



# BuenaVista



FRESH FOOD, NAPOLITAN PIZZA AND BEERS

## COLD BAR

**Crudites** · 400g · Carrot, cucumber, jicama, radish and celery prepared with chili and lime.

**Guacamole** · 250g · Served with tortilla chips and queso fresco.

**Potato chips and salsa** · 200g

**Vegetarian frito mixto** · 300g · Beer battered oyster mushroom, french bean, zucchini, zucchini blossom and carper berries.

## MAIN

**Shrimp broth** · 250ml · Served with onion, cilantro and lemon.

**Greek Salad** · 300g · Lettuce mix, Feta cheese, Kalamata olives, tomatoes, onion, cucumber and bell peppers.

**Wedge Salad** · 350g · Iceberg lettuce, blue cheese dressing, bacon and tomato.

**Tomato Salad** · 350g

**Cecina ceviche** · 220g · Yecapixtla cecina meat, xoconostle, tomatillo, cactus, red onion, habanero pepper, verdolagas and avocado

**Fish Ceviche** · 200g · With red onion, olives, caper, basil, habanero pepper and cilantro.

**Acapulco Cocktail** · 150g · Shrimp, scallop and octopus in a cocktail sauce.

**Tuna salad stuffed avocado** · 200g

**Shrimp Rosarito taco** · 150g · Beer battered shrimp dressed with spicy mayonnaise, black beans over a flour tortilla.

**Fish Taco** · 170g · Beer battered fish, smoked oyster mayonnaise and arúgula.

**Shrimp Roll** · 120g · Shrimp salad in a brioche bread.

**Hot dog** · 130g · House-made Frankfurter sausage.

## PIZZA

30cm Napolitan pizza

**Margherita** \$250

**Marinara** \$220

**Quattro Formaggi** \$280

**Prosciutto and arugula** \$280

**Mortadella and pistachio** \$280

**Eggplant, artichoke and olives** \$270

## DESSERTS

**Mexican frozen pops** \$50  
Tamarind / lime / rice pudding / chocolate / chemise (vanilla and strawberry)

**Sacher Torte** \$190  
House-made chocolate cake (220g) with whipped cream

**Gelato** · 2 scoops (160g) · Coconut, vanilla or raspberry \$100

\*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

#### 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) \$75      (500 ml) \$105

#### 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) \$90      (350 ml) \$110

#### 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) \$65      (350 ml) \$80      (440 ml) \$100

#### RÁFAGA

Pale Ale, 5 % ABV

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

(280 ml) \$75      (350 ml) \$95      (440 ml) \$120

### 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      (750 ml) \$390

#### 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      (750 ml) \$390

### CANS

#### LIQUIDATOR COGNAC

Barleywine aged in Cognac barrels, 11.6 % ABV

Can (473 ml) \$215

## DRINKS

### COCKTAILS

#### AMERICANO PERFECTO

Red Vermouth, Campari, "Ráfaga" Pale Ale with a twist of orange. **(350ml)** \$220

#### HÉRCULES COLLINS

London Dry Gin, lavender cordial, lemon and soda. **(350ml)** \$200

#### TIERRITA AHUMADA

Espadín Barro de Cobre mezcal **(44ml)** rimmed with lime and salt. Served with "Terricola" Saison beer **(473ml)** \$230

#### HABANERO MEZCAL MULE

Ginger beer, Espadín Barro de Cobre mezcal and syrup infused with habanero pepper. **(390ml)** \$230

#### CARAJILLO STOUT

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

### NON ALCOHOL

<b>Agua de Lourdes</b> · Sparkling Mineral Water · 355ml	\$50
<b>Acqua Panna</b> · Natural Spring Water · 750ml	\$150
<b>San Pellegrino</b> · Mineral Water · 750ml	\$180
<b>Félix Schorle</b> · 355ml	\$85
<b>Ginger Beer</b> · 355ml	\$70
<b>Ginger Beer Gold</b> · 355ml	\$70
<b>Coke</b> · 355ml	\$60
<b>Coke Zero</b> · 355ml	\$60
<b>Rusa</b>	\$65

### COFFEE AND TEA

Black · 200ml	\$50
European stlye coffee · 200ml	\$50
Capuccino · 200ml	\$70
Espresso · 60ml	\$50
Cortado · 60ml	\$50
Double espresso · 60ml	\$70
Latte · 200ml	\$70
Flat white · 150ml	\$70
Hot chocolate · 200ml	\$49
Tea · 200ml	\$40

### APPETIZERS

**APEROL** (45ml) \$140

**CINZANO VERMOUTH ROSSO** (45ml) \$140

**CAMPARI** (45ml) \$140

**PRIMO** (45ml) \$140

**ST.GERMAIN** (45ml) \$200

**JEREZ LA INA** (45ml) \$150

### DIGESTIVES

**CYNAR** (45ml) \$120

**CONTROY** (45ml) \$120

**FRANGELICO** (45ml) \$140

**FERNET BRANCA** (45ml) \$150

**AMARO AVERNA** (45ml) \$120

**JÄGERMEISTER** (45ml) \$120

Portion weights are approximate and refer to raw protein. Consumption of raw meat and seafood is at the client's own risk. One ounce equals 29.57 ml. Tips are appreciated but not required. All prices are in Mexican pesos and taxes are included. We accept cash, credit and debit cards, including AMEX, VISA, and Mastercard.

CLASSICS

MARGARITA

Cascahuín Blanco (1.5oz) \$180

MARGARITA MEZCAL

Barro de Cobre Espadín (1.5oz) \$185

MARTINI

London Dry (4oz), Vermouth Extra Dry (.5oz) \$195

NEGRONI

Vermouth Rosso (1oz), Campari (1oz), London Dry (1oz) \$210

NEGRONI MEZCAL

Vermouth Rosso (1oz), Campari (1oz), Barro de Cobre Espadín (1oz) \$215

OLD FASHION

Bourbon Buffalo Trace (2oz) \$215

MANHATTAN

Bourbon Buffalo Trace (2oz), Vermouth Rosso (1oz) \$200

BOULEVARDIER

Bourbon Buffalo Trace (1oz), Vermouth Rosso (1oz), Campari (1oz) \$200

APEROL SPRITZ

Aperol (2oz), Vaporetto (2oz) \$230

HUGO SPRITZ

St-Germain (2oz), Vaporetto (2oz) \$280

PRIMO SPRITZ

Primo Aperitivo (2oz), Vaporetto (2oz) \$230

CARAJILLO

Licor 43 (2oz) \$175

WINE

RIVERO GONZÁLEZ, BLANCO COPA (120ML) \$120

RIVERO GONZÁLEZ, TINTO COPA (120ML) \$210

TABLAS, TINTO COPA (120ML) \$180

VAPORETTO COPA (120ML) \$180

TEQUILA

CASCAHUÍN (45ml) \$140

HERRADURA BLANCO (45ml) \$180

HERRADURA REPOSADO (45ml) \$180

JOSÉ CUERVO REPOSADO (45ml) \$140

7 LEGUAS BLANCO (45ml) \$200

7 LEGUAS REPOSADO (45ml) \$220

MAESTRO DOBEL DIAMANTE (45ml) \$220

MEZCAL

BARRO DE COBRE ESPADÍN (45ml) \$145

BARRO DE COBRE ENSAMBLE (45ml) \$185

GRACIAS A DIOS TEPEXTATE (45ml) \$240

DEL MAGUEY TOBALÁ (45ml) \$250

DEL MAGUEY VIDA ESPADÍN (45ml) \$200

WHISKY

MACALLAN 12 (45ml) \$250

JW ETIQUETA NEGRA (45ml) \$200

BUFFALO TRACE (45ML) \$210

GIN

TANQUERAY (45ml) \$150

BEEFEATER (45ml) \$140

RON

HAVANA CLUB 7 (45ml) \$130

BACARDÍ (45ml) \$100

VODKA

TITO'S (45ml) \$160

BUENAVISTA CLOSING HOURS:

Kitchen 6pm  
Bar 6:15pm  
Closing time 7pm