

# OUTPOST

LOUNGE • BAR • KITCHEN

## BREAKFAST

### HEALTHY START

Fresh seasonal fruit, natural yogurt and granola.

### GLUTE-FREE PANCAKES

Classics pancakes with seasonal fruit and jam.

### HUEVOS RANCHEROS

Eggs with salsa ranchera, and local cheese

### EGGS BENEDICT

Poached organic eggs, Canadian bacon, house-made hollandaise sauce.

### EGGS ANY STYLE (2 pcs)

Served with fried beans bayos.

### SIDES ORDERS

*Ham • Bacon • Italian Sausage*

*Chicken • Beef • Shrimp*

## SPECIALTIES

### AVOCADO TOAST

Brioche bread with mashed avocado, basil, cream cheese, cherry tomatoes, arugula and your choice of eggs.

### BAJA CHILAQUILES

Crispy corn tortilla with red or green sauce, local cheese, sour cream and black beans.

### O.P. FRENCH TOAST

Tres leches brioche bread, green apple, banana, berries sautéed in sugar and cinnamon and granola.

### SHRIMP OMELETTE

Shrimp, morita sauce, onion, peppers, gouda cheese and organic salad.

### VEGGIE OMELETTE

White organic eggs, spinach, mushrooms and asparagus.

### PANELA OMELETTE

Fresh panela cheese from the ranch of Miraflores, organic salad.



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## MORNING COCKTAILS

### MIMOSA *(Bottomless Mimosas x 25 usd)*

Classicor Hibiscus With Prosecco or house cava.

### GOOD MORNING PUNCH

Bourbon, Tequila cremme, kahlua, milk, organic maple syrup, and smoked nutmeg.

Served with a strip of maple-glazed bacon.

### "PELO DEL PERRO"

Vodka, fresh-squeezed tomato juice, beet juice, bitters, topped with pickles.

### BOTTOMLESS MIMOSAS X 25 USD

*Yes, You've read right. All mimosas you can drink from 9 to 12 pm.*

## BAJA COFFEE

BAJA COFFEE *(Refill)*

ICED COFFEE

AMERICAN COFFEE

ORGANIC ESPRESSO

CAPPUCCINO, LATTE, MOCHA

## SUPER SMOOTHIES

### GREEN DETOX

fresh spinach, avocado, apple, coriander, ginger, honey and a little lemon, mixed with green tea ice cubes.

### ANTIOXIDANT FRUIT

Mix of red fruits, ice and almond milk.

### SUNSET

Mango, papaya, Greek yogurt, amaranth.

### GREAT DAY

Strawberry, banana, natural yogurt, milk almond, granola

### HEALTHY

Beet, carrot, mint, apple, orange juice, agave syrup.



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## VEGETARIAN

### HOMEMADE GUACAMOLE

With seaweed chicharron and garden herbs.

### BURRATA (120g)

Homemade sourdough, burrata, herbs of the day, herbal oil.

### VEGGIE CURRY

Sautéed garden vegetables, wild rice, curry.

### CANELONI

Fresh pasta, sweet potato, maitake and pesto.

### TABLE SIDE ORGANIC EGG CAESAR

Lettuce, caesar dressing, parmesan cheese.

### ORGANIC BEET SALAD

Roasted beet, herbs of the day, citrus.

### QUINOA SALAD

Red quinoa, brussels sprouts, herbs of the day.

**ADD:** *Chicken • Shrimp • Steak*

## APPETIZERS

### RAW OF THE DAY (120g)

Catch of the day, red aguachile, macha sauce, garlic chips.

### CITRUS CEVICHE (140g)

Catch of the day, citrus, cucumber, tomato.

### ESQUITES O.P.

Yellow corn, jalapeño mayonnaise, chicharron, local farm cheese.

### CHEESE BOARD (per px)

Regional cheese and charcuterie.

### TRUFFLED POTATO WEDGES

Truffle oil and parmesan.

### VEGGIE TACOS (3)

Homemade tortilla, tempura avocado, coleslaw mix.

### PASTOR SHRIMP TACOS (3)

homemade tortilla, grilled shrimp, pastor marinade, pineapple.

### ASADA STEAK TACOS (3)

Handmade tortilla, flat iron, guacamole.





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## MAIN DISHES

### CARBONARA PASTA (140g)

Creamy sauce, smoked cherry tomato, parmesan and bacon.

### CATCH OF THE DAY (200g)

Catch of the day, carrot puree, grilled vegetables.

### ZARANDEADO SHRIMP (8 oz)

Grilled shrimp, shaken marinade, onion puree, grilled vegetables.

### O.P. BURGER (200g)

Ground rib eye, bacon, mozzarella, served with potato wedges.

### FRIED CHICKEN BURGER (200g)

Fried chicken, sriracha, honey, provolone, served with potato wedges.

Sides:

*Spinach cream • Asparagus with bernaise •*

*Fries • Cauliflower*



## SPECIALTIES

### SHORT RIB 24H (600g)

Cauliflower puree and roasted carrots.

### PORK CHOPS (250g)

Sweet and sour sauce, warm potato salad.

### FLAT IRON STEAK (280g)

Sweet potato puree, herbs of the day.

### FILET MIGNON (240g)

### RIB EYE (360g)

## DESSERTS

### TRADITIONAL CHURROS


### O.P. FRENCH TOAST

### HOMEMADE ICE CREAM

### CRÈME BRÛLÉE



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## DRINKS

### AGUA DE PIEDRA *Flat Water*

Premium water from the natural spring at Nuevo Leon, Mexico. Served in a chilled and large 650 ml glass bottle.

### MINERAL TOPO CHICO *650 ml glass bottle.*

Premium sparkling water from Monterrey, Mexico.

### GLASS SODA

## BEER

Domestic | Premium Domestic | Crafted Beer

## FROM THE FARM

### FARM JULEP

Rum, freshly prepared watermelon juice and mint.

### FARM GARDEN

Vodka, thyme and mint infusion.

### FARMARITA

Tequila and fresh carrot juice.

### "PELO DEL PERRO"

Vodka, fresh-squeezed tomato juice, beet juice, bitters, topped with pickles and other garnishes.

## CLASSICS

### NEGRONI

### MOSCOW MULE

### OLD FASHIONED

### MANHATTAN

### MINT JULEP

### DRY MARTINI

## MOCKTAILS

### APPLE BUMBLE

Soda water, apple juice, lime juice, ginger cucumber, orange blossom, and local honey







## SIGNATURE MARGS

### CHILI MARGARITA

Tequila, Cointreau, jalapeño, lime, Ancho Reyes.

### CITRUS MARGARITA

Tequila, Cointreau, grapefruit orange and lemon.

### PASSION MARGARITA

Tequila, passion fruit, Cointreau, homemade syrup.

### AVOCADO MARGARITA

Avocado, serrano pepper, tequila reposado, coconut cream and Cointreau liqueur.

### BLACK MARGARITA

Tequila, Cointreau, chipotle syrup, organic activated carbon and lemon.

### X-RATED MARGARITA

Tequila, Liqueur X - Rated, lemon juice mixed with coconut W/hater, served in a frosted glass rimmed in coconut sugar.

## MARGARITA TRILOGY

HIBISCUS • AVOCADO • BLACK MARGARITA

## PREMIUM MARGS

### O.P. MARGARITA

Tequila Casa Amigos, Grand Manier, agave syrup, lemon.

### FLORA MARGARITA

Tequila Casa Amigos, Saint Germain, agave liqueur, lemon.

### DAMIANA DE LA BAJA

Tequila Casa Amigos, Damiana liqueur, agave liqueur, lemon.

## O.P. MIXOLOGY

### BLACK PALOMA

Tequila reposado, organic activated carbon grapefruit juice, lemon, tortilla salt.

### LAVENDER COLLINS

Gin, lemon juice, basil leaves, and lavender.

### OL'VERANO

Mezcal, grilled pineapple, jalapeno, cilantro.

### O.P. SMOKEY HIBISCUS

Mezcal, Cointreau, hibiscus, ginger and house bitters. Served smoked and garnished with a hibiscus rim and side.

### LAVENDER MARTINI

Vodka, sage, and lavender.

### MICHELADA O.P.

Beer, tomato juice, lemon, chili peppers, celery, clam juice and garnished with 'mixologist's choice' veggies and shrimp.

### CHOCOLATE MARTINI

Vodka, chocolate liqueur, Irish cream, Kahlua, coconut cream and chocolate ganache. Mixed and garnished with shaved coconut on top.

### GOOD MORNING PUNCH

Bourbon, Tequila cremme, Kahlua, milk, organic maple syrup, and smoked nutmeg. Served with a strip of maple-glazed bacon.

### CARAJILLO DEL PATRÓN

Prepared tableside, like you own the place, with shots of mezcal and Licor 43 served over ice with a shot of organic espresso and a fire-torched sprig of rosemary.

