spicy House Dressing.
140 g of Shrimp | Flank steak | Adobo Roasted Chicken | Avocado

SANDWICHES

Served with French Fries or Mixed Salad

SMASHED HAMBURGER - 650
Brioche Bun, Two Patties (260 g), American Cheese, Pickled Cucumber, Caramelized Onion, Tomato, Lettuce, House Dressing.

GRILLED STEAK SANDWICH - 645
Baguette, Flank Steak (180 g), Cheddar Cheese, Charred Onion and Jalapeño Pepper, Lettuce, Tomato, Chimichurri.

SOFT SHELL CRAB SLIDER - 550
Brioche Bun, Crispy Fried Soft-Shell Crab (100 g), Cabbage Slaw, Avocado, Cucumber, Spicy Tartar Sauce.

MUSHROOM AVOCADO SANDWICH (V) - 490
Baguette, Roasted Seasonal Mushrooms, Avocado, Lettuce, Tomato, Chimichurri.

DESSERTS

ICE CREAM - 300
Three Scoops of Assorted Flavors.

SORBET - 220
Three Scoops of Assorted Flavors.

YOGURT SUNDAE (GF) - 360
Natural Yogurt Sundae, Coconut Tapioca, Mango Gel, Fresh Mango.

LIME MOUSSE (VEG) - 340
Lime Mousse, Lychee Center, Citrus Supremes.

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