

VINO (150ml COPA, 750ml BOTELLA)

ESPUMOSO

1524, BRUT ROSÉ.....	320/1,790
1524, MOSCATO GIALLO.....	310/1,550

ROSADO

1524, GRANACHE, 2022, MÉX.....	320/1,620
LE POUSSIN, CINSULT BLEND, 2022 FRANCE	275/1,290

BLANCO

MONTE XANIC, SAUVIGNON BLANC, 2023, MÉX.....	335/1,680
CASA ANZA CHARDONNAY, 2023, MÉX.....	285/1,386

TINTO

MACRAMÉ, CABERNET SAUVIGNON, 2020,MÉX.....	275/1,290
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CERVEZA NACIONAL (355ml).....116

PACIFICO	INDIO
PACIFICO LIGHT	VICTORIA
TECATE	MODELO ESPECIAL
TECATE LIGHT	NEGRA MODELO
DOS XX	HEINEKEN CERO

BEBIDAS SIN ALCOHOL

7KOMBUCHA SAN CRISTOBAL (RESILIENCIA, EQUILIBRIO, BIENESTAR)	175
GINGER ALE (200ml)	115
GINGER BEER LOCAL (355ml)	115
AGUA TONICA (200ml)	115
SMOOTHIE fruta de temporada	170
COCA COLA (355ml)	100
COCA COLA LIGHT (355ml)	100
7 UP (355ml)	100
AGUA KUALI NATURAL (500ml)	140
AGUA PATH CON GAS (600ml)	140
TOPO CHICO CON GAS (355ml)	120



CÓCTELES ESPECIALES.....325

CRISTÓBAL COLLINS

Ginebra infundada con jamaica (60ml), limón, agua espumante

LA REINA

Mezcal and tequila blanco (60ml), toronja, jalapeño, cilantro

GREEN SMASH

Tequila blanco (60ml), albahaca, limón amarillo

LA CONGA

Mezcal o ron (60ml), maracuyá, naranja, limón amarillo, chile en polvo

FROSÉ

Vino rosado (120ml), limón amarillo, jarabe simple

ALO-HA

Mezcal (60ml), piña asada, averna, limón, sal de tortilla

MEXICAN LIFE

Tequila (60ml), pepino, jalapeño, limón

MOCTELES ESPECIALES (150ml).....200

DIABLITO

Maracuyá, habanero, piña, limón

WONDERFUL

Sandía, cordial de toronja, limón amarillo, menta, agua tónica

GUAVAPAYA

Guayaba, papayo, limón, agua carbonatada

CHERRY BOOM

Cereza maraschino, fresa, limón, agua carbonatada

AGREGA MEZCAL O TEQUILA DE LA CASA.....295

CERVEZA ARTESANAL (355ml).....185

CERRITOS | HAZY IPA | BARRIL | PUNTA LOBOS
MAHI MAHI | PILSNER | BARRIL | PUNTA LOBOS
CALIFORNIA SURF | MEXICAN BLONDE | YENEKAMU
COLIMITA | LAGER | COLIMITA
SANTANERA | PRIMIUM LAGER | SANTANERA
VERANIEGA | MEXICAN ALE | WENDLAND
PERRO DEL MAR | IPA | WENDLAND
CARRETERA 3 | IPA | TRANSPENINSULAR
LA SURFA | LAGER | BAJA BREWING

BOTANAS

GUACAMOLE AL MOLCAJETE	295
<i>Cilantro, cebolla morada, limón, jalapeño, totopos</i>	
TRIO DE SALSAS	180
<i>Verde, morita, tatemada, totopos</i>	
PAPAS FRITAS	180
<i>Catsup</i>	

ENTRADAS

ENSALADA VERDE	340
<i>Lechuga, arúgula, albahaca, pepino persa, tomate cherry, maíz tostado, aguacate, vinagreta de cilantro</i>	
ENSALADA KARAAGE	360
<i>Pollo karaage (200gr), lechuga mixta, papaya verde, zanahoria, rabano, vinagreta de ajonjolí</i>	
ENSALADA VERDE GODDESS	340
<i>Lechuga romana, aderezo verde goddess, pistache, aguacate, cebolla encurtida, pepino persa</i>	
ENSADALA CAESAR	360
<i>Pollo a la parrilla (120gr), lechuga romana, aderezo caesar, tomate cherry, crutones, parmesano</i>	
HUMMUS DE FRIJOL CRIOLLO	320
<i>Frijol criollo, aceite de oliva, pepino persa, cilantro, pan naan de Lupita, polvo de chiles</i>	
CEVICHE VEGETARIANO	320
<i>Pepino, jícama, zanahoria, coliflor, aceite de ajonjolí picante</i>	

DEL MAR DE PUNTA LOBOS

CEVICHE SAN CRISTÓBAL	340
<i>Pesca del día (120gr), aguachile de tomatillo tatemado, piña, cilantro, pepino persa, cebolla morada</i>	
CEVICHE PLAYITA	340
<i>Pesca del día (120gr), salsa de tamarindo, cilantro, cebolla, pepino persa, maíz tostado, totopos</i>	
TOSTADA DE PULPO Y TOCINO	365
<i>Pulpo local (100g), tocino (30gr), guacamole, salsa macha, verdolaga</i>	
TIRADITO CON SALSA DE AGUACATE	340
<i>Pesca del día (120gr), salsa de aguacate con jalapeño, cebolla morada, pepino</i>	
SASHIMI PUNTA LOBOS	340
<i>Pesca del día (120gr), habanero, tobiko, ajonjolí, salsa ponzu, emulsión de chile</i>	
COCTEL DE CAMARÓN	365
<i>Camarón cocido (120gr), salsa coctelera, cebolla morada, pepino persa, cilantro, aguacate, tomate, totopos</i>	

PLATOS FUERTES

TACOS BAJA	398
<i>Pesca del día (160gr) o camarón tempura (120gr), ensalada de col, guacamole, mayonesa japonesa, tortilla de maíz</i>	
TACOS A LA PARRILLA	398
<i>Pesca del día (160gr) o camarón a la parrilla (120gr), maridada de hierbas del huerto, guacamole, cebolla curtida, cilantro, tortilla de harina</i>	
TACOS DE ARRACHERA	398
<i>Arrachera (180gr), tortilla de harina, pico de gallo guacamole, chile shishito</i>	
TACOS DE PULPO	398
<i>Pulpo local (50g) chorizo regional (50gr), guacamole, tomate cherry, cilantro, cebolla, tortilla de harina</i>	
TACOS DE CHAMPIÑÓN	250
<i>Hongos de temporada al pastor, cilantro, guacamole, piña asada, cebolla, tortilla de maíz</i>	
QUESADILLAS DE COSTILLA DE RES	398
<i>Costilla braseada (100gr), tortilla de harina, queso oaxaca, cebolla, verdolaga, limón</i>	
HAMBURGUESA DE RES	450
<i>Carne (200gr - 80% sirloin, 20% costilla), guacamole, cebolla caramelizada, queso, pepinillo, pan brioche, papas fritas, catsup</i>	
SANDWICH DE POLLO	400
<i>Pechuga de pollo marinada a la parrilla (200gr), tocino crujiente, guacamole, chipotle, tomate fresco, lechuga, pan de masa madre</i>	
TOTOABA A LA PARRILLA	420
<i>Pesca sustentable (200gr), salsa tatemada, lechuga, tomate cherry, tortilla de maíz</i>	
BANH MI PLAYITA	398
<i>Pesca del día o pollo a la parrilla, zanahorias encurtidas, vinagreta agridulce, hierbas frescas, papas fritas, catsup picante</i>	

ADICIONALES

PESCADO (160gr)	220
AGUACATE	80
CAMARÓN (120gr)	230
TORTILLA DE HARINA (4)	80
POLLO (200gr)	200
TORTILLA DE MAÍZ (4)	80
ARRACHERA (180gr)	230

POSTRES

PALETA DE HIELO	120
<i>Sabores de temporada</i>	
HELADO Y CHURROS	250
<i>Helado de vainilla, churros, caramelo</i>	
LEMON POSSET	200
<i>Crema, crumble de almendra, compota de cítricos</i>	
CHEESECAKE	250
<i>Pastel de queso, compota de frutos rojos</i>	

TODOS NUESTROS PRECIOS INCLUYEN IVA Y SON EN MXN.

EL CONSUMO DE AVES, CARNES, MARISCOS, PESCADO, HUEVO O LECHE SIN PASTEURIZAR, CRUDOS O POCO COCIDOS PUEDE AUMENTAR EL RIESGO DE ENFERMEDADES TRANSMITIDAS POR LOS ALIMENTOS.

WINE (150ml GLASS, 750ml BOTTLE)

SPARKLING

1524, BRUT ROSÉ	320/1,790
1524, MOSCATO GIALLO	310/1,550

ROSÉ

1524, GRANACHE, 2022, MÉX	320/1,620
LE POUSSIN, CINSULT BLEND, 2022 FRANCE	275/1290

WHITE

MONTE XANIC, SAUVIGNON BLANC, 2023, MÉX	335/1,680
CASA ANZA CHARDONNAY, 2023, MÉX	285/1,386

RED

MACRAMÉ, CABERNET SAUVIGNON, 2020, MÉX	275/1,290
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NATIONAL BEER (355ml)

PACIFICO	INDIO
PACIFICO LIGHT	VICTORIA
TECATE	MODELO ESPECIAL
TECATE LIGHT	NEGRA MODELO
DOS XX	HEINEKEN CERO

NON-ALCOHOLIC

SAN CRISTÓBAL KOMBUCHA (RESILIENCE. WELLNESS, BALANCE)	175
GINGER ALE (200ml)	115
LOCAL GINGER BEER (355ml)	115
TONIC WATER (200ml)	115
SMOOTHIE seasonal fruit	170
COCA COLA (355ml)	100
COCA COLA LIGHT (355ml)	100
7 UP (355ml)	100
KUALI NATURAL WATER (500ml)	140
PATH SPARKLING WATER (600ml)	140
TOPO CHICO SPARKLING WATER (355ml)	120



SPECIALTY COCKTAILS

CRISTÓBAL COLLINS

Hibiscus-infused gin (60ml), lime, soda

LA REINA

Mezcal and tequila blanco (60ml), grapefruit, jalapeño, cilantro

GREEN SMASH

Tequila blanco (60ml), basil, lemon

LA CONGA

Mezcal or rum (60ml), passion fruit, orange, lemon, chili powder

FROSÉ

Rosé (120ml), lemon, simple syrup

ALO-HA

Mezcal (60ml), grilled pineapple, averta, lime, tortilla salt

MEXICAN LIFE

Tequila (60ml), cucumber, jalapeño, lime

SPECIALTY MOCKTAILS (150ml)

DIABLITO

Passion fruit, habanero chilli, pineapple, lime

WONDERFUL

Watermelon, grapefruit cordial, lemon, mint, tonic water

GUAVAPAYA

Guava, papaya, lime, soda

CHERRY BOOM

Maraschino cherry, strawberry, lime, soda

ADD HOUSE MEZCAL OR TEQUILA

CRAFT BEER (355ml)

CERRITOS HAZY IPA DRAFT PUNTA LOBOS
MAHI MAHI PILSNER DRAFT PUNTA LOBOS
CALIFORNIA SURF MEXICAN BLONDE YENKAMU
COLIMITA LAGER COLIMITA
SANTANERA PREMIUM LAGER SANTANERA
VERANIEGA MEXICAN ALE WENDLANDT
PERRO DEL MAR IPA WENDLANDT
CARRETERA 3 IPA TRANSPENINSULAR
LA SURFA LAGER BAJA BREWING

SNACKS

GUACAMOLE AL MOLCAJETE	295
<i>Cilantro, red onion, lime, jalapeño, tortilla chips</i>	
TRIO DE SALSAS	180
<i>Verde, morita, and tatemada, tortilla chips</i>	
FRENCH FRIES	180
<i>Ketchup</i>	

STARTERS

GREEN SALAD	340
<i>Lettuce, arugula, basil, persian cucumber, cherry tomato, corn nut, avocado, cilantro vinaigrette</i>	
KARAAGE SALAD	360
<i>Chicken karaage (200g), mixed greens, unripe papaya, carrot, sesame vinaigrette</i>	
GREEN GODDESS SALAD	340
<i>Romaine lettuce, pistachio, avocado, pickled onion, persian cucumber</i>	
CAESAR SALAD	360
<i>120 gr grilled chicken, romaine, caesar dressing, cherry tomato, croutons, parmesano</i>	
CRIOLO BEAN HUMMUS	320
<i>Creole beans, olive oil, persian cucumber, cilantro, Chef Lupita's naan bread, chili powder</i>	
VEGAN CEVICHE	320
<i>Cucumber, jicama, carrot, cauliflower, spicy sesame seeds oil</i>	

DEL MAR DE PUNTA LOBOS

CEVICHE SAN CRISTÓBAL	340
<i>Catch of the day (120g), grilled tomatillo aguachile, pineapple, cilantro, persian cucumber, red onion</i>	
CEVICHE PLAYITA	340
<i>Catch of the day (120g), tamarind sauce, cilantro, persian cucumber, red onion, corn nuts, tortilla chips</i>	
OCTOPUS AND BACON TOSTADA	365
<i>Octopus (100g), bacon (30g) guacamole, macha sauce, pursalane</i>	
AVOCADO JALAPEÑO TIRADITO	340
<i>Catch of the day (120g), avocado & jalapeño sauce, red onion, cucumber</i>	
SASHIMI PUNTA LOBOS	340
<i>Catch of the day (120g), habanero, tobiko, sesame seeds, ponzu sauce, chili emulsion</i>	
SHRIMP COCKTAIL	365
<i>Cooked shrimp (120g), cocktail sauce, red onion, Persian cucumber, cilantro, avocado, tomato, tortilla chips</i>	

MAINS

TACOS BAJA	398
<i>Catch of the day (160g) or tempura shrimp (120g), coleslaw, guacamole, Japanese mayonnaise, corn tortilla</i>	
GRILLED TACOS	398
<i>Catch of the day (160g) or grilled shrimp (120g), herb marinate, guacamole, pickle onion, flour tortilla</i>	
ARRACHERA TACOS	398
<i>Flank steak (180g), flour tortilla, pico de gallo, guacamole, chile shishito</i>	
OCTOPUS TACOS	398
<i>Octopus (50g), regional chorizo (50g), guacamole, cherry tomato, cilantro, and onion, flour tortilla</i>	
MUSHROOM TACOS	250
<i>Seasonal mushrooms al pastor, cilantro, guacamole, grilled pineapple, onion, corn tortilla</i>	
BEEF RIB QUESADILLA	398
<i>Braised rib (100g), flour tortilla, Oaxaca cheese, onion, purslane, lemon</i>	
HAMBURGER	450
<i>Beef patty (200g - 80% sirloin, 20% rib), guacamole, caramelized onion, cheese, pickle, brioche, french fries, ketchup</i>	
GRILLED CHICKEN SANDWICH	400
<i>Grilled marinated chicken breast (200g), crispy bacon, chipotle, guacamole, fresh tomato, and lettuce on sourdough bread.</i>	
GRILLED TOTOABA	420
<i>Sustainably Sourced Fish (200g), salsa tatemada, lettuce, cherry tomato, corn tortilla</i>	
BANH MI	398
<i>Catch of the day (200g) or grilled chicken(200g), brioche, pickled carrots, sweet and sour vinaigrette, fresh herbs, french fries, spicy ketchup</i>	

SIDES

FISH (160g)	200	AVOCADO	80
SHRIMP (120g)	230	FLOUR TORTILLAS (4)	80
CHICKEN (200g)	200	CORN TORTILLAS (4)	80
SKIRT STEAK (180g)	230		

DESSERTS

POPSICLE	120
<i>Seasonal flavors</i>	
ICE CREAM AND CHURROS	250
<i>Vanilla ice cream, churros, caramel</i>	
LEMON POSSET	200
<i>Cream, almond crumble, citrus compote</i>	
CHEESECAKE	250
<i>Red fruits compote</i>	

ALL OUR PRICES INCLUDE TAX AND ARE IN MXN.
CONSUMPTION OF UNPASTEURIZED, RAW, OR UNDERCOOKED POULTRY, MEAT, SEAFOOD, FISH, EGGS,
OR MILK MAY INCREASE THE RISK OF FOOD-BORNE ILLNESS.