

To Share

Guacamole Tatemado
Pico de gallo, cotija cheese,
corn tortilla chips **D**

Caesar Salad
Romaine lettuce, prosciutto, anchovies,
Parmesan cheese, tortilla chips **D E G P**

Cobb Salad
Mixed greens, chicken, crispy bacon,
avocado, boiled egg, blue cheese **D E P**

Shrimp Ceviche (115 g)
Peanut leche de tigre, cucumber,
red onions, sesame seeds, aji chili **N SH R**

Green Ceviche (115 g)
Catch of the day, jicama, cucumber,
red onions, jalapeños **S R**

Ahi Tuna Poke Bowl (115 g)
Avocado, radish, ponzu sesame sauce,
cucumber, furikake, wakame, tobiko
R S SY

From the Grill & Kitchen

Shrimp Burger (220 g)
Gruyère cheese, serrano mayo,
caramelized onions, pickles **D E SH**

Prime Burger (220 g)
Avocado, bacon jam, chipotle mayo
D E G P

Club Sandwich (115 g)
Chicken, boiled egg, lettuce,
bacon, tomato **E G P**

Zarandeado Shrimp (180 g)
Shaved vegetables, roasted garlic,
sweet lime, citrus vinaigrette **E SH**

Cajun Grilled Sea Bass (180 g)
Sautéed vegetables with pineapple,
basil, sweet soy sauce **SY**

Hot Dog (115 gr)
Beef sausage, tomato, bacon, and
caramelized onions **D E G P**

Favorites Bites

Nachos
Guacamole, black beans, onions,
cheese sauce, pico de gallo. **D**

Choice of:

- ☉ Chicken
- ☉ Steak
- ☉ Shrimp **SH**

Rib Eye Taco (115 g)
Flour tortilla, caramelized onions,
roasted peppers, crispy potatoes,
avocado cream **E G P**

Governor Taco (115 g)
Sautéed shrimps, flour tortilla,
Oaxaca cheese, salsa macha **D G P**

Baja Fish Taco (115 g)
Flour tortilla, carrot & cole slaw,
chipotle mayo, habanero sauce **E G P**

Fajitas
Mixed bell peppers, sour cream,
refried beans, tortillas, habanero sauce **D**

Choice of:

- ☉ Chicken (190 g)
- ☉ Steak (190 g)
- ☉ Shrimp (190 g) **SH**

Build Your Own Pizza

Pizza
Tomato sauce, mozzarella cheese **D G**

Choice of 3:

Cheese:

Cheddar, parmesan, Oaxaca,
Monterey Jack **D**

Cured Meat:

Pepperoni, spanish chorizo, salami **P**

Vegetables:

Jalapeños peppers, bell peppers,
refried beans, seasonal vegetables,
white beans **V**

Sides

French Fries **V** 420

Sweet Potato Fries **V**



Locally Sourced



Sustainably Sourced

Alcohol **A** Dairy **D** Eggs **E** Gluten **G** Gluten Free **GF** Nuts **N** Pork **P** Raw **R** Seafood **S** Shellfish **SH** Spicy **SP** Soy **SY** Vegan **V** Vegetarian **VT**

*Items not included in All Meal Plans

Prices listed are quoted in Mexican Currency, 16% tax and 15% Service Charge are included. Payment by credit card or room charge only. Consumptions above \$469.24 pesos will include an additional local environmental tax. Consumption of raw food is undertaken at your own risk and discretion. While there is not separate allergen-free preparation area, however One&Only Palmilla will take maximum precaution to prevent allergic reaction but does not assume any liability.

agua

BAR

5:00 - 10:00 pm

Dips & Beyond

Organic Crudites **N V** 
Beetroot and Macadamia Dip

White Bean Hummus **V**
Tlayuda Chips

Finger Food

*Sauteéd Shrimp 5pc **G SH A SP D**
Guajillo Pepper, Garlic Sourdough

Chicken Wings 170gr **G SP**
Sweet and Sour or Spicy Dressing

Sourdough Pizza **D G VT**
Tomato, Basil, Mozzarella Cheese

Tacos

*Grilled Rib Eye Taco 115gr **G P**
Flour Tortilla, Caramelized Onion, Roasted Pepper
Crispy Potato, Avocado Cream

*Gobernador Taco 115gr **D G SH SP P**
Shrimp, Octopus, Flour Tortilla,
Oaxaca Cheese Crust, Macha Sauce

Baja Fish Taco 115gr **EDGPS SP**
Flour Tortilla, Coleslaw Salad,
Chipotle Mayonnaise, Habanero, Molcajete Sauce

Our Specialty Fries

French Fries **G**
Sweet Potato **GV**
Truffle **GD**

Desserts

Churros **DEG**
Dulce de Leche, Chocolate Fudge

Coconut Tres Leches Cake **DEG**
Tres Leches, Soft Sponge
Torched Meringue, Strawberries

Vegan Chocolate Cake **SYV**
Fresh Berries, Chocolate Fudge

Ice Cream Sandwich **DEG**
Homemade Vanilla Ice Cream, Chocolate
Chips Cookies, Berries

Ice Cream & Sorbets 1 Scoop **D**
Ice Cream: Vanilla, Chocolate
Strawberry, Cajeta
Sorbet: Berries, Mango, Lemon
Coconut **V**

 Sustainably Sourced  Locally Sourced
* Items not included in All Meal Plans

Shellfish **SH** Nuts **N** Raw **R** Spicy **SP** Vegetarian **VT** Gluten **G** Vegan **V** Dairy **D** Seafood **S** Egg **E** Soy **SY** Alcohol **A**

Prices listed are quoted in Mexican Currency, 16% tax and 15% Service Charge are included. Payment by credit card or room charge only. Consumptions above \$469.24 pesos will include an additional local environmental tax.

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Signature Cocktails

Palmilla Margarita 150ml

Tequila Volcan Blanco Organico 60ml, Cointreau 30ml, Grapefruit Shrub
Ginger Syrup, Lime Juice

Lychee Pear Martini 150ml

Vodka Absolut Pear 60ml, Lychee Purée, Lime Juice

Red Sunset 210ml

Tequila Jimador Cristalino Infused with Jalapeño, Watermelon and Cucumber 60ml
Cointreau 30ml, Watermelon Juice, Lime Juice

Spicy Martini 180ml

Beefeater Gin 60ml, St. Germain Elderflower Liqueur 30ml
Jalapeño, Cucumber Juice

One & Only Aged Negroni 90ml

Havana 7 Rum Infused with Oak 30ml, Camapri 30ml, Vermouth Rosso 30ml

White Sand 150ml

Absolut Raspberry Vodka 60ml, St. Germain Elderflower Liqueur 30ml, Lime Juice

Garrafita 180ml

Mezcal Espina Negra Espadin 60ml, Cointreau 30ml, Agave Syrup
Tamarind Purée, Lime Juice

One & Only Cocktail 180ml

Glenmorangie Vanilla Infused 60ml, Crème de Cassis 30ml,
Simple Syrup, Lime Juice

Mocktails

Cucumber & Elderflower Cooler 210ml

Cucumber, Elderflower Cordial, Demerara Syrup Topped with Soda
Lime Juice

Very Berry Mojito 210ml

Seasonal Berries, Mint, Topped with Soda, Lime Juice

Healthy Sips

Orange Refresher

Carrot Juice, Orange Juice, Geranium Hydrosol

Beets Punch

Beet Juice, Pineapple Juice, Orange Juice

TEQUILA FLIGHTS

ONE BY ONE 90ml

Casa Dragones Joven 30ml

Tequila Ocho Reposado 30ml

Atelier Extra Añejo 30ml

EXTRA AÑEJO ONLY 90ml

1800 Milenio 30ml

Jose Cuervo Reserva de la Familia 30ml

Atelier 30ml

DRAGON FLY 90ml

Casa Dragones Blanco 30ml

Casa Dragones Joven 30ml

Casa Dragones Añejo 30ml

Beers

Pacifico, Pilsner, Mexico **335ml**
Pacifico ligh, Lager, Mexico **335ml**
Corona, Pilsner, Mexico **330ml**
Corona Light, Lager, Mexico **330ml**
Negra modelo, Munich Dunkel, México **335ml**
Modelo Especial, Pilsner, México **335ml**
Non-Alcoholic Beer **335ml**

Craft Beers

One & Only Edition **335ml**
Blonde Ale, Baja California

Carretera 3 **335ml**
IPA, Baja California

Punta Baja **335ml**
Ligh Lager, Baja California

Wines By The Glass

Champagne & Prosecco

Veuve Clicquot, Champagne Brut, “Yellow Label”, France N.V
Adami, Prosecco di Treviso, Brut, “Garbel”, Veneto, Italy N.V

Dos Buhos, Syrah/Tempranillo/Carbernet Franc, Espumoso Rosé “1524”
San Miguel de Allende México, 2022

White Wine

Bouza do Rei, Albariño, Rías Baixas, Galicia, Spain

Bodegas Henri Lurton, “Le Sauvignon”, Valle de San Vicente, Baja, México, 2022

Rodney Strong, Chardonnay, Chalk Hill, California, 2020

Terra Alpina by Alois Lageder, Pinot Grigio, Vigneti delle Dolomiti,
Made with Organic Grapes, Trentino, Italy, 2024

Rosé wine

Château d’Esclans, Côtes de Provence, Rosé, “Whispering Angel”, Provence, France, 2023
Orígenes y Terruños, Grenache, Rosé, "Alma de Sirena", Valle de Guadalupe, Mexico, 2023

Red wine

DeLoach, Pinot Noir, Russian River Valley, California, 2021

Solar Fortún, "Baya Baya", Valle de Guadalupe, Mexico, 2023

E. Guigal, Côtes du Rhône, Rhône, France, 2021



Wine by bottle



Wine by glass

Every wine glass is a 5oz / 150ml serving format / Every dessert wine glass is a 3oz / 90ml serving format. Our house pours for all of our spirits are of 60ml / 2oz per glass.

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Payment by credit card or room charge only.

Consumptions above \$469.24 pesos for visitors not staying at the resort will include an additional local environmental tax.

agua

BAR

5:00 - 10:00 pm

Dips & Más

Crudités Orgánicos **N V**
Dip de Betabel con Macadamia

Hummus de Frijol Blanco **V**
Tlayudas

Botanas

* Camarones al Ajillo 5pc **C G A PC L**
Chile Guajillo, Pan de Masa Madre

Alitas de Pollo 170gr **G PC**
Aderezo Agridulce o Picante

Pizza Sourdough **G L VT**
Jitomate, Albahaca, Queso Mozzarella

Tacos

* Taco Rib Eye a la Parilla 115gr **G P**
Tortilla de Harina, Cebolla Caramelizada
Pimiento Rostizado, Papa Crujiente, Crema de Aguacate

* Taco Gobernador **C GLP**
Camarón 57gr, Pulpo 57gr, Tortilla de Harina,
Costra de Queso Oaxaca, Salsa Macha

Taco de Pescado de la Baja 115gr **G HLMPPC**
Tortilla de Harina, Ensalada de Col y Zanahoria,
Mayonesa de Chipotle, Salsa Habanera de Molcajete

Nuestras Papas Especiales

Papas Fritas **G**
Camote **G V**
Trufa **G L**

Postres

Churros **H LG**
Canela, Salsa de Caramelo, Salsa de Chocolate
Helado de Vainilla

Pastel Tres Leches Con Coco **H LG**
Pastel de Tres Leches, Merengue Suave
Jarabe de Coco, Fresas

Pastel de Chocolate Vegano **SY V**
Frutos Rojos Frescos, Dulce de Chocolate

Sandwich de Helado **H LG**
Helado Casero: Vainilla, Chocolate
Fresa, Cajeta

Helados & Sorbetes 1 Scoop **L**
Helado: Vainilla, Chocolate
Fresa, Cajeta
Sorbetes: Frutos Rojos, Mango, Limón
Coco **V**



Productos Sustentables



Producto Local

* Plátillos no incluidos en todo el Meal Plan

Crustáceos **C** Nueces **N** Crudo **CR** Picante **PC** Vegetariano **VT** Gluten **G** Vegano **V** Lácteos **L** Mariscos **M** Huevo **H** Soya **SY** Alcohol **A**

Los precios indicados están listados en moneda Mexicana, el 16% de impuesto y 15% de cargo por servicio están incluidos.
Pago con tarjeta de crédito o débito, o cargo a habitación únicamente. Los consumos superiores a \$464.24 pesos incluirán un impuesto medioambiental local adicional.

Aunque no existe una zona de preparación libre de alérgenos, One&Only Palmilla tomará las máximas precauciones para evitar reacciones alérgicas, pero no ninguna responsabilidad.

Cócteles de Autor

Palmilla Margarita 150ml

Tequila Volcán Blanco Orgánico 60ml, Cointreau 30ml, Jarabe de Toronja
Jarabe de Jengibre, Jugo de Limón

Lychee Pear Martini 150ml

Vodka Absolut de Pera 60ml, Puré de Lychee, Jugo de Limón

Red Sunset 210ml

Tequila Jimador Cristalino Infusionado con Jalapeño, Sandia y Pepino 60ml
Cointreau 30ml, Jugo de Sandia, Jugo de Limón

Spicy Martini 180ml

Ginebra Beefeater 60ml, Licor St. Germain Elderflower 30ml
Jugo de Jalapeño, Pepino

One & Only Aged Negroni 90ml

Ron añejado en barrica de Roble 30ml, Campari 30ml, Vermouth Rosso 30ml

White Sand 150ml

Vodka Absolut Frambuesa 60ml, Licor St. Germain 30ml, Jugo de limón

Garrafitita 180ml

Mezcal Espina Negra Espadín 60 ml, Cointreau 30 ml, Jarabe de Agave,
Puré de Tamarindo, Jugo de Limón

One & Only Cocktail 180ml

Glenmorangie Infusionado con Vainilla 60ml, Crème de Cassis 30ml,
Jugo de Limón

Cócteles Sin Alcohol

Cucumber & Elderflower Cooler 210ml

Pepino, Jarabe de Sáuco, Jarabe Demerara, Cordial Elderflower
Agua Mineral, Jugo de Limón

Very Berry Mojito 210ml

Frutos Rojos de Temporada, Menta, Agua Mineral, Jugo de Limón

Bebidas Saludables

Orange Refresher

Jugo de Zanahoria, Jugo de Naranja, Hidrosol de Geranio

Beets Punch

Jugo de Betabel, Jugo de Piña, Jugo de Naranja

TEQUILA FLIGHTS

ONE BY ONE 90ml

Casa Dragones Joven 30ml

Tequila Ocho Reposado 30ml

Atelier Extra Añejo 30ml

EXTRA AÑEJO ONLY 90ml

1800 Milenio 30ml

Jose Cuervo Reserva de la Familia 30ml

Atelier 30ml

DRAGON FLY 90ml

Casa Dragones Blanco 30ml

Casa Dragones Joven 30ml

Casa Dragones Añejo 30ml

Cervezas

- Pacifico, Pilsner, México 335ml
- Pacifico Ligth, Lager, México 330ml
- Corona, Pilsner, México 335ml
- Corona Light, Lager, México 330ml
- Negra modelo, Munich Dunkel, México 335ml
- Modelo Especial, Pilsner, México 335ml
- Cerveza, Sin Alcohol 335ml

Cervezas Artesanales

- One&Only Edition 335ml
- Blonde Ale, Baja California
- Carretera 3 335ml
- IPA, Baja California
- Punta Baja 335ml
- Ligth Lager, Baja California

Vino por Copeo

Champagne & Prosecco

- Veuve Clicquot, Champagne Brut, “Yellow Label”, Francia N.V
- Adami, Prosecco di Treviso, Brut, “Garbel”, Véneto, Italia N.V
- Dos Buhos, Syrah/Tempranillo/Carbernet Franc, Espumoso Rosé “1524”
- San Miguel de Allende México, 2022

Vino Blanco

- Bouza do Rei, Albariño, Rías Baixas, Galicia, España
- Bodegas Henri Lurton, “Le Sauvignon”, Valle de San Vicente, Baja, México, 2022
- Rodney Strong, Chardonnay, Chalk Hill, California, 2020
- Terra Alpina by Alois Lageder, Pinot Grigio, Vigneti delle Dolomiti, Made with Organic Grapes, Trentino, Italia, 2024

Rosé

- Château d’Esclans, Côtes de Provence, Rosé, “Whispering Angel”, Provence, Francia, 2023
- Orígenes y Terruños, Grenache, Rosé, "Alma de Sirena", Valle de Guadalupe, Mexico, 2023

Vino Tinto

- DeLoach, Pinot Noir, Russian River Valley, California, 2021
- Solar Fortún, "Baya Baya", Valle de Guadalupe, Mexico, 2023
- E. Guigal, Côtes du Rhône, Rhône, Francia, 2021



Vino por botella



Vino por copeo

Todos nuestros destilados por copa son de la medida de 60ml. El servicio de nuestras copas de vino es de 150ml
Los precios están listados en Pesos Mexicanos, por su conveniencia 16% de IVA y el 15% de Servicio ha sido agregado.
Solo se permiten pagos con tarjeta de crédito o cargo por habitación.
Los consumos superiores a \$469.24 pesos de visitantes no alojados en el resort incluirán un impuesto ambiental local adicional.