

TRADICIÓN DESDE  
1917  
*María Corona*  
LOS CABOS MEX.



## **To Open the Menu:**

Mobile phone users, click [here](#).

Desktop PC users, use the links  
below the menu.



### COGNAC

Courvoiser VSOP	169
Hennessy VSOP	209
Martel VSOP	169

### RON

Bacardí Añejo	95
Appleton Special	95
Appleton State	115
Bacardí Blanco	95
Captain Morgan	115
Flor Caña 7 años	139
Havana Club 7 año	125
Malibu	95
Matusalem Clasico	109
Bacardí Solera	119
Zacapa 23	189
Zacapa XO	439

### TEQUILA BLANCO

1800 Blanco	119
3 Generaciones Plata	139
7 Leguas Blanco	125
Centenario Blanc	119
Clase Azul Plata	279
Don Julio Blanco	149
Herradura Blanco	149
Jimador Blanco	119
Patrón Roca	259
Patrón Silver	179

### TEQUILA REPOSADO

1800 Reposado	129
3 Gen Reposado	149
7 Leguas Reposad	135
Cabo Único Repos	299
Centenario Repos	129
Clase Azul Repos	499
Cuervo Trad. Repo	129
Don Julio Reposa	159
Herradura Reposa	159
Hornitos Reposad	149
Jimador Reposado	119
Patrón Reposado	189
S Conmemorativo	149

### TEQUILA AÑEJO

1800 Añejo	155
3 Gen Añejo	159
7 Leguas Añejo	169
Centenario Añejo	159
Clase Azul Añejo	1389
Don Julio 1942	519
Don Julio 70	199
Don Julio Añejo	179
Herradura Añejo	169
Maestro T. Dobel	189
Patrón Añejo	219

### TEQUILA EXTRA AÑEJO

Reserva de la Familia	589
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### MEZCALITO

400 Conejos Jove	149
400 Conejos Rep.	159
Amor Espadín Joven	139
Contraluz Crista	169
Cordón Cerrado	129
Creyente Espadín	169
Danzantes Espadín	209
Danzantes Tobalà	209
Montelobos Espadín	159
Pierde Almas Joven	189
Zignum Añejo	169
Alacrán Pz.	69

### VODKA

Absolut Azul	139
Absolut Citron	139
Belvedere	169
Grey Goose	169
Ketel One	159
Smirnoff	129
Stolichnaya	149
Titos	169

### GIN

Bombay Sapphire	159
Beefeater	149
Tanqueray	159
Hendricks	169

### WHISKEY

Canadian Club	145
Chivas Regal 12	169
Crown Royal	145
Etiqueta Negra	179
Etiqueta Roja	129
Glenfidish 12	179
J&B	129
Jack Daniels	145
Jamesons	145
Jim Beam	135
Maker`s Mark	155

### CERVEZAS

Bohemia Clara	69
Bohemia Oscura	69
Bud Light	59
Corona	59
Corona Light	59
Heineken	59
Indio	69



Modelo Especial	59
Negra Modelo	59
Pacifico	59
Pacifico Light	59
Tecate Light	59
Tecate	59
Ultra Amstel	69
XX Ambar	59
XX Lager	59

### MIXOLOGIA

Cadillac Margarita	179
Beergarita	179
Margarita Clásica	139
Margarita Fresa	139
Margarita Jalapeño	139
Margarita Pepino	139
Margarita Mango	139
Margarita Jamaica	139
Margarita Tamarindo	139
Bloody Caesar	129
Bloody Mary	129
Blue Hawaiian	129
Bye Bye MF	129
Maria Corona Hur	169
Caipiroshka	129
Caipiriña	139
Caipirisima	129
Carajillo	129
Charro Negro	129
Chichi	149
Clementina	129
Clericot	149
Cosmopolitan	129
Daiquiri Fresa	129
Daiquiri Mango	129
Desarmador	129
Havana Light	129
Lemon Drop	129
Long Island	129
Mai Thai	129
Manhattan	129
Miami Vice	129
Mojito Clasico	129
Mojito Fresa	129
Mojito Jamaica	129
Mojito Mango	129
Mojito Tamarindo	129
Mono Sucio	129
Moscou Mule	129
Mudslide	129
Negroni	129
Old Fashion	129
Paloma	129
Piña Colada	159
Rum Punch	129
Sangria	129
Sex on The Beach	129
Spritzer	129

Tequila Sunrise	129
Whisky Sour	129

### CORDIALES

Sambucca Bco Vac.	95
Black Sambuca Vac.	95
Amaretto	95
Damiana	95
Kahlua	95
La Pinta	109
Grand Marnier	119
Benedictine	129
Licor Chocolate	119
Licor de Membril	119
Midori	95
Jager Meister	95
Campari	95
Drambui	95
Fernet Vallet	95
Frangelico	119
Licor de Menta	59
Anis Dulce	95
Anis Seco	95
Fireball	119
Southern Confort	90
Agavero	78
Licor 43	115

### AGUA

Topo Chico 600ml	49
Ciel 600 ml	49
Perrier 750 ml	140
Quina 290 ml	49
Perrier 330 ml	59
Fij 500 ml	69
Fiji 1 Litro	109
Topo chico 750 ml	89

### SIN ALCOHOL

Te Helado	45
Limonada	45
Naranjada	45
Piñada	75
Shirley Temple	45
Arnold Palmer	45
Smoothies	75
Refrescos o sodas	39

### CAFÈ

Café Americano	45
Café Descafeinad	45
Expreso	45
Cappuccino	65
Latte	55
Moca	55
Te varios	45
Café especial	145

## While we Fire up the Grill

**GUACAMOLE (Tableside 300g-10oz) 200**  
Avocado, onion, garlic, coriander, and sea salt.  
Add GRASSHOPPERS Prehispanic version of our traditional guacamole 250

**SHRIMP CEVICHE 220**  
Pacific Shrimp in 3 delicious ways: Ojo Rojo, Aguachile and Sinaloa Style with Tlayuda ashes

**VEGAN CEVICHE 210**  
Mushrooms, chickpeas, and almonds marinated in lime juice and prepared with olive oil, garlic, onion, tomato, ginger, celery and avocado.

**EMPANADAS (4 homemade turnovers) 240**  
Stuffed with Curd cheese, chorizo, Zucchini blossom and shrimp with grasshopper sauce.

**MARÍA CORONA CHEESE FONDUE**  
(Tableside 250g-8oz) 289  
Local Cheese melted in a hot molcajete with mushrooms, corn kernels and homemade chorizo.

## Traditional Soups

**POBLANO CREAM 180**  
Delicious creamy soup prepared with potato, roasted Poblano pepper, zucchini seeds and roasted corn kernels.

**TORTILLA SOUP 180**  
Tomato broth, dried peppers, served with tortilla strips, avocado, fresh regional cheese, epazote herb, guajillo peppers, and sour cream.

## From the Orchard

**MIRAFLORES SALAD 180**  
Fresh mixed greens, beetroot, mint leaves, caramelized pecans, orange, bacon, and curd cheese served with hibiscus flower dressing.

**BEET SALAD (Carpaccio) 180**  
Thin raw Fresh Beet slices with caramelized walnuts, feta cheese, arugula, and basil honey vinaigrette.

## El Compadre's Catch of The Day

**GRILLED SEAFOOD (1200g-42oz SERVES 2) 2100**  
Served tableside on a rustic charcoal grill, Puerto Nuevo Lobster, Pacific shrimp medallion, Grilled Octopus, Tikin Xic Fish fillet, & Baja's stuffed clam.

**CATCH OF THE DAY (As you wish) (200grs-7oz) 440**  
Veracruz, Garlic, Culichi, Breaded, Grilled, and Ajillo, served with veggies.

**PACIFIC SHRIMP (200grs-7oz) 550**  
Large shrimps Diabla style or 3 Chiles or lightly breaded, served with veggies

## House Specials

### MEXICO MOLES' FESTIVAL (SERVES 2) 1100

Tender chicken, lamb, and pork carnitas. Prepare your tacos and have a delicious tour through México with the most representative moles: Pink mole, Pipián, Poblano, Oaxacan, and Adobo from Yucatan

### "PARRILLADA" FOR MEAT LOVERS (1300g-45oz SERVES 2) 1800

Served tableside on a rustic charcoal grill. Flank steak, Tenderloin, marinated Chicken, spiced Beef Sausage, tender Cecina and marinated pork Tomahawk, served with Cactus leaves, regional Panela cheese, and baby onions.

### BEEF TENDERLOIN (300g-10oz) 640

Sonora's best hand cut, a side of Oaxaca's traditional black mole, served with baked potato & veggies.

### SURF AND TURF 900

Beef Tenderloin (300gr-10oz) & delicious Pacific grilled shrimp (150g-5oz) bathed with Pippian sauce, served with Charro beans and Ajillo mushrooms.

## Grampa's Favorites

### PORK SHANK (600g-21oz) 420

Slow roasted pork shank marinated with dried pasilla peppers and herbs, served with marinated red onions.

### CARNITAS (400g-14oz) 360

Traditional shredded pork recipe from our grandmother Maria Corona, slow cooked and seasoned with a hint of garlic, and orange juice.

### MAYAN STYLE PORK PIBIL (350g-12oz) 400

Baked shredded pork marinated in annatto seed, orange juice, Mayan spices, and wrapped in banana leaves.

### CHICKEN MOLE POBLANO MARIA CORONA (400g-14oz) 390

Our Grandma's famous traditional Mexican dish prepared by hand with peppers, nuts, spices, and chocolate. Served over a tender half chicken and garnished with sesame seeds.

### LOBSTER ENCHILADAS (3) 600

Tortillas passed over Pasilla and guajillo pepper sauce stuffed with Lobster, and topped with au gratin cheese.

### CARNE ASADA (300 g-10oz) 485

Marinated tender flank steak, mole enchilada stuffed with regional cheese, served with baked potato and sautéed Poblano pepper strips.

### CHILES RELLENOS 390

Ancho pepper stuffed with shrimp and a Poblano pepper stuffed with regional panela cheese.

## Sides

Charro Beans 59, Baby Onions 35, Cactus Salad 39, Mushrooms Ajillo 65.

## Kids Menu (for Kids under 12yrs) 150

Cheese Quesadillas, Chicken fingers, Rice, and beans Burritos served with French fries.