APPETIZERS

GUACAMOLE Ø @	
Local Avocado Combined With Garden Fresh Tomato, Onion, Cilantro and Lime Juice. Topped With	\$165
Crumbled Queso Fresco. 240 gm.	•
CALAMARIOS	
Cryspy Calamari Rings $300~\mathrm{gm}$, Ready for Dipping in the Chef's Special Chile Morrón and Chipotle Sauce.	\$160
NACHOS	
Beef Arrachera 220 gm, Marinated Chicken 220 gm, Shrimp 180 gm or Vegetarian 130 gm. Crispy In-House Chips Topped with Refried Beans, Melted Gouda Cheese, Pico de Gallo, Guacamole and Jalapeños. • Chicken \$270 • Beef Arrachera \$345 • hrimp \$395 • Mixed \$310 • Vegetarian \$210	
TUNA TARTARE	
Tuna Fish $120\ \mathrm{gm}$ Cured in Lime with Mango, Avocado, Pickles and Fine Herbs. Served with Aioli and Sesame Seeds.	\$210
CHICKEN TENDERS	
Made In-House Tender Chicken Breast Strips $160~\mathrm{gm}$, Breaded and Fried. Served with Chipotle Aioli.	\$160
CRISPY CHICKEN WINGS (6PCS)	
Choose One from a Variety of Dipping Sauces. Ranch Included. 350 gm.	\$195
 Mango Habanero → Passion Fruit → Buffalo Diabla → BBQ LIME SOUP ④ 	
The Most Famous Soup of the Yucatan. A Light and Refreshing Flavor with a Touch of Citrus in the Broth,	\$80
Shredded Chicken, Fried Tortilla Strips, Tomatoes, Peppers and Slices of Lime. 200 ml.	•
CHIPS AND SALSA Salsa Mexicana Pico de Gallo with Chips. 180 gm.	\$35
CEVICHES & AGUACHILES	
CLASSIC	
¡Best Ceviche on the Riviera Maya! A Delicious Combination of Shrimp 125 gm and Fish 125 gm Marinated	
in Lime Juice with Tomato, Onions, Coriander and Avocado.	
● Fish 250 gm \$185	
CEVICHE MAYA	
Yucatan Style Ceviche with "Recado Negro". Made with Dried Guajillo Chili, Onion and Garlic. Mixed with Shrimp 125 gm, Fish 125 gm, Lime Juice, Coriender and Avocado.	\$280
SHRIMP AGUACHILES	
A Super Tasty Dish from the Western Coast of Mexico. Shrimp 250 gm. Marinated in Lime Juice and Mixed	\$325
with Avocado, Cucumber and A Serrano Chili Sauce. ¡Don't Miss It!	Φ3 23
MANGO SHRIMP AGUACHILES (9)	
Shrimp 250 gm Ceviche Style Marinated in Lime Juice Mixed with Mango, Sweet and Spicy, Red Onion, Garlic, Coriander, Avocado and Habanero Essence.	\$325
ACAPULCO SHRIMP COCKTAIL	
Marinated Shrimp $250\mathrm{gm}$, Mixed in a Mexican Cocktail Sauce. Prepared with Onion, Mexican Spices, Lime and Tomate Juice and Avocado.	\$250

 ${\bf NOTE:}\ The\ Ceviches\ and\ Aguachiles\ are\ Only\ Marinated\ in\ Lime\ Juice\ and\ Not\ Cooked.$





SALADS

LA BUENA VIDA SALAD @

Hearty and Healthy. Crisp Lettuce, Avocado, Tomato, Hard Boiled Egg and Crumbled Bacon. Dressed with Chipotle Aioli. Starter 200 gm. \$120 Entrée 400 gm. \$175

SANTA FE SALAD ® •

Fresh and Filling. Assorted Greens Topped with Whole Black Beans, Avocado, Chopped Tomato, Grilled Vegetables and our Chili Citrus Vinaigrette.

Starter 200 gm. \$110 Entrée 400 gm. \$150 Starter 200 gm. \$110 Entrée 400 gm. \$150

MEDITERRANEAN SALAD

A Selection of Fresh Greens with Black Olives, Red Onions, Green Peppers, Chopped Tomatoes, Feta Cheese and our Balsamic Vinegar Reduction. Starter 200 gm. \$125 Entrée 400 gm. \$175

VEGAN TABOULEH SALAD 🔞 🚳

Mediterranean Style Quinoa Salad with Spinach, Lettuce, Parsley, Cherry Tomatoes, Black Olives and Cucumber. Served with a Touch of Mint and a Citrus Vinaigrette Seasoned with Chilí. (You Can Add Goat Cheese) 300 gm. \$160

OUINOA SALAD (9)

Healthy Quinoa Tossed with Avocado, Corn, Cherry Tomatoes, Nuts, Coriander and Gorgonzola Served with a Yoqurt Cucumber Dressing. 300 gm. \$225

ADD MORE PROTEIN TO YOUR SALAD: ● SEARED TUNA 100 gm \$90 ● GRILLED CHICKEN 100 gm \$70

ALL OUR DRESSINGS ARE MADE IN HOUSE AND CAN BE SUBSTITUTED. CHOOSE FROM: CHILI CITRUS VINAIGRETTE, BALSAMIC VINEGAR REDUCTION, PASSION FRUIT VINAIGRETTE, CHIPOTLE AIOLI, TRADITIONAL OLIVE OIL AND BALSAMIC VINEGAR.

VEGETARIAN AND VEGAN

VEGAN PRANA BOWL

Rice Noodles with Peppers, Broccoli, Carrot, Brussels Sprouts, Asparagus and Zucchini. Sautéed with Soy Sauce, Ginger and Sesame Oil. Topped with Crunchy Peanuts. 400 gm. \$295

VIBRANT VEGAN VEGGIE TARTARE

Made of Avocado, Beetroot, Carrot and Jicama. Garnished with Lemon, Cilantro and Garlic Oil. Accompanied with an Emulsión of Tamarind, Chili Flakes and Ginger. 140 gm.

BLACK BEAN BLISS BURGER

Made in House from a Healthy Mix of Chopped Veggies, Black Beans, Parmesan Cheese, Oats and Grilled with Olive Oil. Served in a Bowl Atop a Bed of Fresh Greens. This Burger Comes Topped with Avocado, Tomato, Sauteed Vegetables and a Side of Chipotle Aioli. Please Specify Bun or Bowl with Your Order. 180 gm. \$185

\$100

THE VEGETARIAN QUINOA BURGER 🚳

Combination of Healthy Quinoa with Peppers, Oats, Nuts, Leek and Ginger. Served in a Bowl Atop a Bed of Greens with Avocado, Tomato and a Side of Chipotle Aioli. Please Specify Bun or Bowl with Your Order. 180 gm. \$185

VEGETARIAN FAJITAS OF Green and Red Peppers, Sautéed Onions, Served with Guacamole, Refried Beans and Corn Tortillas. 220 gm.

VEGGIE OUESADILLA ® •

Corn Tortillas Filled with Lightly Grilled Veggies and Gouda Cheese for the Right Mix Of Light and Flavorful. \$165 Served with Pico de Gallo and Guacamole. 180 gm.

TACOS AND MORE

CHEYENNE TACOS

Grilled Marinated Arrachera Beef 220 gm, Topped with Grated Gouda Cheese, Chopped Onion, Cilantro and Refried Beans. Served with Green and Red House Salsas. \$250

SHRIMP TACOS

Shrimp 160 gm: Grilled / Mild Ajillo Chili / or in a Crisp Tempura Batter. Includes Chopped Lettuce, Pickled Red Onion and Mayo with Chipotle. Served with our Island Coleslaw. \$230

MAHI-MAHI FISH TACOS

Fish 180 gm: Grilled / Mild Ajillo Chili / Blackened / or in a Crisp Tempura Batter. Includes Lettuce, Pickled Red Onion and Mayo with Chipotle. Served with our Island Coleslaw. \$265

CHICKEN TACOS

Marinated Grilled Chicken Breast 220 gm with "Achiote" (Mayan Spice). Topped with Grated Gouda Cheese, Chopped Onion, Cilantro and Refried Beans. Served with Green and Red House Salsas. \$175

QUESADILLAS

Choose From Your Favorite with Gouda Cheese in Flour Tortillas, Seared Until Crisp. Served with Guacamole and Pico de Gallo.

• Cheese 120 gm **\$125** • Grilled Chicken 180 gm **\$185** • Beef Arrachera 180 gm **\$250** • Shrimp 180 gm **\$295**

JOSE'S HAVANA RICE

Select Rice Browned with Spanish Sausage. Sautéed with Chicken 100 gm, Shrimp 80 gm, Green Peas and a Touch of Soy Sauce. Served with Plantains. \$280

STUFFED AVOCADO HALVES ®

Fresh Avocado Halves Filled with Shrimp and our House Dressing with a Touch of Fine Herbs. 180 gm. \$280

POK- CHUC (9)

Typical Dish of the Yucatan Peninsula. Grilled Pork Steak 350 gm, Marinated with Mayan Spices and Sour Orange. Served with Roasted Red Onion, Lemon and Coriander, "Chiltomate Sauce" (Roasted Tomatoes), Rice and Refried Beans. \$260

ALL PROTEIN WEIGHTS ARE BEFORE COOKING.

PLEASE LET US KNOW IF YOU HAVE ANY FOOD ALLERGIES. ALL PRICES INCLUDE TAX.





FROM THE GRILL

LA BUENA BURGER

Made In-House from Top Quality Ground Beef 200 gm and Fresh Grown Spices. Served with All the Fixings. **\$210 ADD ONS**– Grilled Poblano Chile /Grilled Onion / Bacon / Gouda/ Cheddar Cheese. **\$30 each,** Avocado **\$40**

GRILLED BEEF ARRACHERA

A Mexican Favorite Grilled Arrachera 225 gm, Served with Potatoes Macedonia and Grilled Vegetables. \$295

FAJITAS

Served with Refried Beans, Rice, Grilled Onions and Peppers, Guacamole and Corn or Flour Tortillas.

Your Choice Of: Grilled Chicken 220 gm \$200 Beef Arrachera 220 gm \$295 Shrimp 180 gm \$345

BOTANERO DISH

¡Authentic Mexican Flavor! Arrachera Beef 125 gm, Grilled Chicken 125 gm, Spanish Sausage 150 gm, Melted Gouda Cheese, Guacamole, Refried Beans and Pico de Gallo. Served with Warm Flour or Corn Tortillas.

Order to Share or Enjoy as a Main Course.

\$495

CHICKEN

CHICKEN BREAST

Mayan Style Chicken 230 gm with "Achiote"/ Blackened / or Grilled. Served with Grilled Vegetables and Rice or Mashed Potatoes. \$190

FRIED CHICKEN

Fried Chicken Breast 230 gm, House Mashed Potatoes and Gravy, Along Side Grilled Vegetables. \$190

POLLO CHAYA

Tender Grilled Chicken Breast 230 gm, Stuffed with Cheese, and Topped with a Flavorful Chaya Sauce. Served with Rice and Grilled Vegetables. House Specialty! (Please Allow More Time for this Order). \$275

PASTA

PASTA IXCHEL

Sauteéd Shrimp 125 gm, Penne Pasta in a Delicious Cream Sauce with Parmesan Cheese, Chardonnay, Garlic, Chopped Zucchini, Carrots and Peppers. \$345 Without Shrimp \$245

PASTA LA BUENA VIDA

Penne Pasta Prepared with Shirmp 125 gm, Sweet Red and Green Peppers, Garlic and Onion in a Maya Pibil Cream Sauce. ¡Flavorful and a Little Spicy! \$345 Without Shrimp \$245

SPAGHETTI BOLOGNAISE

Spaghetti or Penne al Dente with a Bolognaise Sauce 150 gm, Sprinkled with Parmesan Cheese. **\$250**ALL PROTEINS WEIGHTS ARE BEFORE COOKING.

ALL PRICES INCLUDE TAX.

FROM THE SEA

MAHI-MAHI

Grilled Mahi-Mahi Fillet 200 gm: Butter & Garlic / Mild Ajillo Chili / or Blackened. Served with Mashed Potatoes and Grilled Vegetables. \$275

GRILLED TUNA FILLET

Lightly Grilled Tuna Steak 200 gm Marinated with Lime, Soy Sauce and Ginger. Served with Sesame Rice. \$265

COCONUT SHRIMP

Lightly Battered Shrimp 180 gm with Coconut Shavings. Served with Passion Fruit Vinaigrette, Rice and Grilled Vegetables. \$320

FRESH SHRIMP

Fresh Shrimp $160~\rm gm$: Butter & Garlic / Mild Ajillo Chili / Blackened / Breaded / A la Diabla (Spicy!). Served with Rice and Grilled Vegetables. \$320

LA BUENA VIDA SHRIMP

Fresh Shrimp 140 gm Filled with Cream Cheese 20 gm, Wrapped in Crisp Bacon 100 gm and Accompanied with our RichHouse Bisque and Rice. \$455

CARIBBEAN LOBSTER

Tender, Juicy and Grilled to Your Liking: Butter & Garlic / or Mild Ajillo Chili. Accompanied with Pasta and Shrimp Sauce. \$1.95 / gram

LA BUENA VIDA SEAFOOD SPECIAL

A Sampling of our Best Seafood Plates: Mixed Ceviche 80 gm, Shrimp a la Diabla 100 gm, Calamari 120 gm with Mild Ajillo Chili, Grilled Mahi-Mahi Fillet 110 gm and Shrimp 70 gm with Butter & Garlic. Order for the Whole Table or as a Dinner for Two. \$655

WHOLE LOCAL FISH

\$0.80 Centavos /Gram

(PLEASE ALLOW MORE TIME FOR THESE ORDERS)

CRISPY FRIED FISH

A True Local Favorite. Served with Refried Beans, Rice, Tortillas and Lime Wedges.

MAYAN TIKIN XIC FISH

A Mayan Specialty, Wrapped and Marinated With "Achiote" (Mayan Spice), Onion, Garlic and Red & Green Peppers. Served with Rice, Refried Beans and Guacamole.

WHOLE FISH LA BUENA VIDA STYLE

Fish Covered with a Special Flavorful Sauce Made from Pineapple, Chipotle Chili, Salsa Brava, Garlic, Onion, Guajillo Chili and Mayo. Served with Mexican Salad and Rice.

ALL PROTEIN WEIGHTS ARE BEFORE COOKING.

LA BUENA VIDA SPECIALTIES

SEARED TUNA STEAK

Seared Tuna 200 gm with a Cajun Crust. Served with Grilled Vegetables and Avocado Cream.

\$265

TEQUILA SEAFOOD DELIGHT ©

\$555

Shrimp $100~\rm gm$, Scallops $40~\rm gm$, Calamari $100~\rm gm$ and Mussels Sautéed $80~\rm gm$ with Butter, Garlic and Tomato. Flambeed with a Touch of Tequila "Herradura Reposado" and Garnished with Fresh Parsley.

POLLO A LA BUENA VIDA

Tender Grilled Chicken Breast 230 gm with Sauce A la Diabla (Spicy). Served with Grilled Vegetables and Rice or Mashed Potatoes. \$245

SEARED SCALLOPS

Scallops 250 gm Sautéed with Garlic, Onion and a Chardonnay Sauce with a Touch of Rosemary, Fine Spices and Lemon. Accompanied by Grilled Vegetables and Asparagus. \$485

SURF & TURF

Grilled Garlic & Butter Shrimp 70 gm with a Premium Filet Mignon 300 gm and a Delicious Green Pepper Sauce. Served with Potatoes Macedonia, Grilled Vegetables and Natural Local Sprouts. \$650

RIBEYE ON THE GRILL

A Superb 400 gm Ribeye Seasoned with Fresh Black Pepper, Sea Salt Flakes, Sprigs of Fresh Thyme and Rosemary. Accompanied with Grilled Vegetables or Gratin Potatoes. \$695

GRILLED FILET MIGNON

This Premium Cut Filet 300 gm is Grilled to Perfection. Accompanied with Gratin Potatoes, Rosemary Gravy and Caramelized Onions with a Red Wine Reduction. \$550

BABY BACK RIBS

Fall-off-the-Bone Spare Ribs 350 gm Slowly Grilled in our House Barbeque Sauce with Island Coleslaw and Mashed Potatoes. \$375

PASTA DEL MAR

Shrimp 100 gm, Mussels 60 gm and Scallops 40 gm with Penne Pasta in a Tomato Sauce with Black Olives, Parmesan Cheese and a Touch of Garlic. Sauteed to Perfection. \$375

ALL PROTEIN WEIGHTS ARE BEFORE COOKING.



La Buena Vida Brownie

Dark Chocolate 'Espresso' Brownie Topped with Chopped Pecan Nuts. Served with Vanilla Ice Cream. 220 gm. **\$145**

Banana Split

Accompanied with Chocolate & Strawberry Ice Cream, Topped with Whipped Cream and Sprinkles. 220 gm. \$145

Chocolate Cake

A Chocolaty Delight Beginning with Moist Chocolate Cake, Layered with Chocolate. 120 gm \$140

Tres Leches Cake

This Favorite Mexican Dessert is Made From Moist Vanilla Sponge Cake Soaked in Three Sweet Milks. 120 gm. **\$140**

La Buena Vida Flan 💿

La Buena Vida's Special Recipe for 20 Years, Do Not Miss This Delicately Baked Caramel Custard Dessert. 140 gm. **\$85**

La Buena Vida Special

Delicious Papaya Caramelized, With a Touch of Cinnamon, Anise and Orange. Served with Vanilla Ice Cream and Flambeed with Brandy. 220 gm. \$145

Ice Cream

Chocolate, Vanilla, Strawberry, Coconut. 120 gm.

\$70

Postres



Brownie La BuenaVida

Brownie de Chocolate "Espresso" Oscuro y Nuez Picada, Servido con Helado de Vainilla. 220 g. **\$145**

Banana Split

Acompañado de Helado de Chocolate & Fresa, Cubierto de Chantilly y Chispas. 220 g. \$145

Pastel de Chocolate

Delicioso y Clásico Pastel de Chocolate Relleno de Chocolate. 120 g. **\$140**

Pastel de Tres Leches

Un Favorito Postre Mexicano Hecho de un Suave y Esponjado Pastel de Vainilla, Remojado en una Dulce Mezcla de Tres Leches. 120 g. \$140

Flan La Buen Vida

La Receta Especial de La Buena Vida por 20 Años, No te lo Pierdas. Casero y Delicadamente Horneado. 140 g. **\$85**

Especial La Buena Vida

Deliciosa Papaya Caramelizada, Con un Toque de Canela, Anís y Naranja. Servido con Helado de Vainilla y Crema Chantilly Flameado con Brandy. 220 g. \$145

Helados (9)

Chocolate, Vainilla, Fresa, Coco.120 g.

\$70

TODOS LOS PRECIOS INCLUYEN IMPUESTOS

ALL PRICES INCLUDE TAX.

KOOL BEVERAGES

L.B.V. WELL LIQUORS HAVE AT LEAST 45 ML OF ALCOHOL: (WHITE BACARDI RUM, SMIRNOFF VODKA OR JIMADOR REPOSADO TEQUILA.)
PLEASE CONSIDERED, ALL DRINKS HAVE ICE, IF YOU ASK FOR YOUR DRINK WITHOUT ICE THE PORTION WILL BE LESS.

MOSCOW MULE A Refreshing Cocktail Made with Vodka, Lime Juice & Ginger Beer. 520 ml.	\$240
MEZCAL MULE A Smoky Tasting Spin on the Moscow Mule. 520 ml.	\$260
PIÑA COLADA White Rum, Pineapple Juice & Coconut Cream. 350 ml. DAIQUIRIS LIME/ STRAWBERRY/MANGO/ TAMARIND/ PASSION FRUIT	\$125 \$125
White Rum & Lime Juice. 260 ml. MAI TAI Rum Blanco, Pineapple Juice & Peach Liqueur & a Shot of Cherry Brandy.350 ml PLOODY MADY Wedge, Tomate, Juice, a Touch of Lime, Juice with Were extension.	\$125 \$125
BLOODY MARY Vodka, Tomato Juice, aTouch of Lime Juice with Worcestershire, Salsa Maggi, Tabasco, Salt & Pepper. 350 ml. TEQUILA SUNRISE Jimador Tequila, Liquor of Cassis, Orange Juice & Grenadine. 350 ml	\$125 \$125
PALOMA Jimador Tequila, Lime Juice & Grapefruit Soda. 350 ml.	\$125
CHICHI Vodka, Coconut Cream, Pineapple Juice, Grenadine & a Touch of Cinnamon. 350 ml. RUM PUNCH White Rum, Pineapple Juice, Orange Juice & Grenadine. 350 ml.	\$125 \$125
CARAJILLO Liquor 43 with a Shot of Coffee Expresso. 260 ml.	\$185
WHITE RUSSIAN Vodka, Kahlua & Milk. 260 ml.	\$125
CUBA LIBRE White Rum & Coke. 350 ml.	\$125
LA BUENA VIDA. White Rum, Kahlua, Baileys, Grand Marnier & Coconut Cream. 350 ml. BLUE HAWAII Malibu Rum, Pineapple Juice, Blue Curacao & Lime Juice. 350 ml.	\$210 \$125
MAYA KISS White Rum, Xtabentun, Pineapple Juice & Coconut Cream. 350 ml. SEA BREEZE Vodka, Grapefruit Juice & Cranberry Juice. 350 ml.	\$125 \$125
MUD SLIDE Vodka, Kahlua, Baileys, Liquor of Cacao & Chocolate. 350 ml.	\$165

LAS MARGARITAS

ALL MARGARITAS AND MEZCALITA HAVE AT LEAST 70 ML OF ALCOHOL. PLEASE CONSIDERED, ALL DRINKS HAVE ICE, IF YOU ASK FOR YOUR DRINK WITHOUT ICE THE PORTION WILL BE LESS.

TOP SHELF MARGARITA 260 ml.

Tres Generaciones Reposado, Grand Marnier & Lime Juice. \$275

MEZCALITA LIME /STRAWBERRY /MANGO/ TAMARIND/ PASSION FRUT/ HIBISCUS. 260 ml. Mezcal, Controy & Lime Juice. \$175

MARGARITA STRAWBERRY/MANGO/ TAMARIND/ PASSION FRUT/ HIBISCUS. 260 ml.

Tequila, Controy & Lime Juice.

\$165

MARGARITA LA BUENA VIDA 260 ml.

Tequila, Controy, Lime Juice & Spicy Serrano Chile. \$125

MARGARITA HERRADURA 260 ml.

Tequila Herradura Blanco, Controy & Lime Juice. \$210

WINE BY THE GLASS

MAYA MARGARITA 260 ml.

Tequila, Controy, Xtabentun & Lime Juice.

SHOTS 45 ml. \$65

BOOM BOOM SLAMMER

Tequila, Sprite & Grenadine

KAMIKAZE

Vodka, Controy, Blue Curacao & Lime Juice

LEMON DROP

Vodka, Controy & Lime Juice.

PLEASE ASK TO SEE OUR COMPLETE WINE LIST

\$145 Concha Y Toro Reservado • Merlot

130 ML \$95 130 ML \$95

Concha Y Toro • Cabernet Sauvignon Santa Elena Varietal • Chardonnay

130 ML \$95

Concha Y Toro Reservado • Sauvignon Blanc 130 ML \$95

HAPPY HOUR 5 - 6 PM EVERY DAY

ASK FOR OUR HAPPY HOUR MENU

ALL PRICES INCLUDE TAX

ULTRA NATURAL GOODNESS



SOFT DRINKS

ONLY FRESH INGREDIENTS

The Naked Coco

\$80

Fresh, Homegrown Coconut. Picked, Chilled, and Served in All of its Natural Perfection. No GMO's here.

Flower Power

Hydrate with an-Herbal Tea that is Brewed From the Red Hibiscus Flower, Infused with Ginger.

Tamarind Water

Sweet and Tangy Drink that is Made From the Fruit Of the Tamarindo Tree.

Passion Fruit Water \$70 Refreshing and Delicious. Made From the Passion Fruit Tree.

La Buena Vida Cooler \$70

Fresh Lime-Ade, Infused with Crisp Spearmint, Blended and Served Over Ice.

Crow's Nest Cooler \$70

The Same Coolness as Above, with a Kick of Ginger.

Iced Green Tea

Get Your Anti-Oxidants Going with Fresh Brewed Green Tea.

ALL NATURAL JUICES ARE 465 ML

PLEASE CONSIDERED, ALL DRINKS HAVE ICE, IF YOU ASK FOR YOUR DRINK WITHOUT ICE THE PORTION WILL BE LESS

SODAS 350 ml \$50 ea.

Coke/Sprite/Fanta/Fresca/Mineral water/ Ginger Ale 296 ml. / Tonic water 296 ml. Red Bull 250 ml \$125 / Ginger Parasol 355 ml \$80 Agua Natural Bottle 500 ml \$40.

JUICES 350 ml \$45 ea.

Limonade / Pineapple/ Mango/ Orange/ Apple / Grapefruit / Cranberry/Tomato.

Clamato 350 ml \$60

Limonade Pitcher 1.5 LT \$185

Tamarind Pitcher 1.5 LT \$205

PLEASE CONSIDERED, ALL DRINKS HAVE ICE, IF YOU ASK FOR YOUR DRINK WITHOUT ICE THE

BEER LIST

HEINEKEN	355 ml	AMSTEL ULTRA	355 ml.
SOL	355 ml.	TECATE LIGHT	325 ml.
XX LAGER	325 ml.	BOHEMIA	355 ml.
XX AMBER	325 ml.	INDIO	325 ml.
PACIFICO	355 ml.	NEGRA MODELO	355ml.
CORONA	355 ml	MODELO ESPECIAL	355 ml
VICTORIA	355 ml.	BOHEMIA OSCURA	355ml.
MICHELOB	355 ml		

GLASS OF MICHELADA GLASS OF OJO ROJO

50 ml \$30

140 ml \$35

GLASS OF CHELADA NON-ALCOHOLIC BEER HEINEKEN

45 ml \$25

250 ml \$75

VODKA		GIN			RU	M	
ABSOLUT TITOS GREY GOOSE BELVEDERE STOLICHNAYA ABSOLUT MANDRIN ABSOLUT CITRON	\$90 \$130 \$170 \$170 \$ 90 \$90 \$90 \$90	BEEFEATER \$130 BOMBAY \$110 TANQUERAY \$115 OSO NEGRO \$100		ZACAPA 23 HAVANA 3 AÑOS HAVANA 7 AÑOS BACARDI AÑEJO APPLETON SPEC BACARDI WHITE	\$300 5 \$90 5 \$110 \$100 IAL \$80 \$90	CAPITAN MORGAN MALIBU BACARDI SOLERA	\$80 \$100 \$90 \$80
JOSE C. TRADICIONAL JIMADOR REPOSADO SAUZA HORNITOS DON JULIO BLANCO DON JULIO 70 HERRADURA ULTRA HERRADURA B. CHILI- SERRANO INFUSION AMOR MIO GRAND-	\$100 \$100 \$110 \$140 \$220 \$220 \$140 \$510	BRUXO # 2 ESPADIN BRUXO # 3 BARRIL BRUXO # 5 TOBALA AMARAS CUPREATA AMARAS ESP. JOVEN AMARAS ESP. REP. MIL DIABLOS	\$160 \$245 \$340 \$185 \$155 \$155 \$110	XTABENTUN ANIS DULCE ANIS SECO JAGERMEISTER PRESIDENTE TORRES 10 BAILEYS KAHLUA GRAND MARNIE SAMBUCA NERO SAMBUCA BLAN CONTROY	\$115	JAMESON JOHNNIE W. BLACK JOHNNIE W. RED JIM BEAM JACK DANIELS BUCHANANS 12 AÑOS FIREBALL CINNAMON ABASOLO ALMA- DE LA TIERRA CHIVAS REGAL	

ALL SHOTS OF LIQUORS HAVE AT LEAST 45 ML OF ALCOHOL.

ADDS TO YOUR DRINKS

STRAWBERRY 30 ML **\$25** PASSION FRUIT 30 ML **\$25** HIBISCUS 30 ML \$25 \$25 TAMARIND MANGO 30 ML 30 ML **\$25** RED BULL 30 ML \$65

ALL PRICES INCLUDE TAX