

Desayunos • Breakfast

Licados y Jugos Especiales Shakes & Juices

USD MXN

- **Licados / Fresh Fruit Shakes 300ml.** \$3.45 \$69.00
Papaya, platano, fresa, melon.
strawberry (in season) banana, cantaloupe
- **Malteadas-platano / fresa / vainilla Milk Shakes** \$3.80 \$76.00
Your choice of banana, strawberry or vanilla.
- **Licudo de Avena, Oatmeal shake** \$4.40 \$88.00
Leche de Soya, Manzana, Avena entera, Nuez Miel de abeja.
Soy Milk, Nuts, Apple & Honey, oat meal.
- **Platano o Manzana o fresa con Nieve de Vainilla** \$3.80 \$88.00
Leche Fresca, Nieve de Vainilla, Canela Molida
Banana or Apple, or Strawberry & Vanilla Ice Cream
with Milk and Ground Cinnamon.
- **Perejil, Apio Nopal y Jugo de Naranja** \$3.45 \$69.00
Parsley, Celery, Cactus & Orange Juice 2.95.
- **Nopal, Linaza, Jugo de Naranja y Miel de Abeja** \$4.20 \$84.00
Orange Juice, Cactus, Linseed & honey.
- **Espinacas, Apio, Nopal, Manzana Verde, Piña, Avena
y Jugo de Naranja 300 ml.** \$3.80 \$76.00
Spinach, Celery, Cactus, Apple, Pineapple, Oatmeal & Orange Juice.
- **Licudo de Papaya, con jugo de Naranja, Limón, Jugo de Limón Miel
y Hielo 300 ml.** \$3.80 \$76.00
Papaya Frappe, Orange Juice, Lime & Honey.

Jugos y Frutas Shakes & Juices

USD MXN

- **Jugo Fresco de Naranja 225 ml.** \$2.45 \$49.00
Fresh Orange Juice 9 oz.
- **Jugo Fresco de Zanahoria 225 ml.** \$2.45 \$49.00
Fresh Carrot Juice 9 oz.
- **Jugo de Toronja 225 ml.** \$2.70 \$54.00
Grapefruit Juice 9 oz.
- **Jugo de Tomate o Piña 225 ml.** \$2.25 \$45.00
Tomato or Pineapple Juice 9 oz.
- **Jugo Fresco de Naranja y Cactus** \$2.70 \$54.00
Fresh Orange & Cactus Juice.
225 ml. 9 oz.

Tipo de cambio • Exchange Rate \$20.00 x \$1.00
Precios Iva Incluido • Prices tax Included

Azteca
RESTAURANT-BAR

Desayunos • Breakfast

Bebidas Beverages

	USD	MXN
• Bottle of Soda 400 ml.	\$2.00	\$40.00
• Leche / Milk 255 ml.	\$1.90	\$38.00
• Café / Coffee 150 ml.	\$2.45	\$49.00
• Capuccino 150 ml.	\$3.25	\$65.00
• Jarra de café / Coffee Pot 32 oz.	\$7.75	\$155.00
• Te / Tea 340 ml.	\$2.45	\$49.00
• Botella de agua / water Bottle 16 oz.	\$2.00	\$40.00
1 L. / 32 oz.	\$2.60	\$52.00

Combinaciones

	USD	MXN
• Pan francés - French Toast Combo	\$8.80	\$176.00
6 triángulos de pan de barra azucarados con canela y azucar servido con dos huevos y dos tiras de tocino. Thick slices of bread dipped in egg batter two strips of crisp bacon & eggs.		
• Belgian Waffle Combo	\$8.80	\$176.00
Un waffle con dos huevos y dos tiras de tocino. Served with 2 eggs, of crisp bacon or ham. Strawberries for just / Añade fresas por solo	\$1.50	\$30.00
• Pancake Combo	\$8.80	\$176.00
Three delicious pancakes plain two strips of crisp bacon & eggs. Add banana, pineapple, or peach for just	\$1.00	\$20.00

Cereales & Hot Cakes

	USD	MXN
• Avena Chica / Small Oat Meal	\$3.75	\$75.00
• Avena Grande / Large Oat Meal	\$4.30	\$86.00
with banana add.	\$0.80	\$16.00
• Cereales: Cereals served With cold hot milk or Cream	\$3.75	\$75.00
• Hot Cakes: With syrup or honey	\$4.40	\$88.00
With Seasonal fresh Fruit add.	\$1.00	\$20.00
• Pan Francés / French Toast	\$4.40	\$88.00
• Belgian Waffle: with syrup or honey	\$5.20	\$104.00
With Seasonal fresh Fruit add.	\$1.00	\$20.00

Desayunos • Breakfast

Waffle o Pancakes integrales

	USD	MXN
• Whole wheat Waffle. Waffle con harina integral.	\$5.20	\$104.00
• Whole wheat Pancakes Hot cakes con harina integral.	\$4.40	\$88.00

Fruta Fresca Fresh Fruit

	USD	MXN
• Plato Chico 240 grs.	\$4.45	\$89.00
• Plato Grande 320 grs.	\$5.10	\$102.00
• Rebanadas de Papaya 240 grs.	\$4.45	\$89.00

Omelettes (2 huevos)

	USD	MXN
• Omelette de Queso o a la Española Cheese Omelette or Spanish style. Servido con chilaquiles y papa de la casa / served with chilaquiles & home potatoes.	\$7.45	\$149.00
• Omelette de Espinacas o champiñones Spinach or Mushrooms.	\$7.75	\$155.00
• Baja's Omelette Stuffed with bacon, jack cheese & guacamole, beans & chilaquiles. Relleno de tocino queso jack, con guacamole, servido frijoles y chilaquiles.	\$8.00	\$160.00
• Omelette de Camarón	\$14.25	\$285.00
Shrimp Omelette with potatoes & chilaquiles. Servido con papa de la casa y chilaquiles.		
• Omelette de Jamon Y Queso	\$7.75	\$155.00
Ham & Cheese Omelette.		

Especiales • Specials

	USD	MXN
• 2 Huevos Benedictinos / Eggs benedic, with potatoes & bread	\$7.45	\$149.00
• Breakfast Burrito	\$5.75	\$115.00
Two scrambled eggs, bacon, ham or mexican sausage rolled in a fresh flour tortilla, served with beans. Con dos huevos revueltos, jamón ó tocino y frijoles.		
• Croissant Omelette Sandwich / Ham, mozzarella, with potatoes	\$7.45	\$149.00
Jamón, queso mozzarella, servido con papas fritas.		

Desayunos • Breakfast

USD MXN

- **Dos Huevos al Gusto** \$4.90 \$98.00
Two eggs any style & homemade potatoes & chilaquiles.
Dos huevos a su elección con papa de la casa y chilaquiles.
- **Dos Huevos con tocino, bacon, jamón, ham, chorizo, machaca, or sausage patty** \$6.75 \$135.00
- **Dos Huevos Rancheros** \$6.75 \$135.00
Eggs Ranchero Style on top corn tortilla, beans, chilaquiles & chorizo.
- **Dos Huevos Revueltos con Nopales-Scrambled Eggs with Nopales** \$6.00 \$120.00
- **Dos Huevos Nortesños / Scrambled eggs** \$7.45 \$149.00
with ham, bacon, beans & chilaquiles.
- **Dos Huevos a la Mexicana** \$6.75 \$135.00
Mexican style scrambled eggs, avocado, beans & chilaquiles.
- **Dos huevos Machaca Norteña** \$8.50 \$170.00
Shredded beef with scrambled eggs, onions & green pepper, beans.
- **Desayuno Gigante / Our mega breakfast** \$9.80 \$196.00
Two eggs two strips of bacon lean ham & two pancakes.
Dos Huevos, dos tiras de tocino, una rebanada de jamón y dos hot cakes.
- **Chilaquiles de la Casa** \$4.90 \$98.00
Corn tortillas simmered in mexican red sauce topped with cheese served with beans / servidos con frijoles.
- **Chilaquiles con Pollo** \$6.75 \$135.00
Corn tortillas simmered in mexican red sauce topped with cheese
served with beans & simmered chicken / servidos con trozos de pollo.
- **Chilaquiles con Huevo/ Chilaquiles with eggs any style with beans** \$6.75 \$135.00

Omelettes sin Colesterol Cholesterol Free Omelettes

USD MXN

- **Con Vegetales Frescos / With Fresh Vegetables** \$7.45 \$149.00
Carrot, onions, potatoes, spinach, zucchini regular or egg whites only.
Vegetales envueltos en tres claras de huevo.
- **Omelette Blanco de Espinacas
Spinach White Omelette, Mozzarella cheese** \$7.75 \$155.00
And spinach served with potatoes.
Espinacas y queso mozzarella envueltos en 3 claras de huevo, servido con papa de la casa.
- **Omelette Blanco Estilo Mexicano - Mexican Style** \$7.45 \$149.00
Onions, tomatoes and bell pepper.
Cebolla, tomate, chile morrón envueltos en 3 claras de huevo.

Menú de niños • Children Menu

USD MXN

- **Un huevo con Jamón ó Tocino ó Salchicha** \$4.00 \$80.00
One Egg, Ham Bacon or Sausage.
- **Un Huevo al gusto con frijoles refritos. Acompañado de papa rallada o chilaquiles** ... \$3.30 \$66.00
One egg with beans and hash browns or chilaquiles.
- **Hot Cakes (2)** \$3.30 \$66.00
- **waffle (1)** \$4.00 \$80.00
- **Cereal / Cold Cereal** \$3.30 \$66.00
- **Sandwich de Crema de Cacahuete y Mermelada** \$4.00 \$80.00
2 rebanadas de pan blanco.

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RESTAURANT-BAR

Comida • Lunch

Entremeses • Appetizers

	USD	MXN
• Ceviche Acapulqueño (120 grs de pescado blanco)	\$7.75	\$155.00
Pescado blanco marinado en limón, mezclado con cebolla tomate cilantro. Diced fresh fish marinate in lemon juice, mix with onion, tomatoes, cilantro.		
• Cóctel de Camaron (100 grs ya cocido)	\$13.00	\$260.00
Tradicional cóctel de camarón en jugo de tomate, con tomate, cilantro y cebolla. Traditional Mexican style shrimp cocktail with onion, cilantro & tomato sauce.		
• Guacamole con Totopos p/2pax. (250 grs)	\$7.75	\$155.00
Aguacate machacado con tomate cebolla y cilantro. Mexican Guacamole, fresh salsa & corn chips for two pax.		
• Tacos (3) de Carne Asada 150 grs de carne de res	\$5.95	\$119.00
Tres tacos de carne de res , con guacamole cilantro y cebolla en tortilla de maíz. Three tacos, with slice carne asada, guacamole, onion & cilantro, rolled in corn tortilla.		

Sopas y Ensaladas • Soups & Salads

Ensalada de la Casa
green salad with your favorite dressing

	USD	MXN
• Chica / Small	\$3.25	\$65.00
• Grande / Large	\$4.50	\$90.00
• Ensalada Caesar	\$6.45	\$129.00
• Caesar Salad Original Style	\$11.70	\$234.00

Sopa del Día • Soup of the Day
Frijol • Consome Princesa • Sopa de Tortilla
Beans • chicken with vegetables or tortilla soup

	USD	MXN
• Chica / Small	\$3.25	\$65.00
• Grande / Large	\$4.20	\$84.00

Aves • Poultry

	USD	MXN
• Pechuga de Pollo a la Parrilla (200 grs.)	\$13.75	\$275.00
Acompañada de vegetales y arroz. Chicken breast grilled served with rice & vegetables.		
• Pollo en Mole (200 grs.)	\$13.75	\$275.00
Pechuga de pollo acompañada de arroz y frijoles. Chicken in mild mole sauce the most traditional dish of mexican cuisine since 1700's.		

Comida • Lunch

Sandwiches

	USD	MXN
• Sandwich de Pollo (120 grs. de pechuga de pollo)	\$8.50	\$170.00
Pechuga de pollo en tres rebenadas de pan y papas fritas. Chicken sandwich with french fries.		
• Hamburguesa	\$9.75	\$195.00
120grs de carne molida de res, con papas fritas. Served with french fries.		
• Hamburguesa con queso	\$10.50	\$210.00
120 grs. de carne de res molida y papas fritas. Served with french fries, burger with cheese.		
• Club Sandwich	\$10.50	\$210.00
100 grs. de pechuga de pollo, tocino, tomate, lechuga y papas fritas.		
• Club house triple decker served with french fries	\$10.50	\$210.00
• Montecarlo Baguette / Chicken Breast Sandwich	\$13.75	\$275.00
Sandwich con pechuga de pollo (200 grs.) y queso derretido. Tomatoe, onion lettuce melted mozzarella cheese with mayonaise, lettuce, tomatoes onions, alfalfa sprouts served with french fries.		

Carnes • Steaks

	USD	MXN
• Carne Asada a la Tampiqueña (200 grs. Filete de res)	\$21.00	\$420.00
Filete de res acompañado con cebolla y chile morron salteados, con una enchilada, guacamole, frijoles y arroz. Tenderloin grillet steak with beans, guacamole, enchilada, slice onions & pepper.		
• Haga su Taco Para Dos	\$21.75	\$435.00
80 grs. de carne, 80 grs. de pechuga de pollo, 60 grs. de chorizo, 80 grs. de queso fundido, arroz y frijoles. Make your Own taco: corn tortilla, chorizo, chicken fajitas, slice carne asada melted cheese, guacamole, rice & beans (for two persons).		
• Filete Mignon (230 grs. filete de res)	\$23.75	\$475.00
Acompañado de papa horno y vegetales al vapor. Served with vegetables & baked potato.		
• New York Steak (350 grs.)	\$23.00	\$460.00
Acompañado de papa horno y vegetales. Us choice with baked potato & steam gevetables.		
• Rib-Eye Steak (300 grs.)	\$23.75	\$475.00
Acompañado de papa horno y vegetales. Us choice with baked potato & steam gevetables.		
• Puntas Azteca (200 grs.)	\$16.50	\$330.00
Filete de res mezclado con morrón, cebolla y champiñones, acompañadas de frijoles y arroz. Beef tenderloin tips with sliced onions pepper & beans, mushrooms served with rice and beans.		
• Carne Asada Especial (150 grs.)	\$14.75	\$290.00
Acompañada de arroz y frijoles y guacamole. 3.5 oz. of charbroiled beef, served with rice and beans, guacamole & homemade flour tortillas.		

Comida • Lunch

Pescados y Mariscos • Seafood

	USD	MXN
• Puerto Nuevo Style Lobster	\$37.45	\$749.00
490 grs. de langosta entera acompañada de arroz, frijoles y tortillas de harina. Served the traditional way with rice & beans red mexican sauce & homemade flour tortillas.		
• Camarones Scampi o Empanizados (160 grs)	\$21.75	\$435.00
6 piezas de camarón acompañados de arroz y vegetales / Shrimp with garlic sauce, red pepper parsley or breaded with tartar sauce served with rice & sauteed vegetables.		
• Fetuccini con Camarones (150grs.)	\$14.25	\$285.00
Acompañados de pasta fetuccini, zanahoria y brocoli. A delicate combination of pasta & shrimp served with carrot and broccoli.		
• Salmón a la Parrilla o al Vapor (200grs.)	\$23.75	\$475.00
Acompañado de arroz y vegetales / Grillet or Steamed Salmon with steamed vegetables.		
• Atún Silvestre sellado / Seared Tuna (200 grs.)	\$21.00	\$350.00
Acompañado de arroz y vegetales al vapor / Accompanied with rice and steamed vegetables.		
• Filete de Pescado jurel a la parrilla (200 grs.)	\$14.25	\$285.00
Fish fillet yellow tail on the grill acompañado de arroz y vegetales al vapor. Accompanied with rice and steamed vegetables.		
• Filete de Pescado dorado a la parrilla (200 grs.)	\$16.50	\$330.00
Fish fillet dorado on the grill acompañado de arroz y vegetales al vapor. Accompanied with rice and steamed vegetables.		
• Calamares al Ajillo Estilo Baja Med (150 grs.)	\$11.00	\$220.00
Servido con arroz y rebanadas de aguacate. Garlic style. Served with rice & slices of avocado.		

Special Getaways Menu

	USD	MXN
• Pollo Teriyaki (150 grs) de pechuga de pollo	\$11.00	\$220.00
Acompañado de arroz blanco, zanahoria, brocoli y piña. Tender chicken accompanied with our tangy teriyaki sauce served with steamed rice fresh pineapple and broccoli.		
• Burrito de Res / Beef Burrito (150 grs.) carne de res pulpa paleta	\$11.00	\$220.00
Carne con queso derretido, acompañado con guacamoles y arroz. Stuffed with carne asada and cheese, served with rice and beans, mexican salsa		
• Combinacion Mexicana	\$11.00	\$220.00
Un taco, enchilada de queso, un chile relleno, arroz y frijoles acompañada de vegetales y arroz. Chicken breast grilled served with rice & vegetables. Our traditional mexican combination plate beef taco, cheese enchilada, chile relleno, rice and beans.		
• Filete Pescado a la veracruz Cilantro-fish style veracruz 5oz. (150 grs.)	\$11.00	\$220.00
Acompañado de arroz blanco y vegetales / Accompanied with steamed rice and vegetables.		
• Chiles Rellenos (2) de queso derretido, arroz y guacamole	\$11.00	\$220.00
Two chiles rellenos, covered in egg paste with delicious tomato sauce, with rice beans and guacamole.		
• Enchiladas de Pollo (3) con salsa verde ó roja, arroz y frijoles	\$11.00	\$220.00
Three chicken enchiladas with green tomatillo or red tomato sauce, served with rice and beans lettuce and sour cream.		
• Flautas (3) acompañadas con arroz y frijoles y guacamole	\$11.50	\$220.00
Three fried tortillas stuffed with chicken or beef topped with lettuce, sour cream & cheese, guacamole rice and beans.		

Menú de Niños Children's Menu

	USD	MXN
• Cheeseburger	\$6.00	\$120.00
• Chicken,ham,or tuna sandwich	\$4.00	\$80.00
40grs atun.20 grs de jamon		
• Chicken Nuggets	\$6.00	\$120.00
5 piezas.		
• Machaca Burrito (20 grs.)	\$4.00	\$80.00
carne pecho de res deshebrada.		
• Spaguetti w/ Tomato Sauce	\$4.00	\$80.00
• Quesadilla	\$3.30	\$66.00
1 pieza.		
• Beef Taco	\$3.30	\$66.00

Vegetarianos Vegetarians

	USD	MXN
• Vegetales al Vapor / Steamed Vegetables	\$6.75	\$135.00
Delicious healthy combination: spinach, broccoli, carrots, tomatoes and onions with a touch of our acclaimed olive oil.		
• Con Queso / With Cheese	\$7.75	\$155.00
• Con Salmón / With Grillet Salmon	\$23.75	\$475.00
• Con Pechuga de Pollo / Chicken breast	\$13.75	\$275.00
• Ensalada de Fruta Grande	\$5.95	\$119.00
Large Fruit Salad. With: Season Fruit .		
• Ensalada de Atún - Tuna Salad	\$8.25	\$165.00
Delicately place on a bed of romain lettuce acompained by avocado slices.		
• Sandwich Triple de Atún - Triple decker Tuna Sandwich	\$8.75	\$175.00
Served with Steamed Broccoli and Fresh Avocado in Whole Wheat or White Bread.		

Postres Desserts

	USD	MXN
• Pastel de chocolate	\$4.90	\$98.00
• Pay de queso / Cheesecake	\$4.90	\$98.00
• Nieve / Ice Cream	\$3.60	\$72.00
• Flan de la casa / Homemade custard	\$4.00	\$80.00
• Banana Split	\$7.25	\$145.00
• Buñuelos	\$3.35	\$67.00

Bar Menu

	USD	MXN
• Botella de agua 500 ml. / Bottle of water 16 oz.	\$2.00	\$40.00
• Botella de agua 1 L. / Bottle of water 32 oz.	\$2.60	\$52.00
• Sodas: coca, sprite, orange, diet coke	\$2.00	\$40.00
• Agua Mineral de botella / Mineral water	\$2.00	\$40.00
• Licor de barra nacional / Mixed drinks, domestic liquor	\$4.75	\$95.00
• Cerveza / Beer: XX, Corona, Tecate, Tecate Light, Pacifico, Sol	\$3.30	\$66.00
• Cerveza calidad de importacion / Imported beer	\$4.10	\$82.00
BudLight, Modelo Especial, Negra Modelo, Bohemia.		
• Margarita: regular de limón	\$4.40	\$88.00
• Margarita de sabores	\$4.95	\$99.00
Sabores: fresa, durazno, mango, tamarindo. Flavors: strawberry, peach, mango and tamarind.		
• Piña colada	\$4.95	\$99.00
• Piña colada especial con amareto	\$9.00	\$180.00
• Banana berry punch	\$4.75	\$95.00
• Sex on the beach	\$4.75	\$95.00
• Long island Ice tea	\$5.00	\$100.00
• Rosarito especial	\$5.00	\$100.00
Papaya, rum & licor damiana.		
• Bloody mary	\$4.75	\$95.00
• Tequila sunrise	\$4.75	\$95.00
• Clamato C/vodka karat	\$4.75	\$95.00
• Brandy Don Pedro	\$4.75	\$95.00
• Buchanan's 12 años	\$9.75	\$195.00
• Chivas Regal	\$9.75	\$195.00
• Vodka Absolut	\$6.75	\$135.00
• Vodka Grey Goose	\$9.75	\$195.00

Tequila Shot 1.5 Onzas

	USD	MXN
• Corralejo Reposado	\$6.75	\$135.00
• Cazadores Reposado	\$6.75	\$135.00
• Don Julio Blanco	\$8.25	\$165.00
• Cuervo Añejo 1800	\$9.00	\$180.00
• Don Julio Reposado	\$9.00	\$180.00
• Herradura Reposado	\$9.00	\$180.00
• Don Julio 70	\$12.00	\$240.00
• Patron Blanco	\$11.00	\$220.00
• Patron Reposado	\$12.00	\$240.00

Café Bar

	USD	MXN
• Café Rosarito	\$4.75	\$95.00
• Café Mexicano	\$4.75	\$95.00
• Café Keoki	\$4.75	\$95.00
• Café Italiano	\$8.80	\$176.00
• Café Irlandés	\$5.70	\$114.00

Margaritas Cadillac Tequila & Grand Mariner

	USD	MXN
• Con Cuervo Especial	\$8.80	\$176.00
• Con Cazadores, Con Corralejo, Con Hornitos, Con Don Julio Blanco	\$9.50	\$190.00
• Con Don Julio Rep., Con Cuerv, 1800 Añejo, Con Herradura Rep.	\$11.25	\$225.00
• Con Don Julio 70, Con Patron, Blanco, Con Patron Reposado, Con 3 Generaciones	\$14.00	\$280.00

Todos los cocteles incluyen 1.5 onza de alcohol
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Vinos • Wines

Red Wines Vinos Tintos

	USD	MXN
• CLAUDIOS (Rosarito)		
Merlot 750 ml.	\$44.45	\$889
Nebbiolo 750 ml.	\$44.45	\$889
• TORRES ALEGRE		
Tinto del Viko (Cabernet, Nebbiolo y Syrah)	\$29.45	\$589
• MARILENA		
Maxixe (50% Garnacha, 25% Cabernet Sauv, 25% Petit Verdot)	\$38.95	\$779
Malagueña (62.5% Petit Verdot y 37.5% Cabernet Sauvignon)	\$38.95	\$779
• LA CETTO		
Cabernet Sauvignon 750 ml.	\$16.50	\$330
Petite Sirah 750 ml.	\$16.50	\$330
Zinfandel 750 ml.	\$16.50	\$330
Nebbiolo Reserva Priv. 750 ml.	\$22.45	\$449
Cabernet S. Resv. Priv. 750 ml.	\$38.95	\$779
• SANTO TOMAS		
Mision 750 ml.	\$16.50	\$330
Merlot 2014 750 ml.	\$28.25	\$565
Cabernet Sauvignon Oporto 750 ml.	\$29.25	\$585
	\$16.50	\$330
• BODEGAS MARILENA		
Tinto Malagueña 750 ml.	\$38.95	\$779
Tinto Maxixe 750 ml.	\$38.95	\$779
• CASA PEDRO DOMECCQ		
Chateau 750 ml. (Cabernet Sauvignon y Nebbiolo)	\$22.25	\$445
• MONTE XANIC		
Cabernet Sauvignon 750 ml.	\$46.00	\$920
• RINCON DE GUADALUPE, VALLE DE SAN VICENTE		
Brisas del sur (50% Cabernet Sauvignon y 50% Merlot)	\$29.45	\$589
• LA CETTO		
Cabernet Sauvignon 187 ml.	\$4.95	\$99
Petite Sirah 187 ml.	\$4.95	\$99

White Wines Vinos Blancos

	USD	MXN
• CLAUDIOS (Rosarito)		
Chardonay 750 ml.	\$20.25	\$405
Chenin Blanc 750 ml.	\$20.25	\$405
• TORRES ALEGRE		
Rosa del Viko (Nebbiolo, Cabernet Sauv. y Grenache)	\$27.45	\$549
La Llave (Sauvignon Blanc y Chenin Blanc).	\$36.25	\$725
• LA CETTO		
Chardonay 750 ml.	\$16.50	\$330
Blanc de Zinfandel 750 ml.	\$16.50	\$330
Blanc de Blanc 750 ml.	\$16.50	\$330
Fume Blanc 750 ml.	\$16.50	\$330
Don Luis Viognier 750 ml.	\$19.25	\$385
• CASA PEDRO DOMECCQ		
Chateau 750 ml. (Chardonnay y Viognier)	\$16.50	\$330
• MONTE XANIC		
Chardonay 750 ml.	\$38.75	\$775
• LA CETTO		
Blanc de Blancs 187 ml.	\$4.95	\$99
Blanc de Zinfandel 187 ml.	\$4.95	\$99
• Vino Espumoso / Sparkling Wine		
Chambrulet Brut Baja California.	\$22.45	\$499

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