

## RAW BAR

### CHEF JUAN'S DAILY CEVICHE

Daily Inspiration Recipe 255 GF X  
Ask Waiter

### CATCH OF THE DAY SASHIMI

Daily Catch Sashimi Fish, with  
Serrano, Sesame Seed Oil and Soy  
Dressing /Tamari Based Dressing  
GF 270

### VIETNAMESE SRING ROLL

Julienne Cucumber, Carrot, Jicama  
Choice of Shrimp, Fish, Vegetarian  
Nouc Cham Sauce (Light Soy, Chili  
Garlic Paste, Ginger, Sesame  
Sesame Seeds) 8 pieces GF 260

## APPETIZERS & SIDES

### THE TRIO

Chips, Salsas & Guacamole 100  
GF

### HUMMUS & VEGGIE CRUDITÉ

Traditional, Carrot or Beet  
Hummus GF 140

### PORK BELLY BURNT ENDS GF 265 O

Sunomono Cucumber Salad, Asian Vinaigrette

## SIDES

### FRESH CUT FRIES

### BEER BATTERED ONIONS RINGS

SWEET POTATO FRIES 190

## TRADITIONAL SALADS

### CLASSIC CAESAR SALAD

Choice of Grilled Chicken Breast or  
Flank Steak, Romaine, Croutons,  
Parmesan Cheese, Chipotle Caesar  
Dressing X 190 Add Shrimp \$80 pesos

### CLUB COBB SALAD

Cucumbers, tomatoes, Iceberg  
Bell peppers/Bacon, Boiled  
Egg/ Grilled Chicken Cubes/Avocado,  
Blue Cheese or Ranch GF X 230

### GREEK STYLE WEDGE SALAD

Iceberg, Kalamata Olives, Feta Cheese,  
Tomato, Cucumber, Bacon, Bell Pepper,  
Lemon Vinaigrette, Smoked Bacon GF X 220

### ROASTED & FRESH KALE SALAD

with Bacon-Sherry Vinaigrette, TriColor Radish,  
Cucumbers,,Crispy Brussels Sprouts & White Cheddar  
GF O X 230

### HEALTHY SALAD BOWLS

#### SPICY THAI

Roasted Organic Chicken Breast in Curry, Corn,  
Shredded Cabbage, Crispy Root Vegetables, Basil,  
Cilantro, Spicy Sunflower Seeds, Organic Arugula,  
Chopped Romaine, Lime Squeeze, Spicy Cashew  
Dressing GF O X 300

#### GUACAMOLE GREENS

Grilled Blackened Shrimp, Grilled Avocado, Heirloom  
Baby Tomatoes, Red Onion, Tortilla Chips, Mixed  
Greens, Lime Cilantro Jalapeño Vinaigrette 340 GF O X

#### GREEN PARADISE

Grilled Flank Steak, Baby Spinach, Romaine Hearts,  
Arugula, Baby Cucumber, Crispy Root Vegetables,  
Micro Greens, Roasted Peanuts, Tarragon-White Wine  
Vinaigrette. 320 GF O X

## DESSERTS

Chocolate Cake 90

Tres Leches 90 Mexican Flan 90

All Natural Soft Frozen Yogurt 60



## Lunch Menu

Served from 12 to 4 pm

### SMALL PLATES

#### Antipasto/ Cheese Platter

Cold Cuts & Mixed  
Cheeses with Olives &  
Nuts/ Fruits *Served with  
Crostini's* 285 O

#### Spanish Croquetes Sampler

. Mushroom Duxelle  
. Chorizo-Manchego  
. Blue Cheese-Serrano

*Served with Lemon Aioli,  
Romesco Sauce & Salsa  
Brava* 190 O

#### Mexican Petit Plateau O

Petit Lobster Tail,  
Kumamoto and Giga  
Oysters, Hamachi Crudito.  
*Served with Thai Sauce,  
Shishito/Popcorn &  
Lemon Garlic Pepper* 290

## SIGNATURE SANDWICHES

### THE CLUB TORTA

Choice of Chicken, Beef or Pork, Ciabatta Bread  
Avocado, Guajillo Chicken, Shredded Lettuce Thin  
Sliced Tomatoes, Pickled Onions 200 O X

### DELICIOUS-O

Short Rib, Manchego, Romaine, Tomato, Red  
Onion, Horseradish Sauce, Sourdough 240

### THE BEACH CLUB DELUXE BURGERS

**CLASSIC:** Lettuce, Tomato, Grilled Onion, Secret  
Sauce 240

**BLACK & BLEU:** Bacon, Blue Cheese, Onion Ring,  
Lettuce & Tomato 270

**WESTERN BACON:** Onion Rings, Cheddar, BBQ  
Sauce 250

**SPICY GARCIA'S** Avocado, Manchego Cheese,  
Serrano Chile, Chef Juan's Sign. BBQ Sauce 270

**PULLED PORK SANDWICH:** 10 hours Smoked  
Pork Shoulder, Manchego Cheese, Cole Slaw,  
Crispy Shallots O 240

*All Burgers Available in Lettuce Wrap*

### BURGER SLIDERS

Classic, Grilled Chicken and Pork Bbq 210

### THE CLUB SUPER DOG

Hebrew National Beef Frank, choice of  
toppings, Diced Tomato, Haystack Onions,  
Cheese, Wrapped Bacon, Side of Chips or Fries  
200

### THE CHICKEN SHAWARMA

Yogurt and Spices Marinated Grilled Chicken  
Breast, with shredded lettuce, tomato, red  
onion, Tzatsiki Dressing Rolled in a Thin Whole  
Wheat Pita Bread 210 O

## TACOS & SNACKS

### MACHACA BEEF BURRITO

Slow Smoked 16 hrs Brisket, with Anaheim Chile, Onions, Tomato,  
Black Bean & Guac Spread, Chunky Salsa (2 per order) 210

### BRICK OVEN PIZZA

Peperoni/Mushroom, Mexican, Margherita

4 Cheeses, Veggie Deluxe, Chef Juan's Special ask Waiter 220

## TACOS

### GRILLED FISH, SHRIMP, CHICKEN OR BEEF TACOS

served with guacamole, Charred Tomato Salsa, Pico de Gallo 3ea  
*Available in Lettuce or Jicama*

200

*Additional Charge for Larger Tortilla and Double Portion of Protein Ask  
Waiter for pricing*

### SHRIMP GOVERNOR GRILLED TACOS

Traditional Shrimp with Sofrito Vegetables and Melted Asadero  
Cheese, with grilled Avocado, Chile de Arbol, Roasted Garlic & Black  
Sesame Spicy Creamy Salsa (2 per Order)

240

### CHICKEN CHILORIO ROLLED QUESADILLA

Flour Tortilla Stuffed with Chicken, Caramelized Onions, Local  
Asadero String Cheese from MiraFlores w Drunken Salsa and Spicy  
Jalapeño Sauce

210

## SNACKS TO SHARE

### BEACH CLUB MONSTER KILLER NACHOS

Layers of Flavors, Corn Chips, Refried Black Beans, Jalapeños, Pico  
de Gallo, Sour Cream, Guacamole, Asadero Cheese & Cheddar  
Choice of Grilled Chicken or Flank Steak GF ( Serves 4 ) 300

### NAKED CHICKEN WINGS OR BONELESS WINGS

Choice of BBQ, Buffalo Sauce or Escabeche Sauce, (Pickled  
Jalapeños, Onions & Carrots) with Blue Cheese /Ranch Dressing GF

200

**All recipes Created by Executive Chef Juan Eumir**

GF Gluten Free X Vegetarian Option O New Menu Item

Sales Tax Included. Prices in Mexican Pesos

Additional items come with an Extra Charge. Ask Waiter for pricing

### BARRA FRIA

#### CEVICHE DEL DIA

Receta del Chef Juan 255 GF X

#### SASHIMI PESCA DEL DIA

Pesca del Dia, con Aceite de Ajonjolí y Salsa Ponzu GF 250

#### ROLLO VIETNAMITA

Juliana de Pepino, Jicama Zanahoria A escoger Camaron, Pescado o Vegetales Soya Ligera, Pasta de Chile y Ajo, Jengibre, Aceite de Ajonjolí 8 piezas GF 260 O

### ENTRADAS Y GUARNICIONES

#### EL TRIO

Chips, Salsa y Guacamole 100

#### CRUDITE DE VEGETALES Y HUMMUS

Hummus Tradicional, Zanahoria o Betabel, con Crudité de Vegetales 140 O

#### PUNTAS DE PORK BELLY

Ensalada Sunomono de Pepinos con Vinagreta Asiatica

#### GUARNICIONES

Papas a la Francesa, Aros de Cebolla y Papa Camote 190

### ENSALADAS

#### CLÁSICA ENSALADA CAESAR

Pechuga de Pollo,, o Arrachera Asada con Lechuga Romana, Crotones, Queso Parmesano, Aderezo Caesar X 190 Agregar Camarones \$ 80 pesos

#### ENSALADA COBB

Pepinos, Tomates, Lechuga Iceberg Tocino, Huevo Duro/Pollo a la Parrilla, Aguacate, Aderezo a elegir Vinagreta, Blue Cheese o Ranch GF X 230

#### ENSALADA WEDGE ESTILO GRIEGA

Lechuga Iceberg, Aceituna Kalamata, Queso Feta,, Tomate, Pepino, Tocino, Pimientos, Lemon Blue Cheese Vinaigrette, Tocino GF X 220

#### KALE ROSTIZADA/FRESCA

with Vinagreta de Jerez y Tocino, Rábano Tricolor, Pepino Baby, Col de Bruselas Crocante & Queso Cheddar Añejo GF O X 230

#### HEALTHY SALAD BOWLS

#### SPICY THAI

Pechuga de Pollo al Curry, Elote, Repollo en Juliana, Chips de Vegetales, Albahaca, Cilantro,, Organic Arugula, Chopped Romaine, Lime Squeeze, Spicy Cashew Dressing GF O X 300

#### GUACAMOLE GREENS

Camaron Enegrecido y Aguacate Asados, Tomate Baby, Cebolla Morada, Chips de Tortilla, Mezcla de Lechugas, Vinagreta de Cilantro Jalapeño 340 GF O X

#### GREEN PARADISE

Arrachera Asada, Espinaca, Corazon de Lechuga Romana, Arugula, Pepino Baby, Chips de Vegetales, Cacahuete, Vinagreta de Vino Blanco y Estragon 320 GF O X

### POSTRES

Pastel de Chocolate 90

Tres Leches 90

Flan 90

The Club  
Fundadores

### Menu de Lunch

Servicio de 12 to 4 pm

#### PLATOS DE ENTRADA

##### Plato de Quesos y Antipasto

Carnes Frias, Quesos Regionales con Aceitunas preparadas, Nueces Sazonadas y *Crostini's* 285 O

##### Sampler de Croquetas Españolas

. Duxelle de Champiñones  
. Chorizo-Manchego  
. Blue Cheese-Serrano  
*Se sirve con Lemon Aioli, Salsa Romesco & Salsa Brava* 190 O

##### Mexican Petit Plateau O

Cola de Langosta Petit Tail, Ostiones Kumamoto and Giga, Crudito de Hamachi. *Se sirve con Salsa Thai, Shishito/ Palomitas & Lemon Garlic Pepper* 290

### SANDWICHES DE AUTOR

#### LA TORTA DEL CLUB

De Pollo, Arrachera o Puerco, en Pan Ciabatta, Guacamole, Pollo al Guajillo Lechuga Fileteada, Tomate delgado Cebolla Curtida 200 O X

#### EL DELICIOUS-O

Short Rib/Munster Queso /Lechuga Romana/ Tomate/ Cebolla Morada Salsa Horseradish/Tipo de Pan a Escoger 240

#### HAMBURGUESAS THE CLUB

**CLÁSICA:** Lechuga, Tomate, Cebolla Morada Asada, Salsa Seceta 270

**BLACK & BLEU:** Tocino, Blue Cheese, Aro de Cebolla, Lechuga y Tomate 250 O

**WESTERN BACON:** Aros de Cebolla, Queso Cheddar, Salsa BBQ 220 O

**SPICY GARCIA:** Aguacate, Queso Manchego, Serrano y Salsa BBQ del Chef Juan Lechuga, Cebolla Morada Asada 270

**PULLED PORK SANDWICH:** Pierna Horneada 10 hrs en Horno de Leña, Queso Manchego, Cole Slaw, Shallote Frito O 240

*Todas las Hamburguesas con Opción de Wrap Lechuga*

#### BURGER SLIDERS

Carne, Pollo Asado y Cerdo en Bbq 210

#### THE CLUB SUPER DOG

Salchicha Kosher, Tomate Picado, Cebollas Haystack, Queso Suizo, Tocino Picado, con side de Chips 200

#### WRAP DE POLLO SHAWARMA

Pechuga de pollo Marinada en Especies y Yogurt con Lechuga, tomate y cebolla Salsa Tzatsiki en Wrap de Pita Bread 210 O

### TACOS & SNACKS

#### BURRITO DE MACHACA

Pecho Al Horno, con Chile Anaheim, Cebolla Caramelizada, Pico de Gallo, Frijol Negro & Guacamole, Salsa Rostizada (2 por orden) 210

#### PIZZAS A LA LEÑA

Peperoni/Mushroom, Mexicana, Margherita 4 Quesos, Veggie Deluxe, Special del Chef Juan 220

#### TACOS

#### PESCADO, CAMARON, POLLO O CARNE

servidos con guacamole, Salsa Rostizada y Pico de Gallo 3ea 200

*Disponibles en Lechuga o Jicama*

*Para ordenes de tortilla mas grande y doble guarnición se cobrara un extra de \$80 pesos*

#### TACOS GOBERNADOR DE CAMARON

Sofrito de Vegetales co Camaron, Queso Manchego Salsa Macha (2 por Order) 240

#### QUESADILLA DE CHILORIO DE POLLO Y CEBOLLA

#### CARAMELIZADA

Tortilla de Harina, Cebollas Caramelizadas, Queso Asadero Salsa Rostizada 210

#### SNACKS PARA COMPARTIR

#### MONSTER KILLER NACHOS THE CLUB

Capas de Sabor, Frijoles Negros Refritos, Jalapeños, Pico de Gallo, Crema Agria, Guacamole, Sencillos, Pollo o Arrachera GF 300

#### ALITAS DE POLLO O ALITAS SIN HUESO

Salsa BBQ o Buffalo Sauce o Escabeche, con Aderezo Blue Cheese o Ranch GF 200

Todas las Recetas Creadas por Executive Chef Juan Eumir

GF Gluten Free X Opción Vegetariana O Plato Nuevo

Todos los ingredientes adicionales llevan un cargo Extra