



# SPORTS BAR


## SALADS


**CAESAR CHICKEN WRAP** \$280  
Tomato-basil tortilla filled with grilled chicken, romaine lettuce, garlic croutons, Parmesan shavings, and classic Caesar dressing

**HARVEST SALAD WITH GOAT CHEESE** \$280   
Mixed greens leaves with strawberries, cranberries, grilled pear, walnuts, goat cheese and honey-mustard vinaigrette


**CAPRESE BOWL** \$250   
Mozzarella pearls with roasted and fresh cherry tomatoes, basil leaves, balsamic reduction, and crostini sticks

## LOCAL BITES


**RIB EYE TACOS** 6 oz  \$590  
Grilled Angus ribeye with avocado purée, mexican sauce, roasted scallions, charred chilli sauce


**PASTOR TACOS** 7 oz  \$350  
Pork Belly "Al pastor" avocado mousse, pineapple puree, pickled onion

**CAJUN FRENCH FRIES** 3.5 oz \$180  
Garlic oil, cajun spice,grated pamesan


**NACHOS**  \$280  
Crispy corn chips layered with beans, melted mixed cheeses, fresh mexican salsa and pickled jalapeños

## FISH & SEAFOOD

**SHRIMP POPCORN** 3.5 oz  \$310  
Crispy shrimp bites with mango and Sriracha sauce


**BAJA FISH TACO** 3.5 oz  \$310  
Baja-style catch of the day with coleslaw and creamy avocado sauce, pickled onions

**TEMPURA CHIPIRONES** 4 oz   \$310  
Crispy tempura-battered baby squid with xcatik chili mayonnaise

**PULPO AL PASTOR** 5 oz  \$650  
Grilled octopus skewers with roasted pineapple glaze, avocado-tatemado cream, and charred onions

## CLASSICS

**BUFFALO CHICKEN WINGS OR CHICKEN TENDERS** 7 oz  \$310  
Served with house-made Buffalo and blue cheese sauces, crudites and french fries


**ONIONS RINGS**  \$290  
Crispy beer-battered onion rings with habanero chili sauce


**TAFER BURGER** 7 oz \$485  
Angus beef on brioche bun with cheddar, bacon, lettuce, tomato, confit onions, pickles and french fries

**POT STICKERS** 5 oz \$310  
Golden pork dumplings with ginger-soy dipping sauce

**CRUNCHY CHICKEN BURGER** 5.5 oz \$350  
Crispy breaded chicken breast, lettuce, red onion, avocado and chipotle-honey mayonnaise, served with french fries

## ASIAN CORNER

**DRAGON ROLL** 3 oz  \$350  
Tempura shrimp roll with avocado, cucumber, carrot, black sesame and spicy mayonnaise.

**TUNA MAKI** 3 oz  \$320  
Fresh tuna with avocado, cucumber and citrus soy-lime sauce.

**STEAMED DIM SUM** 3 oz  \$310  
Delicate dumplings filled with vegetables, served with sweet chili dipping sauce.

## DESSERTS

AMERICAN CHEESE CAKE

CHURROS WITH CHOCOLATE SAUCE

MANGO & MATCHA PANA COTTA

LIGHT AIRY FRITTER

\$350



FISH



SEAFOOD



VEGAN



VEGETARIAN



GLUTEN FREE



SPICY

Premium Culinary  20% Discount applies for All-Inclusive and Meal Plan.

Prices are in Mexican pesos and include taxes.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.