



COFFEE

Americano

Espresso

Doble Espresso

Latte

Cappuccino

Cold Brew

Mocha

Extras

Coconut Milk Soya Milk Almond Milk

BEVERAGES

Soda

Coke, Fanta, Fresca, Sprite, Tonic, Mineral Water

Water (Natural)

Orange Juice

Lemonada

Smoothie

Tropical, Mango Pineapple, Strawberry, Banana
Green or Mixed Berry

CERVEZA

Cerveza

Pacifico (Pale Lager 4.5%)

Corona (Pale Lager 4.5%)

Cerveza

Modelo Negro (Munich Dunkle Style 5.4%)

Pacifico Lite (Pale Lager 3%)

Corona Lite

Michelob Ultra

Stella Artois (Belgian Pilsner)

Cerveza Minerva

Pale Ale (Pale Ale 6.0%)

Colonial (Kölsch-style 5.0%)

Cerveza Colima

Colimita (German Lager 4.2%)

Paramo (Pale Ale 5.2%)

Piedra Lisa (Session IPA 4.5%)

Cayaco (Tropical Lager 3.9%)

Maricu

Cerveza Fortuna

Pale Ale (5.0%)

IPA (5.5%)



Margarita(s)

Lime
Strawberry

Tamarindo
Water melon/Habanero

Passion Fruit
Cadillac

Premium Margaritas

Blanco

Reposado

Anejo

X Anejo de Casa

Mezcalitas

Mezcal, Lime, Sweetner with Rim Salt

Tequilatini

Reposado Tequila and Lime (Shaken, not Stirred)

Mimosa

Sangría Red

Sangría White

Mules

Moscow (Vodka)

Jalisco (Tequila)

Jamician (Rum)

Oaxaca (Mezcal)

San Sebastián (Raicilla)

Spanish Mule (Licor 43)

Cielo Rojo

Michelada

Cesar / Bloody Mary

SPECIAL COFFEES and TEA

Irish

expresso, irish cream whipped cream
Expresso crema irlandesa montada
crema

Café 43

expresso, licor 43, whipped cream
Expresso, licor 43, crema batida

Mexican

expresso, kahlua, tequila, whipped cream
expresso kahlua, tequila, crema
batida

Carajillo

Expresso, licor 43
Expresso, licor 43

Blue Berry - Tea

black tea, gran mariner, amaretto
té negro, gran marinero, Amaretto

Spanish

expresso, kahlua, ron, whipped cream
Expresso, kahlua, Ron, crema batida

Gran 43 Tea

spiced chia, gran mariner, licor 43
Chia condimentada, gran Mariner,
licor 43

RUM

Bacardi Blanco
Flor de Cana (7 yr)
Matusalem

Bacardi Anejo
Kraken

VODKA

Karat
Smirnoff
Stolichnaya

Absolut
Tito's

WHISKEY / BOURBON / SCOTCH

Jack Daniels
Makers Mark
Grants

Jim Beam
Jonnie Walker (Red)
Crown Royal

LIQUORS

Kahlua
Baileys
Gran Marnier

Amaretto
Licor 43

Gin

Tanqueray

Bombay Sapphire



Tequila

ARETTE

Blanco , Reposado , Anejo , X Anejo

CAVA DE ORO

Blanco, Reposado, Anejo, X Anejo

CHAMUCOS

Blanco , Reposado , Anejo

El Gran Viejo

Blanco , Reposado, Anejo

CASA NOBLE

Reposado , Anejo

ICONOS

Anejo

INSOLENTE

Blanco, Reposado , Anejo, X Anejo

ANEJO

Don Julio 70	Don Julio	Herradura	Sauza-Tres Generation	1800
El Tequileño	Arette	Gran Centenario	Partida	Hornitos – Black Barrel

REPOSADO

Don Julio	El Tequilense	Herradura	Sauza-Tres Generation	1800
El Tequileño	Arette	Gran Centenario	Partida	

BLANCO

Don Julio		Herradura	Sauza-Tres Generation	1800
El Tequileño	Arette	Gran Centenario	Partida	

Below are the age requirements for Tequila

Blanco – no age up to 2 months of barrel aging
Añejo – 1 year up to 3 years of barrel aging

Reposado – 2 months up to 1 year of barrel aging
Extra Añejo – aged for over 3 years of barrel aging

MEZCAL

Union - El Joven , El Viejo
Nuestra Soledad
Espina Negra

Bruxo - No. 1 , No. 2
Cordon Cerrado Pechuga
La Medida - Espadin . Tobala

RAICILLA

Duoue Luciano
El Gallo Negro

Cristalina
Saite



WINES

Red (Tinto)

Glass Bottle

Las Moras (Argentina)

 Cabernet Sauvignon

 Malbec

 Malbec Reserva

Cantagua (Chile) - Merlot

Reservado (Chile) - Merlot

Calabuig (Spain) - Tempranillo – Monastrell

La Cetto Petite (Mexico) -Syrah

Gran Tarapaca (Chile)

 Cabernet Sauvignon

 Merlot

Santo Tomas 31.8 (Mexico) – Tempranillo, Cab Sauv, Syrah

Piedra Papel Tijera (Mexico) - Cabernet-Barbera

White (Blanco)

Las Moras (Argentina) - Sauvignon Blanc

La Cetto Petite (Mexico) - Chardonnay

Gran Tarapaca (Chile) - Chardonnay

Anterra (Italy) - Pinot Grigio





FLIGHTS

Drinking Tequila or Agave products in a flight is a great way to sample multiple products at one sitting. This is also the perfect way to an introduction to Tequila, Mezcal Riaccilla or Sotol. Flight are ½ oz in volume.

Vertical Tequila Flight

3 products from the same House (brand of tequila).
Sample a Blanco, Reposado, and Anejo product.

Horizontal Tequila Flight

Same Style of tequila, but from different houses Experience the different flavour that each maker creates
For example, take a tastings of each Herradura Reposado, Casa Noble Reposado, and Gran Centenario Reposado.

Basic Flights

Blanco

Reposado

Anejo

Artisanal Flights

Blanco

Reposado

Anejo

The Spirits of Mexico Flight - 380

This allows you to try 4 Agave products that are all made in Mexico, but different spirits produced from different Agave plants and different brewing practices.

Tequila

In order to be called Tequila, the spirit must be produced in the area of Jalisco and a few neighboring regions. Blue Weber Agave is harvested after 6-8 years and the agave heart is cleaned and roasted to caramelize the natural sugars of the plant After the distillation process, you get a high proof tequila that can either be added to barrels for aging or water can be added to drop the proof to bottling strength. On average the yield of a single agave heart is around 6 liters of Tequila

Below are the age requirements for tequila

Blanco – no age up to 2 months of barrel aging

Reposado – 2 months up to 1 year of barrel aging

Añejo – 1 year up to 3 years of barrel aging

Extra Añejo – aged for over 3 years

Mezcal

Mezcal usually has a smoke element to the spirit that will persist into the final distillate. Mezcal can feature a wide variety of flavors based on the fact that many different types of agave are allowed for production. They can be light and fruity with a touch of smoke or they can be dominated by the smoky nature of it's roasting process. You can expect brighter citrus notes, fruit characteristics, pepper notes and a vegetal component from most Tequilas

Raicilla

You can think of raicilla as a pre-Hispanic version of mezcal, distilled in the Jalisco coastal towns like Puerto Vallarta and its surrounding little villages such as Mascota, El Tuito, and Cabo Corrientes, among others. The process of making raicilla is similar to that of Oaxacan mezcal: Grow a wild agave (typically the Chico Aguiar and Maximilana varieties) for about eight years, fire-roast it, ferment the shredded cooked agave "mash," distill once or twice, and water down with fresh spring water.

BREAKFAST PLATE

Served with 2 eggs any style potatoes and toast and your choice of bacon or ham

HUEVOS RANCHERO

Served with 2 eggs any style, fried tortilla, ham, salsa, gouda cheese, refried beans, and potatoes

MEXICAN EGGS

2 scrambled eggs mixed with onion, tomatoes, chiles, nopal, and served with refried beans and avocado, your choice of tortillas or toast.

CHORIZO BOWL

Served with mixed veggies, chorizo, cheddar cheese, 2 scrambled eggs topped with hollandaise sauce, your choice of tortilla or toast.

VEGGIE BOWL

Mixed veggies, 2 eggs any style topped with hollandaise sauce and your choice of tortilla or toast.

CHILAQUILES

2 eggs any style, green or red sauce, refried beans, cream, avocado and Oaxaca cheese and toast.

BREAKFAST BURRITO

Flour tortilla, gouda cheese, nopal, onions, scrambled eggs and your choice of ham, bacon, chorizo or machaca (shredded beef) served with potatoes and chipotle sauce.

BREAKFAST BAGEL

Served with eggs, cheese and your choice of ham, bacon or chorizo and fruit.

MACHACA TIERRA VIVA

Machaca (shredded beef), mixed with 2 eggs, chili poblanos and served with refried beans, avocado and tortillas.

EGGS BENEDICT

All served with potatoes and fruit

- 1) Traditional with ham 2) Bacon and avocado 3) Shrimp and gouda

OMELETS

All served with toast and tomatoes or fruit

- 1) Ham and Gouda 2) Bacon 3) Spinach and Feta 4) Chorizo and cheddar

PANCAKES

3 pancakes served with bacon, whipped butter and jam. Or stuffed pancakes (Ebelkivers) stuffed with banana or strawberry.

FRENCH TOAST

House made bread topped with cinnamon, whipped cream and jam

FRUIT BOWL

Fresh fruit of the season, yogurt and granola.

BAGEL

Bagel served with Philly cream cheese or jam and a side of fruit.

OATMEAL

Served with toast and fruit

QUESADILLAS

Chicken **Shrimp** **Chorizo** **Arracharra** **Cheese**
Served with salsa, sour cream and green sauce and guacamole

CHICKEN FLAUTAS (120 g)

Fried chicken tacos topped with mixed greens, onions, tomato and cheese, red salsa and sour cream.

CHICKEN TOSTADAS (2) (120 g)

Traditional Mexican tostadas with refried beans, chicken, red salsa, tomato, lettuce, carrots, red onion, cucumber, Cotija cheese and sour cream.

SHRIMP TOSTADAS (2) (120 g)

Poached shrimp, cucumber, tomato, onion, lime and cilantro

TUNA TOSTADAS (2) (90 g)

Tuna Slices marinated with soy sauce, lemon, mayonnaise, sriracha and onion

TACOS (3)

Choice of Arracharra, Fish or Shrimp

Tacos include lettuce, white and purple cabbage, Mexican Salsa and guacamole.

BURRITO

Arrachera **Chicken** **Shrimp** **140**

Burritos include beans, rice, cheese and Mexican salsa and served with fries.

CHICKEN CAESAR SALAD WRAP

Grilled chicken, crisp Cesar salad with house dressing. Served with fries

PANINI SANDWICHES

Served with Fries or Salad

1) Ham and Gouda cheese 2) Apple and Brie cheese 95 3) Tomato, Avocado and cheddar cheese

THE VICTOR BURGER (120 g) 160

100% Beef burger served with a tomato-mustard reduction, crispy onions, cheese, avocado and lettuce. Served with fries or salad

TRADITIONAL BURGER (120 g)

100% Beef burger with lettuce, cheese, tomato and onion. Served with fries or salad. Add Bacon

MINI BURGERS (120 g) 135

2 slider burgers (beef and chorizo mix) wrapped in bacon, topped with cheese, caramelized onions and chipotle mayo, on our house made mini buns. Served with fries or salad

ZARANDEADO (1 Kg)

A traditional Nayarit plate. A whole fish butterflied, seasoned and grilled over a wood fire.

Comes with a mixed green salad, rice and tortillas

SHRIMP (120 g)

Breaded, Garlic and Butter, Diablo, Ranchero. All served with rice, salad and beans.

VIETNAMESE VERMICELLI ROLLS

Shrimp Roll

Poached Shrimp

Tierra Viva Roll 75

Machaca beef, sriracha salsa

Vegetarian Roll

slivers of fresh vegetables

GUACAMOLE

Served with tortilla chips

BRUSCHETTA

Traditional - cherry tomatoes, basil, garlic and feta cheese served with house made baguette.

Sayulita – Watermelon, mint, garlic and feta cheese. Served with house made baguette.

CEVICHE (120 g)

Shrimp – Fish – Mixed -

Cured in lime and mixed with tomatoes, onions and cilantro served with tortilla chips and crackers.

AGUACHILE (120 g)

Shrimp cured in lime, salt and serrano chili, served onion, tomato, avocado and cucumber and tortilla chips

CALAMARI (120 g)

Calamari in tempura with lime and chipotle sauce, on a bed of lettuce.

CALAMARI RELLENO

Calamari sections filled with shrimp and tuna on a bed of mixed veggies, covered in a creamy shrimp sauce.

TUNA CARPACCIO (90 g)

Tuna slices atop fresh arugula, marinade with soy sauce, fine herbs, pernod, lime, orange juice, carrot and sesame.

COCONUT SHRIMP BITES

Bite size shrimp with a cape of shredded coconut and our famous coconut milk sauce.

TORTILLA SOUP

Golden tortillas, avocado, Oaxaca cheese cilantro and chicken marinated in lime.

MEXICAN SHRIMP COCKTAIL (120 g)

A cold tomato based shrimp soup served with cucumber, onion, chili, avocado and tomatoes.

SALADS

Add to any Salad Chicken 40 Shrimp 80 Tuna 120

SPINACH SALAD

with strawberries, caramelized onion, goat cheese, dates and bacon, with a dressing of balsamic vinegar and honey.

GRILLED VEGETABLE STACK 160

Zucchini, peppers, onions, carrots, eggplant, spinach and corn in a tomato sauce and topped with fresh mozzarella.

SUNRISE SALAD

Salad of spinach, tangerine, olive oil, almonds & goat cheese.

Served with a honey & mustard dressing.

CAESAR SALAD

Romaine lettuce, bacon, parmesan cheese and crotons in a house made caesar dressing.

CANDIED PECAN SALAD

Seasonal greens, strawberries, sprinkled with homemade candied pecans, oranges & brie cheese, accompanied with a honey mustard dressing.

CARIBBEAN SHRIMP SALAD

Shrimp, avocado, tomato, purple onion, feta cheese, on romaine lettuce topped with a lime garlic dressing.

KIDS PLATE

Chicken Fingers, Fish Fingers, Tacos, Burritos or Quesadillas

CRAZY JALAPENO

Jalapeno Shell filled with Philadelphia, Spicy Tuna and Kanikama in a Tempura batter

HAPPY CRAB

Fried Rice, Kanikama with Tuna or Salmon in a House Sause

STUFFED AVOCADO

Avocado Ball filled with Spicy Tuna or Salmon drizzled with House Sause

CRABI SHROOM

Mushroom Cap with Kanikama Mix, dipped in Tempura and Fried

SPICY TUNA CEVICHE TACO

Tuna, Avocado, Cucumber and Sriracha Sauce, in a crispy flour tortilla

SASHIMI

Tuna or Salmon

NIGIRI

Shrimp Tuna Salmon 35

MAKI

SALMON ROLL 120

Salmon, Cucumber, Avocado wrapped in Alga and rice

SPICY TUNA ROLL 120

Fresh Tuna, Cucumber, Avocado, Furikake wrapped in Alga and Rice

BANANA ROLL 120

Shrimp, Banana, Cucumber y Avocado wrapped in Alga and Rice

DRAGON ROLL

Shrimp, Cucumber y Avocado, wrapped Alga and Rice

CALIFORNIA ROLL

Kanikama, Shrimp, Cucumber, Avocado wrapped in Alga and Rice

TROPICAL ROLL

Pineapple, Mango, Kanikama wrapped in Alga and Rice

RAINBOW ROLL

Kanikama mix, Avocado wrapped in Alga and Rice. Topped with Salmon, Tuna and Shrimp

SPIDER ROLL

Soft Shell Crab, Cucumber, Avocado, wrapped in Alga and Rice

ALASKA ROLL

Salmon, Avocado and asparagus wrapped in Alga and Rice. Topped with Kanikama

ARRACHERA (200 g)

A grilled marinated flank steak with tomato mushroom chile salsa. Accompanied with grilled panela cheese, rosemary potatoes, chimichurri and sautéed vegetables.

ARRACHERA MEXANI (200 g)

A grilled marinated flank steak with tomato mushroom chile salsa. Accompanied with grilled panela cheese, Caesar salad and chimichurri

GRILLED STEAK (300 g)

Grilled to your request, accompanied with a chimichurri, rosemary potatoes, a salad of arugula, fennel and parmesan cheese

CHICKEN MOLE (180 g)

Grilled chicken marinated. Accompanied with rice and sautéed vegetables.

ROSEMARY CHICKEN (180g)

Chicken breast marinated in lemon juice and rosemary, accompanied with a mix of white bean and spinach

MOLCAJETE DEL MAR

Add Feta Cheese

Fish, Shrimp, Mussels and Calamari sautéed with cilantro, fine herbs, covered with a pernod, white wine and tomato sauce, topped with avocado. Bread on the side.

TIERRA VIVA SHRIMP (200 g)

Shrimp sautéed in white wine and fresh herbs then topped with a reduction of soy, balsamic vinegar and cream on top of a vegetable mix. Accompanied with an arugula salad with goat cheese and cherry tomatoes.

MANGO SHRIMP (200 g)

Shrimp sautéed in white wine and fresh herbs served on top of a bed of vegetable mix of arugula, cabbage, carrots, zucchini and creamy potatoes. To finish a mango puree is drizzled over the shrimp.

COCONUT SHRIMP (120 g)

Shrimp on skewers with a cape of shredded coconut and our famous coconut milk sauce. Accompanied with rice and sautéed vegetables.

CATCH OF THE DAY (200g)

BUTTER & GARLIC Grilled fillet marinated in butter, garlic Accompanied with mashed potatoes and sautéed vegetables.

TAMARINDO SAUCE Sesame crusted fillets served with house made tamarind sauce, accompanied with rice and sautéed vegetables.

CILANTRO Grilled, served on a vegetable mix of peppers, onions, zucchini and eggplant in a tomato, white wine sauce and rosemary potatoes and topped with a cilantro and lime sauce.

TUNA FILLET (200 g)

Fresh tuna seared lightly (served rare) served with rosemary potatoes, and topped with a reduction of soy, balsamic vinegar and cream accompanied with a vegetable mix of arugula, cabbage, carrots and zucchini.

TUNA PISTACHIO (200 g)

Fresh Tuna filled with cream cheese and avocado in a pistachio crust, drizzled with pistachio pesto, served with rice and a arugula, cherry tomato and orange salad.

TUNA NEPTUNE (220 g)

Slices of fresh grilled tuna topped with shrimp and calamari bathed in a sauce of tomato, herbs and white wine, served on a bed of grilled vegetables, peppers, onion, zucchini, eggplant in a tomato sauce.

FAJITAS (100 g)

Chicken – Flank Steak Shrimp – 170 Mahi Mahi Vegetables

Served with grilled peppers, onions and rice. Your choice of flour or corn tortilla.

CHILE RELLENO Shrimp and cheese Sautéed Vegetable

A fire roasted Poblano Chile stuffed with choice above and covered in a tomato and onion sauce, served with rice and sautéed vegetables

HOUSE FLAN

Creamy caramel sauce over a sweet and silky custard.

PLANTAINS “TIERRA VIVA”

Freshly sliced plantains flambéed with Cointreau/Tequila, covered with caramel
Accompanied with vanilla ice cream

MEXICAN CHOCOLATE CREPE

Crepe filled with Mexican chocolate
Accompanied with vanilla ice cream

CHOCOLATE BROWNIES

Brownies served with a scoop of ice cream and a strawberry puree

