

# HACIENDA

Cocina y Cantina

## POOL BAR MENU

11:00 am - 6:00 pm

Served at pool and beach loungers

### CRUDITES \$250

Fresh carrot, celery, jicama with ranch dressing (250 g.)

### CEVICHE DE ATUN \$450

Tuna, watermelon, orange, ponzu, avocado, sesame oil (150 g.)

### CHEESE FINGERS \$350

Mozzarella sticks (3 pc.)

### TACOS DORADOS DE ATUN \$400

Corn tortilla, potatoe with tuna, sour cream, avocado, green pepper sauce (3 pc.)

### SANDWICH DE ATUN \$500

Tuna, carrot, lettuce, tomato, avocado, caramelized onion (200 g.)

### HACIENDA NACHOS \$650

Your choice of beef or chicken, topped with cheddar cheese, refried beans, salsa Mexicana, guacamole, and sour cream (200 g.)

### CHEESEBURGER \$500

Freshly-ground beef, cheddar cheese, avocado, lettuce, tomato, bacon, fries (200 g.)

### PITA AL GUSTO \$600

Roasted vegetables and hummus  
Choice of: Beef, chicken or vegetables (200 g.)



## POOL BAR BEVERAGES

10:00 am - 7:00 pm

### POOL COCKTAILS 360 ml

#### WILD RUBY \$450

Tequila Don Julio 70, licor 43, syrup, lime juice, purple cabbage infusion, corn salt

#### PARADIS MEZCALITA \$450

Mezcal Amaras verde, chartreuse verde, agave syrup, citric salt, peppermint

#### HACIENDA MOJITO \$450

Chivas 13 tequila, strawberry, peppermint, chamomile and lime tea, ginger

#### XILA TONIC \$450

Xila Espadin, tonic water

### MEXICAN CRAFT BEER 355 ml

#### TIERRA CLARA \$250

Blonde Ale

#### CARRETERA 3 IPA \$250

#### PERRO DEL MAR IPA \$250

#### MINERVA COLONIAL Lager \$250

#### MINERVA LIGHT Lager \$250

### NATIONAL BEER

PACIFICO, PACIFICO LIGHT,  
CORONA MODELO ESPECIAL,  
NEGRA MODELO \$200

### NON ALCOHOLIC 480 ml

#### FIJI 500 ml \$150

#### FIJI 950 ml \$250

#### TOPO CHICO 330 ml \$100

#### PERRIER 330 ml \$150

### FROZEN COCKTAILS 360 ml

#### CANDY CRUSH \$450

Mezcal 7 Misterios Dobajej, candy, piloncillo syrup

#### MANDARIN BLAST \$450

Vodka Absolut Mandarin, guava cordial, lime juice, tajin salt

#### CARIBBEAN SUNSET \$450

Ron Bacardi Mango Chile, Licor Ancho Reyes, ginger syrup, seasonal salt

### WINE BY THE GLASS

#### MICHA MICHA \$500

Sauvignon Blanc, V. de St. tomas, Mexico

#### DONOVAN PARKE \$400

Rose, Sonoma, USA

#### DONOVAN PARKE \$400

Sauvignon Blanc, Sonoma, USA

#### DONOVAN PARKE \$400

Chardonnay, Sonoma, USA

#### DONOVAN PARKE \$400

Pinot Noir, Sonoma, USA

#### DONOVAN PARKE \$400

Cabernet Sauvignon, Sonoma, USA

#### BORTOLOMIOL MIOL \$550

Prosecco Extra Dry, Valdobbiande, Italy

### NESPRESSO COFFEE

AMERICANO, ESPRESSO,  
CAPPUCCINO O LATTE \$150

#### TEQUILA CARAJILLO \$400

Tequila Altos Café, Grand Marnier, Nespresso coffee



Prices are in Mexican pesos, 16% IVA tax included

Please inform your waiter if you have any dietary restriction or food allergies as some of our products are prepared with dairy, gluten, nuts and GMS. Consuming raw or undercooked meats, poultry, and shellfish or eggs may increase your risk of foodborne illness.