



**THE MARKET**  
CABO SAN LUCAS

## Breakfast

### HEALTHY START

**SEASONAL FRUIT PLATE** - \$170 MX

**BANANA BRULÉE OATMEAL** - \$150 MX

Berries, Granola

**POWER BOWL** - \$220 MX

Blackberry Greek Yogurt, Caramelized Plantains, Granola, Berries, Chocolate Crisp

**AVOCADO TOAST** - \$295 MX

Black Bean Jalapeño Cheese Bread, Smoked Turkey, Baby Spinach, Heirloom Tomatoes, Two Eggs Sunny Side Up

**GREEK TOAST** - \$240 MX

Sourdough Toast, Poached Eggs, Avocado, Tzatziki, Red Pepper Confit

**EGG WHITE OMELETTE** - \$290 MX

Baby Spinach, Bell Peppers, Mushrooms, Tomatoes, Avocado, Whole Wheat Toast

### ALL AMERICAN

**PANCAKES** - \$295 MX

Lemon Cream, Blueberries Syrup

**BRIOCHE FRENCH TOAST** - \$320 MX

Vanilla Bean Cinnamon Batter, Butter, Maple Syrup, Berries

**DUNES CLUB OMELETTE** - \$370 MX

Black Forest Ham, Tomatoe, Onion, Baby Spinach, Mushrooms, Mixed Cheese, Fire Roasted Salsa, Hash Browns, choice of Toast

**THE ALL AMERICAN** - \$315 MX

Two Eggs any Style, Hash Browns, Applewood Smoked Bacon or Sausage Links, choice of Toast

**BREAKFAST SANDWICH** - \$340 MX

Two Fried Eggs, American and Pepper Jack Cheese, Applewood Smoked Bacon or Black Forest Ham on Whole Wheat Toast



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# Breakfast

## MEXICAN SPECIALS

### **EGG BENNY'S** - \$320 MX

Two Poached Eggs, Toasted Bolillo Bread, Smashed Avocado, Pork Carnitas

### **HUEVOS RANCHEROS** - \$250 MX

Crispy Corn Tortilla, Refried Black Beans, Queso Fresco, Two Eggs Sunny Side Up, Ranchero Salsa

### **MIGAS DE LA CASA** - \$250 MX

Scrambled Eggs, with Tomatoes, Jalapeños, Onion, Tortilla Strips, Hash Browns, Mixed Cheese, Fire Roasted Salsa, Tortillas

### **CLUB BURRITO** - \$290 MX

Scrambled Eggs, with Local Farm Chorizo, Anaheim Pepper, Onion, Refried Beans, Hash Browns, Mixed Cheese

### **MOLLETE** - \$250 MX

Rustic Bread, Refried Black Beans, Oaxaca Cheese, Regional Chorizo, Salsa Roja, Fried Egg, Pico de Gallo

### **CHOYERO OMELETTE** - \$320 MX

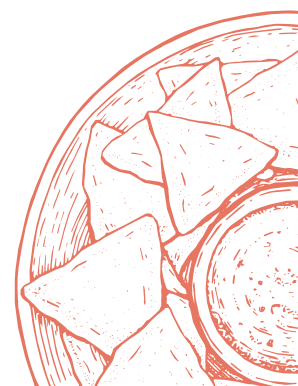
Two Eggs, Local Farm Chorizo, Beef Machaca, Onion, Anaheim Peppers, served with Refried Beans, Panela Cheese and Flour Tortillas

### **BREAKFAST TACOS** - \$295 MX

Mexican Style Potato Hash, Scramble Eggs, Avocado, Cilantro, Queso Fresco

### **ENFRIJOLADAS CON CARNE** - \$390 MX

Corn Tortilla, Oaxaca Cheese, Mexican Style Scrambled Eggs, Ancho Chili Bean Sauce, Crema, Grilled Skirt Steak



# Just for kids

## breakfast menu

# THE MARKET

CABO SAN LUCAS

*Egg and Cheese Tacos - \$145 Mx*

*Mini Stack - \$180 Mx*

*Ham and Eggs - \$195 Mx*

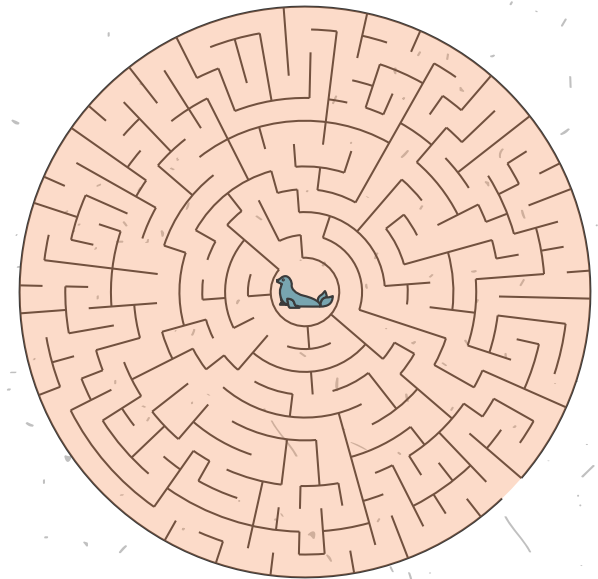
*Micky Mouse Chocolate Chip Pancakes - \$205 Mx*

### Drinks

*Chocomilk - \$89 Mx*

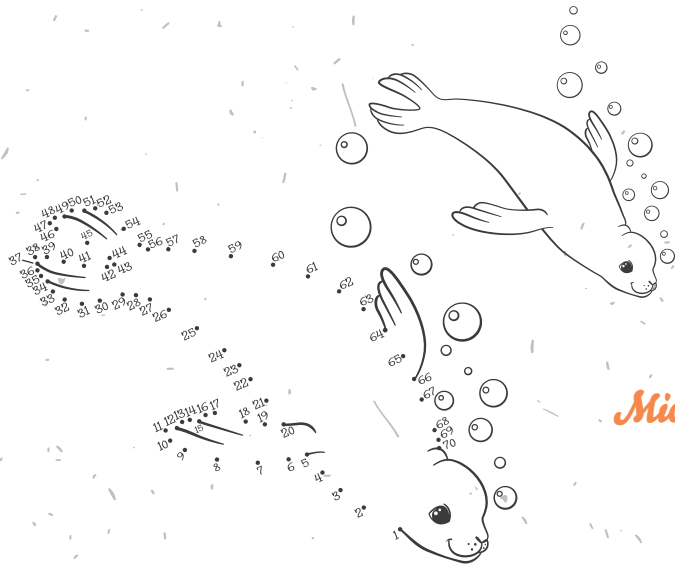
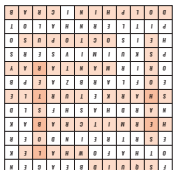
*Shirley Temple - \$89 Mx*

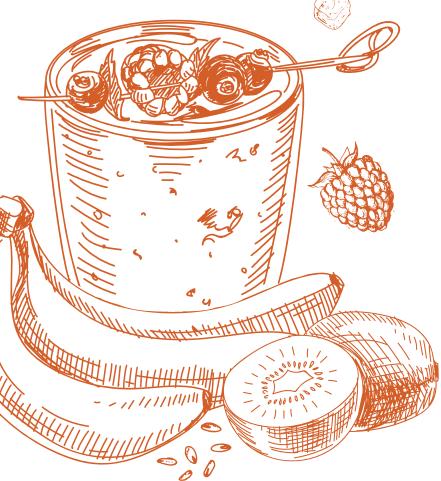
*Milk (Whole or Low-Fat) - \$59 Mx*



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## Drinks

### SMOOTHIES

— \$160 MX —

#### Green Machine

Green Apple, Celery, Spinach, Pineapple, Orange Juice, Yogurt, Agave Honey and Protein Powder

#### Triple Berry

Orange Juice, Blueberries, Strawberry, Yogurt, Agave Honey and Protein Powder

#### Strawberry - Banana

Strawberry, Banana, Yogurt, Orange Juice, Agave Honey and Protein Powder

#### Guava

Guava, Orange Juice, Yogurt and Protein Powder

#### Cocolicious

Mango, Coconut, Orange Juice and Protein Powder

#### Papaya Mint

Papaya, Mint Leaves, Orange Juice, Yogurt and Protein Powder

### DAIRY FREE SMOOTHIES

— \$160 MX —

#### Green Juice

Spinach, Pineapple, Celery, Green Apple, Water and Lime Juice

#### Berries Sunrise

Strawberry, Blueberry, Blackberry, Apple Juice and Agave Syrup

#### Chili-Mango

Mango, Mango Juice, Agave Syrup, Lime Juice, Tajin Chili Powder

#### Power

Banana, Peanut Butter, Chocolate Syrup, Almond Milk and Maria Cookies

#### Rehydration

Watermelon, Mint Leaves, Coconut Water, Lime and Pinch of Salt

### MAKE YOUR OWN SMOOTHIE

— \$160 MX —

### COFFEE & CLASSIC DRINKS

#### COFFEE

Black Coffee - \$69 MX

Espresso - \$85 MX

American - \$85 MX

Latte - \$120 MX

Cappuccino - \$120 MX

Macchiato - \$110 MX

Cold Brew - \$85 MX

Mocha and White Mocha - \$110 MX

Frappe - \$140 MX

Add Coffee Flavors - \$30 MX

Vanilla, Vanilla Sugar Free, Irish Cream, Amaretto, Caramel and Hazelnut

#### CHOCOLATE DRINKS

Iced Mocha - \$110 MX

Hot Chocolate - \$89 MX

Chocomilk - \$89 MX

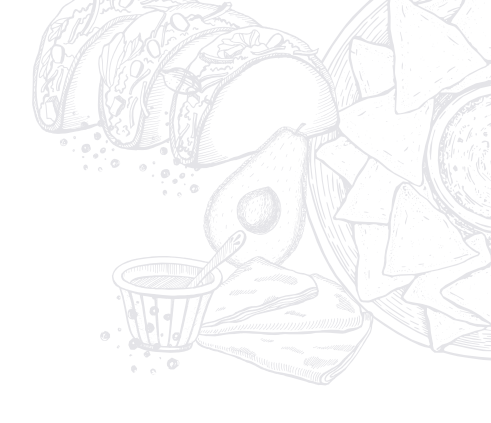
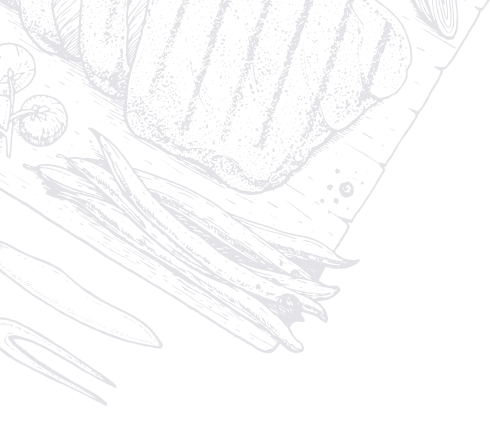
Ice Cream Milkshake - \$215 MX

#### TEAS

Chai Latte - \$120 MX

Tizane - \$95 MX

Fruit Juices - \$55 MX  
(Pineapple, Apple, Peach, Mango, Grapefruit)



# THE MARKET

CABO SAN LUCAS

## All Day Menu

### APPETIZERS

#### CHIPS AND SALSA - \$275 MX

Traditional Guacamole, Pico de Gallo, Corn Chips

#### TABOULLI AND HUMMUS - \$250 MX

Pita Bread, Lettuce Wraps

#### CHICKEN FAJITA QUESADILLA ROLL - \$320 MX

Grilled Chicken Breast, Pepper, Onion, Mixed Cheese, served with Guacamole, Fire Roasted Salsa, Crema

#### BEER BATTERED ONION RINGS - \$270 MX

Ground Mustard BBQ Sauce

#### VALIENTE CHICKEN WINGS - \$395 MX

Valiente or BBQ Sauce, Celery, Carrot Sticks, Ranch Dressing

#### FIERY HABANERO SHRIMP - \$430 MX

Celery and Jicama Sticks, Ranch Dressing

#### BAKED MEAT BALLS - \$320 MX

Homemade Tomato Sauce, Mozzarella Cheese and Garlic Bread

#### DIAMANTE NACHOS - \$315 MX Regular

Three Cheese Blend, Refried Beans, Jalapeños, Pico de Gallo, Crema, Guacamole

Chicken - \$145 MX

Steak - \$195 MX

### SALADS

#### JALAPEÑO CHICKEN CAESAR - \$345 MX

Grilled Chicken Breast, Romaine Hearts, Tortilla Croutons, Corn Kernels, Cotija Cheese, Tossed in our Jalapeño Caesar dressing

#### BABY ROMAINE SALAD - \$320 MX

Oven dried Apples, Red Onions, Grilled Avocado, Candied Pecans Pumpkin Seeds, Gorgonzola and Parmesan Cheese, Honey Cardamom Vinaigrette

#### COBB SALAD - \$340 MX

Mixed Greens, Tomato, Cucumber, Red Onion, Smoked Turkey Breast, Bacon, hard boil Egg, Avocado, 1000 Island dressing

#### ROASTED BEETS - \$340 MX

Baby Greens, shaved Carrots, Avocado, Queso Fresco, Toasted Pumpking Seeds, Candied Pecans, Orange Segments, Balsamic Vinaigrette

#### UPSIDE DOWN CHOPPED SALAD - \$250 MX

Iceberg Lettuce, Cherry Tomatoes, Cucumber, Red Onion, Black Olives, Hearts of Palm, Oregano Vinaigrette

#### Add protein to any salad

Pacific Catch - \$195 MX

Grilled Chicken Breast \$160 MX

Skirt Steak - \$220 MX

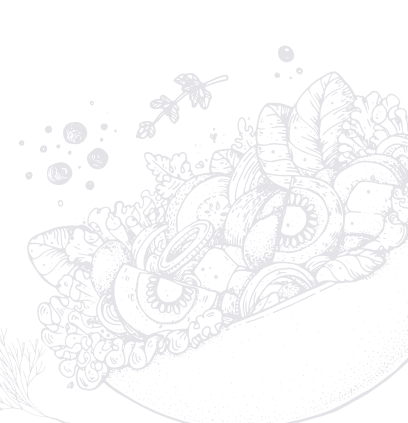
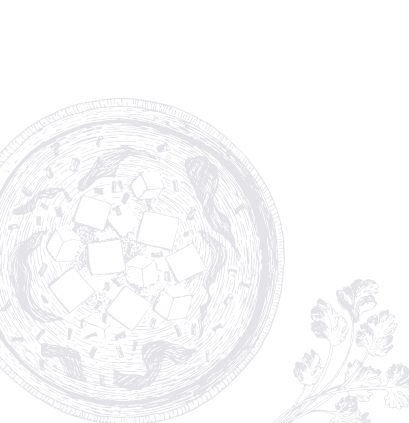
Blackened Shrimp \$295 MX

### SOUPS

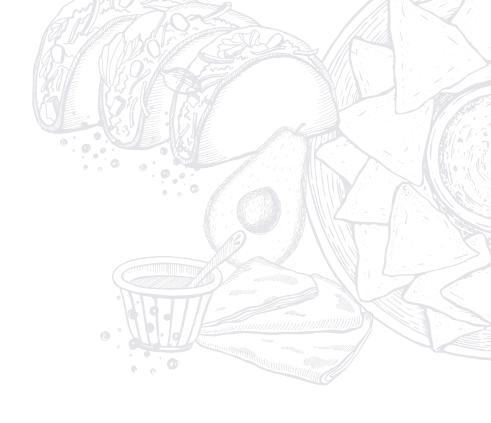
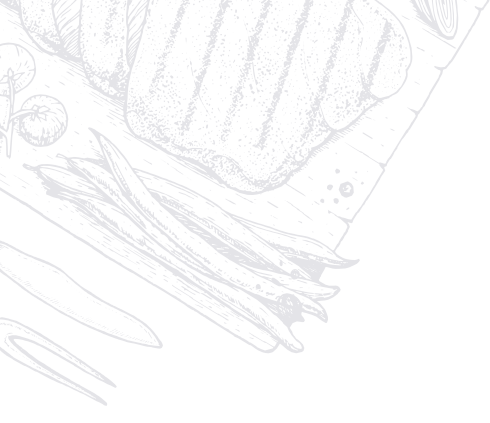
#### CHICKEN NOODLE - \$145 MX

Hearty Garden Vegetables

#### SOUP OF THE DAY - \$165 MX



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CABO SAN LUCAS

## All Day Menu

### SANDWICHES

**BLACKENED CHICKEN - \$375 MX**

Fried or Grilled Chicken Breast, Lettuce, Tomato, Avocado, Chipotle Mayo on House Baked Bun

**DIAMANTE BURGER - \$405 MX**

Beef Patty, Pepper Jack Cheese, Lettuce, Tomato, Red Onion, Secret Sauce, on House Baked Hamburger Bun

**SHRIMP BURGER - \$415 MX**

Brioche Bread, Baby Romaine, Tomato, Cilantro Slaw, Char Habanero Mayo

**STEAK SANDWICH - \$450 MX**

Ciabatta Bread, Blue Cheese Aioli, Thin Sliced Rib Eye, Red Wine Braised Onions, Arugula

**THAI CRISPY CHICKEN WRAP - \$390 MX**

Lettuce, Cabbage Cilantro Slaw, Curry Aioli

All sandwiches are served with your choice of House Cut Fries, Sweet Potatoes, Fruit or Side Salad (gluten free bread available).

### MEXICAN SPECIALS

**BAJA FISH TACOS - \$320 MX**

Grilled or Beer Battered Pacific Fish, Cabbage Slaw, Avocado, Fire Roasted Salsa, Chipotle Aioli

**SHRIMP TACOS GOBERNADOR - \$375 MX**

Flour Tortilla, California Peppers, Chihuahua Cheese, Sautéed Shrimp, served with Avocado Salsa, Pico De Gallo, Roasted Salsa

**CHICKEN MOLE ENCHILADAS - \$320 MX**

Topped with Crema, Queso Fresco, served with Rice and Garden Vegetables

**CARNE ASADA BURRITO - \$395 MX**

Adobo marinated Skirt Steak, sautéed Bell Peppers and Onions, Rice, Beans, Mixed Cheese served with Guacamole, Crema and Fire roasted Salsa

**ROTISSERIE CHICKEN**

Choice of French Fries or Grilled Organic Vegetables

Whole \$495 MX

Half \$295 MX

### WOOD FIRED PIZZAS

**MARGARITA - \$350 MX**

Tomato Sauce, Fresh Mozzarella, Diamante Garden Tomatoe, Basil, Evoo

**CANDIED APPLE - \$350 MX**

White Truffle Sauce, Mozzarella, Oven dried Apples, Blue Cheese, Arugula, Candied Pecans

**SHORT RIB - \$395 MX**

White Truffle Sauce, Mozzarella Cheese, Arugula, Mushrooms, Tobacco Onions

**CHEF'S FAVORITE - \$375 MX**

Mozzarella Cheese, Italian Sausage, Pepperoni, Black Forest Ham, Jalapeños, Onions, Mushrooms

**BBQ CHICKEN - \$350 MX**

BBQ Sauce, Chicken Breast, Red Onion, Bacon, Cilantro

**ITALIAN - \$350 MX**

Tomato Sauce, Mozzarella Cheese, Italian Sausage, Pepperoni, Black Olives, Bell Peppers

**CHEESEBURGER PIZZA - \$375 MX**

American Cheese, Ground Beef, Lettuce, Tomatoes, Red Onions, French Fries, Ketchup and Mustard

### ENTRÉES

**CHICKEN FETTUCCINE ALFREDO - \$440 MX**

Grilled Chicken Breast, Mushroom, Baby Spinach, Roasted Garlic, Alfredo Sauce

**CHIPOTLE SHRIMP PENNE - \$495 MX**

Sautéed Shrimp, Corn Kernels, Broccoli, Onion, Chipotle Cream Sauce

**GRILLED PACIFIC CATCH - \$475 MX**

Pan Roasted Ocean Catch, Sweet Potato Pure, Grilled Vegetables, Black Truffle Sauce

**NEW YORK / NEW YORK - \$1,250 MX**

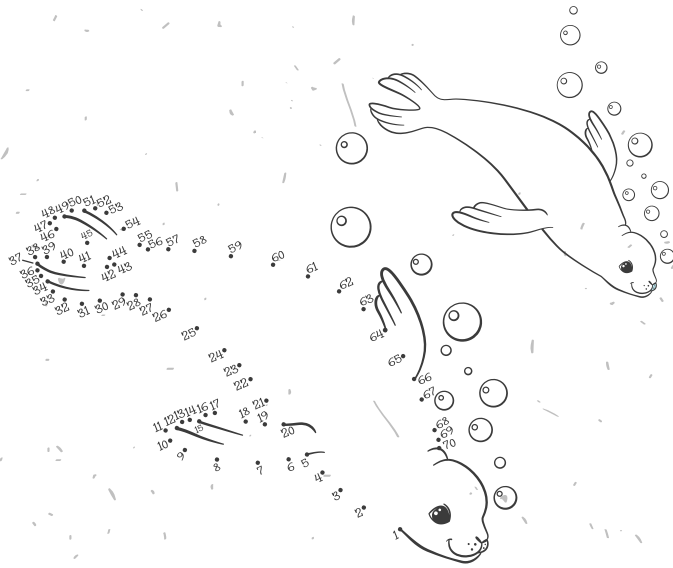
12 oz USDA New York, Grilled Shrimp, Potato and Broccoli Gratin

# Just for kids

all day menu

## THE MARKET

CABO SAN LUCAS



*Kids Burger - \$250*

*Mac & Cheese - \$210*

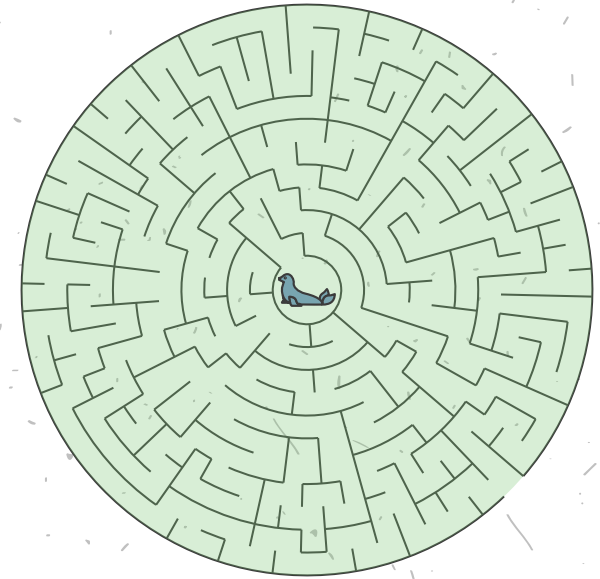
*Niño Cheese Quesadilla - \$140*

*Fish Fingers - \$265*

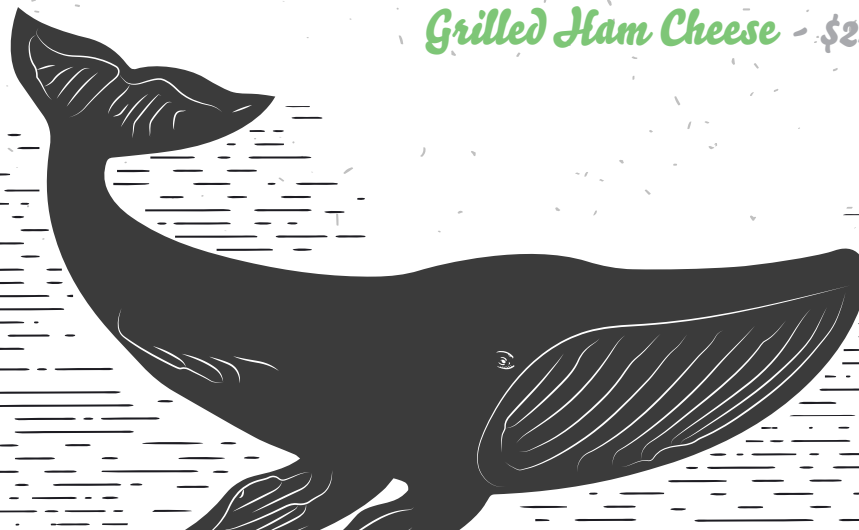
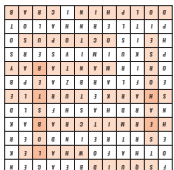
*Chicken Fingers - \$240*

*Spaghetti Pomodoro - \$220*

*Grilled Ham Cheese - \$220*



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**THE MARKET**  
CABO SAN LUCAS

## Cocktails Menu

### SIGNATURE

**Sweet Grass** - \$370 MX

Hendricks Gin, St Germain, Lime Juice, Shredded Cucumber and Green Apple with Grapefruit Bitter

**Oasis** - \$345 MX

Bacardi Blanco, St Germain, Mango & Passion Fruit Purée, Pineapple Juice, Egg White, Basil Leaves with Lavender Bitter

**Diamante Mule** - \$360 MX

Patron Silver, Lime Juice, Ginger Beer, Slice of Orange and Rosemary

**Liebre** - \$330 MX

400 Conejos, Agave Syrup and Grapefruit Juice

**Backspin** - \$305 MX

Alacran, Mango and Chipotle Purée, Orange Juice and Agave Syrup

**Bunker** - \$345 MX

Maker's Mark Whiskey, Pineapple Juice, St Germain, Roasted Pineapple, Lemon Wedge and Angostura Bitter

**Rusty Putter** - \$330 MX

Ketel One Vodka, Baileys, Kalhua and Espresso Coffee

### MARGARITAS

**Ginger** - \$360 MX

Don Julio Blanco, Ginger Syrup, Lime Juice and Grand Marnier

**Cadillac** - \$325 MX

1800 Añejo, Grand Marnier, Lime Juice and Syrup

**Jalapeño** - \$295 MX

Alacran Blanco, Controy, Ancho Reyes Liquor, Lime Juice, Dash of Orange, fresh diced Jalapeño Pepper and Syrup

**Pineapple** - \$295 MX

1800 Reposado, Pineapple Juice, Agave Syrup, Lime Juice and Fresh diced Pineapple

**Coconut** - \$285 MX

Maestro Tequilero Reposado Infused with Vanilla Bean, Cinnamon Syrup and Coconut Cream

**Margarita Sangria** - \$330 MX

Herradura Blanco, Controy, Hibiscus Syrup, Lime Juice and Red Wine

**Passion Fruit** - \$370 MX

Herradura Reposado, Passion Fruit, Triple Sec, Syrup and Lime Juice

**Bloody Orange** - \$370 MX

1800 Blanco, Grand Marnier, Bloody Orange, Agave Nectar and Lime



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# THE MARKET

CABO SAN LUCAS

## Cocktails Menu

### CLASSICS

#### **Clementina** - \$330 MX

Vodka, diced seasonal Fruit, Lime Juice, Sparkling Water and Wine

#### **Mojito** - Classic \$195 MX - Fruit \$205 MX

White Rum, Mint Leaves, Brown Sugar, Lime Juice and Sparkling Water

#### **Daiquiri** - Classic \$195 MX - Fruit \$205 MX

White Rum and Lime Juice

#### **Spritz** - \$330 MX

Aperol or Campari, Lime, Grapefruit or Orange Slice and Prosecco

#### **Manhattan** - \$330 MX

Whiskey or Bourbon, Sweet Vermouth and Angostura Bitter

#### **Martini** - \$275 MX

Dry or Dirty, Gibson, Gimlet, 50/50

#### **Gin Tonic** - \$305 MX

Choice of Cucumber, Basil, Star Anis, Cloves or Rosemary

#### **Mai Tai** - \$205 MX

Dark and White Rum, Pineapple Juice and Grenadine

### BEER

— \$105 MX —

Corona, Corona Light

Pacifico, Pacifico Light

Tecate, Tecate Light

Modelo Especial

Negra Modelo

Bohemia Obscura

Bud Light

Miller Lite

Sol

XX Lager, XX Ambar

Agave Latina Gluten Free - \$140 MX

Minerva Stout, Minerva Ipa - \$160 MX

Cuentos Kumukite - \$160 MX

Colimita Koli - \$160 MX

#### **Non-Alcoholic Beer**

Fever Tree Ginger - \$130 MX

Old Milwaukee - \$99 MX

#### **Extras**

Michelado Mug - \$30 MX

Cubano Mug - \$40 MX

Clamato Mug - \$50 MX

### NON-ALCOHOLIC DRINKS

#### **Lemonade or Orangade** - \$89 MX

#### **Ice Tea Refill** - \$89 MX

#### **Shirley Temple** - \$89 MX

Lime Soda, Grenadine, Cherries

#### **Pink Panther** - \$125 MX

Piña Colada Mix, Grenadine

#### **Winnie Pooh** - \$125 MX

Strawberry, Mango Smoothie

#### **House Bubbles** - \$130 MX

Lime juice and choice of your favorite fruit:

Strawberry, Blueberry, Mango, Raspberry, Passion Fruit, Hibiscus

#### **Pear Splash** - \$240 MX

Pear Puree, Agave Syrup, Pineapple Juice, Rosemary

#### **Pinky Breeze** - \$205 MX

Strawberry, Basil, Agave Syrup, Ginger Ale, Orange Juice

#### **Diamante Palmer** - \$130 MX

Ice Tea, Ginger, Lemon Juice, Agave Syrup

#### **Roja** - \$205 MX

Hibiscus, Chia, Lemon Juice, Agave Syrup

#### **Garden Sour** - \$130 MX

Cucumber, Pineapple, Rosemary, Agave Syrup,

Lemon, Orange Juice

### SOFT DRINKS

#### **Pop Sodas** - \$57 MX

Coca Cola, Coca Cola Light, Sprite, Sprite Zero, Orange Fanta,

Strawberry Fanta, Fresca, Ginger Ale

#### **Evian 750 ml** - \$170 MX

#### **Topochico 600 ml** - \$60 MX

#### **Canadian Dry Sparkling Water 330 ml** - \$49 MX

#### **Perrier Sparkling Water 330 ml** - \$105 MX

#### **San Pellegrino Sparkling Water 250 ml** - \$80 MX

#### **San Pellegrino Sparkling Water 750 ml** - \$255 MX



DIAMANTE  
CABO SAN LUCAS

## *Sushi Menu*

### APPETIZERS

#### **Nigiris Trio - \$390 MX**

Yellow Fin Tuna, Pacific Shrimp, Alaskan Salmon

#### **Spicy Tuna Tostadas - \$420 MX**

Wonton Tostada, Wasabi Mayo, Sushi Rice, Avocado

#### **Asian Salad - \$550 MX**

Baby Greens, Seaweed, Edamame, Cucumber, Radish, Carrot,  
Green Onion, Avocado, Sesame seared Tuna, Ponzu

#### **Diamante Curricanes - \$520 MX**

Blue Crab, Avocado, Cucumber, rolled in thin slices Pacific Catch,  
Cilantro Sauce, Ponzu, Serranito

#### **Sashimi Tiradito - \$420 MX**

Pacific Catch, Red Onion, Avocado, Cilantro, Serranito, Ponzu

### SUSHI ROLLS

#### **Chef Special Roll - \$540 MX**

Spicy Tuna, Tempura Shrimp, Avocado, Cucumber Cilantro,  
Spicy Mayo, Soy Paper

#### **Alaskan Salmon Roll - \$520 MX**

Tempura Shrimp, Cream Cheese, Cucumber, Avocado,  
covered with thin sliced Salmon

#### **California Nevada Roll - \$430 MX**

Pacific Shrimp, Blue Crab, Cream Cheese,  
Avocado, Cucumber

#### **7 de Mayo Roll - \$420 MX**

Tuna, Shrimp, Asparagus, Avocado, Soy Paper,  
Crispy Carrot Topping

#### **Rainbow Roll - \$420 MX**

Pacific Catch, Shrimp, Alaskan Salmon, Avocado, Cucumber

#### **Veggie Veggie Roll - \$390 MX**

Avocado, Cucumber, Asparagus, Carrots, Broccoli, Beet Mousse

#### **Crunchy Roll - \$390 MX**

Tempura Shrimp, Cream Cheese, Blue Crab, Avocado,  
Cucumber, Eel Sauce

#### **Two Ways Roll - \$520 MX**

Tempura Shrimp, Avocado, Cucumber, Tuna Lined,  
Spicy Tuna Topping

#### **Spicy Tuna Roll - \$420 MX**

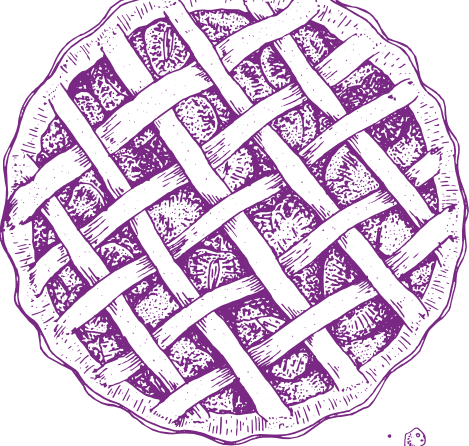
Avocado, Cucumber, Cilantro, Spicy Tuna Topping

#### **Dragon Roll - \$450 MX**

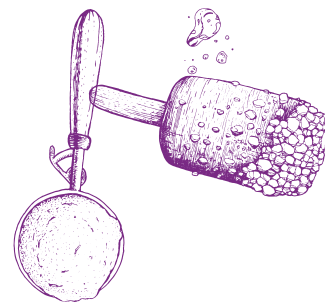
Tempura Shrimp, Cucumber, Green Onions, Avocado, Spicy Tuna

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— CABO SAN LUCAS —



## *Desserts*

**Berry Tart - \$215 MX**  
White Chocolate Mousse

**Banana Cake - \$215 MX**  
Pecan Bread, Mousse, Banana Flambé

**Red Velvet - \$215 MX**  
Vanilla Crème Cheese Frosting

**Chocolate Mousse Cake - \$215 MX**  
Bittersweet Chocolate

**Seasonal Cheese Cake - \$215 MX**  
Red Wine Berries Compote

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**THE MARKET**  
CABO SAN LUCAS



## *Recommended Cocktails*

**Ebony & Ivory** - \$395 MX

Licor 43 Horchata and Espresso Coffee

**Cabo Night** - \$325 MX

Malibu Rum, Chocolate Liquor and Coconut Cream

**Diamante Dream** - \$390 MX

Absolut Raspberry, Ketel One, Vermouth Rosso, Strawberry,  
Raspberry, Whipped Cream and Nutmeg

**French Kiss** - \$380 MX

Grey Goose, Chambord Royale and Pineapple Juice

**Almond Joy** - \$470 MX

Ketel One Vodka, Cacao Liquor, Frangelico, Coconut Cream and  
Caramel Sauce