



**ROOFTOP BAR**

# MENU

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|---|---|
|  <b>Beef slider</b> <b>220</b>   |  <b>Roasted Aguachile Tostada</b> <b>170</b>   |
| Angus beef (120 g) slider marinated with mustard, Worcestershire sauce and parsley, accompanied by cheddar cheese, bacon, fried onion and accompanied by French fries                 | Marinated shrimp (80 g) with lime and soy sauce, roasted aguachile sauce, red onion, cucumber and fried jalapeño pepper   |
| <b>Lamb Barbacoa Tacos (3 pcs)</b> <b>195</b>   | <b>Aji Tuna</b> <b>190</b>  |
| Beer-marinated lamb taco served on corn tortilla and fried hoja santa, avocado, cilantro sprouts and radishes marinated with piquin pepper, and lime                                  | Fresh tuna fillet (100 g) marinated with olive oil and thyme, seared with a spice crust and paprika accompanied by beer sauce, mustard, soy sauce, and wasabi served with a pickled bell peppers salad with rice vinegar and crispy noodles |
|  <b>Crab Stuffed “Güero” Peppers (3 pcs)</b> <b>220</b>  |  <b>Loreto Clams (3 pcs)</b> <b>310</b>   |
| Caribbean pepper poached in piloncillo, stuffed with crab, tuna, sriracha sauce, breaded, accompanied with a garambullo vinaigrette, and fresh cabuches with epazote                  | Sautéed with shitake mushroom, spinach, ginger, garlic, white onion, butter, sake, and soy sauce  |
|  <b>Octopus Tacos (2 pcs)</b> <b>220</b>   |   |
|  Sautéed octopus with garlic sauce, accompanied by pressed pork rinds, cilantro, and avocado cream |   |

## • Desserts •

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|   <b>Pistachio chocolate cake</b> <b>190</b> |  |
|  <b>Opera chocolate cake</b> <b>150</b>   |  |



Menu items at all Pueblo Bonito Resorts are trans fat-free.  
Prices are in Mexican Currency. Tax included.

# MIXOLOGY

<b>Bonne Nuit</b> Whiskey, chocolate liqueur, evaporated milk, and herbal liqueur	<b>300</b>	<b>Tequila Rosso</b> Tequila, Aperol infused with berries, star fruit juice, fresh mint, Angostura bitters, and aquafaba; decorated with Burtet drops	<b>310</b>
<b>Boulevardier</b> Bourbon whiskey, Campari, vermouth, and Angostura bitters	<b>280</b>	<b>Beet Blazer</b> Tequila, fresh pineapple juice, lemon juice, cinnamon syrup, beet juice, and raspberry	<b>310</b>
<b>Lychee Martini</b> Gin, lychee, cognac liqueur, vodka, and lime juice	<b>280</b>	<b>Romero's Spirit</b> Añejo tequila, cardamom bitters, French herbal liqueur; garnished with rosemary	<b>380</b>
<b>Floral Gin</b> Gin, lavender syrup, St-Germain, fresh lime juice, and mineral water	<b>300</b>	<b>Barley Essence</b> Reposado tequila, barley water, candied with cinnamon, salt, brown sugar, and ground cinnamon	<b>240</b>
<b>Citrus Gin</b> Gin, St-Germain, fresh grapefruit juice, and lemon	<b>380</b>	<b>Vanilla Bisou</b> Vodka infused with butterfly pea flower, triple sec, fresh lime juice, and organic vanilla syrup; decorated with edible flowers	<b>240</b>
<b>Honey Flower</b> Gin infused with white flowers, lemon, and agave syrup	<b>250</b>	<b>Vodka Fusion</b> Vodka, mezcal, raspberry tea syrup, fresh lime; garnished with Himalayan salt, brown sugar, and drops of peppermint oil	<b>350</b>
<b>Ginger Fire</b> Mezcal Amores, chile ancho liqueur, ginger, lime juice, mineral water, and simple syrup	<b>300</b>	<b>Eclipse</b> Vodka, hazelnut liqueur, artisanal chocolate syrup, and espresso	<b>310</b>
<b>Mexicanita</b> Mezcal, triple sec, lime juice, hibiscus syrup, frosted with Himalayan salt and maguey salt	<b>350</b>	<b>Sunset Whisper</b> Aged rum, Aperol, infusion of white vermouth with St-Germain; decorated with orange peel	<b>330</b>
<b>Lavander Mist</b> Mezcal, lavender syrup, french orange liqueur, fresh lime juice, decorated with maguey salt and volcanic salt	<b>350</b>	<b>Rum Passion</b> Extra aged rum, thyme, lemon, aquafaba, and Amaretto; decorated with fresh thyme	<b>350</b>
<b>Naked and Famous</b> Mezcal, yellow Chartreuse, Aperol, and lime juice	<b>320</b>	<b>Passion Pearl</b> Extra aged rum, Pernod, passion fruit, fresh pineapple juice, and almond liqueur pearls	<b>250</b>
<b>Bitter Sunrise</b> Tequila infused with cocoa beans, amaro, orange bitters, and chocolate; decorated with black cherry and lemon peel	<b>310</b>		
<b>Espresso Martini</b> Vodka, coffee liqueur, and espresso	<b>220</b>		

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# CRAFT BEER

*BOTTLE (355 ml)*

<b>Cabotella</b> Golden Ale style, 18 IBU bitterness, 5.5% alcohol	<b>195</b>	<b>Pico Zapato</b> American Pale Ale style, 37 IBU bitterness, 6.0% alcohol	<b>195</b>
<b>Peyote</b> India Pale Ale style, 65 IBU bitterness, 7.0% alcohol	<b>195</b>	<b>Golden Ale</b> Ale style, 19 IBU bitterness, 4.5% alcohol	<b>195</b>
<b>Redhead</b> Amber Ale style, 18 IBU bitterness, 5.6% alcohol	<b>195</b>	<b>Agave Lager</b> Lager style, 13 IBU bitterness, 4.2% alcohol	<b>195</b>
<b>Red Ale</b> Red Ale style, 24 IBU bitterness, 5.2% alcohol	<b>195</b>	<b>IPA</b> Ale style, 57.1 IBU bitterness, 5.0% alcohol	<b>195</b>
<b>Session IPA</b> India Pale Ale style, 46 IBU bitterness, 5.0% alcohol	<b>195</b>	<b>Colimita Lager</b> Lager style, smooth, slightly creamy body, 27 IBU, 4.4% alcohol	<b>195</b>
<b>Blonde Ale Bag</b> Blonde Ale style, 20 IBU bitterness, 5.0% alcohol	<b>195</b>	<b>Piedra Lisa</b> Lager style, smooth, slightly creamy body, 41 IBU, 4.7% alcohol	<b>195</b>
<b>Garra Daga</b> Imperial Stout style, 75 IBU bitterness, 9.0% alcohol	<b>195</b>	<b>Ticus</b> Dark Ale style, dark, sparkling, roasted malts, coffee and chocolate, 22 IBU, 4.6% alcohol	<b>195</b>
<b>Carraca</b> Mexican Pilsner style, 43 IBU bitterness, 5.0% alcohol	<b>195</b>		

# BEER

*(355 ml)*

<b>XX Lager</b>	<b>80</b>
<b>XX Ambar</b>	<b>80</b>
<b>Victoria</b>	<b>80</b>
<b>Indio</b>	<b>80</b>
<b>Tecate Regular</b>	<b>80</b>
<b>Tecate Light</b>	<b>80</b>
<b>Ultra Michelob</b>	<b>80</b>
<b>Corona Regular</b>	<b>80</b>
<b>Corona Light</b>	<b>80</b>
<b>Modelo Especial</b>	<b>80</b>
<b>Pacifico Regular</b>	<b>80</b>
<b>Pacifico Light</b>	<b>80</b>
<b>Negra Modelo</b>	<b>90</b>
<b>Heineken</b>	<b>90</b>

# WATER & SODAS

<b>Agua de Piedra 600 ml</b>	<b>130</b>
<b>Evian 500 ml</b>	<b>80</b>
<b>Evian 1 lts</b>	<b>130</b>
<b>Fiji 330 ml</b>	<b>100</b>
<b>Fiji 500 ml</b>	<b>120</b>
<b>Voss 800 ml</b>	<b>180</b>
<b>Topo Chico (Mineral Water) 600 ml</b>	<b>120</b>
<b>Agua de Piedra (Mineral Water) 600 ml</b>	<b>200</b>
<b>Perrier (Mineral Water)</b>	<b>90</b>
<b>San Pellegrino (Mineral Water)</b>	<b>140</b>
<b>Coca Cola 355 ml</b>	<b>80</b>
<b>Coca Cola Zero 355 ml</b>	<b>80</b>
<b>Coca Cola Light 355 ml</b>	<b>80</b>
<b>Sprite 355 ml</b>	<b>80</b>
<b>Manzana 355 ml</b>	<b>80</b>

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