

# Ponto Lago

7100 Aviara Resort Drive Park Hyatt Aviara Resort, Golf Club & Spa, Carlsbad, CA 92011 ·  
+17606036999 · Updated: Jan 14, 2026

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## FRESH START 4

**Farmers Market Fruit Plate\*\*** **\$15.00**

Local Fruit & Berries Selection

**Avocado Toast\*** **\$18.00**

Grilled Country Loaf, Avocado Smash, Pickled Carrot Escabeche, Salsa Seca, Radish, Cilantro. Contains Nuts

**Overnight Buckwheat Oats** **\$16.00**

Chia Seed, Coconut, Green Apple Slices, Goji and Blackberries, Pistachio, Mint

**Old Fashioned Oats** **\$14.00**

Brown Sugar, Choice of Milk

## REGIONALLY INSPIRED 6

**Baked Huevos Rancheros\* \*\*** **\$22.00**

Scarlet Runner Bean, Avocado, Corn Tortilla, Salsa, Oaxaca Cheese, Pico de Gallo

**Kurobuta Pork Chili Verde Benedict** **\$23.00**

Poblano Peppers, Tomatillo, Morita Ash Hollandaise

**Ponto Omelet\* \*\*** **\$23.00**

House Chistorra Sausage, Kale, Mushrooms, Bell Peppers, Oaxaca Cheese, Avocado

**Two Chino Valley Organic Eggs any Style\* \*\*** **\$22.00**

Choice of Pork Sausage, Chicken Sausage or Apple Wood Smoked Bacon, Peewee Potatoes

**Conchas French Toast\*\*** **\$18.00**

Banana Passion Fruit Custard, Berries, Concha Crumble, Maple Syrup

**Buttermilk Pancakes** **\$18.00**

Prickly Pear-Hibiscus Preserves, Coconut Curd, Macadamia Nuts

## WELLNESS JUICES 5

**Alkalize Cold Press Green Juice** **\$14.00**

Celery, Kale, Cucumber, Apple, Spinach, Romaine, Lemon, Parsley, Ginger

**Stimulate Cold Press Juice** **\$14.00**

Carrot, Apple, Kale, Spinach, Celery, Lemon, Ginger

|                                                    |                |
|----------------------------------------------------|----------------|
| <b>Acai Bliss</b>                                  | <b>\$14.00</b> |
| Acai, Banana, Coconut Milk, Flax Seed, Apple Juice |                |
| <b>Cold Pressed Pineapple Juice</b>                | <b>\$14.00</b> |
| <b>House Squeezed Orange Juice</b>                 | <b>\$8.00</b>  |

WELLNESS BOOSTERS 3

|                          |  |
|--------------------------|--|
| <b>Ginger</b>            |  |
| <b>Collagen Peptides</b> |  |
| <b>Ginseng Powder</b>    |  |

BEVERAGES 7

|                                                     |               |
|-----------------------------------------------------|---------------|
| <b>Illy Coffee</b>                                  | <b>\$6.00</b> |
| Regular or Decaffeinated                            |               |
| <b>Illy Nitro Cold Brew</b>                         | <b>\$8.00</b> |
| <b>Espresso Drinks</b>                              | <b>\$8.00</b> |
| <b>Dammann Frères Tea</b>                           | <b>\$5.00</b> |
| <b>Iced Tea</b>                                     | <b>\$5.00</b> |
| <b>Assorted Soft Drinks</b>                         | <b>\$6.00</b> |
| <b>Juice</b>                                        | <b>\$6.00</b> |
| Grapefruit, Apple, Cranberry, Pineapple, Tomato, V8 |               |

START YOUR DAY WITH A CHEERS 4

|                                                |                |
|------------------------------------------------|----------------|
| <b>Cold Press Mimosa</b>                       | <b>\$16.00</b> |
| Cold Pressed Pineapple   House Squeezed Orange |                |
| <b>Limitless Cold Press Mimosa</b>             | <b>\$30.00</b> |
| <b>Baja Bloody Mary</b>                        | <b>\$19.00</b> |
| Mezcal, House Bloody Mary                      |                |
| <b>Spike Your Cold Press</b>                   | <b>\$19.00</b> |
| Add to your wellness juice   Tequila or Mezcal |                |

CEVICHE CRUDO 4

|                              |                |
|------------------------------|----------------|
| <b>Pacific Oysters*</b>      | <b>\$22.00</b> |
| Hibiscus Mignonette, ½ Dozen |                |

|                                                                        |                |
|------------------------------------------------------------------------|----------------|
| <b>Baja Seafood Cocktail*</b>                                          | <b>\$28.00</b> |
| Shrimp, Octopus, Bay Scallop Avocado, Tapioca Chicharron               |                |
| <b>Smoked Crudo Tostada*</b>                                           | <b>\$21.00</b> |
| Sal de Gusano, Cured Hamachi, Ice Plant Blood Orange, Poppy Seed Crema |                |
| <b>Market Fish Ceviche*</b>                                            | <b>\$22.00</b> |
| Coconut, Kumquat, Heart of Palm Allium, Smoked Trout Roe               |                |

**BOTANAS - STARTERS** 6

|                                                                                 |                |
|---------------------------------------------------------------------------------|----------------|
| <b>Ponto Lago Guacamole</b>                                                     | <b>\$12.00</b> |
| Green Salsa, Blue Corn Tortilla Chips                                           |                |
| <b>Heirloom Tomato</b>                                                          | <b>\$17.00</b> |
| Avocado, Lacto Tomato, Cucumber, Cilantro                                       |                |
| <b>Grilled Octopus*</b>                                                         | <b>\$19.00</b> |
| Olive Pico De Gallo, Chorizo, Saffron Aioli, Tapioca Chicharron, Smoked Paprika |                |
| <b>Pork Belly al Pastor</b>                                                     | <b>\$22.00</b> |
| Smashed Scarlet Runner Beans, Curtido Mexican Crema Cumin                       |                |
| <b>Butter Poached Lobster Taco</b>                                              | <b>\$24.00</b> |
| House Made Tortilla, Savoy Cabbage, Avocado Crema                               |                |
| <b>Arepa*</b>                                                                   | <b>\$3.00</b>  |
| Oaxacan Cheese, Grilled Corn                                                    |                |

**COSECHA - HARVEST** 6

|                                                                          |                |
|--------------------------------------------------------------------------|----------------|
| <b>Potatoes Tostones***</b>                                              | <b>\$14.00</b> |
| Salsa Seca, Cotija Crema                                                 |                |
| <b>Corn Ribs</b>                                                         | <b>\$14.00</b> |
| Lime, Cotija, Sun Gold Tomato, Cashew-Coconut, Huacatay                  |                |
| <b>Summer Squash* ***</b>                                                | <b>\$16.00</b> |
| Peanut Mole, Charred Taiwanese Cabbage, Torpedo Onion, Umami Vinaigrette |                |
| <b>Roasted Maitake Mushrooms***</b>                                      | <b>\$12.00</b> |
| Green Garlic, Pepitas, Mole Verde                                        |                |
| <b>Santa Maria Piquito Beans</b>                                         | <b>\$22.00</b> |
| Beef Cheek, Beef Bacon, Tomatillo                                        |                |
| <b>Hand Pressed Corn Tortilla</b>                                        | <b>\$2.00</b>  |

**HIGHLIGHT FROM THE HEARTH** 1

|                                                                                                                                                            |                |
|------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Cerdo a la Brasa*</b>                                                                                                                                   | <b>\$86.00</b> |
| Pressa Cut, St. Louis Ribs, Heritage Pork Collar, Charred Pineapple Salsa, Peanuts. Includes Two Choices From Cosecha (Excludes Santa Maria Piquito Beans) |                |

SEGUNDO - ENTREES 6

|                                                                                               |                |
|-----------------------------------------------------------------------------------------------|----------------|
| <b>Seared Scallops* ***</b>                                                                   | <b>\$46.00</b> |
| Japanese Eggplant, Baja Muhammara, Grilled Onion Chimichurri, Tortilla Migas                  |                |
| <b>Market Fish</b>                                                                            | <b>\$38.00</b> |
| Pineapple-Manzana Chile Salsa, Grilled Avocado, Mexican Onion, Sesame                         |                |
| <b>Seafood Paella*</b>                                                                        | <b>\$45.00</b> |
| Prawns, Clams, Mussels, Catch of the Day, Chorizo, Garlic Aioli                               |                |
| <b>Wood Grilled Whole Fish</b>                                                                | <b>\$78.00</b> |
| Pickled Manzana Chile, Garlic Chips, Chipotle Oil, Sherry Vinegar                             |                |
| <b>Smoked Mary's Chicken</b>                                                                  | <b>\$35.00</b> |
| Mole Amarillo, Chayote, Spiced Sunflower Seeds, Apricot & Sage Chutney                        |                |
| <b>18oz Koji Aged Rib Eye* ***</b>                                                            | <b>\$82.00</b> |
| Brandt Beef, Crispy Rice, Duck Fat Refried Beans, Pickled Carrots & Ramps, "Carne Asada" Demi |                |

HOUSE COCKTAILS 6

|                                                                                             |                |
|---------------------------------------------------------------------------------------------|----------------|
| <b>Smoking Beauty</b>                                                                       | <b>\$21.00</b> |
| Hibiscus Infused Alipus Mezcal, Licor 43, Vanilla Bean, Lemon, Egg White                    |                |
| <b>Sol de Pina</b>                                                                          | <b>\$27.00</b> |
| Charred Pineapple Infused, Don Julio Reposado Tequila, Tamarind, Pineapple, Lime, Club Soda |                |
| <b>Guavarita</b>                                                                            | <b>\$21.00</b> |
| Casamigos Blanco Tequila, Lime, Agave, Guava Foam                                           |                |
| <b>Negroni Rosa</b>                                                                         | <b>\$21.00</b> |
| Montelobos Mezcal, Pamplemousse, Lillet Blanc, Peychauds                                    |                |
| <b>Smoked Oaxacan Old Fashioned</b>                                                         | <b>\$25.00</b> |
| Del Maguey San Luis Mezcal,Codigo Reposado Tequila, Agave, Chocolate Orange                 |                |
| <b>The Pacific Standard</b>                                                                 | <b>\$21.00</b> |
| Lalo Blanco Tequila, Cucumber, Lemon, Orgeat, Egg Whites                                    |                |

MOCKTAILS 2

|                                      |                |
|--------------------------------------|----------------|
| <b>Hibiscus Refresher</b>            | <b>\$14.00</b> |
| House Jamaica Tea, Lemonade          |                |
| <b>Seasonal Fruit Smash</b>          | <b>\$14.00</b> |
| Seasonal Fruit, Lemon, Agave, Ginger |                |

BEER 4

|                                                          |         |
|----------------------------------------------------------|---------|
| Buenaveza Salt & Lime Lager, Stone Brewery, Escondido CA | \$10.00 |
| Tierra Madre, Mother Earth Brewery, Vista CA             | \$10.00 |
| Chavez Ravine Hazy IPA Boomtown Brewery, Los Angeles CA  | \$10.00 |
| Estrella Galicia Lager, Barcelona, Spain                 | \$10.00 |

WHITE & ROSÉ WINE 8

|                                                                                           |                   |
|-------------------------------------------------------------------------------------------|-------------------|
| Monte Xanic, Rosé, Valle de Guadalupe, Mexico                                             | AVAILABLE OPTIONS |
|                                                                                           | \$14.00           |
|                                                                                           | \$52.00           |
| Grgich Hills, Sauvignon Blanc, Napa Valley, California                                    | AVAILABLE OPTIONS |
|                                                                                           | \$17.00           |
|                                                                                           | \$64.00           |
| Jacques Dumont Sancerre, Loire Valley, France                                             | AVAILABLE OPTIONS |
|                                                                                           | \$23.00           |
|                                                                                           | \$88.00           |
| La Carrodilla, 'Ir y Venir', Sauvignon Blanc, Valle de Guadalupe, Baja California, Mexico | AVAILABLE OPTIONS |
|                                                                                           | \$16.00           |
|                                                                                           | \$60.00           |
| Torres Penelas, Albariño, Rias Baixas, Spain                                              | AVAILABLE OPTIONS |
|                                                                                           | \$14.00           |
|                                                                                           | \$52.00           |
| Pago del Cielo 'Celeste', Verdejo, Rueda, Spain                                           | AVAILABLE OPTIONS |
|                                                                                           | \$13.00           |
|                                                                                           | \$48.00           |
| Sequoia Grove, Chardonnay, Napa Valley, California                                        | AVAILABLE OPTIONS |
|                                                                                           | \$17.00           |
|                                                                                           | \$64.00           |
| Cantena Zapata 'Catena Alta', Chardonnay, Uco Valley, Mendoza, Argentina                  | AVAILABLE OPTIONS |
|                                                                                           | \$24.00           |
|                                                                                           | \$92.00           |

BUBBLES 4

|                                                                       |                   |
|-----------------------------------------------------------------------|-------------------|
| Juvé & Camps, Brut Nature, Cava, Gran Reserva, Catalonia, Spain       | AVAILABLE OPTIONS |
|                                                                       | \$13.00           |
|                                                                       | \$48.00           |
| Pouya, Brut Nature, Rosé, Valle de Guadalupe, Baja California, Mexico | AVAILABLE OPTIONS |
|                                                                       | \$19.00           |
|                                                                       | \$90.00           |

|                                                    |                   |
|----------------------------------------------------|-------------------|
| Moët & Chandon, Brut, Champagne, Champagne, France | \$27.00           |
| .....                                              |                   |
| Veuve Clicquot, Brut, Champagne, Reims, France     | AVAILABLE OPTIONS |
|                                                    | \$28.00           |
|                                                    | \$135.00          |

RED WINE 10

|                                                                                                |                   |
|------------------------------------------------------------------------------------------------|-------------------|
| ZD, Pinot Noir, Carneros, California                                                           | AVAILABLE OPTIONS |
|                                                                                                | \$20.00           |
|                                                                                                | \$76.00           |
| .....                                                                                          |                   |
| Pellegrini, Pinot Noir, Russian River Valley, California                                       | AVAILABLE OPTIONS |
|                                                                                                | \$17.00           |
|                                                                                                | \$64.00           |
| .....                                                                                          |                   |
| Corazon del Sol, Malbec, Uco Valley, Mendoza, Argentina                                        | AVAILABLE OPTIONS |
|                                                                                                | \$16.00           |
|                                                                                                | \$60.00           |
| .....                                                                                          |                   |
| Dominio de Abejas, Nebbiolo, Valle de Guadalupe, Baja California, Mexico                       | AVAILABLE OPTIONS |
|                                                                                                | \$19.00           |
|                                                                                                | \$72.00           |
| .....                                                                                          |                   |
| Niner, Cabernet Sauvignon, Paso Robles, California                                             | AVAILABLE OPTIONS |
|                                                                                                | \$20.00           |
|                                                                                                | \$76.00           |
| .....                                                                                          |                   |
| Tuma, Cabernet Sauvignon/Malbec/Syrah Blend, Sierra de Arteaga, Coahuila, Mexico               | AVAILABLE OPTIONS |
|                                                                                                | \$25.00           |
|                                                                                                | \$95.00           |
| .....                                                                                          |                   |
| Corona del Valle, Cabernet Sauvignon, Valle de Guadalupe, Baja California, Mexico              | AVAILABLE OPTIONS |
|                                                                                                | \$25.00           |
|                                                                                                | \$95.00           |
| .....                                                                                          |                   |
| Lomita Tinta de la Hacienda, Tempranillo/Merlot, Valle de Guadalupe, Baja California, Mexico   | AVAILABLE OPTIONS |
|                                                                                                | \$24.00           |
|                                                                                                | \$92.00           |
| .....                                                                                          |                   |
| Chateau Camou 'Umbral', Cabernet Sauvignon/Merlot, Valle de Guadalupe, Baja California, Mexico | AVAILABLE OPTIONS |
|                                                                                                | \$17.00           |
|                                                                                                | \$64.00           |
| .....                                                                                          |                   |
| Monte Xanic, Malbec Blend, Valle de Guadalupe, Baja California, Mexico                         | AVAILABLE OPTIONS |
|                                                                                                | \$18.00           |
|                                                                                                | \$68.00           |

CHAMPAGNE & SPARKLING 9

|                                                              |         |
|--------------------------------------------------------------|---------|
| Gloria Ferrer, Blanc de Blancs, Carneros, California, Sonoma | \$65.00 |
| .....                                                        |         |

|                                                                |          |
|----------------------------------------------------------------|----------|
| Juve & Camps, Brut Nature Cava, Gran Reserva, Catalonia, Spain | \$50.00  |
| Moet & Chandon, Brut Champagne, France                         | \$27.00  |
| Louis Roederer, Collection 245 Brut Champagne, France          | \$90.00  |
| Billecart-Salmon, Brut Reserve Champagne, Epernay, France      | \$150.00 |
| Veuve Clicquot, Brut Champagne, Reims, France                  | \$135.00 |
| Veuve Clicquot, Brut Rosé, Reims, France                       | \$160.00 |
| Bouvet, Brut Rosé, Loire, France NV                            | \$48.00  |
| Goldeneye by Duckhorn, Brut Rosé, North Coast, California      | \$90.00  |

WHITE WINE 15

|                                                                          |          |
|--------------------------------------------------------------------------|----------|
| Darioush 2021 Viognier, Napa Valley, California                          | \$140.00 |
| Cakebread 2023 Sauvignon Blanc, North Coast, California                  | \$78.00  |
| Groth 2023 Sauvignon Blanc, Napa Valley, California                      | \$60.00  |
| Twomey by Silver Oak 2023 Sauvignon Blanc, Sonoma/Napa Valley California | \$75.00  |
| Frank Family 2023 Chardonnay, Carneros, California                       | \$80.00  |
| Far Niente 2023 Chardonnay, Napa Valley, California                      | \$110.00 |
| Cakebread 2023 Chardonnay, Napa Valley, California                       | \$90.00  |
| Trefethen 2022 Chardonnay, Oak Knoll District, Napa Valley, California   | \$75.00  |
| Kistler "Les Noisetiers" 2022 Chardonnay, Sonoma, California             | \$120.00 |
| Ramey 2023 Chardonnay, Russian River Valley, Sonoma, California          | \$75.00  |
| Bruma, Plan B Blanco 2022 Chardonnay, Valle de Guadalupe, Mexico         | \$66.00  |
| Vina Cobos, Felino 2019 Chardonnay, Mendoza, Argentina                   | \$62.00  |
| Catena Zapata, White Bones 2019 Chardonnay, Mendoza, Argentina           | \$250.00 |
| Catena Zapata, White Stones 2019 Chardonnay, Uco Valley, Argentina       | \$195.00 |
| Domaine Auvigue, Les Villages 2021 Chardonnay, Pouilly-Fuisse, France    | \$85.00  |

TEQUILA & MEZCAL FLIGHTS 4

|                                                    |         |
|----------------------------------------------------|---------|
| Patrón                                             | \$56.00 |
| Añejo   Extra Añejo   Grand Platinum   Sherry Cask |         |

|                                                                                  |                |
|----------------------------------------------------------------------------------|----------------|
| <b>Mezcal</b>                                                                    | <b>\$56.00</b> |
| Los Vecinos Tobala   Del Maguey San Luis Del Rio Espadin   Madre Mezcal Ensemble |                |
| <b>Lagrimas</b>                                                                  | <b>\$65.00</b> |
| "El Sabino" Plata   "La Loma" Plata   "La Loma" Reposado                         |                |
| <b>Distiller's Selection</b>                                                     | <b>\$95.00</b> |
| Codigo Barrel Strength   Don Fulano Extra Añejo   Maestro XA Cristalino          |                |

CRISTALINO TEQUILA 5

|                                        |                |
|----------------------------------------|----------------|
| <b>1800 Añejo</b>                      | <b>\$24.00</b> |
| <b>Don Julio 70th Añejo</b>            | <b>\$26.00</b> |
| <b>Herradura Ultra Añejo</b>           | <b>\$26.00</b> |
| <b>Maestro Dobel Diamonte Reposado</b> | <b>\$20.00</b> |
| <b>Volcan Añejo</b>                    | <b>\$24.00</b> |

CURATED MEZCAL 5

|                              |                |
|------------------------------|----------------|
| <b>Clase Azul Guerrero</b>   | <b>\$70.00</b> |
| <b>Clase Azul Durango</b>    | <b>\$70.00</b> |
| <b>El Jolgorio Tobaziche</b> | <b>\$50.00</b> |
| <b>El Jolgorio Arrugueno</b> | <b>\$50.00</b> |
| <b>El Jolgorio Cenizo</b>    | <b>\$50.00</b> |

CURATED TEQUILA 6

|                                                  |                 |
|--------------------------------------------------|-----------------|
| <b>Codigo Barrel Strength 1530 Añejo</b>         | <b>\$75.00</b>  |
| <b>Herradura 'Legend' Añejo</b>                  | <b>\$75.00</b>  |
| <b>Herradura 'Selección Suprema' Extra Añejo</b> | <b>\$115.00</b> |
| <b>Tears of Llorona Extra Añejo</b>              | <b>\$50.00</b>  |
| <b>Gran Centenario 'Leyenda' Extra Añejo</b>     | <b>\$45.00</b>  |
| <b>Don Julio 1942</b>                            | <b>\$45.00</b>  |

LAGRIMAS TEQUILA 3

|                                                   |                |
|---------------------------------------------------|----------------|
| <b>El Sabino Plata, 2023, Teuchitlan, Jalisco</b> | <b>\$26.00</b> |
| <b>La Loma Plata, 2024, Villamar, Michoacan</b>   | <b>\$22.00</b> |

JALISCO HIGHLANDS 34

|                                   |          |
|-----------------------------------|----------|
| Lalo, Blanco                      | \$19.00  |
| Angelisco, Blanco                 | \$16.00  |
| Angelisco, Reposado               | \$20.00  |
| Casamigos, Blanco                 | \$18.00  |
| Casamigos, Añejo                  | \$24.00  |
| Clase Azul, Plata                 | \$31.00  |
| Clase Azul, Reposado              | \$34.00  |
| Clase Azul, Gold                  | \$70.00  |
| Clase Azul, Añejo                 | \$140.00 |
| Don Julio, Blanco                 | \$18.00  |
| Don Julio, Reposado               | \$20.00  |
| Don Julio, Añejo                  | \$24.00  |
| Dulce Vida Lone Star, Añejo       | \$22.00  |
| Dulce Vida Lone Star, Extra Añejo | \$50.00  |
| El Tesoro, Blanco                 | \$16.00  |
| El Tesoro, Reposado               | \$18.00  |
| El Tesoro, Añejo                  | \$20.00  |
| Gran Centenario, Plata            | \$16.00  |
| Gran Centenario, Reposado         | \$18.00  |
| Gran Centenario, Añejo            | \$20.00  |
| Milagro, Barrel Reserve Silver    | \$16.00  |
| Milagro, Barrel Reserve Reposado  | \$20.00  |
| Patron, Silver                    | \$18.00  |
| Patron, Reposado                  | \$20.00  |
| Patron, Añejo                     | \$24.00  |
| San Matias, Tahona Blanco         | \$20.00  |

|                                    |                |
|------------------------------------|----------------|
| <b>San Matias, Tahona Reposado</b> | <b>\$24.00</b> |
| <b>Siete Leguas, Reposado</b>      | <b>\$20.00</b> |
| <b>Tequila Ocho, Plata</b>         | <b>\$16.00</b> |
| <b>Tequila Ocho, Reposado</b>      | <b>\$18.00</b> |
| <b>Tequila Ocho, Añejo</b>         | <b>\$22.00</b> |
| <b>Volcan, Blanco</b>              | <b>\$16.00</b> |
| <b>Volcan, Reposado</b>            | <b>\$18.00</b> |
| <b>Volcan, Smoke</b>               | <b>\$20.00</b> |

**GUANAJUATO** 4

|                             |                |
|-----------------------------|----------------|
| <b>Corralejo, Silver</b>    | <b>\$16.00</b> |
| <b>Los Arango, Silver</b>   | <b>\$16.00</b> |
| <b>Los Arango, Reposado</b> | <b>\$20.00</b> |
| <b>Los Arango, Añejo</b>    | <b>\$24.00</b> |

**JALISCO LOWLANDS** 30

|                                       |                |
|---------------------------------------|----------------|
| <b>Casa Dragones, Añejo</b>           | <b>\$50.00</b> |
| <b>Arette Gran Clase, Extra Añejo</b> | <b>\$40.00</b> |
| <b>Astral, Blanco</b>                 | <b>\$18.00</b> |
| <b>Casa Dragones, Blanco</b>          | <b>\$24.00</b> |
| <b>Casa Noble, Blanco</b>             | <b>\$16.00</b> |
| <b>Casa Noble, Reposado</b>           | <b>\$18.00</b> |
| <b>Casa Noble, Añejo</b>              | <b>\$22.00</b> |
| <b>Casa Noble, Crystal</b>            | <b>\$24.00</b> |
| <b>Cenote, Blanco</b>                 | <b>\$16.00</b> |
| <b>Cenote, Reposado</b>               | <b>\$20.00</b> |
| <b>Cenote, Añejo</b>                  | <b>\$24.00</b> |
| <b>Cincoro, Blanco</b>                | <b>\$22.00</b> |
| <b>Cincoro, Reposado</b>              | <b>\$26.00</b> |
| <b>Cincoro, Añejo</b>                 | <b>\$35.00</b> |

|                                     |          |
|-------------------------------------|----------|
| Cincoro, Extra Añejo                | \$350.00 |
| Codigo, Blanco                      | \$18.00  |
| Codigo, Rosa                        | \$20.00  |
| Codigo, PHA Reposado                | \$24.00  |
| Codigo, Añejo                       | \$26.00  |
| Codigo, Extra Añejo                 | \$80.00  |
| Don Fulano, Extra Añejo             | \$50.00  |
| Fortaleza, Blanco                   | \$20.00  |
| Fortaleza, Reposado                 | \$24.00  |
| Fortaleza, Añejo                    | \$28.00  |
| Herradura, Silver                   | \$16.00  |
| Herradura, Reposado                 | \$20.00  |
| Herradura, Añejo                    | \$24.00  |
| Maestro Dobel, Humito Smoked Silver | \$18.00  |
| Maestro Dobel, Pavito               | \$24.00  |
| Solento, Blanco Organic             | \$20.00  |

ENSAMBLE 4

|                                          |         |
|------------------------------------------|---------|
| Madre Espadín y Cuishe                   | \$26.00 |
| Vamonos Reindo Espadín                   | \$20.00 |
| Mezcal Union "Uno" Espadín y Ciral       | \$16.00 |
| Mezcal Union "El Viejo" Espadin y Tobala | \$18.00 |

TEPEZTATE 3

|             |         |
|-------------|---------|
| Los Javis   | \$45.00 |
| Marca Negra | \$26.00 |
| El Jolgorio | \$35.00 |

MADRECUISHE 2

|          |         |
|----------|---------|
| Se Busca | \$45.00 |
|----------|---------|

El Jolgorio

\$35.00

JABALI 1

Bozal

\$40.00

ESPADÍN 19

400 Conejos

\$16.00

Agave de Cortes

\$16.00

Del Maguey, San Luis del Rio

\$22.00

Del Maguey, Vida

\$22.00

Ilegal Joven

\$18.00

Montelobos Joven

\$16.00

Nuestra Soledad "San Luis Del Rio"

\$24.00

Nuestra Soledad "Santiago Matalan"

\$24.00

Nuestra Soledad "Zoquitlan"

\$24.00

Nuestra Soledad "San Baltazar Guel"

\$24.00

Nuestra Soledad "Lachigui Miahuatlan"

\$24.00

Nuestra Soledad "Ejutla"

\$24.00

Perro de San Juan, Azul Blue Label

\$22.00

Perro de San Juan, Cochinilla Azul Red Label

\$24.00

Pierde Almas

\$24.00

Se Busca Añejo

\$22.00

Xicarú Pechuga Mole

\$22.00

El Jolgorio, Espadin

\$35.00

El Jolgorio, Pechuga

\$45.00

TOBALA 4

Del Maguey, Wild Mountain

\$35.00

Los Javis

\$40.00

El Jolgorio

\$35.00

|                                                                                                        |                |
|--------------------------------------------------------------------------------------------------------|----------------|
| <b>Pierde Almas</b>                                                                                    | <b>\$35.00</b> |
| <b>BARRIL</b> 1                                                                                        |                |
| <b>El Jolgorio</b>                                                                                     | <b>\$35.00</b> |
| <b>DOBADAN</b> 1                                                                                       |                |
| <b>Marca Negra</b>                                                                                     | <b>\$24.00</b> |
| <b>SAN MARTIN</b> 1                                                                                    |                |
| <b>Marca Negra</b>                                                                                     | <b>\$24.00</b> |
| <b>MEXICANO</b> 1                                                                                      |                |
| <b>El Jolgorio</b>                                                                                     | <b>\$35.00</b> |
| <b>SOTOL</b> 2                                                                                         |                |
| <b>Hacienda de Chihuahua, Plata</b>                                                                    | <b>\$16.00</b> |
| <b>Hacienda de Chihuahua, Añejo</b>                                                                    | <b>\$20.00</b> |
| <b>DULCE</b> 5                                                                                         |                |
| <b>Ponto Churros^</b>                                                                                  | <b>\$13.00</b> |
| Spiced Mayan Chocolate Sauce, Seasonal Compote. Suggested Pairing: Don Fulano Extra Anejo, Mexico \$50 |                |
| <b>Vanilla Mille-Feuille^</b>                                                                          | <b>\$15.00</b> |
| Vanilla Mexican Cream, Dulce De Leche, Orange Dust                                                     |                |
| <b>Chocolate Torte</b>                                                                                 | <b>\$14.00</b> |
| Equadorelle Chocolate, Hoja Santa, Nopales, Granite                                                    |                |
| <b>Orange &amp; Yogurt Mousse^</b>                                                                     | <b>\$14.00</b> |
| Tamarind Tuile, Blood Orange, Fresh Sage Dust                                                          |                |
| <b>Fried Milks^ ***</b>                                                                                | <b>\$14.00</b> |
| Pistachio, Chocolate, Spiced Citrus, Berry Medley, Cereal Flakes                                       |                |
| <b>MAIN</b> 9                                                                                          |                |
| <b>Baby Greens Salad</b>                                                                               | <b>\$8.00</b>  |
| cherry tomato, cucumber, ranch dressing                                                                |                |
| <b>Seasonal Market Fruit</b>                                                                           | <b>\$7.00</b>  |
| greek yogurt                                                                                           |                |

|                                                   |                |
|---------------------------------------------------|----------------|
| <b>PB&amp;J</b>                                   | <b>\$7.00</b>  |
| choice of fruit or fries                          |                |
| <b>Grilled Cheese</b>                             | <b>\$10.00</b> |
| choice of fruit or fries                          |                |
| <b>Kid's Chicken Tenders</b>                      | <b>\$12.00</b> |
| Choice of fruit or fries                          |                |
| <b>Roasted Turkey Sandwich</b>                    | <b>\$7.00</b>  |
| choice of fruit or fries                          |                |
| <b>Grass Fed Organic Beef Hot Dog</b>             | <b>\$12.00</b> |
| choice of fruit or fries                          |                |
| <b>Marinara and Meatballs</b>                     | <b>\$14.00</b> |
| spaghetti noodles, turkey meatballs, tomato sauce |                |
| <b>Macaroni and Cheese</b>                        | <b>\$12.00</b> |

**KIDS DESSERTS** 2

|                                  |               |
|----------------------------------|---------------|
| <b>Ice Cream Cookie Sandwich</b> | <b>\$7.00</b> |
| <b>Ice Cream Fundae</b>          | <b>\$6.00</b> |