

SMOOTHIES

VITAL GREEN

Pineapple Juice, Mixed Greens, Mint,
Orange Juice, Agave Syrup

TROPICAL RED FUSION

Apple, Cranberries, Watermelon,
Lemon Juice

BERRY CREAM BLISS

Blueberries, Blackberries, Oat Milk,
Agave Syrup

BANANA CRUNCH G N

Banana, Cocoa Powder, Granola,
Almond Milk

CEREALS

YOUR SELECTION OF CEREALS G N

Homemade Granola, Corn Flakes, Special K,
Rice Krispies, All-Bran, Frosted Flakes, Froot
Loops, Choco Rice Krispies

JUICES

ORANGE JUICE

GRAPEFRUIT JUICE

GREEN JUICE

COFFEE

CAPPUCCINO, MOCHACCINO, LATTE

ICED COFFEE, AFFOGATO, MACCHIATO

TEA

An exquisite fusion of Mexican botanicals
and ingredients, carefully crafted to offer a
truly authentic, artisanal aroma and flavour.

CHAMOMILE, MINT, EARL GREY, ENGLISH BREAKFAST, O&O RESERVE, HOMEMADE ICED TEA, TROPICAL MANGO

HONEY

Agave, Miraflores

MORNING CLASSICS

SEASONAL FRUIT VG

MANGO PARFAIT D G N

Homemade Granola, Mango Yogurt,
Mixed Berries

AÇAÍ BOWL G N

Homemade Granola, Banana, Coconut Milk,
Berries, Shredded Coconut

PAPAYA COTTAGE D N

Peanut Brittle, Honey, Mint Oil, Orange
Reduction, Chia Seeds, Amaranth Seeds

AVOCADO TOAST D E G N

Poached Eggs, Cherry Tomatoes, Pumpkin
Seeds, Cilantro, Salsa Macha, Goat Cheese

SMOKED SALMON BAGEL D F G

Cream Cheese, Lettuce, Red Onion,
Tomato, Capers, Lemon

SWEET INDULGENCES

STEEL-CUT OATMEAL G VT

Brown Sugar, Raisins, Cinnamon,
Seasonal Fruit

PANCAKES D E G

Butter, Maple Syrup

FROM THE OVEN D E G

Chocolate or Vanilla Concha, Croissant,
Pain au Chocolat, Cinnamon Roll,
Blueberry Muffin

TRADITIONAL WAFFLE D E G

Mascarpone Cheese, Berry Compote,
Powdered Sugar

SWEET POTATO WAFFLE D E G

Blue Cheese, Honey, Compote

HOMEMADE BRIOCHE

FRENCH TOAST D E G

Mascarpone, Lemon Zest, Mixed Berries

ORGANIC EGGS AND BEYOND

VEGAN EGGS YOUR WAY VG

Omelette or Scrambled, Vegan Sausage, Vegetables, Vegan Cheese

OMELETTE 3 pcs E

Egg Whites or Whole Eggs, Roasted Cherry Tomatoes

ORGANIC EGGS YOUR WAY E

Two Eggs Any Style, Roasted Cherry Tomatoes

KETO GRILLED AVOCADO EGG

Poached Egg, Ranchero Sauce, Grilled Avocado, Crispy Bacon, Panela Cheese

BENEDICT BRIOCHE

Poached Eggs, Hollandaise Sauce, Balsamic Reduction, House-Smoked Salmon

BENEDICT EGGS D E F G RW

Poached Eggs, Hollandaise Sauce, Huitlacoche, Truffle, House-Smoked Salmon

VERACRUZ EGGS D E G P

Scrambled Eggs, Fried Tortilla, Chorizo, Sour Cream, Red Onion, Cheese, Black Bean Sauce

MOTULEÑOS STYLE EGGS

Fried Eggs, Fried Tortilla, Tomato Sauce, Peas, Plantain, Pork Ham, Black Beans

SIDES

APPLEWOOD BACON 2 oz P

TURKEY BACON 2 oz

CANADIAN BACON 2 oz G P

SMOKED SALMON 2 oz F

SAUSAGE 2 oz G P

BLACK FOREST HAM 2 oz P

HASH BROWN 2 oz D E G

MEXICAN HERITAGE

MACHACA BURRITO 2 pcs

Scrambled Eggs, Machaca, Pico de Gallo, Beans, Panela Cheese, Guacamole

EGG TACOS “A LA MEXICANA” D E G

Scrambled Eggs, Tortilla, Pico de Gallo, Panela Cheese, Beans, Guacamole

CHICKEN ENMOLADAS 3 pcs

Oaxaca Mole, Chicken, Sour Cream, Red Onion, Cotija Cheese, Avocado

ITALIAN TORTA D E G N P

Panini Bread, Scrambled Eggs, Cold Cuts, Pesto, Chipotle Mayonnaise, Burrata

TORTA COCHINITA

Traditional Yucatán Breakfast with Cochinita Pibil

CHILE RELLENO G E D SP P

Roasted Poblano Pepper, Scrambled Eggs with Bacon, Cheese Sauce, Pomegranate

CHILAQUILES POBLANOS

Poblano Pepper Sauce, Eggs Your Way, Chilorio, Panela Cheese, Avocado

CHILAQUILES CHIPOTLE

Chipotle Sauce, Eggs Your Way, Mexican Chorizo, Avocado

CLASSIC CHILAQUILES D G SP

Green, Red or Both Sauces, Chicken, Sour Cream, Cheese, Avocado

 Favorites ·  Dairy ·  Egg ·  Fish ·  Gluten ·  Nuts ·  Pork ·  Raw ·  SP Spicy ·  SY Soy
VG Vegan ·  Local ·  Sustainable

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TO SHARE

CHARRED GUACAMOLE D

Pico de Gallo, Cotija Cheese, Corn Tortilla Chips

CAESAR SALAD D E F P

Romaine Lettuce, Prosciutto, Anchovies, Parmesan Cheese, Tortilla Chips

COBB SALAD D E P

Mixed Greens, Chicken, Crispy Bacon, Avocado, Boiled Egg, Blue Cheese

SHRIMP CEVICHE 4 oz N R S

Peanut Leche de Tigre, Cucumber, Red Onion, Sesame Seeds, Ají Chili

GREEN CEVICHE* 4 oz F R

Catch of the Day, Jicama, Cucumber, Red Onion, Jalapeño

AHI TUNA POKE BOWL* 4 oz F G R S Y

Avocado, Radish, Ponzu Sesame Sauce, Cucumber, Furikake, Wakame, Tobiko

FAVORITE BITES

NACHOS D

Guacamole, Black Beans, Onion, Cheddar Cheese Sauce, Pico de Gallo

Add: Chicken 4 oz / Beef 4 oz / Shrimp 4 oz S

RIB EYE TACO* 4 oz G P

Flour Tortilla, Caramelized Onions, Roasted Peppers, Crispy Potatoes, Avocado Cream

TACO GOBERNADOR 4 oz D G N P S

Flour Tortilla, Sautéed Shrimp, Oaxaca Cheese Crust, Salsa Macha

BAJA FISH TACO* 4 oz E F G P S P

Flour Tortilla, Carrot, Coleslaw, Chipotle Mayonnaise, Habanero Sauce

FAJITAS D S P

Mixed Bell Peppers, Sour Cream, Refried Beans, Tortillas, Habanero Sauce

Choice of: Chicken 7 oz / Beef 7 oz / Shrimp 7 oz S

FROM THE GRILL & KITCHEN

SHRIMP BURGER 8 oz D E S

Gruyère Cheese, Serrano Mayonnaise, Caramelized Onions, Pickles

FROM THE GRILL & KITCHEN

PRIME CHEESE BURGER 8 oz D E G P

Avocado, Bacon Jam, Chipotle Mayonnaise

CLUB SANDWICH 4 oz E G P

Chicken, Boiled Egg, Lettuce, Bacon, Tomato

ZARANDEADO SHRIMP* 6 oz G S S Y

Roasted Garlic, Lemon, Citrus Vinaigrette

CAJUN GRILLED SEA BASS* 6 oz G F S Y

Sautéed Vegetables, Pineapple, Basil, Sweet Soy Sauce

HOT DOG 4 oz D E G P

Beef Sausage, Tomato, Bacon, Caramelized Onions

CREATE YOUR OWN PIZZA

PIZZA D G

Tomato Sauce, Mozzarella Cheese

Add three of the following:

CHEESES D

Cheddar, Parmesan, Oaxaca, Monterey Jack

CURED MEATS P

Pepperoni, Spanish Chorizo, Salami

VEGETABLES VG

Jalapeño Peppers, Bell Peppers, Refried Beans, Seasonal Vegetables, White Beans

SIDES

FRENCH FRIES G VG

SWEET POTATO FRIES G VG

SAUTÉED VEGETABLES VG

MIXED SALAD VG

DESSERTS

CHURROS D E G

Cinnamon, Vanilla Ice Cream, Caramel Sauce, Chocolate Sauce

COCONUT TRES LECHES CAKE D E G

Soft Vanilla Sponge, Coconut Tres Leches, Meringue, Strawberries

CORN CAKE D E G

Whipped Cream, Marinated Strawberries, Hibiscus Ice Cream

 Favorites · D Dairy · E Egg · F Fish · G Gluten · N Nuts · P Pork · R Raw · S Seafood · SP Spicy · SY Soy · VG Vegan

*Dishes not included in the Meal Plans.

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agua

dinner

TO SHARE

SEAFOOD TOWER* F R S SP SY 🍴

Shrimp (4 pcs), Chocolate Clams (4 pcs),
Lobster Tail 7 oz, Tuna Sashimi 2 oz,
Local Cabrilla Ceviche 2 oz, Oysters (4 pcs),
Mignonette, Cocktail Sauce, Ponzu

EL MOLCAJETE DE AGUA* D P S

Skirt Steak 7 oz, Regional Chorizo 6 oz,
Grilled Shrimp (2 pcs), Lobster Tail 4 oz,
Grilled Nopal, Roasted Avocado,
Grilled Panela Cheese, Spring Onions,
Parmesan Crisp, Green Salsa

ZARANDEADO CATCH

OF THE DAY 4 lb (WHOLE FISH)* F G SY

Fresh Nopal Salad, Guacamole, Flour Tortillas,
Molcajete Salsa

SOUPS & SALADS

MILPA SALAD VG 🍴🌱

Charred Avocado, Heirloom Tomato, Baby
Corn, Butternut Squash Purée, Piloncillo,
Vanilla Vinaigrette

HEIRLOOM TOMATO & PANELA CHEESE D VT

Panela Cheese, Roasted Avocado, Pumpkin
Seeds, Hibiscus Vinaigrette, Epazote Pesto

TORTILLA SOUP 🍴 D SP

Sour Cream, Guajillo Chili, Avocado,
Panela Cheese

PASTA

CILANTRO PASTA A D E G S 🍴

Jumbo Sinaloa Shrimp 7 oz, Garlic, Tequila,
Cotija Cheese, Guajillo Sauce

MEXICAN ANTOJITOS

MEZCAL QUESO FUNDIDO 🍴 A D E G

Monterey Jack Cheese, Onion, Cilantro,
Guajillo Chili

Add: Chorizo 4 oz **P** | Shrimp 4 oz **S**
Al Pastor 4 oz **P** | Chapulines 0.4 oz

TINGA FLAUTAS 3 pcs D

Chicken Tinga, Lettuce, Sour Cream,
Cotija Cheese, Onion

CHARRED GUACAMOLE 🍴 D SP VT

Jalapeño Pepper, Tomato, Onion, Cilantro,
Cotija Cheese

CEVICHES & SEAFOOD

CATCH OF THE DAY CEVICHE 4 oz 🍴 F R SP

Roasted Pineapple, Avocado, Red Onion,
Cilantro

TUNA CEVICHE 4 oz F R SP 🍴🌱

California Chili Sauce, Cherry Tomatoes, Cilantro

BAJA OYSTERS 6 pcs* R S

Traditional Mignonette Sauce, Avruga Caviar

SHRIMP COCKTAIL 7 oz* S SP

Cocktail Sauce, Lime, Tabasco Sauce

GRILLED GULF OCTOPUS 4 oz 🍴 D S

Pimento Cream, Fried Sweet Potato,
Cascabel Chili Vinaigrette, Finger Lime

MEXICAN SPECIALTIES

POBLANO ENCHILADAS 3 pcs* D S

Poblano Sauce, Mexican-Style Shrimp, Tomato,
Onion, Panela Cheese

A LA TUMBADA RICE WITH BAJA SEAFOOD 5 oz* 🍴 S

Octopus, Clams, Shrimp, King Crab

OAXACAN TLAYUDA D

Refried Black Beans, Avocado, Lettuce, Radish,
Melted Oaxaca Cheese

Add: Shrimp 4 oz **S** — 410 | Al Pastor 4 oz **P** — 280
Chapulines 0.4 oz — 280

agua

dinner

MEATS & FISH

BRAISED BEEF SHORT RIB 6 oz* A D N

Fried Chochoyotes, Red Wine and Ancho Chili Sauce, Smoked Onion Purée, Pine Nuts

GRILLED ZARANDEADO CATCH OF THE DAY 6 oz E F G SY

Sautéed Bell Peppers, Cilantro, Green Rice

CORN-CRUSTED SALMON 6 oz F SP

Corn Broth, Corn, Jalapeño, Chili Oil

STEAKS

PRIME NEW YORK STRIP 12 oz*

USDA Certified Quality

TENDERLOIN 8 oz*

USDA Certified Quality

SIDES

MASHED POTATOES WITH CHIAPAS CHEESE D

ESQUITES D

SAUTÉED ORGANIC VEGETABLES

MEXICAN-STYLE RICE

SAUCES

EPAZOTE CHIMICHURRI

SALSA MACHA N SP

RED WINE GLAZE WITH ANCHO CHILI A SP

GUAJILLO CHILI BÉARNAISE E

CREAMY HABANERO SAUCE SP

CHILES TOREADOS G SP SY

DESSERTS

CHURROS D E G

Cinnamon, Vanilla Ice Cream, Caramel Sauce, Chocolate Sauce

COCONUT TRES LECHES CAKE D E G

Soft Vanilla Sponge, Coconut Tres Leches, Meringue, Strawberries

CORN CAKE D E G

Whipped Cream, Marinated Strawberries, Hibiscus Ice Cream

RICE PUDDING D N

Dulce de Leche, Confit Mango, Mango Sorbet, Pistachios

FLAN D E G

Traditional Flan, Caramel, Veracruz Vanilla, Coconut Jelly

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

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agua

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

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