Breeze

BREAKFAST

Beverages

JUICES

CITRUS WAKE SP VT
Lime, Chia Seeds, Cayenne Pepper, Agave Honey

SUNRISE AT CORTEZ VG
Carrot, Celery, Orange, Basil

DAILY GREEN VG
Kale, Cucumber, Parsley, Romaine Lettuce, Pear, Apple, Lime, Ginger

LOVELY RED VG
Beet, Apple, Orange, Carrot

JUICE SHOT VT
Ginger, Orange, Honey

BONSALY KOMBUCHA VG
Aloe Vera, Ginger, Turmeric

SMOOTHIES

TROPICAL BEE VT
Pineapple, Mango, Turmeric, Orange Juice, Honey

CARROT GLOW VT
Carrot, Blueberries, Orange Juice, Agave Syrup

WAKE UP BANANA N VT
Banana, Peanut Butter, Espresso, Oat Milk

DESERT PARADISE VG
Papaya, Strawberries, Grapefruit Juice, Coconut Water, Agave Syrup

MILK

WHOLE · SEMI-SKIMMED · LACTOSE-FREE D
SOY · ALMOND · OAT

COFFEE

CAPPUCCINO · MOCHACCINO · LATTE · ICED COFFEE · AFFOGATO · MACCHIATO

TEA VG

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 VANILLA BLEND · TROPICAL MANGO · O&O HOMEMADE RESERVE ICED TEA

Honey: Agave and Miraflores

Artisanal Bakery & Morning Delights

FRESHLY BAKED PASTRIES D E G
(Choice of three pieces)
Chocolate Concha, Vanilla Concha, Croissant, Pain au Chocolat, Cinnamon Roll, or Blueberry Muffin

SEASONAL FRUIT PLATE D N VT
Selection of Seasonal Organic Fruit, Candied Nuts, Vanilla Yogurt

PAPAYA WITH COTTAGE CHEESE D N
Papaya, Cottage Cheese, Bee Pollen, Pumpkin Seeds, Almonds, Mint, Organic Santiago Honey

CEREAL SELECTION D G N VT
House-Made Granola, Cheerios, Corn Flakes, Special K, All-Bran, Frosted Flakes, Raisin Bran, Choco Krispies, Corn Pops

Light & Wholesome Bowls

GRANOLA PARFAIT D G N
House-Made Granola, Vanilla Yogurt, Strawberries, Grapes

AÇAÍ BOWL G N VT
House-Made Granola, Coconut Milk, Banana, Berries, Shredded Coconut

ONE&ONLY JAMS VG

A journey around the world through the signature jams of select One&Only properties

TOMATILLO & SERRANO CHILI JAM
— One&Only Palmilla

LEMON & GINGER JAM
— One&Only The Palm, Dubai

PINEAPPLE & POBLANO CHILI JAM
— One&Only Mandarina SP

MONTENEGRIN FOREST JAM
— One&Only Portonovi, Montenegro

APPLE & ROSE JAM
— One&Only Gorilla's Nest, Rwanda

D Dairy | E Egg | F Fish | G Gluten | N Nuts | P Pork | SP Spicy | VG Vegan
VT Vegetarian | Local | Sustainable

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Breeze

BREAKFAST

Mexican Heritage

ENFRIJOLADAS D E P SP
Corn Tortillas Filled with Scrambled Eggs, Chorizo & Potatoes, Topped with Refried Bean Sauce, Chile de Árbol, Hoja Santa, Goat Cheese, Sour Cream, & Roasted Avocado

HUEVOS RANCHEROS D E P SP
Two Fried Eggs Served on a Crispy Corn Tortilla with Chilorio, Refried Beans, Ranchera Sauce, Nopal, Corn, Sour Cream, Cilantro, & Roasted Avocado

CHICKEN CHILAQUILES D E SP
Choice of Red or Green Sauce, Chicken 2 oz, Fried Eggs, Avocado, Cotija Cheese, Sour Cream, Red Onion, & Cilantro

VEGAN SOY CHORIZO BURRITO SP VG
Corn Tortilla Filled with Vegan Eggs, Vegan Chorizo, Potatoes, Refried Beans, Habanero Sauce, Guacamole, & Pico de Gallo

EGG TACOS D E G P SP
Flour Tortillas with Local Chorizo 1.5 oz, Bacon 1.5 oz, Tomato, Onion, Jalapeño, Guacamole, Habanero & Molcajete Sauces

MACHACA BURRITO D E G P SP
Flour Tortilla Filled with Dried Beef 1 oz, Scrambled Eggs, Onion, Bell Peppers, Guacamole, & Pico de Gallo

Eggs & Classics

AMERICANO D E G P SP
Two Eggs Any Style Served with Sausage, Bacon, Garlic-Sautéed Mushrooms, Roasted Tomatoes, Refried Beans, Cotija Cheese, Rustic Potatoes, & Mixed Salad

AVOCADO TOAST WITH POACHED EGG D E G N SP
Mashed Avocado, Cucumber, Cherry Tomatoes, Roasted Pumpkin Seeds, Microgreens, Sourdough Bread, & Macha Sauce

CLASSIC EGGS BENEDICT D E F G P
English Muffin, Canadian Ham 1.5 oz or Smoked Salmon 2 oz, Hollandaise Sauce, Truffle Sauce, Mixed Greens, & Tomato Citrus Vinaigrette

BAGEL & SMOKED SALMON E F D G N
House-Cured Smoked Salmon 2.8 oz, Bagel, Cream Cheese, Capers, Red Onion, Avocado, Tomatoes, & Mixed Lettuces

FRENCH OMELET D E
Three Eggs with Dill, Mint, Parsley, Cherry Tomatoes, Avocado, Citrus Vinaigrette, Black Beans, Cotija Cheese, & Rustic Potatoes

SIDES

Chorizo 4 oz P
Smoked Salmon 4 oz F
Smoked Trout 2 oz F
Canadian Bacon 2 oz G P
Smoked Bacon 2 oz P
Turkey Bacon 1.5 oz
Pork Sausage 3 oz P
Refried Beans 4 oz P
Hash Browns 5 oz D E G
Mixed Salad 2 oz
Seasonal Fruit 5 oz
Avocado 2 oz
Mixed Berries 4 oz

Sweet Indulgences

BREEZE FRENCH TOAST D E G
Brioche Bread Infused with Vanilla, Orange Zest, Cinnamon, Berries, Maple Syrup, Whipped Cream, & Vanilla Ice Cream

VANILLA PANCAKES D E G
Berries, Maple Syrup, Whipped Cream, Mint, & Orange Zest

WAFFLE D E G
Whipped Cream, Berries, & Maple Syrup

OATMEAL N VT
Seasonal Fruit, Brown Sugar, Maple Syrup, & Almonds

D Dairy | E Egg | F Fish | G Gluten | N Nuts | P Pork | SP Spicy | VG Vegan
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Breeze

LUNCH

Starters

GUACAMOLE D VT
Cotija Cheese, Pico de Gallo, Tortilla Chips

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

SUPERFOOD SALAD D VT
Red Quinoa, White Beans, Lentils, Tomatoes, Avocado, Sesame Seeds, Hibiscus Vinaigrette, Chile de Árbol

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

NIÇOISE TUNA SALAD 4 oz* E F R
Yellowfin Tuna, Green Beans, Kalamata Olives, Mixed Lettuces, Lemon Vinaigrette, Hard-Boiled Egg

O&O CAESAR SALAD* D E F G P
Romaine Lettuce, Bacon, Sourdough Croutons, Parmesan Cheese, Extra Virgin Olive Oil

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

Cevichería

TUNA CEVICHE 4 oz F G R SP SY
Red Onion, Cilantro, Ponzu Sauce, Serrano Peppers, Avocado

GREEN CEVICHE 4 oz* F N R
Catch of the Day, Mint, Basil, Cilantro, Avocado, Onions, Cucumber

CEVICHE TRIO 4 oz* F G N R S SP SY
Tuna Ceviche, Shrimp & Octopus Ceviche, Sea Bass Green Ceviche

SHRIMP COCKTAIL 4 oz S SP
Palmilla Signature Cocktail Sauce

La Taquería

ENSENADA FISH TACOS 4 oz A E F G P SP
Beer-Battered or Grilled Fish, Corn or Flour Tortilla, Fennel Salad, Chipotle Mayonnaise

BAJA-STYLE SHRIMP TACOS 4 oz A E G P S SP
Beer-Battered or Grilled Shrimp, Corn or Flour Tortilla, Fresh Coleslaw, Chipotle Mayonnaise

VEGETARIAN TACOS 4 oz D SP VT
Corn Tortilla, Mushrooms, Corn, Huitlacoche, Jalapeños, Cotija Cheese

RIB EYE TACOS 4 oz* G
Corn Tortilla, Nopal Salad, Crispy Fried Onions, Molcajete Sauce

CHICKEN TINGA TACOS 4 oz D SP
Shredded Chicken, Corn Tortilla, Black Beans, Cotija Cheese

Burgers & Quesadillas

CHEESEBURGER 8 oz D E G P SP
Prime Beef, Crispy Bacon, Avocado, Cheddar Cheese, Tomato, Onion, Chipotle Mayonnaise
Served with French Fries or Sweet Potato Fries

VEGETARIAN BURGER 7 oz G VT
Burger Patty, Arugula, Beet, Avocado, Sun-Dried Tomatoes, Vegan Cheese
Served with French Fries or Sweet Potato Fries

O&O QUESADILLAS D G P
Flour Tortilla, Mozzarella Cheese, Bell Peppers, Onion

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

*Dishes not included in the Meal Plans.

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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Breeze

LUNCH

Mains

JUMBO SHRIMP AL AJILLO 8 oz* A D G S SP
Ajillo, Lime, Tequila, Coconut Rice

CATCH OF THE DAY 6 oz F
Mixed Salad, Tomatoes, Cucumber, Avocado, Lemon Vinaigrette

SIDES

Truffle Fries D
French Fries VG
Sweet Potato Fries VG
Sautéed Vegetables VG
Mixed Salad VG

O&O Late Breakfast

SEASONAL FRUIT PLATE D N VT
Selection of Seasonal Organic Fruits, Candied Nuts, Vanilla Yogurt

GRANOLA PARFAIT D G N
House-Made Granola, Vanilla Yogurt, Strawberries, Grapes

EGG TACOS D E G P SP
Flour Tortillas with Local Chorizo 1.5 oz, Bacon 1.5 oz, Tomato, Onion, Jalapeño, Guacamole, Habanero & Molcajete Sauces

Sweet Indulgences

HOUSE-MADE POPSICLES
Mango D | Mint Chocolate D G
Hazelnut Vanilla D G N

PIÑA COLADA CHEESECAKE D E
Whipped Cheesecake, Mango Gel, Coconut Sorbet, Braised Pineapple, Fresh Coconut

*Dishes not included in the Meal Plans.

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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BEVERAGES

Signature Breeze Margaritas

PASTOR MARGARITA 4 oz
Smoky & Spicy

Volcán Blanco Tequila 2 oz, Ancho Chile Liqueur 1 oz, Guajillo Chile with Pineapple, Lime Juice, Cilantro Salt

GOLDEN SEA MARGARITA 4 oz
Elegant & Citrusy

Santanera Blanco Tequila 2 oz, Clarified Lime Juice, Golden Agave Syrup, Black Hawaiian Salt, Gold Flakes

PINK MARGARITA 5 oz
Fruity & Vibrant

El Jimador Cristalino Tequila 2 oz, Cointreau 1 oz, Lime Juice, Red Bell Pepper & Strawberry Syrup, Pink Pepper Salt

YUZU MARGARITA 5 oz
Bright & Aromatic

El Jimador Cristalino Tequila 2 oz, St. Germain 1 oz, Lime Juice, Yuzu Juice, Simple Syrup

TROPICAL MARGARITA 5 oz
Exotic & Smooth

Patrón Tequila 2 oz, Soursop, Cointreau 1 oz, Lime Juice, Cinnamon

Mocktails

VERY BERRY MOJITO 7 oz
Fruity & Refreshing

Seasonal Berries, Mint, Sparkling Water, Lime Juice

JARDÍN SPRITZ 8.5 oz
Floral & Effervescent

Non-Alcoholic Prosecco, Elderflower, Mint Hydrosol

One&Only Palmilla Cocktails

PALMILLA MARGARITA 5 oz
Zesty & Spicy

Volcán Blanco Organic Tequila 2 oz, Cointreau 1 oz, Grapefruit Shrub, Ginger Syrup, 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

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

Healthy Balance

VANILLA BALANCE 3 oz
Vanilla Protein 20 g, Oat Milk, Peanut Butter, Shredded Coconut

CACAO GLOW 3 oz
Chocolate Protein 20 g, Almond Milk, Avocado, Banana

ORANGE REFRESHER 6.5 oz
Carrot Juice, Orange Juice, Geranium Hydrosol

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Sommelier Bottle Selection 25 oz

Craggy Range, Sauvignon Blanc, “Te Muna”, Marlborough, New Zealand, 2022

Maldonado, Chardonnay, “Farm Worker”, Napa Valley, California, 2018

Chalk Hill, Chardonnay, Sonoma Coast, California, 2023

Duckhorn, Sauvignon Blanc, North Coast, California, 2022

Domaine Passy Le Clou, Chablis, Burgundy, France, 2022

La Trinidad, Rosé, “Circe”, Valle de San Vicente, Baja, Mexico, 2023

Miraval, Côtes de Provence, Rosé, France, 2023

Champagne & Sparkling Wine

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

Veuve Clicquot, Champagne Brut
“Yellow Label”, France, N.V.

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

White Wine

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

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BEVERAGES

Rosé

Maison Sainte Marguerite, Côtes de Provence, Rosé, "Symphonie", Provence, France

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

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

Beers

Pacífico, Pilsner, Mexico 12 oz

Pacífico Light, Lager, Mexico 11 oz

Corona, Pilsner, Mexico 12 oz

Corona Light, Lager, Mexico 11 oz

Negra Modelo, Munich Dunkel, Mexico 12 oz

Modelo Especial, Pilsner, Mexico 12 oz

NON-ALCOHOLIC BEER 12 oz

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