

IN ROOM MENU



Esperanza

AUBERGE RESORTS COLLECTION

LOS CABOS, MEXICO

BREAKFAST

Available from 7:00 am to 11:30 am

BAKERY 206 N CG

Homemade Pastry Basket (Plain Croissant, Blackberry Muffin, Chocolatine, Conchas)

or

Toast (White, Wheat, Multigrain, Rye Sourdough, Gluten-Free) and Butter

JUICES 154

Orange, Grapefruit, Beet or Carrot

Green Monster (Spinach, Cucumber, Celery, Ginger, Green Apple, Pineapple, Grapefruit)

FITNESS 801

Avocado Toast, Organic Heirloom Tomato, Ricotta Cheese, Guacamole, Lemon
Cucumber, Mint, Citrus Salt and Fresh Lettuce

Grapefruit Juice, Wellness Shot, Multigrain Bread, Seasonal Fruit
Coffee or Tea

CONTINENTAL 631 N CG

Seasonal Fruit, Orange Juice and your Selection of 3 Breakfast Pastries (Plain
Croissant, Blackberry Muffin, Chocolatine, Conchas)

or

Toast (White, Wheat, Multigrain, Rye Sourdough, Gluten-Free) and Butter
Coffee or Tea

AMERICANO 917 N

Seasonal Fruit, Orange Juice and Your Selection of Three Breakfast Pastries (Plain
Croissant, Blackberry Muffin, Chocolatine, Conchas)

or

Toast (White, Wheat, Multigrain, Rye Sourdough, Gluten-Free) and Butter
Two Eggs any Style, Homemade Roasted Potatoes

Your selection of:

Black Forest Ham, Smoked Bacon or Sausage Coffee or Tea

Prices are quoted in Mexican pesos and include 16% tax. Service charge is not included.

Delivery fee \$3.50 **CG** Gluten **V** Vegan **N** Nuts



BREAKFAST

Available from 7:00 am to 11:30 am

HEALTHY START

SEASONAL FRUIT PLATTER 363 V

Local honey

BOWL OF BERRIES 388

Greek Yogurt, Mint, Organic Honey

BOWL OF GREEK YOGURT 388 CG

Greek Yogurt, Homemade Granola, Mint, Organic Honey

ORGANIC OATMEAL 395 V

Cooked with Almond Milk & Cinnamon

CLASSIC BREAKFAST

TRADITIONAL FRENCH TOAST 437 CG 3ea

Whipped Cream, Blackberry Jam, Maple Syrup

PANCAKES 437 CG 3ea

Organic Maple Syrup, Banana, Berries, Whipped Cream

SALMON BAGEL 632 CG

Cream Cheese, Capers, Kalamata Olives, Pickled Red Onion, Dill, Cherry Tomato, Lemon

CHILAQUILES COCINA DEL MAR 640

Red and Green Sauce, Sour Cream, Red Onion, Fresh Cheese

Add On 120gr:

Chicken Breast, Grilled Shrimp, Flank Steak 214

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Delivery fee \$3.50 **CG** Gluten **V** Vegan **N** Nuts



BREAKFAST

Available from 7:00 am to 11:30 am

MORNING MAINS

EGGS ANY STYLE 553 2ea

Two Organic Eggs, Bacon, Fine Herbs Roasted Tomato, Baby Potatoes, Mushrooms

HUEVOS RANCHEROS 591 2ea

Two Organic Eggs, Chistorra, Red and Green Sauce, Sour Cream, Fresh Cheese

MACHACA BURRITO 537

Dried Meat Machaca, Anaheim pepper, Refried Beans, Avocado, Fresh Cheese
Roasted Potatoes

BREAKFAST BURRITO 537

Scrambled Eggs, American Cheese, Bacon, Breakfast Sausage, Hashbrown,
Caramelized Onion, Green Salad

KIDS BREAKFAST

TWO EGGS ANY STYLE 220

Hash brown, Bacon

PANCAKES 220 2ea

Homemade Pancakes, Strawberries, Maple Syrup

PEANUT BUTTER & JELLY SANDWICH 238

Bananas, Blackberries

FRENCH TOAST 309 2ea

Whipped Cream, Strawberries, Maple Syrup

CEREAL 265

Corn Flakes, Sweet Frosted Flakes, Choco Krispie

Prices are quoted in Mexican pesos and include 16% tax. Service charge is not included.

Delivery fee \$3.50 **CG** Gluten **V** Vegan **N** Nuts



LUNCH AND DINNER

Available from 11:30 am to 10:30 pm

SNACKS

GUACAMOLE 504

Served with Mexican Salsa, Tortilla Chips

SALADS

GREEN SALAD 516

Lettuce, Kale, Spinach, Avocado, Green Beans, Persian Cucumber, Green Caper Sauce

TIJUANA CAESAR 516

Romaine Lettuce, Garlic Croutons, Parmesan Cheese

QUINOA TABBOULEH 516

Quinoa, Toasted Almonds, Orange, Chickpeas, Radish, Citrus Vinaigrette

Add On 120gr:

Chicken Breast, Grilled Shrimp, Flank Steak 214

SOUPS 8 OZ

WILD MUSHROOM SOUP 331

Tofu, Sauteed Mushrooms, Spinach, Olive Oil

CHICKEN NOODLE SOUP 330

Chicken Stock, Homemade Pasta, Vegetables

Prices are quoted in Mexican pesos and include 16% tax. Service charge is not included.

Delivery fee \$3.50 **CG** Gluten **V** Vegan **N** Nuts



LUNCH AND DINNER

Available from 11:30 am to 10:30 pm

TACOS & QUESADILLAS

Served with Tormenta Salsa, Limes and Pico de Gallo

TACOS 3EA 504

Your Choice of Flour or Corn Tortillas

QUESADILLAS 1EA 603

Prepared with Jumbo Flour Tortilla, Cut in Halves

SHRIMP

AL PASTOR PORK

FLANK STEAK 542

CATCH OF THE DAY

MUSHROOMS

SHRIMP

AL PASTOR PORK

FLANK STEAK

CATCH OF THE DAY

MUSHROOMS

SANDWICHES & BURGERS

All Sandwiches are Served with Pickles, French Fries and Jalapeños.

Your Selection of: Whole Wheat*, White*, Multigrain* or Gluten Free**

AMERICAN CHEESE BURGER 624 200gr

Premium Beef, Cheddar Cheese, Butter Lettuce, Homemade, Red Onion Chutney
Tomato, Pickles

*Gluten free brioche available

VEGAN BURGER 624 200gr

Romaine Lettuce, Caramelized Onion, Old Mustard Aioli, Avocado

*Gluten free brioche available

CLUB SANDWICH 624

Chicken Breast, Romaine Lettuce, Caramelized Onion, Crispy Bacon, Tomato
Avocado, Turkey Ham, Cheddar Cheese

*Multigrain, whole wheat, and gluten free bread available

BLT & A 504

Crispy Bacon, Romaine Lettuce, Organic Tomato, Avocado

*Multigrain, whole wheat, and gluten free bread available

Prices are quoted in Mexican pesos and include 16% tax. Service charge is not included.

Delivery fee \$3.50 **CG** Gluten **V** Vegan **N** Nuts



LUNCH AND DINNER

Available from 11:30 am to 10:30 pm

FAJITAS 200gr

Served with Onions, Bell Peppers, Guacamole, Green and
Tormenta Salsa, Corn or Flour Tortillas

SHRIMP FROM SAN CARLOS 735

ROASTED FLANK STEAK 735

CHICKEN BREAST FROM SANTIAGO 735

PASTA

Your Selection of Homemade Pasta:
Spaghetti, Penne, Fettuccine or Gluten Free Pasta of the day

POMODORO 566

Organic Baja Tomato and Basil Sauce

BOLOGNESE 566

Premium Beef Ragout, Tomato, Locally Grown Herbs, Parmesan

ALFREDO 566

Cheese Sauce & Butter

Add On 120gr:

Chicken Breast, Grilled Shrimp, Flank Steak 176

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LUNCH AND DINNER

Available from 11:30 am to 10:30 pm

FROM THE GRILL

Served with Mashed Potatoes, Sauteed Vegetables, Black Garlic Chimichurri

LOCAL CATCH OF THE DAY 996 200gr

RIB EYE STEAK 1802 320gr

ORGANIC CHICKEN BREAST 735 200gr

SIDES

MASHED POTATOES 268

SAUTEED VEGETABLES 297

Asparagus, Baby Carrots, Zucchini, Baby Squash, Spinach

SWEET POTATO FRIES 300

Prices are quoted in Mexican pesos and include 16% tax. Service charge is not included.

Delivery fee \$3.50 **CG** Gluten **V** Vegan **N** Nuts



DESSERT

Available 11:00 am to 10:00 pm

CINNAMON DUSTED CHURROS 318
Cajeta and Chocolate Sauce

PEAR STRUDEL WITH CARAMEL CREAM 318

DOUBLE CHOCOLATE BROWNIE 318
Crystalized Cocoa Nibs, Vanilla Ice Cream

SELECTION OF HOMEMADE COOKIES 318

ICE CREAM 318
Strawberry, Vanilla and Chocolate

SORBET 318
Coconut, Mango or Raspberry

Prices are quoted in Mexican pesos and include 16% tax. Service charge is not included.

Delivery fee \$3.50 **CG** Gluten **V** Vegan **N** Nuts



ALL DAY KIDS

TRADITIONAL QUESADILLAS 338 2ea
Mozzarella Cheese, Corn or Flour Tortillas, French Fries, Ketchup

CHICKEN FINGERS 345 150gr
French Fries, Ketchup

FRENCH FRIES 300

BEEF BURGER 293 120gr
Prime Beef, Cheddar, Brioche Bread, French Fries

MAC & CHEESE 326

MOZZARELLA CHEESE STICKS 326

SPAGHETTI 300
Your Selection of: Bolognese, Butter or Pomodoro

BOX LUNCH 454

All Box Lunches Include Whole Fruit, Water, Chocolate Chip Cookie.
Your selection of:

PEANUT BUTTER & JELLY SANDWICH

HAM & CHEESE SANDWICH

MACHACA & EGGS BURRITO

BREAKFAST BURRITO

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Delivery fee \$3.50 **CG** Gluten **V** Vegan **N** Nuts



OVERNIGHT

Available 11:00 pm to 7:00 am

GUACAMOLE 338

Served with Mexican Salsa, Tortilla Chips

TIJUANA CAESAR 516

Romaine Lettuce, Garlic Croutons, Parmesan

AMERICAN BURGER 624 200gr

Premium Beef Patty, Cheddar cheese, Homemade Brioche Bread, Romaine Lettuce
Caramelized Onion, Tomato, Chipotle Aioli

VEGAN BURGER 624 200gr

Romaine Lettuce, Caramelized Onion, Old Mustard Aioli, Avocado

QUESADILLAS 1EA

Prepared with Jumbo Flour Tortilla, Cut in Halves

SHRIMP 507

AL PASTOR PORK 507

FLANK STEAK 507

MUSHROOMS 507

CATCH OF THE DAY 507

CHICKEN NOODLE SOUP 8 oz 330

Chicken Stock, Homemade Pasta, Vegetables

CLUB SANDWICH 624

Chicken Breast, Romaine Lettuce, Caramelized Onion, Crispy Bacon, Tomato
Avocado, Turkey Ham, Cheddar Cheese

DESSERTS

ICE CREAM 318

Strawberry, Vanilla and Chocolate

DOUBLE CHOCOLATE BROWNIE 318

Crystalized Cocoa Nibs, Vanilla Ice Cream

Prices are quoted in Mexican pesos and include 16% tax. Service charge is not included.

Delivery fee \$3.50 **CG** Gluten **V** Vegan **N** Nuts



BEVERAGE

Available 11:00 am to 10:30 pm

PROTEIN SHAKES 242

POWER PIE

Vanilla protein, almond milk, greek yogurt, banana, lime

SHOT 110

WELLNESS

Turmeric, pineapple, ginger, lime

JUICES 154

Orange, Grapefruit, Beet or Carrot

Green Juice (Celery, Cucumber, Cactus, Spinach, Parsley, Lemon)

COFFEE

LATTE 132

CAPPUCCINO 132

AMERICANO 132

ESPRESSO 132

ESPRESSO DOUBLE SHOT 198

ZERO PROOF

TAMBORCITO | 12 OZ 264

Tamarind, Roasted Pineapple & Jalapeño Soda

MORITA | 12 OZ 375

Raspberry Shrub, Ginger Ale, Lime & Resync Recovery

REDSNACK | 12 OZ 287

Fig, Mint, Lime & Cranberry

SIGNATURE COCKTAILS

BE A SAGE | 10 OZ 419

Vodka Stolichnaya, Sage Syrup & Lime

PALOMA DE LA BAJA | 12 OZ 397

Patron Silver Tequila, Damiana Liqueur, Grapefruit & Ginger Beer

ELECTRIC MEZCALITA | 10 OZ 463

Espina Negra Mezcal, Midori, Bloody Orange Bitters & Pineapple

CALIFORNIA TONIC | 22 OZ 419

Gin Las Californias Citric, Sage & Grapefruit Cordial, Red Quinine Syrup

MARGARITA AÑEJA | 10 OZ 507

Patron Añejo Tequila, Citrus Essence & Grand Marnier

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WINE LIST

WINE BY THE GLASS 5OZ- 148ML

BUBBLES/ESPUMOSO

BORTOLOMIOL “Audax Zero .3” Extra Brut Valdobbiadene Prosecco Sup. Veneto Italy 551

FERRARI “Maximum” Brut Blanc de Blancs N.V. Trento Italy 727

“ESPERANZA” Brut Querétaro México N.V. 419

DUVAL LEROY Brut Réserve Champagne N.V. 771

WHITE WINE/VINO BLANCO

CHARDONNAY Frank Family Napa Valley USA 2021 705

CHARDONNAY Gruhier & DeLaunay “Grand Calcaire” Chablis France 2022 661

SAUVIGNON BLANC Don Leo Valle de Parras Mexico 2023 397

SAUVIGNON BLANC J. de Villebois Sancerre France 2023 573

PINOT GRIGIO Tomassi Veneto Italy 2022 419

ROSÉ WINE/VINO ROSADO

MINUTY “M” Côtes de Provence France 2022 419

MATHILDE CHAPOUTIER “Aurisso” Côtes de Provence France 2022 485

RED WINE/VINO TINTO

CABERNET SAUVIGNON Daou Reserve Paso Robles USA 2020 771

GRENACHE BLEND Gerard Bertrand “Les Aspres” Côtes de Roussillon France 2019 573

PINOT NOIR Edouard DeLaunay “Bourgogne” Burgundy 2019 683

PINOT NOIR Ventisquero “Alma de los Andes” Reserva Valle de Casablanca Chile 2022 397

RED BLEND Tres Raíces “Selected for Esperanza” Dolores Hidalgo México 2021 485

PORT & LATE HARVEST/OPORTO Y COSECHA TARDIA

FONSECA Tawny 10 Years Old Portugal 485

FONSECA Tawny 20 Years Old Portugal 992

JONATA “La Miel” Santa Ynez Valley California NV 1,653

TRES RAICES “Mistela” Dolores Hidalgo Guanajuato 375

Prices are quoted in Mexican pesos and include 16% tax. Service charge is not included.

Delivery fee \$3.50

