



FREDDY'S BAR

RAW BAR

TOSTADAS

MARLIN ^(1,4,6)	490
Avocado, cilantro, chipotle, cabbage, tomatoes	
SALMON TROUT ^(1,4)	550
Cucumber, caper, celery, Meyer lime, avocado, cilantro	
MUSHROOMS VG ⁽¹⁾	395
Green sauce, peppers, onion, cilantro	

CEVICHEs

CATCH OF THE DAY ^(1,4)	550
Sweet potato, onion, cilantro, fried corn	
CARIBBEAN RED OCTOPUS ^(1,4)	540
7 chilies, onion, cherry tomato, avocado	
LOBSTER FROM SIAN KA'AN ^(2,12)	950
Watermelon, cucumber, tequila, chile, lime	
BLACK CABBAGE VG ⁽¹⁾	390
Serrano chile, red onion, cilantro, avocado, radish	

TIRADITOS

TUNA G ⁽⁴⁾	800
Mango, Melipona bee honey, serrano chile, cilantro, cucumber	
PACIFIC YELLOWTAIL AMBERJACK ^(1,3,4,7)	560
Habanero mayonnaise, cilantro, avocado, lime	

OYSTERS PER PIECE

CARIBBEAN G ^(1,4)	140
Pico de gallo, pineapple, mango, papaya	
CITRUS G ^(1,4)	140
Lemon, orange, lime	
MEXICAN ^(1,4,5,8,11)	140
Black mole, peanut, onion	
MEZCALITOS G ^(1,4,12)	140
Orange, grasshoppers, Tajín	

AFTERNOON

TO START

GUACAMOLE VG	385
Pico de gallo, tortilla chips	
TRADITIONAL FISH CEVICHE G (4)	550
Marinated in lime, onion, cilantro, serrano chile	
VEGETARIAN TOSTADA V (1,7)	300
Pumpkin corn, panela cheese, onion, tomato, cilantro	
TUNA TOSTADA (1,4)	750
Avocado, onion, 7 chiles sauce	
TLAYUDA NACHOS (2,4)	420
Beans, cheese from Oaxaca, avocado, pico de gallo, jalapeño	
Choice of:	
<i>Grilled Vegetables 210 Gulf Shrimp 300</i>	
<i>Ribeye 330 Chicken 230 </i>	
<i>Longaniza From Valladolid 230</i>	

TACOS

SERVED WITH CORN OR FLOUR TORTILLA AND A VARIETY OF SALSAS

SQUASH BLOSSOM VG (1)	450
Pico de gallo, pumpkin seed, fried epazote	
ZARANDEADO FISH (1,3,4,7)	730
Tomato, onion, cilantro	
BATTERED GULF SHRIMP (1,2,3,7)	765
Tomato, avocado, onion, cilantro	
COCHINITA PIBIL (1)	520
Pickled onion, habanero sauce	
GRILLED CHICKEN (1,3,7)	560
Pico de gallo, pickled onion, cilantro, chipotle	

SALADS + SANDWICHES

CAESAR SALAD (1,3,7)	490
Rustic garlic croutons, parmesan cheese	
MEXICAN CHOPPED SALAD V (2,4,7)	490
Lettuce, cactus, grilled panela cheese, beans, onion, corn, cilantro	
Choice of: <i>Grilled Vegetables 210</i>	
<i>Shrimp 300 Chicken 230</i>	
TURKEY BREAST TORTA (1,3,7)	680
Jalapeños, egg, tomato, lettuce, mayonnaise, bacon. Served with French Fries	
GRILLED BURRITO (1,7)	760
Pico de gallo, cabbage, avocado, sour cream, salsa. Served with French Fries	
Choice of: <i>Grilled Vegetables 210</i>	
<i>Shrimp 300 Chicken 230</i>	

EVENING

GUACAMOLE VG	385
Pico de gallo, tortilla chips	
TRADITIONAL FISH CEVICHE G (4)	550
Lime, onion, cilantro and serrano chile	
TUNA CEVICHE G (1,4)	800
Soy sauce, avocado, orange,	
TOSTONES (2,3,7)	480
Tajín chile, chichatana ant, lime	
FRIED ONIONS (1,3,7,11)	510
Garlic aioli, cajun spices, lemon, sesame	
CORN ESQUITE V (1,3,7,8,11)	460
Mayonnaise, epazote, sesame, lime, macha sauce, tortilla chips	
BLACK HUMMUS-MOLE V (1,5,7,8,11)	470
Queso fresco, sesame seeds, onion, cocoa nibs, naan bread	
FISH CHICHARRÓN (1,4)	610
Avocado, tomato, red onion, cabbage, lemon, habanero	
SHRIMP TEMPURA (1,2,3,7)	710
Meyer lemon aioli, chipotle, jalapeno	
SLIDERS (1,3,7)	550
Beef, cheddar cheese, bacon	
SHORT-RIB BITES (1,3,7,11)	590
Habanero mayonnaise, tomato, sprouts	

DRINKS

LOCAL INGREDIENTS,
MEXICAN SPIRITS,
CARIBBEAN TOUCH,
WITH TRADITIONAL
FLAVORS OF THE REGION.

SIGNATURE DRINKS

CAMOMILA 410

Raicilla, Local Orange, Chamomile, Sake, Elderflower
sugar free — fresh — citrus

FLOR DE LUNA 390

Tequila, Pineapple, Coconut, Honey, Nut, Vanilla
fresh — citrus — aromatic

MELISSA 400

Granicera Gin, Cinnamon, Local
Coconut Liqueur, Pineapple, Peach
spiced — bubbly — sweet

CLASSICS WITH A MAROMA TWIST

UNA MULA DIFERENTE 380

Mexican Cucumber Vodka, Lemongrass,
Green Apple, Mexican Ginger Beer, Lime
spicy — herbal — sour

BELMOJITO 390

Mexican Rum, Mint & Lime Cordial
herbal — sweet — sour — clarified

CLARITA COLADA 400

Mexican Rum Aconte, Pineapple,
Coconut, Lime, Cinammon
sweet — tropical — clarified

BE MY MARIA 380

Tequila, Olive Oil with Habanero,
Cherry Tomatoes, Celery Salt
spicy — herbal — salty — clarified

SUNDOWNER LOW ABV

THE SPRITZ 350

Mexican White Wine, Lemongrass,
Peach, Pineapple
fresh — tropical

BORJA 350

Vanilla Liqueur, Vodka with Banana
Coffee, Tonic
smooth — fruity

PINKY PROMISE 360

Aperol, Orange, Passion Fruit,
Strawberry, Sparkling wine
fresh — smooth

MOCKTAILS

- HEALTHY** 280
Bougainvillea, Honey, Dragon Fruit
Lime Juice
soft — sweet
- AL GRILL** 280
Clarified Spicy Watermelon Juice, Lime Juice,
Kombucha, Spicy Morita Salt
spicy — salty — bubbly

MEXICAN CRAFT BEERS 190

- CHARRO PILSNER**
Central Mexico
- BUCHI BICHI HAZY IPA**
Hermosillo, Sonora
- PRINCIPIA WHEAT ALE**
Monterrey, Nuevo León
- VAQUITA MARINA AMERICAN PALE ALE**
Ensenada, Baja California
- IMPERIAL INDIAN PALE ALE LUPULOSA**
Tijuana, Baja California

BEERS 145

- MICHELOB ULTRA**
- MONTEJO**
- MODELO ESPECIAL**
- NEGRA MODELO**
- PACIFICO**
- HEINEKEN CERO (NO ALCOHOL)** 105

WINE BY THE GLASS

- SPARKLING WINE
- PUERTA DEL LOBO, BRUT NATURE** 520
Querétaro, México
- DOS BÚHOS, ESPUMOSO ROSÉ** 580
Guanajuato, México
- WHITE WINE
- BLANQUÍSIMO, CHARDONNAY** 500
Chihuahua, México
- CANTO DE LAS SIRENAS, SAUVIGNON BLANC** 515
Guanajuato, México
- HENRI LURTON, CENTENARIO, CHENIN BLANC** 550
Baja California, México
- ROSÉ WINE
- MONTEFIORI, ROSATO, SANGIOVESE** 400
Baja California, México
- RED WINE
- CASA ANZA, MALBEC** 510
Guanajuato, México

MEXICAN SPIRITS WITH DENOMINATION OF ORIGIN

TUXCA, AGAVE LINEÑO	540
Zapotitlan de Vadillo, Jalisco	
RAICILLA, HUARACHES DE ORO	550
Cocula, Jalisco	
SOTOL, ORIGEN DE RAÍZ	440
Rancho el Ojo, Durango	
BACANORA, LA REMILGOSA LECHUGUILLA	520
Tesopaco de Sonora	
CHARANDA, URUAPAN RON AGRÍCOLA	150
Michoacán	
TEQUILA, BLANCO DON FULANO	350
Los Altos, Jalisco	
MEZCAL, JABALÍ EL JOLGORIO	1150
Oaxaca	

MEZCAL

KOCH ELEMENTAL ESPADÍN	220
Valles Centrales de Oaxaca	
MONTELOBOS ENSAMBLE	420
Santiago Matatlan, Oaxaca.	
CUISH JOVEN CUISH	560
Miahuatlán, Oaxaca	
LOS AMANTES JOVEN ESPADÍN	340
Valles Centrales, Oaxaca	
LA ÚLTIMA Y NOS VAMOS ESPADÍN 46	300
Yautepec Oaxaca	
SOTZ SIERRA NEGRA	540
Santa Ana del Río, Oaxaca	
ORIGEN RAÍZ CHACALEÑO	460
Rancho el ojo, Durango	
CICATRIZ AGAVE CUPREATA	500
Pilcaya, Guerrero	
CLASE AZUL PAPALOTE	3000
Guerrero	
CLASE AZUL CENIZO	3000
Durango	
PENCA Y PIEDRA ESPADÍN CON MOLE	440
San Felipe, Guanajuato	
7 MISTERIOS ARROQUEÑO	800
Oaxaca	

TEQUILA

CASCAHUIN TAHONA	360
Arenales, Jalisco	
CASCAHUIN REPOSADO	200
Arenales, Jalisco	
CASCAHUIN EXTRA AÑEJO	650
Arenales, Jalisco	
LOS ABUELOS STILL STRENGHT	600
Tequila, Jalisco	
KOMOS EXTRA AÑEJO	3200
Altos, Jalisco	
KOMOS REPOSADO ROSADO	900
Altos, Jalisco	
VOLCÁN DE MI TIERRA BLANCO	550
Tequila, Jalisco	
VOLCÁN DE MI TIERRA REPOSADO	740
Tequila, Jalisco	
VOLCÁN DE MI TIERRA XA	1800
Tequila, Jalisco	
CLASE AZUL PLATA	1100
Tequila, Jalisco	
CLASE AZUL REPOSADO	1300
Tequila, Jalisco	
DON JULIO 1942, AÑEJO	960
Altos, Jalisco	
MAESTRO DOBEL ATELIER	2000
Jalisco	

VODKA

SATURNAL VODKA	180
Guadalajara, Jalisco	
1533 CUCUMBER VODKA	220
Sta. Maria Tlalistac, Oaxaca	

GIN

GRANICERA — 1 HOJA SANTA/CACAO	420
CDMX	
GRANICERA — 2 TORONJIL/CANELA	420
CDMX	
GRANICERA — 3 HOJA DE AGUACATE	420
CDMX	
GRANICERA — 4 ROMERO/PIMIENTA	420
CDMX	
KATUN	300
Mérida, Yucatan	
GIN CLOVER CLUB RASPBERRY	280
Guadalajara, Jalisco	
GIN CONDESA CLÁSICA	300
CDMX	
GIN CONDESA CON XOCONOSTLE Y AZAHAR	300
CDMX	
FRESCO 77	280
CDMX	
GIN LAS CALIFORNIAS	220
Baja California Norte y Sur	

OUR COMMITMENT TO SUSTAINABILITY

Our commitment toward sustainability is reflected in our product sourcing. Many of our products (including our fish, meats, produce, dairies) come from local suppliers. Our coffee and tea are green certified and come from fair trade partnerships.

FOOD AND BEVERAGE ALLERGY INFORMATION

Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011.

THE DESIGNATED ALLERGENS AND PRODUCTS THEREOF ARE:

(1) Cereals containing gluten, (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soybeans, (7) Milk, (8) Nuts, (9) Celery, (10) Mustard, (11) Sesame seeds, (12) Sulphur dioxide and sulphites, (13) Lupin beans, (14) Molluscs.

Please consult the appropriate documentation that will be provided by our staff upon request. We cannot guarantee the total absence of allergens in all of our dishes and beverages.

Prices in MXN and are inclusive of 16% tax. Service charge is not included.

