



BuenaVista



FRESH FOOD, NAPOLITAN PIZZA AND BEERS

BRUNCH

Seasonal fresh fruit · 260g · Selection of fresh fruit.	\$90
Bagels & Löx · 100g · House-cured Salmon, capers, lemon, jalapeño pepper and red onion. Cream cheese +\$50	\$250
Chilaquiles · 180g · Green or red salsa, with two sunny-side eggs.	\$225
Milpa Quiche · 200g · zucchini blossom, mushrooms, corn and poblano pepper.	\$130

COLD BAR

Crudites · 400g · Carrot, cucumber, jicama, radish and celery prepared with chili and lime.	\$35
Guacamole · 250g · Served with tortilla chips and queso fresco.	\$150
Potato chips and salsa · 200g	\$60
Vegetarian frito mixto · 300g · Beer battered oyster mushroom, french bean, zucchini, zucchini blossom and carper berries.	\$120

PIZZA

30cm Napolitan pizza

Margherita	\$250
Marinara	\$220
Quattro Formaggi	\$280
Prosciutto and arugula	\$280
Mortadella and pistachio	\$280
Eggplant, artichoke and olives	\$270

MAIN

Gazpacho · 400ml · Cold tomato soup.	\$150
Shrimp broth · 250ml · Served with onion, cilantro and lemon.	\$130
Greek Salad · 300g · Lettuce mix, Feta cheese, Kalamata olives, tomatoes, onion, cucumber and bell peppers.	\$150
Wedge Salad · 350g · Iceberg lettuce, blue cheese dressing, bacon and tomato.	\$160
Tomato Salad · 350g	\$150
Cecina ceviche · 220g · Yecapixtla cecina meat, prickly pear, tomatillo, cactus, verdolagas and avocado.	\$220
Fish Ceviche · 200g · With red onion, olives, caper, basil, habanero pepper and cilantro.	\$270
Acapulco Cocktail · 150g · Shrimp, scallop and octopus in a cocktail sauce.	\$290
Tuna salad stuffed avocado · 200g	\$175
Shrimp Rosarito taco · 150g · Beer battered shrimp dressed with spicy mayonnaise, black beans over a flour tortilla.	\$160
Fish Taco · 170g · Beer battered fish, smoked oyster mayonnaise and arúgula.	\$160
Shrimp Roll · 120g · Shrimp salad in a brioche bread.	\$250
Super burger · 200g · Seared fresh tuna hamburger.	\$280
Hot dog · 130g · House-made Frankfurter sausage.	\$180

DESSERTS

Mexican frozen pops Tamarind / lime / rice pudding / chocolate / chemise (vanilla and strawberry)	\$50
Marquesita Classic Yucatán crispy crepe rolled up with cajeta and Edam cheese.	\$90
Gelato · 120g · Coconut, vanilla or raspberry	\$90

*All prices are in national currency and include VAT. *The grammage depends on each dish. *Ingredients are not changed in our dishes. *The consumption of raw products are responsibility of the person requesting them. *Only 350ml pours in the pool area.

BEERS

ON TAP

LA PICSA PORT

Cold Pale Ale, 5.2 % ABV

Collaboration with Pizza Port Brewing in San Diego and Fábrica Cervecera Bucareli in CDMX. This pale beer is brewed with German malts, our own harvested corn, Morelos rice and North American wheat, along with a powerful blend of New World hops. An explosion of citrusy and tropical notes. Fermented with lager yeast at ale temperatures.

(280 ml) \$105

(350 ml) \$130

CABALLO BLANCO

Pale Ale, 5.2 % ABV

A biscuity malt aroma and flavor leads to earthy and fruity hops with pleasant, yet traditional fermentation profile. Very dry and drinkable British Pale Ale. This beer has won bronze medal in English Ales category at the World Beer Cup 2022.

(280 ml) \$75

(350 ml) \$95

(440 ml) \$120

BUEN CHOFER

Belgian Witbier, 5 % ABV

In this traditional belgian wheat beer, we zest our local citrus, and also add market-fresh chamomile, coriander and pink pepper. Superbly refreshing and can conditioned.

(350 ml) \$85

RÁFAGA

Pale Ale, 5 % ABV

An unfiltered, bitter and refreshing pale ale brewed with a big amount of tropical American hops.

(280 ml) \$70

(350 ml) \$90

(440 ml) \$115

LAGERMÁIZ

Mexican Lager, 4.4 % ABV

Pale, North American style lager using local maize (corn) and light hopping to lighten the body and flavor of the beer. Superbly refreshing and very easy to drink.

(350 ml) \$70

(500 ml) \$100

THE QUEEN IS FRÍA

English IPA, 6.5 % ABV

A dark golden beer that mainly exhibits the characteristics of the quintessential English hop- East Kent Golding. It has a notable bitterness but with a maltness that is balanced and makes it a well-rounded and very drinkable beer.

(280 ml) \$90

(440 ml) \$140

MARTILLO

Czech Dark Lager, 4.7 % ABV

A complex, malty dark lager with a moderate roast character that compromises no freshness and drinkability.

(350 ml) \$100

(440 ml) \$130

SÚPER LUPE

IPA, 7 % ABV

Our flagship IPA delivers a burst of hops with citrus and fruity aromas and flavors, including grapefruit, orange, passion fruit, and guava. This beer has a pronounced yet pleasant bitterness while being refreshing and easy to drink.

(280 ml) \$85

(350 ml) \$105

MACANUDA

Brown Ale, 5.2 % ABV

This ale is a cross between a northern English Brown Ale and a brown Porter. We love it for its British malt and hop backbone. It exhibits prominent roasted coffee and cocoa notes, while maintaining a balanced and refreshing profile.

(280 ml) \$60

(350 ml) \$75

(440 ml) \$95

IN THE COOLER

PIE GRANDE Dark Cascadian Ale, 6.5 % ABV

Can (473 ml) \$115

REPÚBLICA Czech Pilsner, 4.6 % ABV

Can (473 ml) \$100

RATHAUS Munich Dunkel, 4.9 % ABV

Can (473 ml) \$110

MEZZANINE 2025

Bourbon barrel-aged Imperial Stout, 12.5 % ABV

Can (473 ml) \$200

WILD BEERS

DEBÚT 2024

6 % ABV

A blend of one, two and three-year old beer, spontaneously fermented and aged in oak barrels.

Bottle (375 ml) \$250

BRETTPÚBLICA

Brett Pale Lager

5.2 % ABV

Bottle (375 ml) \$170

DEBÚT 2020

6 % ABV

Spontaneously fermented beer aged in Chardonnay barrels for two and three years.

Bottle (375 ml) \$250

DEBÚT 2021

6 % ABV

A blend of one, two and three-year old beer, spontaneously fermented and aged in oak barrels.

Bottle (375 ml) \$250

DEBÚT 2022

6 % ABV

A blend of one, two and three-year old beer, spontaneously fermented and aged in oak barrels.

Bottle (375 ml) \$250

KUNG PRUNUS

6.2 % ABV

Spontaneously fermented beer aged in oak barrels for two and three years and re fermented with Mexican wild cherries.

Bottle (375 ml) \$250

DRINKS

COCKTAILS

AMERICANO PERFECTO

Red Vermouth, Campari, "Ráfaga" Pale Ale with a twist of orange. **(350ml)** \$180

HÉRCULES COLLINS

London Dry Gin, lavender cordial, lemon and soda. **(350ml)** \$160

COCTEL DE MILPA

Lágermaiz beer, Lillet Blanc, shiso and baby corn. **(150ml)** \$220

YELLOW BEER

Hombre Pájaro beer, Gin, pineapple cordial and pink peppercorn. **(150ml)** \$190

HABANERO MEZCAL MULE

Ginger beer, Espadín Barro de Cobre mezcal and syrup infused with habanero pepper. **(390ml)** \$225

MEZCAL TONIC

Ensamble Barro de Cobre mezcal and tonic with a twist of lemon **(440ml)** \$190

MEZCALITA PICANTE

Mezcal Espadín-Tobalá, passionfruit, orange liqueur and celery salt. **(200ml)** \$160

CARAJILLO STOUT

Licor 43, Frangélico, shot of espresso topped with "Lanzallamas" Imperial Stout foam and dehydrated orange. **(200ml)** \$200

NON ALCOHOL

Juice · Orange, green, seasonal · 330ml \$80

Agua de Lourdes · Sparkling Mineral Water · 355ml \$80

Acqua Panna · Natural Spring Water · 750ml \$150

San Pellegrino · Mineral Water · 750ml \$180

Félix Schorle · 355ml \$70

Ginger Beer · 355ml \$70

Ginger Beer Gold · 355ml \$70

Coke · 355ml \$70

Coke Zero · 355ml \$70

COFFEE AND TEA

Black · 200ml \$60

European stlye coffee · 200ml \$65

Capuccino · 200ml \$80

Espresso · 60ml \$65

Cortado · 60ml \$70

Double espresso · 60ml \$70

Latte · 200ml \$80

Flat white · 150ml \$75

Hot chocolate · 200ml \$75

Tea · 200ml \$65

*All prices are in national currency and include VAT. *The grammage depends on each dish. *Ingredients are not changed in our dishes. *The consumption of raw products are responsibility of the person requesting them. *En la área de alberca solamente se sirve en presentación de 350ml.