



INFINITY POOL MENU

APETIZERS / ENTRADAS

Buffalo or BBQ Chicken Wings / Alitas Búfalo

Served with celery, carrot sticks and ranch dressing / Servidas con bastones de apio y aderezo ranch.
8Pzas 14Pzas

Nachos

Served with refried beans, mozzarella cheese, jalapeño chile, guacamole and Mexican salsa / Servidos con frijoles refritos, queso mozzarella, chiles jalapeños, guacamole y salsa Mexicana.

Chicken / Pollo 180 grs
180 grs

Flank Steak / Arrachera 1
180 grs

Shrimp / Camarón
180 grs

Breaded Sticks

Served with french fries and tartar dressing / Dedos servidos con papas a la francesa y aderezo tártara
Cheese / Queso

Chicken / Pollo
200 grs

Fish / Pescado
200 grs

Onion Rings / Aros de Cebolla

Served with lettuce and ranch dressing / Servidos en cama de lechuga y aderezo ranch.

Tempura Calamari Rings / Aros de Calamar Tempura

Served with lettuce and tomato sauce / Servidos en cama de lechuga acompañado con salsa marinara. 200 grs

SOUPS AND SALADS / SOPAS Y ENSALADAS

Tortilla Soup / Sopa de Tortilla

Fried tortilla strips, avocado, panela cheese, sour cream and dry chile guajillo / Juliana de tortilla frita, aguacate, queso panela, crema y chile guajillo.

Caesar Salad / Ensalada Cesar

With Caesar dressing and parmesano reggiano cheese / Con aderezo Cesar y queso parmesano reggiano

Chicken / Pollo

Shrimp / Camarón

Traditional / Tradicional

180 grs

180 grs

Taco Salad

Chicken / Pollo

180 grs

Flank Steak / Arrachera
180 grs

Shrimp / Camarón
180 grs

Served with lettuce, bell peppers, tomato, panela cheese, avocado, sour cream, and refried beans /

Servido con lechuga, pimientos, tomate, queso panela, aguacate, crema agria y frijoles refritos.

Grand Solmar Salad / Ensalada Grand Solmar

Chicken / Pollo

180 grs

Shrimp / Camarón

180 grs

Mixed lettuce, bell peppers, carrot, tomato, cucumber with a homemade dressing /

Lechugas mixtas, pimientos, zanahoria, jitomate, pepino con aderezo de la casa.

Grilled Tuna Niçoise Salad

Grilled tuna, small potato, bell peppers, purple onion, nicoise olives, green beans, tomatoes with mustard vinaigrette
Atun a la parrilla, papa cambray, pimientos, cebolla morada, aceituna negra, ejotes, tomate con aderezo de mostaza

Chef Salad / Ensalada Del Chef

Mixed lettuce, tomato, turkey breast ham, hard boiled egg, alfalfa sprouts, pickles, american cheese, bacon and blue cheese dressing / Lechugas mixtas, tomate, jamón de pavo huevo cocido, germen de alfalfa, pepinillos, queso americano, tocino y aderezo de queso azul

Grilled Vegetable Salad / Ensalada de Vegetales a la Parrilla

Lettuce, bell peppers, carrot, zucchini and eggplant with Italian vinaigrette / Lechuga, pimientos, zanahoria, calabacita y berenjena con vinagreta Italiana

Grilled Flatbread

Sea Food / Mariscos

250 grs

Octopus, shrimp, scallop and poblano chile / Pulpo, camarón, callo y rajas poblanas

Grand Solmar

Chistorra, pepperoni, refried beans, corn kernel, mushroom and epazote herb / Chistorra, pepperoni, frijoles, elotes, champiñones y epazote

Pepperoni

Mozzarella cheese and pepperoni / Queso mozzarella y pepperoni

Hawaiian / Hawallana

Mozzarella chesse, turkey ham and pineapple / Queso mozzarella, Jamón de pavo y piña

Mexican / Mexicana

Chicken, jalapeño chile 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

SEAFOOD SPECIALTIES / ESPECIALES DEL MAR

*Shrimp Cocktail / Coctel de Camarón

180 grs

With homemade cocktail sauce, lettuce and avocado /

Con deliciosa salsa coctelera hecha en casa, lechuga y aguacate

*Sea Food Cocktail / Coctel Mixto de Mariscos

180 grs

Shrimp, octopus, scallops with crickets and chips / Camarón, pulpo y callo con galletas saladas y totopos

*Shrimp Ceviche Baja Style / Ceviche de Camarón estilo Baja

150 grs

Shrimp marinated in lime juice, tomato, serrano chile, onion and coriander / Camarón marinado con jugo de limón, tomate, chile serrano, cebolla y cilantro

*Fish Ceviche Baja Style / Ceviche de Pescado estilo Baja

150 grs

Catch of the day marinated in lime juice, tomato, serrano chile, onion, and coriander / Pesca del día marinada con jugo de limón, tomate, chile serrano, cebolla y cilantro



INFINITY POOL MENU

SANDWICHES

The Rancho Burguer / Hamburguesa Rancho

Stuffed with goat cheese, served with Mexican sausage, Oaxaca cheese, grilled onion and Guacamole / Rellena de queso de cabra, servida con chorizo, queso Oaxaca, cebolla asada y guacamole

Grand Solmar Hamburger / Hamburguesa Grand Solmar 200 grs

Crispy bacon, lettuce, tomato, pickles, onion, served with potato salad, french fries or sweet potato chips / Tocino, lechuga, tomate, pepinillos, cebolla, con ensalada de papa, papas a la francesa o chips de camote

Gyro Sandwiches

Chicken / Pollo

180 grs

Flank Steak /Arrachera

180 grs

Shrimp / Camarón

180 grs

With Pita bread, tomato, onion and Tzatziki Sauce

Club Sandwich

Ham, turkey ham, bacon, lettuce, tomato, served with potato salad, french fries or sweet potato chips / Jamon de cerdo, jamon de pavo, tocino, lechuga, tomate, con ensalada de papa, papas francesas o chips de camote

Veggie Feta and Arugula Pita Sandwich

With rucola, avocado, red bell peppers, feta cheese and tzatziky Sauce.

Sanwich de pan pita con arugula, aguacate, queso Feta y salsa tzatziki

BLT

Lettuce, tomato, bacon, served with potato salad, french fries or sweet potato chips /

Lechuga, tomate, tocino servido con ensalada de papa, papas a la francesa o chips de camote

Grilled Tuna Sandwich / Sandwich de Atun a la Parrilla

Homemade bread with jalapeño mayonaise, rucola, tomato and avocado

Pan fresco con mayonesa de jalapeño, arugula, tomate y aguacate.

CHEF'S SPECIAL/ ESPECIALIDADES DEL CHEF

Burrito / Burrito

Chicken / Pollo

180 grs

Flank Steak /Arrachera

180 grs

Shrimp / Camarón

180 grs

Bell peppers, refried beans, onion, chipotle chile, tomato, cucumber and mozzarella cheese / Pimientos, frijoles refritos, cebolla, chile chipotle, tomate, pepino y queso mozzarella

Fajitas

Chicken / Pollo

Flank Steak /Arrachera

Shrimp / Camarón

Seasoned and served with bell peppers, onion, guacamole and refried beans /

Sazonadas y servidas con pimientos, cebolla, guacamole y frijoles refritos

Quesadillas Tradicionales

With flour tortillas, guacamole and Mexican salsa / Tortilla de harina acompañado

con guacamole y salsa Mexicana

Chicken / Pollo

180 grs

Flank Steak /Arrachera

180 grs

Shrimp / Camarón

180 grs

Tempura Fish Tacos

Tempura Shrimp Tacos

180 grs

With flour tortilla, cabbage salad, cream and Mexican salsa /

Con tortilla de harina, ensalada de col, crema y salsa mexicana

CHAMPAGNE

Moet et Chandon Ice Imperial, 750ML, France

Veuve Clicquot, Brut Yellow Label, 750ml, France

Ruinart, Blanc de Blancs, Brut Reims, 750ml, France

HOUSE WINE BY THE GLASS

Mimosa

Italian Prosecco, Fresh Squeezed Orange Juice

Wine by The Glass

White: Pinot Grigio, Sauvignon Blanc, Chardonnay, Rose

Red: Pinot Noir, Malbec, Merlot, Cabernet Sauvignon

TOP MOST SUGGESTED COCKTAILS

Our Tequila is a 100% Pure Blue Agave, Smooth and Citrus Flavor, Handcrafted in Small Batches, Double Distilled, from the Highlands of Jalisco, where we growing the best Blue Agaves of the World.

Margarita

Premium Silver Tequila, Lime Juice, Triple Sec, Agave Syrup /

Tequila Blanco, Jugo de Limón, Controy, Miel de Agave

Better Than Expected Margarita / Lo Mejor de Lo Esperado

Premium Silver Tequila, Lime Juice, Triple Sec, Cucumber, Jalapeño Pepper, Pineapple, Agave Syrup

Tequila Blanco, Jugo de Limón, Controy, Pepino, Chile Jalapeño, Piña, Miel de Agave

Cabo Blue Margarita

Premium Silver Tequila, Lime Juice, Tripe Sec, Agave Syrup Topped with Blue Curacao /

Tequila Blanco, Jugo de Limón, Controy, Miel de Agave, Curacao azul

Tequila Sunrise

Premium Silver Tequila, Fresh Orange Juice, Granadine

Tequila Blanco, Jugo de Naranja Fresco, Granadina

Paloma Cocktail / Paloma Brillante Azul

Premium Silver Tequila, Lime Juice, Grapefruit Softdrink /

Tequila Premium, Jugo de Limon, Refresco de Toronja

Fresh Fruit Margaritas / Margarita de Sabores

100% Natural Fresh Fruit / 100% Fruta Fresca Natural

Strawberry / Fresa Mango / Manqo Watermelon / Sandia

TROPICAL SIGNATURE COCKTAILS

Mezcalita

Mezcal, Triple Sec, Lime Juice, Agave Syrup / Mezcal Joven, Controy, Jugo de Limón, Miel de Agave

Mojitos

Choices of: The Traditional, Mango, Strawberry, Fresh Cucumber

White Rum, Fresh Mint, Lime Juice, Bronw Sugar, Sparkling Water

Chi Chi

Vodka, Pineapple Juice, Coconut Cream, Granadine

Mudslide

Vodka, Bailey's, Kahlua

Mai Thai

White Rum, Orange Juice, Pineapple Juice, Dark Rum, Granadine

*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