

# SPORTS BAR

## LOCAL BITES

**PORK BELLY & CASTACAN 7 oz**  \$350  
Braised pork belly, avocado purée, pico de gallo and pickled red onions.

**CAJUN FRENCH FRIES 3.5 oz** \$180  
Garlic, Rosemary, Cajun Spice, Paprika, Parmesan

**NACHOS 3.5 oz**  \$280  
Crisp corn chips layered with refried beans, melted mixed cheeses, fresh Mexican salsa and pickled jalapeños.

**RIB EYE TACOS 6 oz**  \$590  
Grilled Angus ribeye with avocado purée, charred spring onions, charred chilli sauce

## FISH & SEAFOOD

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

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

**TEMPURA CHIPIRONES 4 oz**  \$310  
Crisp tempura-battered baby squid with xcatik chili and spicy 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, celery, carrots, jicama and french fries

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

**TAFER BURGER 7 oz** \$485  
Angus beef patty 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 chicken breast with lettuce, red onion, avocado chunks, and chipotle-honey mayonnaise, served with French fries

## ASIAN CORNER

**DRAGON ROLL 3 oz**  \$320  
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.

## 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 with strawberries, blueberries, 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

## DESSERTS

AMERICAN CHEESE CAKE

CHURROS WITH CHOCOLATE SAUCE

MANGO & MATCHA PANACOTTA

TRIPLE ICE CREAM SÁNDWICH

\$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.