

#### NATMFAL - \$265 MX Granola, Banana, Mixed Berries

#### GREEK YOGURT BREAKFAST BOWL - \$305 MX

Blue Berries, Compress Pears, Artisan Granola, Organic Vanilla Honey, Chia

#### VERY BERRY PANCAKES - \$295 MX

Blue Berries, Compote, Vanilla Whipping Cream

#### COCONUT FRENCH TOAST - \$360 MX

Brioche Bread dipped in our Coconut Batter and finished with Cinnamon and Sugar, garnished with Blue Berries and Banana

#### ALL AMERICAN - \$315 MX

Two Eggs any style, Smoked Bacon or Sausage Links, Hash Browns, Toast

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

Black Forest Ham, Smoked Bacon, Tomato, Onion, Spinach, Mushroom, Mixed Cheese, Hash Browns, Toast

#### BREAKFAST SANDWICH - \$340 MX

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

#### AVOCADO TOAST - \$295 MX

Sourdough Bread, Smashed Avocado, Black Bean, Corn Relish, Queso Fresco, Two over Easy Eggs, Siracha Alioli

#### CLUB BURRITO - \$310 MX

Two Scramble Eggs, Bacon, Crispy Hash Brown, Jalapeño, Refried Beans, Mixed Cheese. served with Fire Roasted Salsa

#### LOADED BREAKFAST QUESADILLA – \$415 MX

Two Scrambled Eggs, Pork Sausage, Bacon, Sautéed Peppers and Onions, Mixed Cheese, Jumbo Flour Tortilla, Pico de Gallo, Jalapeño Salsa

# DRINKS

#### SMOOTHIES - \$165 MX

## **GREEN MACHINE**Spinach, Pineapple, Green Apple and Celery

TRIPLE BERRY Strawberry, Blueberry and Blackberry

# PAPAYA MINT Papaya, Mint

STRAWBERRY AND BANANA Whole Banana and Strawberry

PEANUT AND CHOCOLATE Peanut Butter, Chocolate Syrup, Whole Milk, Coconut Cream

TROPICAL Pineanple, Mango, Passion Fruit

#### COFFEE AND TEA

ESPRESSO - \$85 MX

FRESHLY BREWED COFFEE - \$75 MX

CAPPUCCINO - \$120 MX

MACCHIATO - \$110 MX

MOCHA - \$120 MX

FRAPPUCCINO - \$130 MX

TEA - \$95 MX

## SOFT DRINKS

Fresh Orange Juice - \$95 MX

Milk (Whole or Low-Fat) - \$50 MX Milk (Almond or Soy) - \$75 MX

Clamato Juice - \$65 MX

Cranberry Juice - \$65 MX

Fruit Juices - \$55 MX

(Pineapple, Apple, Peach, Mango, Grapefruit)

#### BEACH WATER (PET)

Core Water 500 ml - \$130 MX

Perrier Sparkling Water 500 ml - \$135 MX Pellegrino Sparkling Water 500 ml - \$132 MX

## MORNING COCKTAILS

BELLINI - \$260 MX BLOODY MARY - \$330 MX

MIMOSA - \$270 MX SCREWDRIVER - \$240 MX

## APPETIZERS

CHIPS AND SALSA - \$275 MX

Pico de Gallo, Guacamole, Seasoned Corn Chips

#### COCONUT SHRIMP CEVICHE - \$350 MX

Bay Shrimp, Mango, Cucumber, fresh Coconut, Red Onion, Serrano, Cilantro, Citrus-Sweet Chili

#### BAJA FISH CEVICHE - \$320 MX

Citrus marinated Ocean Catch, Red Onion, Cucumber, Tomatoes, Serrano, Avocado, Clamato Especial

### CRISPY CALAMARI - \$390 MX

Organic Greens, Lemon Wedges, Spicy Tomato Sauce, Basil Pesto

#### NACHOS - \$315 MX

Tortilla chips, Refried Beans, Mixed Cheese, Jalapeño Crema, Pico de Gallo, Guacamole

Add Chicken - \$145 MX Add Skirt Steak - \$195 MX Add Shrimp - \$225 MX

## BBQ CHICKEN QUESADILLA - \$360 MX

Flour Tortilla, Three Cheese Blend, Caramelized Onion, Jalapeño, Cilantro Crema

#### DIAMANTE BEEF SLIDERS - \$340 MX

American Cheese, Caramelized Onion, Secret Sauce, House Baked Bun

#### BONELESS CHICKEN WINGS - \$295 MX

Valiente or BBQ Sauce, Homemade Ranch, Celery and Carrot Sticks

## PI77AS

12" \$395 MX 18" \$525 MX

#### MARGARITA

Fresh Mozzarella, Heirloom Tomatoes, Basil, EVOO

#### BONELESS CHICKEN

Tomato Sauce, Mozzarella Cheese, Crispy Buffalo Chicken Breast, Ranch Dressing, Green Onions

#### BBO CHICKEN PIZZA

BBQ Sauce, Mozzarella Cheese, Mixed Cheese, Grilled Chicken Breast, Red Onion, Fresh Jalapeño, Cilantro, Ranch

#### ITALIAN

Mozzarella Cheese, Italian Sausage, Pepperoni, Onion, Bell Peppers, Black Olives

#### MEAT LOVERS

Mozzarella Cheese, Pepperoni, Bacon, Italian Sausage, Black Forest Ham,

#### HAWAIIAN

Tomato Sauce, Mozzarella Cheese, Canadian Bacon, Black Forest Ham, Roasted Pineapple, Onions, Jalapeños

Gluten Free pizza crust available

#### MAKE YOUR OWN

**VEGETABLES**: Bell Peppers, Onion, Olives, Corn Kernel, Spinach, Mushrooms, Jalapeño, Tomato, Roasted Garlic, Roasted Pineapple, Artichokes, Fresh Basil

MEATS: Ground Beef, Pepperoni, Smoked Bacon, Grilled Chicken, Italian Sausage, Black Forest Ham, Canadian Bacon



## ENTREES

### SMOKED TURKEY WRAP - \$395 MX

Smoked Turkey Breast, Bacon, Lettuce, Tomato, Avocado, Panela Cheese, Roasted Jalapeño Aioli, Jumbo Flour Tortilla

#### SPICY CHICKEN SANDWICH - \$395 MX

Grilled Chicken Breast, Pepper Jack Cheese, Lettuce, Tomato, Avocado, Jalapeños, Chipotle Aioli, House Baked Sesame Bun

#### CHICKEN FAJITA BURRITO - \$345 MX

Adobo Chicken Breast, Sautéed Peppers and Onions, Rice, Refried Beans, Mixed Cheese, in a Jumbo Flour Tortilla, Served with Guacamole and Fire Roasted Salsa

#### SHRIMP, FISH AND CHIPS - \$495 MX

Beer Battered Shrimp and Ocean Catch, Fries, Lemon Wedges, Cajun Tartar Sauce

#### CLASSIC HAMBURGER - \$405 MX

8 OZ Beef Patty, Cheddar Cheese, Lettuce, Tomato, Red Onion, Mustard and Ketchup House Baked Sesame Seed Bun

#### PHILY CHEESE STEAK - \$520 MX

Thin Slice Top Sirloin, Bell Peppers, Onions, Mushrooms, Provolone Cheese Sauce, House Baked Baguette

## TACOS

## BAJA FISH TACOS - \$320 MX

Grilled or Beer Battered Ocean Catch, Cabbage Slaw, Avocado, Roasted Salsa, Chipotle Aioli, Pico de Gallo on Flour or Corn Tortillas

#### SHRIMP TACOS "AL PASTOR" - \$395 MX

Flour Tortilla, Cheese Crust, Char Pineapple, Onion, Cilantro, Dried Chipotle Salsa

#### STREET STEAK TACOS - \$350 MX

Corn Tortilla, Cheese Crust, Skirt Steak, Onion, Cilantro, Charred Tomatillo Salsa

# DIAMANTE'S ORGANIC GARDEN SALAD BAR

DAILY HARVESTED VEGETABLES, HOUSE MADE SALADS AND SOUPS \$395 MX

ADD PROTEIN TO YOUR SALAD

GRILLED CHICKEN + \$160 MX

GRILLED SHRIMP + \$295 MX

PACIFIC CATCH + \$195 MX

# **DESSERTS**

CHOCOLATE SUNDAE - \$245 MX

Brownie, Chocolate Ice Cream, Chocolate Sauce

FROZEN S'MORES SANDWICH - \$215 MX

Marshmallows, Chocolate Bar, Cinnamon Cracker

NAPOLEON SHELL - \$245 MX

Vanilla Bean, Chocolate and Strawberry Ice Cream

LA PALETA - \$215 MX

Pistachio and Strawberry Popsicle covered with White Chocolate

## LAGOON'S SIGNATURE COCKTAILS

FLAMINGO - \$275 MX

Tasty blended drink with Ketel One Vodka, Disaronno, Irish Cream, Coconut Cream, Pineapple, Strawberry

TROMPO - \$325 MX

Very Mexican drink with Artisan Mezcal 400 Conejos, Lime, Agave Nectar, Cilantro, Fresh Pineapple, Annatto

PINEAPPLE WILKES - \$325 MX

Basil, Pineapple, Lime, Mezcal Espadin

PURPLE MERMAID - \$275 MX

Fruity drink with Vodka, Lime, Blue Curaçao, Watermelon Liquor, Grenadine

THE BUNNY & CLYDE - \$325 MX

Bloody Drink with Hibiscus, Ginger Syrup, Lime, Mezcal "400 conejos"

## BLENDED COCKTAILS

COFFEE COLADA - \$200 MX

Pineapple, Coconut Cream, Coffee Liquor

CHICHI - \$230 MX

Vodka, Pineapple, Coconut Cream, Grenadine

LAVA FLOAT - \$240 MX

Vodka, Piña Colada Mix, Strawberry Purée

MIAMI VICE - \$200 MX

Piña Colada, Strawberry Daiquiri

DIRTY MONKEY - \$260 MX

Vodka, Coffee Liquor, Pineapple, Coconut Cream, Banana

MUD SLIDE - \$205 MX

Vodka, Coffee Liquor, Baileys, Chocolate Sauce

DOUBLE TROUBLE - \$230 MX

Strawberry Margarita, Mango Margarita

FRUIT DAIQUIRI - \$225 MX

White Rum and your choice of fruit: Blueberry, Mango, Strawberry

## LAGOON'S MARGARITAS

COCONUT - \$285 MX

Silver Tequila, Coconut Purée, Lime, Vanilla, Cinnamon Syrup

ROASTED PINEAPPLE - \$295 MX

Silver Tequila, Pineapple Juice, Roasted Pineapple, Lime

CUCU-PEÑO - \$295 MX

Silver Tequila, Cucumber, Jalapeño, Lime, Fresh Slice of Cucumber

GINGER - \$360 MX

Silver Tequila, Ginger Purée, Lime

PASSION - \$370 MX

Silver Tequila, Passion Fruit, Lime

BLOODY ORANGE - \$370 MX

Silver Tequila, Grand Marnier, Bloody Orange Purée, Agave Nectar, Lime

## CLASSIC DRINKS

MOJITO - \$198 MX

Traditional refreshing cocktail with Light Rum, Mint, Lime, Sparkling Water, Dark Rum

FRUIT MOJITO - \$210 MX

Mango, Passion Fruit, Strawberry, Blueberry

MAITAI - \$210 MX

White Rum, Pineapple Juice, Grenadine, Dark Rum Float

SEA BREEZE - \$200 MX

Vodka, Grapefruit Juice, Cranberry Juice

BAY BREEZE - \$240 MX

Vodka, Pineapple Juice, Cranberry Juice

MANDRAS - \$200 MX

Vodka, Fresh Orange Juice, Cranberry Juice

HURACAN - \$285 MX

Silver Tequila, Rum, Vodka, Triple Sec, Ginebra, Melon Liquor, Pineapple Juice

LONG BEACH - \$230 MX

Silver Tequila, Rum, Vodka, Triple Sec, Ginebra, Fresh Orange Juice, Cranberry Juice

SEX ON THE BEACH - \$275 MX

Vodka, Peach Liquor, Pineapple Juice, Cranberry Juice, Coconut Cream

BLOODY MARIA - \$330 MX

Tequila, Lime Juice, Tomato Juice, Spicy Sauce, Garnished with Chili Powder



## BEER

\$105 MX

NON-ALCOHOLIC

Corona Light, Corona Extra Pacifico, Pacifico Light Modelo Especial

Negra Modelo

Tecate Light Bud Light

Miller Lite XX Lager Heineken O.O - \$99 MX Fever Tree Ginger - \$130 MX

Michelado Mug - \$30 MX

Cubano Mug - \$40 MX Clamato Mug - \$50 MX

# SOFT DRINKS

\$57 MX

Coca Cola Regular/Light

Fanta Orange Sprite Regular/Zero

Fresca

Dr. Pepper - \$62 MX Ginger Ale - \$49 MX

Red Bull 255ml - \$115 MX

Coconut Water 485ml - \$130 MX

Topo Chico 750ml - \$155 MX
Perrier Water 330ml - \$105 MX
Acqua Panna 750ml - \$245 MX
San Pellegrino Sparkling Water 750ml - \$255 MX

BEACH WATER (PET)

Perrier 500ml - \$135 MX Core Water 500ml - \$130 MX San Pellegrino Sparkling Water 500ml - \$132 MX

## NON-ALCOHOLIC DRINKS

LEMONADE OR ORANGEADE - \$92 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 Purée, Agave Syrup, Pineapple Juice, Rosemary

PINKY BREEZE – \$210 MX

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

DIAMANTE PALMER - \$130 MX

Ice Tea, Ginger, Lemon Juice, Agave Syrup

GARDEN SOUR - \$130 MX

Cucumber, Pineapple, Rosemary, Agave Syrup, Lemon, Orange Juice