



ANTOJITOS

SMALL PLATES

GUACAMOLE DE MOLCAJETE (VG) 26

Fresh Smashed Avocado, Traditional Mexican Salsas,
House-Made Corn Chips

CLASSIC CAESAR TIJUANA STYLE (D)(G) 24

Romaine Lettuce, Parmesan Cheese, Croutons

ADD-ONS: MAHI MAHI 23 | SHRIMP 23 | CHICKEN 19

COSTA GARDEN SALAD (VG) 24

Mixed Greens, Red Cabbage, Cucumber, Onions,
Corn, Cherry Tomato, House Dressing

ADD-ONS: MAHI MAHI 23 | SHRIMP 23 | CHICKEN 19

SMOKED FISH EMPANADAS (D)(G)(S) 38

Cod Fish, Oaxaca Cheese, Lime

CHORIZO NACHOS (P)(D) 32

Oaxaca Cheese, Fried Beans, Guacamole,
Pico de Gallo, Jalapeño

ADD-ONS: MAHI MAHI 23 | SHRIMP 23 | CHICKEN 19

SHRIMP COCKTAIL (S) 39

Homemade Sauce, Cilantro, Cucumber,
Serrano Chili, Avocado

ACAPULCO STYLE MAHI CEVICHE (S) 39

Fresh Mahi Mahi, Tomato, Cucumber, Red Onion, Jalapeño,
Cilantro, Lime

COSTA



MI CASA ES TU CASA



COASTAL MEXICAN



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ALMUERZO LUNCH MENU

mi casa es su casa



LOS TACOS

TACOS

TACOS DE LANGOSTA & FRIJOL (L)(D)(G)(S) 53

Butter-Poached Local Lobster, Flour Tortilla,
Refried Black Beans, Avocado, Herb Salsa

TACOS DE PESCADO ESTILO BAJA (D)(G) 40

Crispy Fish, Flour Tortilla, Chipotle Mayo, Cabbage Slaw, Lime

GRILLED FISH AVAILABLE

TACOS DE CAMARÓN (S) 39

Rock Shrimp, Mozzarella Cheese, Green Cabbage,
Avocado, Spicy Aioli

“BIRRIA” QUESADILLA (D) 45

Braised Short Rib, Oaxaca Cheese, Sour Cream

FLAUTA DE POLLO (D)(G) 39

Creamy Jalapeño Sauce, Sour Cream, Panela Cheese, Cilantro



PLATOS FUERTES

MAIN COURSES

ENCHILADAS

DEL HUERTO (D) 34

Corn Tortillas, Seasonal Vegetables, Roasted Tomato Sauce,
Panela Cheese, Sour Cream

HUACHINANGO

A LA TALLA (S)(L) 48

Local Snapper, White Rice, Pickled Onion, Fresh Salad

PRIME ANGUS SKIRT STEAK “TAMPIQUEÑA” (D)(G)(SOY) 45

Quesadillas, Arugula, Green Sauce, Avocado



ACOMPÑAMIENTOS

SIDES

FRIJOLES NEGROS (VG) 12

Black Beans, Jalapeño, Herb Salsa

ARROZ BLANCO 12

White Rice, Green Onion

ESQUITES TRADICIONALES (D) 13

Mexican Street Corn, Panela Cheese, Tajín Chili

TRADITIONAL MEXICAN CHURROS (D)(G) 18

Cinnamon Sugar, Cajeta

TRES LECHES (D)(G) 16

Vanilla Cream, Fresh Berries

ICE CREAM & SORBET SELECTION (D) 12

ICE CREAM Strawberry, Chocolate, Vanilla

SORBET Mango, Raspberry, Passion Fruit



DULCES

SWEETS

TOSTADA DE CHOCOLATE (D) 18

White & Milk Chocolate Mousse, Passion Fruit Gelée,
Vanilla Gelato, Berry Compote

VOLTEADO DE PIÑA (D)(G) 18

Pineapple Upside-Down Cake, Mezcal Caramel,
Toasted Coconut Sorbet, Pumpkin Seed Praline

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

TO SERVE YOU WELL, PLEASE COMMUNICATE WITH THE SERVICE STAFF IF YOU HAVE ANY FOOD INTOLERANCE OR ALLERGY. PRICES ARE SUBJECT TO 15% SERVICE CHARGE AND 10% VAT.

(L) Locally Sourced* | (V) Vegetarian | (VG) Vegan | (G) Contains Gluten
(D) Contains Dairy | (N) Contains Nuts | (P) Contains Pork | (S) Contains Seafood | (SOY) Contains Soy
*all micro greens used to garnish are locally sourced



BEBIDAS

BEVERAGES

TEA 8

Iced Tea | Protect Tea | Soothe Tea | Nectar Sun Tea | Jasmine Song Tea
Royal Breakfast Tea | Imperial Earl Grey Tea | Black Orchid Tea | Lush Orchard Tea

COFFEE (HOT)

Americano **10** | Espresso **8** | Decaffeinated **8**

COFFEE (ICED) 10

Iced Caramel | Iced Hazelnut | Iced Vanilla | Iced Coffee

WATER 12

Still Water 750ml | Sparkling Water 750ml

SODA 10

Coca-Cola | Coke Zero | Diet Coke | Sprite
Fever Tree Gingerale | Fever Tree Soda Water | Fever Tree Ginger Beer
Fever Tree Mediterranean Tonic Water **8**



SIGNATURE MEZCALITA

MEZCALITA DE TAMARINDO 28

Casamigos Mezcal, Tamarind Purée, Fresh Lime, Agave Syrup, Tajín



MICHELADAS

MEXICAN BLOODY MARY

LA CLÁSICA 18

Corona Extra, Clamato, Fresh Lime,
Worcestershire Sauce, Maggi Sauce,
Hot Sauce, Tajín

LA COSTA 18

Corona Extra, Clamato, Fresh Lime,
Worcestershire Sauce, Hot Sauce,
Homemade Chamoy, Tajín

BEBIDAS DRINKS

mi casa es su casa



MEXICAN COCKTAILS

MEDICINA ALTERNATIVA 20

Silver Tequila, Cucumber Infused, Lemon Juice,
Agave Syrup, St-Germain, Soda

MANGO PASSION 20

Mango Rum, Lime Juice, Passion Fruit, Pineapple Juice

CARAJILLO 20

Espresso, Liquor 43

PISTACCHIO MARTINI 28

Amaretto, Baileys, Curaçao

SAK' PAKAL 22

Tequila Reposado, Soda, Lime Juice, Grapefruit Simple Syrup,
Mint Leaf

BAHA-RITA 22

Mezcal Casamigos, Pineapple Liquor, Cointreau Liquor,
Lime Juice, Pineapple Juice, Coconut Cream

SPICY LYCHEE MARGARITA 28

Tequila Blanco, Lychee, Lime Juice, Jalapeño, Simple Syrup

PICOSA MULE 20

Infused Serrano Pepper Tequila, Grand Marnier, Orange Juice,
Simple Syrup, Lime Juice

SMOKE MOCO 28

Mezcal Casamigos, Chocolate, Simple Syrup, Lime Juice

CHERRY MULE 22

Ghost Tequila, Lime Juice, Simple Syrup, Cucumber,
Cherry, Ginger Beer



SIGNATURE MARGARITAS

MARGARITA CLÁSICA 23

Tequila Blanco, Fresh Lime, Orange Liqueur,
Agave Syrup, Sea Salt

MANGO CHAMOY 26

Tequila Blanco, Mango Purée, Agave Syrup,
Fresh Lime, Homemade Chamoy, Tajín

MARACUYÁ 26

Tequila Blanco, Passion Fruit Purée, Agave Syrup,
Fresh Lime, Orange Liqueur

GUAYABA & ROMERO 25

Tequila Blanco, Guava Purée, Fresh Lime,
Agave Syrup, Rosemary

TAMARINDO PICANTE 25

Tequila Reposado, Tamarind Purée, Fresh Lime,
Agave Syrup, Tajín

SANDÍA CHAMOY 25

Tequila Blanco, Watermelon Purée, Fresh Lime,
Agave Syrup, Homemade Chamoy, Tajín

NON-ALCOHOLIC COCKTAILS

AGUA DE JAMAICA 18

Hibiscus, Fresh Lime, Agave Syrup,
Sparkling Water

BAHAMIAN SUNRISE 18

Pineapple Juice, Strawberry Purée,
Lime Juice, Soda Water



WINE BY THE GLASS

CHAMPAGNE / SPARKLING

Providence, Cava, by Rimarts, Penedès, Spain NV 15 | 66
Bortolomiol 'Miòl', Prosecco, Brut, Treviso, Italy 2024 25 | 90
Perrier-Jouët, Grand Brut, Champagne, France NV 36 | 175

WHITE

Albariño, Pazo de San Mauro, Rías Biaxas, Spain 2024 25 | 120
Sauvignon Blanc, Providence by Vinotalie, Loire Valley, France 2024 15 | 58
Chardonnay, Grayson Cellars, Chardonnay, California, USA 2021 23 | 100
Riesling, Weingut Dr. Loosen, Mosel, Germany 2024 22 | 100
Pinot Grigio, Scarpetta, Friuli, Italy 2025 20 | 90

ROSÉ

Château d'Esclans Whispering Angel, Provence, France 2023 35 | 150

RED

Pinot Noir, Providence by Collovray et Terrier, Loire Valley, France 2024 15 | 73
Garnacha, Providence by Bodegas Aragonesas, Aragón, Spain 2022 15 | 50
Tempranillo, Marques de Vargas Reserva, Rioja, Spain 2020 30 | 125
Malbec Bodega Catena Zapata, Mendoza, Argentina 2024 30 | 80

CABERNET SAUVIGNON & BLENDS

Foxglove, Paso Robles, California, USA, 2018 28 | 120
Clarendelle by Château Haut-Brion, Pessac- Léognan, France, 2018 30 | 180
Providence by Château de Cérons, Bordeaux, France 2020 20 | 66

CERVEZAS

MEXICAN BEER 12

Modelo Especial | Negra Modelo
Corona Light | Corona Extra

BAHAMIAN BEER 12

Kalik | Kalik Light | Kalik Gold
Kalik Light Platinum
Sands | Sands Light

PREMIUM

MEXICAN BEER 16

Victoria | Pacifico

INTERNATIONAL BEER 12

Coors Light | Heineken O

COFFEE LIQUOR

CAFETO 25

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ANTOJITOS

SMALL PLATES

GUACAMOLE DE MOLCAJETE (VG) 26

Fresh Smashed Avocado, Traditional Mexican Salsas, House-Made Corn Chips

CLASSIC CAESAR TIJUANA STYLE (D)(G) 24

Romaine Lettuce, Parmesan Cheese, Croutons

ADD-ONS: MAHI MAHI 23 | SHRIMP 23 | CHICKEN 19

COSTA GARDEN SALAD (VG) 24

Mixed Greens, Red Cabbage, Cucumber, Onions, Corn, Cherry Tomato, House Dressing

ADD-ONS: MAHI MAHI 23 | SHRIMP 23 | CHICKEN 19

PULPO A LA DIABLA (S) 37

Fired Octopus, Charred Pineapple, Chickpea Purée

QUESO FUNDIDO (D)(G)(P) 36

Oaxaca Cheese, Roasted Tomato Sauce, Crumbled Pork, Handmade Tortillas

ACAPULCO STYLE MAHI CEVICHE (S) 39

Fresh Mahi Mahi, Tomato, Cucumber, Red Onion, Jalapeño, Cilantro, Lime

SHRIMP SPICY TOSTADA (S) 39

Rock Shrimp, Chipotle Sauce, Cabbage, Red Onion, Lime

SCORCH CONCH WHITE AGUACHILE (L)(S) 33

Coconut, Lemon, Cucumber, Red Onion

COSTA



MI CASA ES TU CASA



COASTAL MEXICAN





CENA ✻ DINNER MENU

mi casa es su casa



LOS TACOS

TACOS DE LANGOSTA Y FRIJOL (L)(D)(G)(S) 53

Butter-Poached Local Lobster, Flour Tortilla, Refried Black Beans, Avocado, Herb Salsa

TACOS DE PESCADO ESTILO BAJA (D)(G) 40

Crispy Fish, Flour Tortilla, Chipotle Mayo, Cabbage Slaw, Lime

GRILLED FISH AVAILABLE

FLAUTAS DE POLLO (G)(D) 39

Creamy Jalapeño Sauce, Sour Cream, Panela Cheese, Cilantro

TACO SONORENSE DE WAGYU 46

Wagyu Beef, Roasted Sauce, Avocado, Onion, Lime

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PLATOS FUERTES

MAIN COURSE

COWBOY SONORENSE (D) 150

32 oz Fired Cowboy Steak, Roasted Green Chiles, Grilled Onion

CHOICE OF TWO SIDES

MOLOTE DE MILPA (D)(V)(L) 28

Plantain Filled with Wild Mushrooms, Roasted Tomato Salsa,
Fresh Cheese, Pickled Onion

CAMARONES A LA DIABLA (S) 53

Prawns, Chipotle Sauce, Charred Lime, Warm Tortillas

ENCHILADAS ROJAS RANCHERAS DE POLLO(D) 43

Chicken Tinga, Corn Tortilla, Oaxaca Cheese, Mexican Cream, Fresh Cheese

HUACHINANGO A LA TALLA (S)(L) 48

Local Snapper, White Rice, Pickled Onion, Fresh Salad



ACOMPÑAMIENTOS

SIDES

FRIJOLES NEGROS (VG) 12

Black Beans, Jalapeño, Herb Salsa

ARROZ BLANCO 12

White Rice, Green Onion

ESQUITES TRADICIONALES (D) 13

Mexican Street Corn, Panela Cheese, Tajín Chili

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

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(D) Contains Dairy | (N) Contains Nuts | (P) Contains Pork | (S) Contains Seafood

*all micro greens used to garnish are locally sourced



BEBIDAS

BEVERAGES

TEA 8

Iced Tea | Protect Tea | Soothe Tea | Nectar Sun Tea | Jasmine Song Tea
Royal Breakfast Tea | Imperial Earl Grey Tea | Black Orchid Tea | Lush Orchard Tea

COFFEE (HOT)

Americano **10** | Espresso **8** | Decaffeinated **8**

COFFEE (ICED) 10

Iced Caramel | Iced Hazelnut | Iced Vanilla | Iced Coffee

WATER 12

Still Water 750ml | Sparkling Water 750ml

SODA 10

Coca-Cola | Coke Zero | Diet Coke | Sprite
Fever Tree Gingerale | Fever Tree Soda Water | Fever Tree Ginger Beer
Fever Tree Mediterranean Tonic Water **8**



SIGNATURE MEZCALITA

MEZCALITA DE TAMARINDO 28

Casamigos Mezcal, Tamarind Purée, Fresh Lime, Agave Syrup, Tajín



MICHELADAS

MEXICAN BLOODY MARY

LA CLÁSICA 18

Corona Extra, Clamato, Fresh Lime,
Worcestershire Sauce, Maggi Sauce,
Hot Sauce, Tajín

LA COSTA 18

Corona Extra, Clamato, Fresh Lime,
Worcestershire Sauce, Hot Sauce,
Homemade Chamoy, Tajín

BEBIDAS DRINKS

mi casa es su casa



MEXICAN COCKTAILS

MEDICINA ALTERNATIVA 20

Silver Tequila, Cucumber Infused, Lemon Juice,
Agave Syrup, St-Germain, Soda

MANGO PASSION 20

Mango Rum, Lime Juice, Passion Fruit, Pineapple Juice

CARAJILLO 20

Espresso, Liqueur 43

PISTACCHIO MARTINI 28

Amaretto, Baileys, Curaçao

SAK' PAKAL 22

Tequila Reposado, Soda, Lime Juice, Grapefruit Simple Syrup,
Mint Leaf

BAHA-RITA 22

Mezcal Casamigos, Pineapple Liqueur, Cointreau Liqueur,
Lime Juice, Pineapple Juice, Coconut Cream

SPICY LYCHEE MARGARITA 28

Tequila Blanco, Lychee, Lime Juice, Jalapeño, Simple Syrup

PICOSA MULE 20

Infused Serrano Pepper Tequila, Grand Marnier, Orange Juice,
Simple Syrup, Lime Juice

SMOKE MOCO 28

Mezcal Casamigos, Chocolate, Simple Syrup, Lime Juice

CHERRY MULE 22

Ghost Tequila, Lime Juice, Simple Syrup, Cucumber,
Cherry, Ginger Beer



SIGNATURE MARGARITAS

MARGARITA CLÁSICA 23

Tequila Blanco, Fresh Lime, Orange Liqueur,
Agave Syrup, Sea Salt

MANGO CHAMOY 26

Tequila Blanco, Mango Purée, Agave Syrup,
Fresh Lime, Homemade Chamoy, Tajín

MARACUYÁ 26

Tequila Blanco, Passion Fruit Purée, Agave Syrup,
Fresh Lime, Orange Liqueur

GUAYABA & ROMERO 25

Tequila Blanco, Guava Purée, Fresh Lime,
Agave Syrup, Rosemary

TAMARINDO PICANTE 25

Tequila Reposado, Tamarind Purée, Fresh Lime,
Agave Syrup, Tajín

SANDÍA CHAMOY 25

Tequila Blanco, Watermelon Purée, Fresh Lime,
Agave Syrup, Homemade Chamoy, Tajín



WINE BY THE GLASS

CHAMPAGNE / SPARKLING

Providence, Cava, by Rimarts, Penedès, Spain NV 15 | 66
Bortolomiol 'Miòl', Prosecco, Brut, Treviso, Italy 2024 25 | 90
Perrier-Jouët, Grand Brut, Champagne, France NV 36 | 175

WHITE

Albariño, Pazo de San Mauro, Rías Baixas, Spain 2024 25 | 120
Sauvignon Blanc, Providence by Vinotalie, Loire Valley, France 2024 15 | 58
Chardonnay, Grayson Cellars, Chardonnay, California, USA 2021 23 | 100
Riesling, Weingut Dr. Loosen, Mosel, Germany 2024 22 | 100
Pinot Grigio, Scarpetta, Friuli, Italy 2025 20 | 90

ROSÉ

Château d'Esclans Whispering Angel, Provence, France 2023 35 | 150

RED

Pinot Noir, Providence by Collovray et Terrier, Loire Valley, France 2024 15 | 73
Garnacha, Providence by Bodegas Aragonesas, Aragón, Spain 2022 15 | 50
Tempranillo, Marques de Vargas Reserva, Rioja, Spain 2020 30 | 125
Malbec Bodega Catena Zapata, Mendoza, Argentina 2024 30 | 80

CABERNET SAUVIGNON & BLENDS

Foxglove, Paso Robles, California, USA, 2018 28 | 120
Clarendelle by Château Haut-Brion, Pessac- Léognan, France, 2018 30 | 180
Providence by Château de Cérons, Bordeaux, France 2020 20 | 66

CERVEZAS

MEXICAN BEER 12

Modelo Especial | Negra Modelo
Corona Light | Corona Extra

BAHAMIAN BEER 12

Kalik | Kalik Light | Kalik Gold
Kalik Light Platinum
Sands | Sands Light

PREMIUM

MEXICAN BEER 16

Victoria | Pacifico

INTERNATIONAL BEER 12

Coors Light | Heineken O

COFFEE LIQUOR

CAFFETO 25

NON-ALCOHOLIC COCKTAILS

AGUA DE JAMAICA 18

Hibiscus, Fresh Lime, Agave Syrup,
Sparkling Water

BAHAMIAN SUNRISE 18

Pineapple Juice, Strawberry Purée,
Lime Juice, Soda Water

GOSTA



MI CASA ES TU CASA



COASTAL MEXICAN



❁ BOCADOS LIGEROS ❁

LITE BITES

GUACAMOLE DE MOLCAJETE (VG) 26

Fresh Smashed Avocado, Traditional Mexican Salsas,
House-Made Corn Chips

CLASSIC CAESAR TIJUANA STYLE (D)(G) 24

Romaine Lettuce, Parmesan Cheese, Croutons

ADD-ONS: MAHI MAHI 23 | SHRIMP 23 | CHICKEN 19

SHRIMP COCKTAIL (S) 39

Homemade Sauce, Cilantro, Cucumber, Serrano Chili, Avocado

TACOS DE PESCADO ESTILO BAJA (D)(G) 40

Crispy Fish, Flour Tortilla, Chipotle Mayo, Cabbage Slaw, Lime
GRILLED FISH AVAILABLE

SMOKED FISH EMPANADAS (D)(G)(S) 38

Cod Fish, Oaxaca Cheese, Lime

“BIRRIA” QUESADILLA (D) 45

Braised Short Rib, Oaxaca Cheese, Sour Cream

GOSTA



MI CASA ES TU CASA



COASTAL MEXICAN



❧ DULCE ❧

SWEETS

TRADITIONAL MEXICAN CHURROS (D)(G) 18

Cinnamon Sugar, Cajeta

TRES LECHES (D)(G) 16

Vanilla Cream, Fresh Berries

VERACRUZ JERICALLA (D)(G) 17

Classic Baked Mexican Custard,

Guava Sorbet, Oat & Cinnamon Crumble, Buñuelos

TOSTADA DE CHOCOLATE (D) 18

White & Milk Chocolate Mousse, Passion Fruit Gelée,

Vanilla Gelato, Berry Compote

VOLTEADO DE PIÑA (D)(G) 18

Pineapple Upside-Down Cake, Mezcal Caramel,

Toasted Coconut Sorbet, Pumpkin Seed Praline

ICE CREAM & SORBET SELECTION (D) 12

ICE CREAM Strawberry, Chocolate, Vanilla

SORBET Mango, Raspberry, Passion Fruit

COSTA



MI CASA ES TU CASA



COASTAL MEXICAN



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CARTA DE BEBIDAS ❁ BEVERAGE MENU

mi casa es su casa

.....

PRICES ARE SUBJECT TO 15% SERVICE CHARGE AND 10% GOVERNMENT TAX



❖ MEXICAN ❖

COCKTAILS

MEDICINA ALTERNATIVE 20

Silver Tequila, Cucumber Infused,
Lemon Juice, Agave Syrup,
St-Germain, Soda

MANGO PASSION 20

Mango Rum, Lime Juice, Passion Fruit,
Pineapple Juice

CARAJILLO 20

Espresso, Liquor 43

PISTACCHIO MARTINI 28

Amaretto, Baileys, Curaçao

SAK' PAKAL 22

Tequila Reposado, Soda,
Lime Juice, Grapefruit Simple
Syrup, Mint Leaf

BAHA-RITA 22

Mezcal Casamigos, Pineapple Liquor,
Cointreau Liquor, Lime Juice,
Pineapple Juice, Coconut Cream

SPICY LYCHEE MARGARITA 28

Tequila Blanco, Lychee,
Lime Juice, Jalapeño, Simple Syrup

PICOSA MULE 20

Infused Serrano Pepper Tequila,
Grand Marnier, Orange Juice,
Simple Syrup, Lime Juice

SMOKE MOCO 28

Mezcal Casamigos, Chocolate,
Simple Syrup, Lime Juice

CHERRY MULE 22

Ghost Tequila, Lime Juice, Simple Syrup,
Cucumber, Cherry, Ginger Beer

NON-ALCOHOLIC COCKTAILS

AGUA DE JAMAICA 18

Hibiscus, Fresh Lime, Agave Syrup, Sparkling Water

BAHAMIAN SUNRISE 18

Pineapple Juice, Strawberry Purée, Lime Juice, Soda Water



❖ CERVEZA ❖

BEER

MEXICAN 13

Corona Light
Corona Extra
Modelo Especial
Negra Modelo

BAHAMIAN 12

Kalik
Kalik Light
Kalik Gold
Kalik Light Platinum
Sands
Sands Light

INTERNATIONAL 12

Coors Light
Heineken 0

**SABORES
DE MÉXICO**

SIGNATURE MARGARITAS

MARGARITA CLÁSICA 23

Tequila Blanco, Fresh Lime, Orange Liqueur,
Agave Syrup, Sea Salt

MANGO CHAMOY 26

Tequila Blanco, Mango Purée, Agave Syrup,
Fresh Lime, Homemade Chamoy, Tajín

MARACUYÁ 26

Tequila Blanco, Passion Fruit Purée, Agave Syrup,
Fresh Lime, Orange Liqueur

GUAYABA & ROMERO 25

Tequila Blanco, Guava Purée, Fresh Lime,
Agave Syrup, Rosemary

TAMARINDO PICANTE 25

Tequila Reposado, Tamarind Purée, Fresh Lime,
Agave Syrup, Tajín

SANDÍA CHAMOY 25

Tequila Blanco, Watermelon Purée, Fresh Lime,
Agave Syrup, Homemade Chamoy, Tajín

**SIGNATURE
MEZCALITA**

MEZCAL MARGARITA

**MEZCALITA DE
TAMARINDO 28**

Casamigos Mezcal, Tamarind Purée,
Fresh Lime, Agave Syrup, Tajín



MICHELADAS

MEXICAN BLOODY MARY

LA CLÁSICA 18
Corona Extra, Clamato, Fresh Lime,
Worcestershire Sauce, Maggi Sauce,
Hot Sauce, Tajín

LA COSTA 18
Corona Extra, Clamato, Fresh Lime,
Worcestershire Sauce, Hot Sauce,
Homemade Chamoy, Tajín



TEQUILA

BY THE GLASS

BLANCO

Don Julio **23**
Casamigos **28**
Casa Dragones **40**
Casa Noble **16**
Cazadores **18**
I707 Lobos **32**

JOVEN

Casa Dragones **99**

REPOSADO

Patron **22**
Komos Reposado Rose **45**
Casamigos **45**
Gran Paton Platinum **60**
Clase Azul **99**

REPOSADO

Don Julio **26**
Patron **22**
Corzo **22**
Casa Noble **14**
Cazadores **20**

SILVER

Patron **20**
Clase Azul **65**
Komos Cristalino **55**

AÑEJO

Herradura **25**
Case Noble **20**
Don Julio **28**
Casamigos **32**

AÑEJO

Gran Patron **60**
Don Julio 1942 **99**
Clase Azul **180**
Don Julio 70 **25**
Corzo **25**
Cazadores **25**
Komos Añejo Reserva **60**

EXTRA AÑEJO

Jose Cuevo Reserva De La Familia **60**
Patron Burdeos **121**
Casa Noble Alta Belleza **166**
Clase Azul Ultra **600**
Komos Extra Añejo **120**



MEZCAL

BY THE GLASS

JOVEN

Campante, Espadin **23**
Gracias a Dios, Espadin **20**
Casamigos Mezcal, Espadin **21**
Gracias a Dios Mezcal, Tobalá **25**
Don Amado Mezcal, Espadin **32**
Illegal, Espadin **20**

REPOSADO

Don Amado Reposado **27**
Illegal Mezcal Reposado **21**
Clase Azul Cenizo **150**
Tromba Reposado **25**
Tromba Cedano **40**

AÑEJO

Illegal Mezcal **25**
Don Amado Rustico **32**
Don Amado **42**
Tromba **30**



COFFEE LIQUOR

CATETO **25**





RED WINE

BY THE GLASS

PINOT NOIR 15

Providence by Collovray et Terrier,
Loire Valley, France 2024

GARNACHA 15

Providence by Bodegas Aragonesas,
Aragón, Spain 2022

TEMPRANILLO 30

Marques de Vargas Reserva,
Rioja, Spain 2020

MALBEC 30

Bodega Catena Zapata, Mendoza, Argentina 2024

CABERNET SAUVIGNON & BLENDS 30

Clarendelle by Château Haut-Brion,
Pessac-Léognan, France 2018

FOXGLOVE 28

Paso Robles, California, USA 2018

PROVIDENCE BY CHÂTEAU DE CÉRONS 20

Bordeaux, France 2020



CHAMPAGNE/ SPARKLING

BY THE GLASS

PROVIDENCE, CAVA BY RIMARTS 15

Penedès, Spain NV

BORTOLOMIOL 'MIÒL' 28

Prosecco, Brut Rosé, Treviso, Italy 2024

PERRIER-JOUËT 36

Grand Brut, Champagne, France NV



ROSÉ

BY THE GLASS

CHÂTEAU D'ESCLANS WHISPERING ANGEL 35

Provence, France 2023



WHITE WINE

BY THE GLASS

ALBARIÑO 25

Pazo de San Mauro, Rías Baixas, Spain 2024

SAUVIGNON BLANC 15

Providence by Vinotalie, Loire Valley, France 2024

CHARDONNAY 23

Grayson Cellars, Chardonnay, California, USA 2021

RIESLING 22

Weingut Dr. Loosen, Mosel, Germany 2024

PINOT GRIGIO 20

Scarpetta, Friuli, Italy 2025



BEBIDAS

BEVERAGES

TEA 8

Iced Tea
Protect Tea
Soothe Tea
Nectar Sun Tea
Jasmine Song Tea
Royal Breakfast Tea
Imperial Earl Grey Tea
Black Orchid Tea
Lush Orchard Tea

COFFEE (HOT)

Americano 10
Espresso 8
Decaffeinated 8

COFFEE (ICED) 10

Iced Caramel
Iced Hazelnut
Iced Vanilla
Iced Coffee

SODA 10

Coca-Cola
Coke Zero
Diet Coke
Sprite
Fever Tree Gingerale
Fever Tree Soda Water
Fever Tree Ginger Beer
Fever Tree Mediterranean
Tonic Water (8)

WATER 12

Still Water 750ml
Sparkling Water 750ml

LOCALLY SOURCED TEAS & COFFEES



MI CASA es SU CASA

