

CARTA DE VINOS WINE LIST

INSPIERED TO BE LIGHT AND REFRESHING TO COMPLIMENT OUR TROPICAL CLIMATE. ON THE LEFT SIDE OF THE MENU ENJOY WINES FOR SHELLFISH, CEVICHEs AND TACOS. ON THE RIGHT SIDE YOU WILL FIND BOLDER WINES FOR PAIRING FOOD FROM THE WOOD FIRE GRILL.

POR COPA BY THE GLASS

BLANCOS WHITES

Soave Gregoris Fattori, Veneto IT 175
Falanghina Bio Nifo, Taburno IT 260
Dry Riesling, Chateau St. Michelle, Washington, USA 270
Pinot Grigio, Contine Monfort, Terre del Fohn, Veneto, IT 210
Vinho Verde, Aveleda, PT 290
Sauvignon Blanc, Casa del Bosque, Casablanca Valle, Chile 260
Albariño, Vionta, Rias Baixas, ESP 300
Chardonnay, Louis Latour, Ardèche Burgundy, FR 240

ROSÉ

Cuvée, Gueissard Côtes de Provence, FR 250
Chardonnay, Pinot Noir and Malbec, Chandon Brut Rosé, AR 350

ESPUMOSOS SPARKLING

Prosecco, la Furlan, IT 210
Chardonnay, Pinot Noir and Pinot Meunier, Chandon Brut, AR 350
Champagne, Moët & Chandon, Brut Imperial, Epernay, FR 460*

TINTOS REDS

Pinot Noir, Heritage du Conseiller, Burgundy, FR 230
Mourvedre Solar Fortun, Valle de Guadalupe MX 350
Merlot, Chateau Ste. Michelle, Columbia Valley, USA 300
Malbec Terrazas de los Andes Reserva, Mendoza, AR 300
Cabernet Sauvignon Terrazas de los Andes AR 300
Shiraz Anxelin, Valle de Encinillas, MX 350

POR BOTELLA BY THE BOTTLE*

ESPUMOSOS SPARKLING

Prosecco Extra Dry, Furlan, Valdobbiandennem IT 900
Taittinger Brut Millesimé 2014, Reims, FR 4640
Veuve Clicquot, Ponsardin, Brut, Reims, FR 3000
Veuve Cliquot La Gran Dame 2004, Champagne, FR 6000
Dom Perignon, Brut, Valle Del Marne, FR 6900
Champagne Blend, Bollinger Special Cuvee NV, Epernay, FR 5290
Champagne Blend, Pol Roger Brut NV, Epernay, FR 4040
Moët Chandon Ice Imperial, Champagne, FR 3500
Moët Chandon Brut, Champagne, FR 2800

POR EL DIA DAY TIME

BLANCOS WHITES

Riesling, Traminer Rosemount Estates, McLaren Vale, AUS 950
Dry Riesling, Chateau Ste Michelle, Columbia Valley USA 1000
Riesling, Eroica, Chateau St Michelle, Columbia Valley, USA 2100
Pinot Grigio, Santa Margherita, Alto Adige, IT 1400
Gewurztraminer, Chateau St. Michelle, Washington, USA 850
Sauvignon Blanc, Emmolo, California, USA 1350
Sauvignon Blanc, Chalk Hills, Sonoma County, USA 2500
Sauvignon Blanc, Kim Crawford, Marlborough, NZ 1200
Sauvignon Blanc, Matua Valley, Marlborough, NZ 1300
Sauvignon Blanc, Kristel Monte Xanic, Valle de Guadalupe, MX 1000
Chardonnay y Viogner, Duquesa, San Vicente, Baja California, MX 800
Albarinho, Coleheta Aveleda, PT 1120
Albariño, Lagar de Cervera, Rias Baixas, ESP 1200
Chenin Blanc & Colombard, Monte Xanic, Valle de Guadalupe, MX 800
Chardonnay Calixa, Valle de Guadalupe, MX 960
Chardonnay, Casa Madero, Valle de Parras, MX 1000
Chardonnay, Corona del Valle, Valle de Guadalupe, MX 1500
Chardonnay, Gran Reseve Casa Madero, Coahuila, MX 1200
Chardonnay, Rombauer, Napa Valley, USA 3500
Chardonnay, Penfolds Koonunga Hills, AUS 1100
Chardonnay, Les Sardines Robert Denogent, Pouilly Fuisse, FR 2400

CERVECERÍA

CERVEZA ARTESANAL | 190

Foca Parlante Stout

Jabali Bock

Perro del Mar IPA

Veraniega Blonde Ale (KI Beach Bar Only)

Principia American Wheat Ale

Principia Session IPA

CERVEZA NACIONAL | 120

Corona | Modelo Especial & Negra | Victoria | Montejo

CERVEZA IMPORTADA | 140

Bud Light | Heineken

COHIBA-PANATELA | 380



ROSE ALL DAY

Barbera, Herencia, Baja California MX 1220
Cabernet, Merlot, Syrah, Bolgheri Antinory, Tuscany, IT 1600
Grenache, Syrah, Listel Gris, Languedoc, FR 1300
Granache, Cinsaut, Syrah, Domaine Camille, Provence FR 1500
Pinot Noir, Pinot Meunier, Moët & Chandon, Brut, Epernay, FR 3600
Chardonnay Glera, Santa Margarita, Alto Adige, IT 1350
Cabernet Sauvignon, Casa Madero Rosé, Valle de Parras, MX 1100
Cabernet Sauvignon Rosé, Enate Somontano, ESP 1000

POR LA NOCHE NIGHT TIME

TINTOS REDS

Pinot Noir, Kim Crawford, Marlborough, NZ 1200
Pinot Noir, Louis Latour de Valmoissine Provenza, FR 1400
Grenache, Kruger, Baja California, MX 1500
Chianti Castello Banfi Clasico IT 1498
GSM Chateaufeuf du Pape, Vieux Telegraphe, Rhone, FR 5500
Merlot, Frogs Leap, Napa Valley, USA 3700
Zinfandel, Gnarly Head, California USA 1200
Zinfandel, Totol Valle de Guadalupe MX 1700
Tempranillo, Parcela #5, Luis Alegre, Rioja, ESP 1700
Tempranillo, Malleolus, Emilio Moro, Ribera del Duero, ESP 2850
Tempranillo, Vega Sicilia, Balbuena 5 Reserva, Ribera del Duero, ESP 7500
Tempranillo, Nebbiolo, Corona del Valle, Valle de Gpe MX 1900
Malbec, Catena Zapata, Mendoza, AR 1260
Bordeaux Blend, Chateau Gloria, St Julien, FR 4900
Bordeaux Blend, Megacero Encinillas MX 2300
Malbec-Cabernet, Cheval des Andes, Mendoza, AR 5000
Shiraz, Merlot, Asis Encanillias, Chihuahua, MX 1500
Red Blend, Sinergi Viticultura 'Icaro', Ensenada 3400
Red Blend, Amado IV Valle de Guadalupe 2800
Red Blend, Gran Amado, Valle de Guadalupe, MX 4400
Cabernet Sauvignon, Monte Xanic, Valle de Guadalupe, MX 1500
Cabernet Sauvignon – Sangiovese Tenuta San Guido Le Difese IT 1673
Cabernet Sauvignon, Far Niente, Nickel & Nickel, Napa USA 6800
Cabernet Sauvignon, Chateau Montelena, Calistoga, USA 4600
Cabernet Sauvignon, Silver Oak, Alexander Valley, USA 6000
Cabernet Sauvignon, Teziano Norte 32, Valle de Guadalupe MX 2400
Cabernet Sauvignon, Emeve, Valle de Guadalupe MX 1940
Petit Verdot Zinfandel, Canada Los Encinos, Baja California MX 1500

COSECHA TARDIA LATE HARVEST

Sauvignon Blanc Late Harvest, Errazuriz, CH 310 glass
Chenin Blanc Late Harvest, Monte Xanic, MX 310 glass
Semillon Late Harvest, Casa Madero, MX 310 glass

Prices are in Mexican Pesos, Tax included.
Los precios están en MXN pesos, I.V.A incluidos.

*This menu item is not included in meal plans.

* Este elemento del menú no está incluido en los planes de comidas.