agua
bar dinner

DIPS & BEYOND

ORGANIC CRUDITÉS N VG
Beetroot and Macadamia Dip

WHITE BEAN HUMMUS VG
Tlayuda Chips

FINGER FOOD

SAUTÉED SHRIMP* 5 pcs A D G S SP
Guajillo Pepper, Garlic Sourdough

CHICKEN WINGS 6 oz G SP
Sweet and Sour or Spicy Dressing

SOURDOUGH PIZZA D G VT
Tomato, Basil, Mozzarella Cheese

TACOS

RIB EYE TACO* 4 oz G P
Flour Tortilla, Caramelized Onions, Roasted Peppers, Crispy Potatoes, Avocado Cream

TACO GOBERNADOR* 4 oz D G S SP
Shrimp, Octopus, Flour Tortilla, Oaxaca Cheese Crust, Macha Sauce

BAJA FISH TACOS 4 oz E F G P SP
Flour Tortilla, Coleslaw, Chipotle Mayonnaise, Habanero, Molcajete Sauce

OUR SPECIALTY FRIES

FRENCH FRIES G VG

SWEET POTATO FRIES G VG

TRUFFLE FRIES D G

DESSERTS

CHURROS D E G
Cinnamon, Vanilla Ice Cream, Caramel Sauce, Chocolate Fudge

COCONUT TRES LECHES CAKE D E G
Soft Vanilla Sponge, Coconut Tres Leches, Meringue, Strawberries

VEGAN CHOCOLATE CAKE SY VG
Fresh Berries, Chocolate Fudge

ICE CREAM SANDWICH D E G
Homemade Vanilla Ice Cream, Chocolate Chip Cookies, Berries

ICE CREAM | 1 SCOOP D
Vanilla, Chocolate, Strawberry, Cajeta

SORBETS | 1 SCOOP VG
Berries, Mango, Lemon, Coconut

Favorites · A Alcohol · D Dairy · E Egg · F Fish · G Gluten · N Nuts · P Pork · S Seafood · SP Spicy · SY Soy
VG Vegan · VT Vegetarian · Local

*Dishes not included in the Meal Plans.

Please notify our service colleagues if you have any known food allergies or intolerances. Our food is prepared in an environment where peanuts/nuts and other allergens are handled. Currently there is no separate allergen-free preparation area. While we take the utmost precautions, we do not accept liability should there be an allergy or a similar condition. The consumption of raw or undercooked animal or seafood products may increase the risk of foodborne illness. Some dishes are subject to seasonal availability. Prices are quoted in Mexican pesos and include 16% VAT and a 15% service charge. Payment is accepted by credit card or room charge only. Charges exceeding MXN 469.24 for non-resort guests are subject to an additional local environmental tax.

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bar drinks

SIGNATURE COCKTAILS

PALMILLA MARGARITA 5 oz
ZESTY & SPICY
Volcán Blanco Organic Tequila 2 oz,
Cointreau 1 oz, Grapefruit Shrub, Ginger Syrup,
Lime Juice

LYCHEE PEAR MARTINI 5 oz
FRUITY & CITRUSY
Absolut Pear Vodka 2 oz, Lychee Purée,
Lime Juice

RED SUNSET 7 oz
REFRESHING & FIERY
Jimador Cristalino Tequila Infused with
Jalapeño, Watermelon and Cucumber 2 oz,
Cointreau 1 oz, Watermelon Juice, Lime Juice

SPICY MARTINI 6 oz
CRISP & SPICY
Beefeater Gin 2 oz, St. Germain 1 oz, Jalapeño,
Cucumber Juice

ONE&ONLY AGED NEGRONI 3 oz
OAKY & BITTER
Oak Barrel-Aged Rum 1 oz, Campari 1 oz, Rosso
Vermouth 1 oz

WHITE SAND 5 oz
SILKY & ELEGANT
Absolut Raspberry Vodka 2 oz,
St. Germain 1 oz, Lime Juice

GARRAFITA 6 oz
TANGY & SMOKY
Espina Negra Espadín Mezcal 2 oz,
Cointreau 1 oz, Agave Syrup, Tamarind Purée,
Lime Juice

ONE&ONLY COCKTAIL 6 oz
VELVETY & REFINED
Vanilla-Infused Glenmorangie 2 oz,
Crème de Cassis 1 oz, Lime Juice

MOCKTAILS

CUCUMBER & ELDERFLOWER COOLER 7 oz
CRISP & FLORAL
Elderflower Cordial, Demerara Syrup, Cucumber,
Lime Juice, Sparkling Water

VERY BERRY MOJITO 7 oz
FRUITY & REFRESHING
Seasonal Berries, Mint, Sparkling Water,
Lime Juice

HEALTHY SIPS

ORANGE REFRESHER
BRIGHT & REVITALIZING
Carrot Juice, Orange Juice, Geranium Hydrosol

BEETS PUNCH
EARTHY & JUICY
Beetroot Juice, Pineapple Juice, Orange Juice

TEQUILA FLIGHTS

ONE BY ONE 3 oz
Casa Dragones Joven 1 oz
Tequila Ocho Reposado 1 oz
Atelier Extra Añejo 1 oz

EXTRA AÑEJO ONLY 3 oz
1800 Milenio 1 oz
José Cuervo Reserva de la Familia 1 oz
Atelier 1 oz

DRAGON FLY 3 oz
Casa Dragones Blanco 1 oz
Casa Dragones Joven 1 oz
Casa Dragones Añejo 1 oz

agua

BEERS

PACÍFICO 12 oz
Pilsner, Mexico

PACÍFICO LIGHT 11 oz
Lager, Mexico

CORONA 12 oz
Pilsner, Mexico

CORONA LIGHT 11 oz
Lager, Mexico

NEGRA MODELO 12 oz
Munich Dunkel, Mexico

MODELO ESPECIAL 12 oz
Pilsner, Mexico

NON-ALCOHOLIC BEER 12 oz

CRAFT BEERS

ONE&ONLY EDITION 12 oz
Blonde Ale, Baja California

PUNTA BAJA 12 oz
Light Lager, Baja California

CARRETERA 3 12 oz
IPA, Baja California

CHAMPAGNE & SPARKLING WINE

5 oz | 25 oz

VEUVE CLICQUOT, CHAMPAGNE BRUT "YELLOW LABEL", FRANCE, N.V.

ADAMI, PROSECCO DI TREVISO, BRUT "GARBÈL", VENETO, ITALY, N.V.

DOS BÚHOS, SYRAH/TEMPRANILLO/ CABERNET FRANC, SPARKLING ROSÉ "1524", SAN MIGUEL DE ALLENDE, MEXICO, 2022

WHITE WINE

5 oz | 25 oz

BOUZA DO REI, ALBARIÑO, RÍAS BAIXAS, GALICIA, SPAIN, 2024

BODEGAS HENRI LURTON, "LE SAUVIGNON", VALLE DE SAN VICENTE, BAJA, MEXICO, 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

5 oz | 25 oz

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

MAISON SAINTE MARGUERITE, CÔTES DE PROVENCE, ROSÉ, "SYMPHONIE", PROVENCE, FRANCE

RED WINE

5 oz | 25 oz

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

All spirits served by the glass are poured at 2 fl oz. Wine by the glass is served at 5 fl oz. Prices are quoted in Mexican pesos and include 16% VAT and a 15% service charge. Payment is accepted by credit card or room charge only. Charges exceeding MXN 469.24 for non-resort guests are subject to an additional local environmental tax.