Nuestro Menú de COMIDAS

Bienvenidos. Buen provecho.

Entradas / Starters

AROS DE CEBOLLA $180
Onion Rings

PAPAS SAZONADAS $120
Seasoned Fries

PAPAS CHEDDAR. QUESO CHEDDAR, TOCINO Y CEBOLLÍN. $170
Cheddar Fries. Cheddar cheese, bacon and onions.

PAPAS PARMESANAS $180
Parmesan Fries

PAPAS CON CHILLI BEANS. PAPAS FRITAS CUBIERTAS DE CHILI BEANS. $210
Fries with chilli beans.
French fries covered with chili beans.

MAC N´ CHEESE $210

MINI BURGERS DE PORK BBQ $240
Pulled Pork sliders

CREMA DE ELOTE $200
Corn Cream

NACHOS DE LA CASA. CHILLI BEAN'S, GUACAMOLE, SALSA BANDERA, CHILES JALAPEÑOS Y CREMA AGRIA. $270
House Nachos. Chilli bean's, guacamole, flag sauce, jalapenos and sour cream.

ALITAS B&R. BUFFALO O BBQ $265
Wings B&R. Buffalo or BBQ.

BONELESS. BUFFALO O BBQ $265
Boneless. Buffalo or BBQ.

ALITAS DE COLIFLOR $210
Buffalo cauliflower Wings

ELOTES B&R. PICOSITOS CON SALSA BUFFALO Y MACHA DE LA CASA, CON UN TOQUE DE RANCH. $190
Elotes B&R. With buffalo sauce and spicy garlic alioli, and ranch.



Costillas / Ribs

1/4 BBQ RIBS. ACOMPAÑADO DE BOLLITOS Y A ESCOGER ELOTE, PAPAS FRITAS O ENSALADA DE COL. $350
1/4 BBQ Ribs. Accompanied by potatoes and a choice of corn or coleslaw.

1/2 RACK BBQ RIBS. ACOMPAÑADO DE PAPAS Y A ESCOGER ELOTE O ENSALADA DE COL. $650
1/2 Rack BBQ Ribs. Accompanied by potatoes and a choice of corn or coleslaw.

FULL RACK BBQ RIBS. ACOMPAÑADO DE PAPAS Y A ESCOGER ELOTE O ENSALADA DE COL. $1200
Full Rack BBQ Ribs. Accompanied by potatoes and a choice of corn or coleslaw.



Ensaladas / Salads

* **AGREGA PECHUGA $70 PORTOBELLO $40**
Add Chicken Breast $70 Portobello $40

ENSALADA CÉSAR. LECHUGA ROMANA, CROTONES, QUESO PARMESANO Y ADEREZO CÉSAR. $240
Cesar Salad. Romaine lettuce, crotons, parmesan cheese and caesars filling.

ENSALADA LECHUGAS MIXTAS. TOMATE CHERRY, PEPINO, CHAMPIÑÓN, ZANAHORIA RALLADA Y TIRITAS DE APIO. $290
Mixed Greens Salad. Cherry tomato, cucumber, mushrooms, shredded carrot and celery strips.

ENSALADA DE LECHUGAS MIXTAS CON POLLO CHIPOTLE A LA PARRILLA. TOMATE CHERRY, PEPINO, CHAMPIÑÓN, ZANAHORIA RALLADA Y TIRITAS DE APIO $365
Mixed Greens Salad with grilled chipotle chicken. Cherry tomato, cucumber, mushrooms, shredded carrot and celery strips.

ENSALADA BONELESS. LECHUGA MIXTA, ZANAHORIA EN BASTONES, APIO, PEPINO, TOCINO EN TROZOS, CUBOS DE AGUACATE Y BONELESS BUFFALO. $375
Boneless Salad. Mixed greens, carrot stripes, celery, cucumber, bacon pieces, avocado cubes and boneless.

Pasta

FETTUCCINI ALFREDO $360

FETTUCCINI ALFREDO CON PECHUGA DE POLLO. $430
Fettuccini Alfredo with chicken breast.

Hot Dogs

ACOMPAÑADOS CON PAPAS. OPCIÓN SALCHICA REGULAR O JUMBO.
With Fries on tne side.
Regular or Jumbo sausage option.

	REG.	JUMBO
PORKY. SALCHICHA DE RES, ARRIBA PULLED PORK CON BBQ , CEBOLLITAS CARAMELIZADAS, ACOMPAÑADO DE PAPAS FRITAS.	$165	$210

Sausage with pulled pork with BBQ topping and caramelized onions.

	REG.	JUMBO
TEXAS. SALCHICHA DE RES, ARRIBA CHILLI BEANS Y QUESO MONTERREY ACOMPAÑADO DE PAPAS FRITAS.	$180	$220

Sausage with chili beans and monterrey chesse topping, with fries on the sides.

	REG.	JUMBO
CLÁSICO. EL TRADICIONAL CON SALCHICHA, TOCINO, TOMATE Y CEBOLLA ACOMPAÑADO DE PAPAS FRITAS.	$130	$180

The traditional with sausage, bacon, tomato and onion with french fries.



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Burgers

* ACOMPAÑADAS DE PAPAS SAZONADAS O ENSALADA. 100% CARNE DE RES PREPARADA EN CASA Y PAN ARTESANAL.
Accompanied by seasoned potatoes or salad. 100% beef prepared at home and artisan bread.

SOUTH WEST. $240
PAN ARTESANAL, 150 GR. DE CARNE DE RES, QUESO AMERICANO, TOMATE, CEBOLLA, LECHUGA Y ADEREZO ESPECIAL MIL ISLAS.
Artisanal bread, 150 gr. of beef, tomato, onion, lettuce, grilled onion and special thousand island dressing.

CLÁSICA. $240
PAN ARTESANAL, 150 GR. DE CARNE DE RES, QUESO AMERICANO, LECHUGA, TOMATE Y CEBOLLA.
Artisanal bread, 150 gr. of beef cheese, lettuce, tomato and onion.

PORK BBQ. $260
PAN ARTESANAL, HECHA CON PULLED PORK, GLASEADA EN SALSA BBQ, SERVIDA CON ENSALADA DE COL DULCE.
Artisanal bread, made with BBQ pulled pork and sweet sprouts salad.

CORDON BLUE. $310
PAN ARTESANAL, PECHUGA DE POLLO EMPANIZADA RELLENA DE JAMÓN Y QUESO MOZZARELLA, LECHUGA ITALIANA, TOMATE Y CEBOLLA.
Artisanal bread, fried chicken breast, filled with ham and mozzarella cheese, lettuce, tomato and onion

VEGGIE. $240
PAN ARTESANAL, PATTY DE LENTEJAS, GARBANZO, APIO Y ZANAHORIA, CON UN TOPPING DE CHAMPIÑONES SALTEADOS Y QUESO MOZZARELLA
Artisanal bread, lentil party, chickpea, celery and carrot, topped with sauteed mushrooms and mozarella cheese.





BIG BONELESS BUFFALO. $280
PAN ARTESANAL, PECHUGA DE POLLO EMPANIZADA BAÑADA SALSA BUFFALO, QUESO SUIZO, LECHUGA, TOMATE Y CEBOLLA.
Artisanal bread, fried chicken breast with buffalo sauce, swiss cheese, lettuce, tomato and onion.

B&R. $280
PAN ARTESANAL, 150 GR. DE CARNE DE RES CON SALSA BBQ, AROS DE CEBOLLA, TOCINO AHUMADO Y QUESO AMERICANO.
Artisanal bread, 150 gr. of beef with BBQ sauce, onion rings, smoked bacon and american cheese.



CALIFORNIA. $310
PAN ARTESANAL, 150 GR. DE CARNE DE RES, CHEESE, CHAMPIÑONES, PIMIENTOS, TOCINO, CEBOLLA.
,Artisanal bread, 150 gr. of bee, blue cheese, mushrooms, peppers, bacon, onion.

REAL DEL CASTILLO. $290
CARNE DE RES A LA PARRILLA, TOCINO, QUESO REAL DEL CASTILLO, AGUACATE, CEBOLLA, LECHUGA Y TOMATE.
Artisanal bread, 150 gr. of beef, cheese from the region of Ojos Negros, bacon, tomato, avocado, lettuce and onion.

MUSHROOM. $280
CARNE DE RES A LA PARRILLA, QUESO SUIZO, CHAMPIÑONES Y CEBOLLA SALTEADAS CON MANTEQUILLA, AJO Y VINO BLANCO.
Artisanal bread, 150 gr. of beef, swiss cheese, mushrooms, grilled onions with butter, garlic and white wine.

ROYAL. $280
PAN ARTESANAL, 150 GR. DE CARNE DE RES, 1 HUEVO ESTRELLADO, QUESO SUIZO Y AMERICANO, JAMON AHUMADO, LECHUGA, TOMATE Y CEBOLLA.
Artisanal bread, 150 gr. of beef , fried egg, american and swiss cheese, smoked ham, lettuce, tomato and onion.



LOW CARB. $260
EN UNA CAMA DE LECHUGA (SIN PAN), A ELEGIR CARNE O PECHUGA DE POLLO ASADA A LA PARRILLA, QUESO, TOMATE Y CEBOLLA Y UN SIDE DE COLIFOR CON DIP DE CHIPOTLE.
Base of italin lettuce (no bread), beef meat or grilled chicken breast, cheese, tomato and onion. with a side of cabbage and chipotle dessing

PORTOBELLO. $280
JUGOSO PORTOBELLO MARINADO, QUESO SUIZO, LECHUGA, TOMATE CON TOPPING DE PIMIENTOS Y CEBOLLA SALTEADOS.
AGREGA CARNE POR $50.00
Juicy marinated portobello, swiss cheese, lettuce, tomato, with saulted peppers and onion topping.
Add Meat for $50.00



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Especialidades

CLUB. $270
PAN INTEGRAL, PECHUGA DE POLLO, TOCINO, JAMÓN AUHMADO, QUESO AMERICANO, AGUACATE, LECHUGA, TOMATE Y CEBOLLA CON PAPAS SAZONADAS.
Whole bread, chicken bread, bacon, smoked ham, american cheese, avocado, lettuce, tomato and onion with seasoned fries.



PECHUGA ASADA A LA PARRILLA. $380
ACOMPAÑADA DE PAPA AL HORNO Y ENSALADA.
Grilled Chicken Breast. With baked potato and mixed salads.

MILANESA DE POLLO. $380
PECHUGA EMPANIZADA DE POLLO CON ENSALADA Y PAPAS FRITAS.
Breaded Chicken. Breaded chicken breast with salad and french fries.

CHICKEN & WAFFLE. $250
2 WAFFLES, 2 PIEZAS DE PECHUGA DE POLLO CRUJIENTE, MANTEQUILLA Y MAPLE.
2 waffles, 2 pieces of crispy chicken breast, butter and maple.

Kids Menu

MINI SPAGUETTI BOLOGNESA. $180

DEDITOS DE POLLO. $180
CRUJIENTES DEDITOS DE PECHUGA, ACOMPAÑADOS DE SALSA BBQ Y PAPAS FRITAS.
Chicken Fingers. Delicious and crunchy with BBQ and french fries.

KIDS BURGER. $180
HAMBURGUESA CLÁSICA PEQUEÑA, JUGOSA CARNE A LA PARRILLA, TOMATE, LECHUGA, CEBOLLA Y QUESO AMERICANO, SE ACOMPAÑA DE PAPAS FRITAS.
Small classic burger with juicy grilled beef, tomato, lettuce, onion, american cheese and french fries.



Postre / Dessert

PASTEL. $120
Cake.

PAY DE QUESO ESTILO NY $190
NY Cheescake.

CRUMBLE DE BUÑUELOS DE CANELA Y AZUCAR CON NIEVE DE VANILLA. $120
Dough Fritter Crumble of cinnamon and sugar with vanilla snow.



Bebidas / Drinks

SODA. $50

KOMBUCHA KURE $95

TISANA (FRUTAS DE LA PASION, MANZANA CANELA, GUAYABA). $70
Tisana (Passion Fruits, Apple Cinnamon, Guava).

TÉ HELADO/CALIENTE $50
Iced Tea/Hot Tea

LIMONADA NATURAL Y MINERAL $60
Natural or Mineral Lemonade

CAFÉ REGULAR Y DESCAFEINADO $55
Coffee (regular or decaf)

ESPRESSO $65

CAPUCCINO $65

AGUA MINERAL/PELLEGRINO $60
Mineral Water/Pellegrino

MALTEADAS $110
Milkshakes

Cerveza / Beer

NACIONAL. National.

CORONA	$65
VICTORIA	$65
PACIFICO	$65
BARRILITO	$65
MODELO ESPECIAL	$75
MODELO NEGRA	$75

IMPORTADA. Imported.

STELLA ARTOIS	$75
MICHELOB ULTRA	$65

ARTESANAL. Artisanal.
ALMA NAUTA. $90
LA CHEVE DE LA CASA (BLONDE, STOUT, IPA)
House Beer (Blonde, Stout, IPA)

WENDLANDT. $105
VERANIEGA, PERRO DEL MAR, FOCA PARLANTE



Nuestro Menú de COMIDAS

Bienvenidos. Buen provecho.



Vino / Wine

VINO POR COPA. Wine by the glass.

PICCOLO MEZCLA DE TINTOS	$180
LUNA BLANCA/CHENIN BLANC	$180

VINO POR BOTELLA. Wine Bottle.

PICCOLO MEZCLA DE TINTOS	$580
LUNA BLANCA/CHENIN BLANC	$580
LUNA ROSA/GRENACHE	$580
CHAMPBRULE BRUT	$520



Mezcal

AZUL MISION ESPADIN	$150
AZUL MISION TEPEZTATE	$190
400 CONEJOS	$150
BRUXO	$160
OJO DE TIGRE	$170

Tequila

DON JULIO BLANCO	$140
DON JULIO REPOSADO	$160
DON JULIO 70	$250
MAESTRO DOBEL	$170
JOSE CUERVO TRADICIONAL	$135
HERRADURA CRISTALINO	$200

Ginebra

TANQUERAY	$150
HENDRICKS	$180
BOMBAY	$180

Cognac

MARTELL	$240

Whisky

JACK DANIELS	$120
RED LABEL	$110
BLACK LABEL	$200
BUCHANANS	$240
CHIVAS REAGAL	$160

Vodka

ABSOLUT	$100
SMIRNOFF	$70
GREY GOOSE	$170

Brandy

PRESIDENTE	$90
TORRES 10	$100
AZTECA DE ORO	$90

Digestivos

CARAJILLO	$210
KAHLUA	$100
BAILEYS	$100
LICOR 43	$140

Ron

BACARDI	$110
MATUZALEM	$110
CAPITAN MORGAN	$110
ZACAPA	$255

Cocktelería

MARGARITAS. $190
TEQUILA, JUGO DE LIMÓN ELIGE FRAPPÉ O EN LAS ROCAS. (LIMÓN, JAMAICA, TAMARINDO).
Tequila, lemon juice, choose frappé or in the rocks. (lemon, red fruits, mango, pineapple or tamarind).

MARGARITA OAXAQUEÑA CON MEZCAL. EN LAS ROCAS CON MEZCAL. (LIMÓN, TAMARINDO Y JAMAICA, O NARANJA,). $210
On the rocks with mezcal (lemon, tamarind, jamaica or orange).

SANGRÍA. $170

COSMOPOLITAN. $210
VODKA CÍTRICO, LICOR DE NARANJA Y JUGO DE ARÁNDANO Y LIMÓN.
Vodka citrico, orange liquor and blueberry juice and lemon.

MOJITO. $180
RON, HIERBABUENA, AZÚCAR MORENA, LIMÓN Y AGUA MINERAL.
Ron, mint, brown sugar, lemon and mineral water.

PALOMA. $110
TEQUILA Y SODA DE TORONJA.
Tequila and lime soda.

CUBA. $110
RON, SODA Y UN TOQUE DE LIMÓN.
Ron, soda and a lemon splash.

MOSCOW MULE. $210
ZUMO DE LIMA, VODKA, CERVEZA DE JENGIBRE Y HIERBABUENA.
Lime extract, vodka, ginger beer and mint.

PIÑA COLADA. $150

GIN TONIC. $160
GINEBRA Y AGUA TÓNICA.
Gin and tonic water.

CHARRO NEGRO. $110
TEQUILA, SODA Y UN TOQUE DE LIMÓN.
Tequila, coke and a lemon splash .

APEROL SPRITZ. $230
APEROL Y VINO BLANCO ESPUMOSO.
Aperol and bubbly white wine.

MIMOSA. $120
JUGO DE NARANJA Y VINO BLANCO ESPUMOSO.
Orange juice and bubbly white wine.



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Whole bread, chicken bread, bacon, smoked ham, american cheese, avocado, lettuce, tomato and onion with seasoned fries.



PECHUGA ASADA A LA PARRILLA. $380
ACOMPAÑADA DE PAPA AL HORNO Y ENSALADA.
Grilled Chicken Breast. With baked potato and mixed salads.

MILANESA DE POLLO. $380
PECHUGA EMPANIZADA DE POLLO CON ENSALADA Y PAPAS FRITAS.
Breaded Chicken. Breaded chicken breast with salad and french fries.

CHICKEN & WAFFLE. $250
2 WAFFLES, 2 PIEZAS DE PECHUGA DE POLLO CRUJIENTE, MANTEQUILLA Y MAPLE.
2 waffles, 2 pieces of crispy chicken breast, butter and maple.

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Small classic burger with juicy grilled beef, tomato, lettuce, onion, american cheese and french fries.

Postre / Dessert

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Cake.

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NY Cheescake.

CRUMBLE DE BUÑUELOS DE CANELA Y AZUCAR CON NIEVE DE VANILLA. $120
Dough Fritter Crumble of cinnamon and sugar with vanilla snow.

Bebidas / Drinks

SODA. $50

KOMBUCHA KURE $95

TISANA (FRUTAS DE LA PASION, MANZANA CANELA, GUAYABA). $70
Tisana (Passion Fruits, Apple Cinnamon, Guava).

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