



Beverage Menu / Menú de Bebidas

Tropical Cocktails* / Cócteles Tropicales*

House Margarita / Margarita de La Casa

Silver Tequila , Triple Sec, Lime Juice and Agave Syrup /
Tequila Blanco, Triple Seco, Jugo de Limón, Jarabe de Agave

Tequila Sunrise

Silver Tequila, Pineapple Juice, Orange Juice and Granadine /
Tequila Blanco, Jugo de Piña, Jugo de Naranja y Granadina

Paloma

Silver Tequila, Lime Juice, Grapefruit Soda /
Tequila Blanco, Jugo de Limón, Refresco de Uva

Mojito

Rum Blanco, Lime Juice, Fresh Mint, Brown Sugar, Soda Water /
Ron Blanco, Jugo de Limón, Menta, Azúcar Morena, Agua Mineral

Rum Punch / Ponche de Ron

White Rum, Pineapple Juice, Orange Juice, Mayers, Granadine /
Ron Blanco, Jugo de Piña, Jugo de Naranja, Mayers, Granadina

Madras

Vodka, Orange Juice, Cranberry Juice / Vodka, Jugo de Naranja, Jugo de Arándano

Vodka Tonic

Vodka, Tonic Water and Lime Wedge / Vodka, Agua Quina, Rodajas de Limón

* Service from 12:00pm to 10:00pm / Servicio de 12:00pm a 10:00pm

Daily Promotion / Promoción Diaria

Pay 6 Beers and Get 10 All Day Long / Paga 6 Cervezas y llévate 10

Beverages / Bebidas

Corona, Pacifico 355ml

Tecate, XX Lager 355ml

Iced Bucket Challenge (6 Beer) / Cubeta de Cerveza (6 piezas)

Evian Bottled Water / Agua Evian Embotellada 500ml

Soda / Refresco 355ml

Coca Cola

Sprite, Fanta, Agua Mineral

Iced Tea / Te Helado 420ml

*** Ask for more cocktails



Daily Sports Promotion From 12:00 pm to 10:00 pm

Premium Combo

Buffalo Wings 14 Pieces / Alitas Buffalo 14 Piezas

Served with celery, carrot sticks and ranch dressing /
Servidas con bastones de apio, zanahoria y aderezo ranch

Mexican Nachos / Nachos Mexicanos

Tortilla Chips, Mozzarella Cheese, Refried Beans, Guacamole, Jalapeños and Mexican Salsa/
Totopos, Queso Mozzarella, Frijoles Refritos, Guacamole, Jalapeños y Salsa Mexicana

Traditional / Tradicionales

**** Flank Steak / Arrachera**

Chicken / Pollo

Shrimp / Camarón

Pizza Pepperoni - Mozzarella Cheese and Pepperoni / Queso Mozzarella y Pepperoni

Hawaiian / Hawaiana - Mozzarella Cheese, Turkey Ham and Pineapple /
Queso Mozzarella, Jamón de Pavo y Piña

Margherita / Margarita

Tomato Sauce, Fresh Tomato, Basil and Mozzarella Cheese/
Salsa de Tomate, Tomate Fresco, Albahaca y Queso Mozzarella

Guacamole And Tortilla Chips / Guacamole y Totopos

10 Beers / 10 Cervezas

Luxury Combo

Club Sandwich

Turkey Breast, Ham, Bacon, Cheese, Lettuce and Tomato

Jamón de Pavo, Jamón de Cerdo, Tocino, Queso, Lechuga y Tomate

Chef's Salad / Ensalada del Chef

Lettuce, Tomato, American Cheese, Turkey Breast, Ham, Bacon, Pickles and Hard Eggs/
Lechuga, Tomate, Queso Americano, Pechuga De Pavo, Jamón, Tocino, Pepinillos y Huevo
Cocido

Pizza Pepperoni - Mozzarella Cheese and Pepperoni / Queso Mozzarella y Pepperoni

Hawaiian / Hawaiana - Mozzarella Cheese, Turkey Ham and Pineapple /
Queso Mozzarella, Jamón de Pavo y Piña

Margherita / Margarita

Tomato Sauce, Fresh Tomato, Basil and Mozzarella Cheese/
Salsa de Tomate. Tomate Fresco. Albahaca y Queso Mozzarella

Guacamole And Tortilla Chips / Guacamole y Totopos

10 Beers / 10 Cervezas



GOOD MORNING BREAKFAST

From 7:00 am to 11:00 am

Mimosa

Champagne and Fresh Orange Juice / Vino Espumoso y Jugo de Naranja

Banana & Papaya Smoothies / Licuado de Papaya y Plátano

Milk, Vanilla and Honey/ Leche, Vainilla y Miel

Green Juice/ Jugo Verde

Celery, Spinach, Orange Juice and Cactus Paddle / Apio, Espinaca, Juco de Naranja y Nopal

Fresh Juices/ Jugos Naturales

Orange / Naranja

Grapefruit, Carrot, Tomato, Papaya / Toronia, Zanahoria, Tomate, Papaya

Family Style Orange Juice (For Four) / Jugo de Naranja Tam.Familiar (Para 4)

Coffee Package (For Two) / Paquete de Café (Para 2)

Coffee Pot and Sweet Roll Basket / Café y Canasta de Pan Dulce

Coffee Pot

Small (For One)

Large (For Five)

Latte Coffee, Capuccino / Café Latte, Capuccino

Hot Tea Selection / Selección de Té

Hot Cakes (Chocolate Chips or Plain) / Hot Cakes (Chispas de Chocolate o Naturales)

With Assorted Fruit/ Con Fruta Picada

Waffles

With Assorted Fruit and Whipped Cream / Con Fruta y Crema Batida

Oatmeal / Avena

Assorted Fruit, Raisins, Cinnamon / Fruta Picada, Pasas y Canela

Continental Breakfast / Desayuno Continental

Coffee, Fresh Juice and Homemade Sweet Rolls / Café, Jugo, y Pan Dulce Hecho en Casa

American Breakfast / Desayuno Americano

Fruit or Juice, Coffee, Homemade Sweet Rolls and Eggs Any Style/

Fruta o Jugo, Café, Pan Hecho en Casa y Huevos al Gusto

Eggs Any Style/ Huevos al Gusto (Eggwhites Option /Opción de Claras)

With Black Beans and Hash Brown Potato / Con Frijoles Negros y Papa Hash Brown

Omelettes

Asparagus, Cherry Tomato, Onion, Green and Red Bell Pepper, Carrot, Ham or Shrimp

Espárragos, Tomate, Cebolla, Pimiento Rojo y Verde, Zanahoria, Jamón o Camarón

Chef Hector's Breakfast Specials

Beef Burrito 180 grs

Made with flour tortilla, mozzarella cheese, fried beans, scrambled eggs with flank steak,

Taco Mañanero

Flour tortilla, scramble eggs, vegetables, hash browns, refried beans

Bagel Gravlax 100 grs

Plain bagel, cream cheese, smoked salmon, caper, red onion

Salmon Fajitas 200 grs

Mixed with bell pepper, onion, served with guacamole and mexican sauce



LUNCH AND DINNER

From 11:00 am to 10:00 pm

Appetizers / Aperitivos

Guacamole And Tortilla Chips / Guacamole y Totopos

Mexican Nachos / Nachos Mexicanos

Tortilla Chips, Mozzarella Cheese, Refried Beans, Guacamole, Jalapeños and Mexican Salsa/

Totopos, Queso Mozzarella, Frijoles Refritos, Guacamole, Jalapeños y Salsa Mexicana

Traditional / Tradicionales

*** Flank Steak / Arrachera*

Chicken / Pollo

Shrimp / Camarón

Buffalo Wings /Alitas Buffalo

Served with celery, carrot sticks and ranch dressing /

Servidas con bastones de apio, zanahoria y aderezo ranch

8 Pieces / Piezas

14 Pieces / Piezas

Soups and Salads / Sopas y Ensaladas

Caesar Salad/ Ensalada César

Caesar Dressing, Croutons, Parmesan Cheese/ Aderezo César,

Crotones y Queso Parmesano

Chicken/ Pollo

Shrimp/ Camarón

Chef's Salad/ Ensalada Del Chef

Lettuce, Tomato, American Cheese, Turkey Breast, Ham, Bacon,

Lechuga, Tomate, Queso Americano, Pechuga De Pavo, Jamón, Tocino,

Grilled Vegetables Salad/ Ensalada de Vegetales a la Parrilla

Lettuce, Bell Peppers, Carrot, Zucchini and Eggplant with Italian

Lechuga, Pimientos, Zanahoria, Calabacitas y Berenjena con

Chicken Broth / Caldo de Pollo

Vegetables, Rice, Chicken / Vegetales, Arroz, Pollo

Tortilla Soup / Sopa de Tortilla

Tortilla Fried Strips, Chicken, Avocado, Cheese and Sour Cream /

Pollo, Aguacate, Queso y Crema Agria



LUNCH AND DINNER
From 11:00 am to 10:00 pm

Entrée / Platos Fuertes

Burrito

Bell Pepper, Lettuce, Refried Beans, Mozzarella Cheese and French Fries / Pimientos, Lechuga, Frijoles Refritos, Queso Mozzarella y Papas a la Francesa
Chicken / Pollo

**** Flank Steak / Arrachera**
Shrimp/Camarón

Club Sandwich

Turkey Breast, Ham, Bacon, Cheese, Lettuce and Tomato
Jamón de Pavo, Jamón de Cerdo, Tocino, Queso, Lechuga y Tomate

Pepito Sandwich / Pepito

Skirt Steak, Refried Beans, Lettuce, Tomato, Jalapeño Pepper, Guacamole and French Fries/
Filete de res, frijoles Refritos, Lechuga, Tomate, Jalapeños, Guacamole y Papas a La Francesa

Grand Solmar Angus Burger / Hamburguesa Angus Grand Solmar

Lettuce, Tomato, Pickles, Cheese, Bacon, and French Fries/
Lechuga, Tomate, Pepinillos, Queso, Tocino y Papas a La Francesa

Southern Fried Chicken / Pollo Frito

With French Fries/ Con Papas Fritas

Fajitas

Bell Peppers, Onion, Garlic, Cheese, Refried Beans, Guacamole and Tortillas
Pimientos, Cebolla, Ajo, Frijoles Refritos, Queso, Guacamole y Tortillas

Chicken / Pollo
Flank Steak / Arrachera
Shrimp/Camarón

Quesadillas

Mexican Salsa and Guacamole / Salsa Mexicana y Guacamole

Chicken / Pollo
Flank Steak / Arrachera
Shrimp/Camarón

Pastas (Spaghetti, Fettuccini, Penne, Macaroni)

Amatriciana Sauce, Tomato Sauce, Alfredo Sauce, Cheddar Cheese Sauce or Arrabiata Sauce/
Salsa Amatriciana, Salsa De Tomate, Salsa Alfredo, Salsa de Queso ó Salsa Arrabiata

Roasted Seabass/ Cabrilla Rostizada

Rice And Sauteed Vegetables / Arroz y Vegetales Salteados

Grilled Shrimp/ Camarones a La Parrilla

Rice and Sauteed Vegetables / Arróz y Vegetales Salteados

Preparation: Garlic, Guajillo Sauce or a La Diabla Style / Preparación: Al Ajo, Salsa Guajillo ó a La Diabla

Roasted Chicken Breast/ Pechuga de Pollo Rostizada

Baby Potato and Mustard/ Papa Cambray y Mostaza

****Grilled New York Steak/ New York a La Parrilla**

Potato and Mushrooms Stew with Black Pepper Sauce /
Estofado de Papa y Champiñones con Salsa de Pimiento Negra



Pizzas

Sea Food / Mariscos

Octopus, Shrimp, Scallops and Poblano Chile / Pulpo, camarón, Callos y Rajas Poblanas

Grand Solmar

Chistorra, Pepperoni, Corn Kernel, Refried Beans, Mushrooms and Epazote Herb /
Chistorra, Frijoles Refritos, Pepperoni, Elotes, Champiñones y Epazote

Pepperoni

Mozzarella Cheese and Pepperoni / Queso Mozzarella y Pepperoni

Hawaiian / Hawaiana

Mozzarella Cheese, Turkey Ham and Pineapple / Queso Mozzarella, Jamón de Pavo y Piña

Mexican / Mexicana

Adobo Chicken, Jalapeño Pepper and Coriander / Pollo Adobado, Chiles Jalapeños y Cilantro

Margherita / Margarita

Tomato Sauce, Fresh Tomato, Basil and Mozzarella Cheese/
Salsa de Tomate, Tomate Fresco, Albahaca y Queso Mozzarella

Sushis

From 1:00 pm to 08:00 pm

****California Roll / Rollo California**

Shrimp, avocado, cucumber and cheese / Camarón, aguacate, pepino y queso

****Philadelphia Roll / Rollo Filadelfia**

Cream cheese out, filled with kanikama crab, cucumber and avocado /
Queso crema por fuera y relleno con Kanikama, pepino y aguacate

****Spicy Tuna Roll / Rollo de Atún Picante**

Avocado, cucumber, kanikama, cheese and spicy tuna on the top /
Aguacate, pepino, kanikama, queso y atún picante arriba

****Spicy Shrimp Roll / Rollo de Camarón Picante**

Avocado, cucumber, kanikama, cheese and spicy shrimp on the top
Aguacate, pepino, kanikama, queso y camarón picante arriba

Desserts / Postres

Key Lime Pay / Pay de Limón

Mango and Strawberry Mousse / Mousse de Mango con Fresa

Chocolate Cake / Pastel de Chocolate

Three Milks Cake/ Pastel de Tres Leches

Peach Crumble /Crumble de Durazno

Ask for our Homemade Ice Cream



WINE BOTTLE SELECTION

Champagne - Sparkling Wine / Vino Espumoso

Veuve Cliquot, Brut, Yellow Label, Reims, France, N.V. 750 ml
 Veuve Cliquot, Brut, Rose, Reims, N.V. 750 ml
 Veuve Cliquot Yellow Label 375 ml 375 ml
 Vivante Brut, By Freixenet, Queretaro, México, N.V. 750 ml
 Norton, Extra Brut Rose, Mendoza Argentina N.V. 750 ml
 Moscato, Pinelli, Spumante, Cusano, Italy N.V. 750 ml
 Prosecco, Pinelli Brut, Veneto, Italy N.V. 750 ml
 Moët & Chandon Brut, Imperial, N.V. 750 ml
 Moët Chandon Ice 750 ml
 Champagne Dom Perignon Brut 750 ml
 Pinelli Passion, Italy 750 ml

White Wine / Vino Blanco

Chardonnay, Norton, Argentina 750 ml
 Chardonnay, Carmen, Chile 750 ml
 Chardonnay, Ventisquero, Chile 750 ml
 Chardonnay, La Crema, Napa 750 ml
 Chardonnay, Stone Valley, California, U.S.A. 750 ml
 Chardonnay, Casa Madero, Valle da Parras, México. 750 ml
 Sauvignon Blanc, Sileni, New Zeland 750 ml
 Sauvignon Blanc, Predoncelli, California 750 ml
 Sauvignon Blanc, Sierra Blanca, Valle de Guadalupe, México. 750 ml
 Castello Di Gabiano Pinot 750 ml
 Finca Flichman Chardonnay 750 ml
 Pinot Grigio, Anterra, delle Venezie, Italy 750 ml
 Casa Madero Chardonnay 375 ml
 Carmen Clasico Chardonnay 375 ml

Red Wine / Vino Tinto

Norton Colección Malbec 375 ml
 Cabernet Sauvignon, Pedroncelli, California 750 ml
 Cabernet Sauvignon, Carmen, Chile 750 ml
 Malbec, Norton Reserva, Argentina 750 ml
 Malbec, Altos Las Hormigas, Argentina 750 ml
 Merlot, Carmen, Chile 750 ml
 Merlot, Carmen Clásico, Valle Central, Chile 750 ml
 Mouton Cadet, Bordeaux, France 750 ml
 Piccolo by Roganto, Mexico 750 ml
 Discreto Encanto, Hacienda La Lomita, Mexico 750 ml
 Jardin Secreto, Adobe Guadalupe, Valle de Guadalupe, México 750 ml
 Terrazas de Los Andes Malbec 375 ml
 Carmen Clasico Merlot 375 ml
 Casa Madero Cabernet Sauvignon 375 ml
 Pinot Noir, La Crema, Napa 750 ml
 Pinot Noir, Jargon, California, U.S.A. 750 ml



MIDNIGHT MENU

Caesar Salad/ Ensalada César

Caesar Dressing, Croutons, Parmesan Cheese/ Aderezo César, Crotones y Queso Parmesano
Chicken / Pollo
Shrimp / Camarón

Chef 's Salad / Ensalada Del Chef

Lettuce, Tomato, American Cheese, Turkey Breast, Ham, Bacon, Pickles and Hard Eggs/
 Lechuga, Tomate, Queso Americano, Pechuga De Pavo, Jamón, Tocino, Pepinillos y Huevo Cocido

Grilled Vegetables Salad/ Ensalada de Vegetales a la Parrilla

Lettuce, Bell Peppers, Carrot, Zucchini and Eggplant with Italian Vinaigrette
 Lechuga, Pimientos, Zanahoria, Calabacitas y Berenjena con Vinagreta Italiana

Chicken Broth / Caldo de Pollo

With Chicken, Vegetables and Rice / Con Pollo, Vegetales y Arroz

Tortilla Soup / Sopa de Tortilla

Tortilla Fried Strips, Chicken, Avocado, Cheese and Sour Cream /
 Julianas de Tortilla, Pollo, Aguacate, Queso y Crema Agria

Pastas (Spaghetti, Fetuccini, Penne, Macaroni)

Amatriciana Sauce, Tomato Sauce, Alfredo Sauce, Cheddar Cheese Sauce or Arrabiata Sauce /
 Salsa Amatriciana, Salsa De Tomato, Salsa Alfredo, Salsa de Queso ó Salsa Arrabiata

Quesadillas

Mexican Salsa and Guacamole / Salsa Mexicana y Guacamole

Chicken / Pollo

Beef / Res

Shrimp / Camarón

Club Sandwich

Turkey Breast, Ham, Bacon, Cheese, Lettuce and Tomato /
 Jamón de Pavo, Jamón de Cerdo, Tocino, Queso, Lechuga y Tomate

**Grand Solmar Angus Burger / Hamburguesa Angus Grand Solmar

Lettuce, Tomato, Pickles, Cheese, Bacon, and French Fries /
 Lechuga, Tomate, Pepinillos, Queso, Tocino y Papas a La Francesa

Southern Fried Chicken / Pollo Frito

With French Fries / Con Papas Fritas

** In compliance with Mexican regulations regarding raw ingredients these menu selections are served at the customer's desire

** En cumplimiento con normas de salubridad referentes a ingredientes crudos, se sirve el platillo bajo riesgo del consumidor