Lucille's KITCHEN

Morning Bites

SEASONAL FRUIT PLATE D G N
Lavender Honey, House-Made Labneh

BERRIES & RICOTTA D N
Toasted Pistachios, Date Syrup

STEEL-CUT OATMEAL G VT
Brown Sugar, Apple-Cinnamon Compote, Raisins

GREEK YOGURT PARFAIT D
Blueberries, Banana, Dark Chocolate

PINEAPPLE & COCONUT BOWL D
Sweet Vanilla Cream, Kiwi, Coconut Flakes, Chia Seeds

BEET-CURED SALMON 3 oz D F G
Bagel, Fromage Blanc, Marinated Cucumber, Pickled Onions, Capers, Heirloom Tomato, Lemon, Mixed Greens

Between Bread

MORNING BUN D E G P
Brioche Bun, Sunny-Side-Up Egg, Applewood-Smoked Bacon, Aged Cheddar

CALIFORNIA BURRITO D E G
Carne Asada, Scrambled Eggs, Crispy Potatoes, Pico de Gallo, Guacamole, Mozzarella, Cilantro Cream

AVOCADO TOAST D G N SP
Hass Avocado, Goat Cheese, Pickled Onions, Pumpkin Seeds, Salsa Macha
Add: One Egg any Style E — 120

CHEESE BOARD D G VT
Selection of Regional Cheeses from La Toba, Mixed Berries, Dates, Mango Compote, Blueberry Compote, House-Made Bread

Sweets

BELGIAN WAFFLES D E G
Mixed Berries, Whipped Vanilla Crème Fraîche

LEMON RICOTTA PANCAKES D E G
Mixed Berries, Blueberry Syrup, Whipped Mascarpone Cream

PISTACHIO FRENCH TOAST D E G N
Orange Brioche, Brown Sugar, Pistachio Butter

BUTTERMILK PANCAKES D E G
Local Butter, Maple Syrup

A Alcohol · D Dairy · E Egg · F Fish · G Gluten · N Nuts · P Pork · SP Spicy · VG Vegan · VT Vegetarian

Lucille's KITCHEN

Eggs & More

FARM EGGS ANY STYLE D E P
Two Eggs, Breakfast Potatoes, Bacon, Mixed Greens

NORCAL EGGS A D E G
Crispy Six-Minute Eggs, Forest Mushrooms, Truffle Aioli, Mixed Greens

RANCHEROS D E G
Two Fried Eggs over Corn Tortillas, Salsa Ranchera, Refried Beans

SHAKSHUKA D E G
Two Eggs over Spiced Tomato & Sweet Pepper Ragout, Feta, Garlic Sourdough, Fresh Herbs, Extra-Virgin Olive Oil

EGGS BENEDICT D E G P
Two Poached Eggs over Smoked Ham, House-Made English Muffin, Hollandaise Sauce

STEAK & EGGS 12 oz D E G N SP
New York Strip Steak, Two Eggs Any Style, Macha Butter, Mixed Greens

CALI BENEDICT D E SP
Two Poached Eggs over Slow-Cooked Heirloom Tomatoes, Avocado, Goat Cheese, Chipotle Hollandaise Sauce

BREAKFAST TACOS D E G P
Scrambled Eggs, Chorizo, Pickled Onions, Mozzarella

CHILAQUILES D E G SP
Green or Red Salsa, Sour Cream, Pickled Onions, Fresh Cheese, Avocado

Add: Egg any Style E — 120
Chicken Breast or Skirt Steak — 300

Sides

APPLEWOOD-SMOKED BACON P

PORK SAUSAGE P

BREAKFAST POTATOES G

AVOCADO

HASH BROWNS D E

BERRIES

SEASONAL FRUIT

ONE EGG E

SLICED TOMATO

TOAST G

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*

A Alcohol · D Dairy · E Egg · F Fish · G Gluten · N Nuts · P Pork · SP Spicy · VG Vegan · VT Vegetarian

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.

Lucille's KITCHEN

The First Bite

SOURDOUGH BOULE D G
Whipped Butter, Local Honey, Sea Salt

GUACAMOLE N
Hass Avocado, Pico de Gallo, Pumpkin Seeds, Corn Chips

CHEESE & CHARCUTERIE D G P
California Cheese Trio, Cured Meats, Accompaniments, Toasted Sourdough

MARGHERITA D G N
Sourdough, Mozzarella, Burrata, Tomato, Basil, Pesto, Extra-Virgin Olive Oil

TUNA TARTARE 4 oz F G N R SP
Macha Sauce, Tapioca Crisp, Scallions, Crispy Shallots, Avocado Mousse, Pine Nuts

BEEF TARTARE 4 oz D E G P R
Truffle Dressing, Cured Egg Yolk, Crispy Bacon, Potato Chips, Extra-Virgin Olive Oil

BURRATA A D G N
Roasted Butternut Squash Purée, Hibiscus-Infused Pears, Avocado, Creamy Romesco, Sherry Vinaigrette, Pesto

Wild Greens

QUINOA & LOBSTER 5 oz D S
Roasted Corn, Baby Tomatoes, Meyer Lemon Vinaigrette, Caviar, Spinach, Avocado

BAJA CAESAR D E F G
Romaine Lettuce, Parmigiano Reggiano, Sourdough Croutons, White Anchovies

FARM SALAD D GF N
Local Organic Lettuce, Dates, Goat Cheese, Pomegranate Vinaigrette, Pickled Onions, Pistachios

ADD-ONS

GRILLED SHRIMP 6 oz S

CHICKEN BREAST 6 oz

SKIRT STEAK 6 oz

SALMON 6 oz F

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

Lucille's KITCHEN

Crafted In Baja

BAJA FISH TACOS 6 oz A E F G SP
Beer-Battered Fish, Marinated Cabbage, Pico de Gallo, Tartar Sauce

THE BURGER 5 oz D E G P
Prime Beef, Smoked Bacon, Lettuce, Avocado, Tomato, Onion, Aged Cheddar

SKIRT STEAK FRITES 8 oz G SP
Demi-Glace, Chimichurri

CHICKEN KEBABS 6 oz D G SP
Red Pepper Hummus, Fattoush, Pickled Onions

FISH & CHIPS 9 oz A E F G SP
Sweet Potato Fries, Jalapeño Tartar Sauce

SPINACH & RICOTTA GNOCCHI D E G
Forest Mushrooms, Garlic Butter, Parmigiano Reggiano

CATCH OF THE DAY 6 oz A D F G
Crispy Polenta, Confit Tomatoes, Olive Tapenade

From The Farm

SALT-ROASTED ROOT VEGETABLES D N
Macadamia Butter, Honey, Banyuls

CHARRED BROCCOLI G VG
Sage-Seasoned Panko, Garlic, Lemon Olive Oil

HARISSA-ROASTED CAULIFLOWER G VG
Citrus Vinaigrette, Chermoula

CRISPY POTATOES D G
Baby Potatoes, Crème Fraîche, Chives

FORAGED MUSHROOMS A D
Valle de Guadalupe Wine, Garlic Butter, Thyme

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

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.

Lucille's KITCHEN

The First Bite

SOURDOUGH BOULE D G
Whipped Butter, Local Honey, Sea Salt

FISH TIRADITO 5 oz F G N R
Hass Avocado, Pico de Gallo, Pumpkin Seeds, Corn Chips

CHARRED OCTOPUS 7 oz N P S SP
Crispy Heirloom Potatoes, Spanish Chorizo, Creamy Romesco, Green Sauce

MARGHERITA D G N
Sourdough, Mozzarella, Burrata, Tomato, Basil, Pesto, Extra-Virgin Olive Oil

TUNA TARTARE 4 oz F G N R SP
Macha Sauce, Tapioca Crisp, Scallions, Crispy Shallots, Avocado Mousse, Pine Nuts

BEEF TARTARE 4 oz D E G P R
Truffle Dressing, Cured Egg Yolk, Crispy Bacon, Potato Chips, Extra-Virgin Olive Oil

BURRATA A D G N
Roasted Butternut Squash Purée, Hibiscus-Infused Pears, Avocado, Creamy Romesco, Sherry Vinaigrette, Pesto

Wild Greens

QUINOA & LOBSTER 5 oz D S
Roasted Corn, Baby Tomatoes, Meyer Lemon Vinaigrette, Caviar, Spinach, Avocado

BAJA CAESAR D E F G
Romaine Lettuce, Parmigiano Reggiano, Sourdough Croutons, White Anchovies

FARM SALAD D GF N
Local Organic Lettuce, Dates, Goat Cheese, Pomegranate Vinaigrette, Pickled Onions, Pistachios

ADD-ONS

GRILLED SHRIMP 6 oz S

CHICKEN BREAST 6 oz

SKIRT STEAK 6 oz

SALMON 6 oz F

A Alcohol · D Dairy · E Egg · F Fish · G Gluten · GF Gluten Free · N Nuts · P Pork · R Raw · S Seafood
SP Spicy · VG Vegan

Lucille's KITCHEN

Crafted In Baja

CHICKEN SCHNITZEL 8 oz D E G
Fermented Cabbage, Sweet Potato Fries, Mustard & Tarragon Butter Sauce

CATCH OF THE DAY 6 oz A D F G
Crispy Polenta, Confit Tomatoes, Olive Tapenade

SEARED SALMON 6 oz D F G
Organic Carrots, Trout Roe, Beurre Blanc

SHORT RIB BARBACOA 8 oz A SP
Roasted Root Vegetables, Chimichurri, Demi-Glace

BAJA SURF & TURF 12 oz A D G N S SP
New York Strip Steak, U10 Shrimp 3 pcs, Truffle Mashed Potatoes, Macha Sauce

CREAMY SEAFOOD RICE 4 oz D F S
Fish, Clams, Shrimp, Saffron Broth, Sunchokes, Citrus-Pepper Sauce

RIGATONI BOLOGNESE D G P
Classic Ragù, Parmigiano Reggiano

SPINACH & RICOTTA GNOCCHI D E G
Forest Mushrooms, Garlic Butter, Parmigiano Reggiano

From The Farm

SALT-ROASTED ROOT VEGETABLES D N
Macadamia Butter, Honey, Banyuls

CHARRED BROCCOLI G VG
Sage-Seasoned Panko, Garlic, Lemon Olive Oil

HARISSA-ROASTED CAULIFLOWER G VG
Citrus Vinaigrette, Chermoula

CRISPY POTATOES D G
Baby Potatoes, Crème Fraîche, Chives

FORAGED MUSHROOMS A D
Valle de Guadalupe Wine, Garlic Butter, Thyme

A Alcohol · D Dairy · E Egg · F Fish · G Gluten · GF Gluten Free · N Nuts · P Pork · R Raw · S Seafood
SP Spicy · VG Vegan

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.

Lucille's KITCHEN

Spritz

APEROL SPRITZ

Aperol 2 oz, Prosecco 2 oz,
Sparkling Water

SOCIAL SPRITZ

Aperol 1 oz, Prosecco 2 oz,
Sparkling Water, Lemon,
Clarified Guava

LIMONCELLO SPRITZ

Homemade Limoncello 2 oz,
Prosecco 2 oz, Sparkling Water,
Coconut Foam

SEASIDE SPRITZ

Italicus Rosolio 2 oz,
Adami Garbèl Prosecco 2 oz,
Chamomile Soda

Mimosas

PROSECCO MIMOSA

Prosecco 4 oz, Orange Juice

CHAMPAGNE MIMOSA

Champagne 5 oz, Orange Juice

Mocktails

JAMAICA FIZZ

Hibiscus & Cardamom Infusion,
Lime Juice, Agave Syrup,
Mineral Water

NEW ERA SPRITZ

Elderflower Cordial,
Freixenet Non-Alcoholic Sparkling,
Raspberry Purée, Mint Hydrosol,
Mineral Water

CHAMOMILE BLOSSOM

Lemon Juice, Simple Syrup,
Chamomile Infusion,
Sparkling Water

Lucille's KITCHEN

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

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

Healthy Sips

KOMBUCHA 12 oz

Aloe Vera & Pineapple
Hibiscus
Ginger & Lime
Damiana

Handcrafted Artisan Sodas 12 oz

Made with fresh fruit sourced from regions across Mexico.

MICHOACÁN GUAVA
JALISCO RASPBERRY
VERACRUZ PASSION FRUIT
YUCATÁN MANDARIN

All spirits served by the glass are poured at 2 oz. Wine by the glass is served at 5 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.