



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 Clicquot 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 with blue cheese dressing/Lechuga, Tomate, Queso Americano, Pechuga De Pavo, Jamón, Tocino, Pepinillos y Huevo Cocido con aderezo blue cheese

Grilled Vegetables Salad/ Ensalada de Vegetales a la Parrilla

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

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, Fetucini, 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

Quesadillas

Mexican Salsa and black beans / Salsa Mexicana y frijol negro

Chicken / Pollo

Beef / Res

Shrimp / Camarón

Club Sandwich

Turkey Breast, Ham, Bacon, Cheese, Lettuce and Tomato with french fries/
Jamón de Pavo, Jamón de Cerdo, Tocino, Queso, Lechuga y Tomate con papas fritas

**Grand Solmar Angus Burger / Hamburguesa Angus Grand Solmar

Lettuce, Tomato, onions, Pickles, Cheese, Bacon, and French Fries /
Lechuga, Tomate, cebolla, 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