



AC LOUNGE

Lunch and Dinner
Sunday to Thursday 12:00 - 23:00 hrs
Friday to Saturday 13:00 - 24:00 hrs

SIGNATURE COCKTAILS

Designed to elevate tradition, our custom gin tonic is a refined and sophisticated drink served exclusively at all our hotels, in our signature glassware.

1

THE SIGNATURE GIN TONIC

Hendrick's Gin 45ml, Fever Tree Mediterranean Tonic

\$250

CLASSIC COCKTAILS

\$195

AUTHOR COCKTAILS

\$185

2

THE MAKER'S MARK SMOKED MANHATTAN

Maker's Mark 45 ml, Martini & Rosso Vermouth, Angostura Bitters

\$195

OTHERS

Perrier 255ml	\$80
Pepsi 355ml	\$45
Diet Pepsi 355ml	\$45
Schweppes 355ml	\$45
Canada Dry Club Soda 355ml	\$45
Canada Dry Club Ginger Ale 355ml	\$45
Seven up 355ml	\$45
Manzanita 355ml	\$45
Mirinda 355ml	\$45
Red Bull 255ml	\$110

BEERS

<u>PREMIUM</u>		<u>NATIONAL</u>	
Ultra 355ml	\$98	Bohemia 355ml	\$95
Stella Artois 330ml	\$98	Victoria 355ml	\$95
		Corona 355ml	\$80
Clamato			\$40
Chelada			\$35
Michelada			\$35

Prices with taxes included. Prices in national currency MXN. We accept cash, debit and credit cards.

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DRINK

LIQUORS

1 1/2 oz

VODKA

Absolut Azul	\$135
Grey Goose	\$225
Smirnoff	\$115

GIN

Tanqueray	\$215
Hendrick's	\$265
Bombay	\$185

LICORES

Bailey's	\$165
Campari	\$165
Aperol	\$165
Kahlua	\$165
Ancho Reyes	\$165
Licor 43	\$165

MEZCAL

Mezcal Amaras Espadin	\$195
Mezcal Amaras Reposado	\$210
Mezcal Amaras Cupreata	\$235
Mezcal Amaras Logia	\$290
Mezcal 400 Conejos Reposado	\$170

RON

Bacardi Blanco	\$130
Zacapa Centenario 23	\$300
Matusalem Reserva	\$180
Matusalem Clasico	\$130

BRANDY

Torres 10	\$135
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COGNAC

Henessy V.S.O.P	\$390
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WHISKEY

The Maker's Mark	\$175
Jack Daniels	\$175
Bulleit	\$185
Wild Turkey 101	\$160
Glenlivet 12 años	\$275
Glenfidich 12 años	\$330
Macallan 12 años	\$395
J.W. Black Label	\$240

TEQUILA

Don Julio 70	\$310
Don Julio Reposado	\$225
Maestro Dobel Diamante	\$240
Campo Azul Plata	\$145

WINE

WHITE

Woodbridge Chardonnay Chardoney, California	\$210
Cune Rueda Verdejo, 2020	\$210
Diamante semidulce Rioja, 2020	\$210

RED

Cune Reserva Rioja España, 2016	\$398
Vivante Malbec Malbec, Queretaro, México	\$200
Casa Madero Cabernet Sauvignon, Valle de Parras México 2020	\$390

AC KITCHEN

Monday to Friday 6:30 - 11:30 hrs
Saturday and Sunday 07:00 - 12:00 hrs

BREAKFAST

Fruit Melon, Watermelon, Pineapple, Strawberry, Banana & Kiwi.	\$175 MXN
Yogurth Parfait Served with granola and fruit.	\$95 MXN
Cereal Served with strawberry or Banana.	\$70 MXN
Oatmeal with cinnamon	\$80 MXN
Pan Cakes 3 pza	\$155 MXN
French Bread 4 pza	\$155 MXN
Bread Basket 3 pza	\$68 MXN

EGGS

180 gr	
Divorced Eggs 2 Friedeggs overtortilla, served with green & red sauce.	\$175 MXN
Mexican Eggs Scrambled with tomato, onion & serranochili.	\$165 MXN
Northern Eggs Scrambled with machaca beef.	\$175 MXN
Ranchero Eggs 2 Scrambled overtortillastuffedwith cheese,ham and beans.	\$170 MXN
Omelette 3 eggs with panela cheese, manchego cheese, ham, tomato, spinach.	\$175 MXN

Swiss Enchiladas Corn Tortilla, stuffed with chicken, served with green sauce, gratin with cheese.	\$180 MXN
Green or Red Enchiladas Corn Tortilla, stuffed with chicken, served with green or red sauce.	\$165 MXN
Northern Burrito Flour tortilla stuffed with scrambled eggs with beef machaca, served with beans and guacamole.	\$150 MXN

Ham & Cheese Croissant	\$170 MXN
Vegetarian Sandwich	\$165 MXN

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Lunch and Dinner

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TOASTS

Prosciutto & Tomatina Tomato & prosciutto toast 3pce	\$95.00
Tuna Heaven Tart Sesame vinaigrette, avocado mousse, chile de arbol dressing, onion, cilantro, cucumber, radish and Serrano ham.	\$120.00
Aguachile Coast Shrimp Aguachile Volcano 1 pce	\$115.00

APPETIZERS

Guacamole & Tortilla Chips 225 gr	\$180.00
BBQ or Buffalo Wings or Sweet Morita 12 pce Served with French Fries	\$289.00
Potatoes and Piquillos Potatoes with Crispy Cajun Seasoned Peppers and Tempura Onion Rings, Blue Cheese Dressing	\$175.00
Catalonia and Cheese Artisanal Plate of Meat and Cheese la Quercia Prosciutto and Manchego Cheese	\$310.00
Andalusian Potato Spanish tortilla	\$145.00
Cuenca Potato French fries garlic, parmesan and parsley	\$135.00
Extra tortilla order 4	\$25.00

SOUPS 225ml

Chicken Soup Chicken Broth, White Rice, Carrot, Pumpkin, Shredded Chicken.	\$130.00
Roasted Tomatina Soup Roasted Tomato Soup accompanied by Croton and Goat Cheese Served in Loaf	\$165.00
Aztec soup Tomato Caldillo, Fried Tortilla, Avocado, Chile Pasilla Cream, Pork Chicharron and White Cheese.	\$145.00

SALADS

180 gr	
Galia Salad A mix of Lettuce, Serrano Ham, Arugula, Melon and Mint, Accompanied with Cranberry Vinaigrette.	\$265.00
Rioja Salad Strawberry, Blueberry, Almond, Caramelized Sesame with Dressing, Cucumber, Arugula and Pear in Wine.	\$275.00
Caesar Salad Romaine Lettuce, Parmesan Cheese, Croutons and Caesar Dressing	\$250.00
Capres Salad Tomato, Mozzarella Cheese, Olive Oil, Fine Herbs.	\$250.00

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PASTA 200 gr

Dry Noodle Rosarito \$130.00

Dry Noodle in Chipotle Bean Sauce, Accompanied by Cheese, Cream and Avocado.

Pasta to Choose \$270.00

Espagueti, Fetuchini, Penne o Fusilli
Choose your Sauce: Bolognese, Pomodoro, Three Cheese, Alfredo and Pesto

SANDWICHES & PIZZA

Club Sandwich 280 gr. \$265.00

Chicken breast, ham, bacon, lettuce, tomato and onion served with French Fries.

AC Burger 225 gr \$370.00

Angus quality Beef with Manchego Cheese, Caramelized Onion, Chipotle Mayo, Bacon, Lettuce, Mushrooms and Serrano Pepper served with French Fries.

Buffalo Burger \$305.00

Breaded Chicken Breast, Bathed in Buffalo Sauce, Gratin with Beligious Cheese

BLT AC \$240.00

Turkey Ham, Crispy Prosciutto, Roasted Tomatoes, Garlic Alioli and Arugula.

Artisan Pizza Individual (5 slices.)

Thin Crisp Crust, prepared and baked a la minute.

Cold Cuts \$250.00

Margherita \$225.00

Veggie \$210.00

MAIN COURSE

Skirt Steak Tacos \$310.00
160 gr

Corn and Bacon Tortilla accompanied with Guacamole and Toreado Chilies.

Rib Eye Roll Tacos \$405.00
160 gr.

Corn and Bacon Tortilla accompanied with Guacamole and Toreado Chilies.

Rib Eye 350 gr \$450.00
Accompanied by Salad and Baked Potato

Skirt Steak 250 gr. \$420.00
Accompanied with French Potato, Baked Potato or Salad.

Tomahawk \$990.00
1.100 kg.
Choose 2 side dishes: Salad, Baked Potato, French Fries, Grilled Vegetables.

Grilled Chicken Breast \$310.00
250 gr
Accompanied with Salad, French Fries or Steamed Vegetables.

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MAIN COURSE

Pampano to the Salt. \$450.00

Choose 2 sides: Salad, Baked Potato, French Fries, Grilled Vegetables.

Sea and Land Parrillada \$670.00

Arrachera, Argentine Chorizo, Chicken, Shrimp, Panela Cheese, Nopales, Onion, Cambray Chiles Treadados

Asturian Salmon 200 gr. \$410.00

Pistachio Salmon with Spanish Saffron Rice and Steamed Vegetables.

DESSERT

Paris Brest \$135.00

Compostela Cake \$145.00

Cheese Cake \$150.00

Lemon Pie \$130.00

Ice Cream \$120.00

Chocolate, Strawberry

COFFEE

Regular Coffee Espresso \$40

Doble Espresso \$55

Latte \$75

Capuccino \$80

Foamed Espresso \$60

Tea Infusion \$50

Espresso and Licor 43 \$195