



BREAKFAST PACKAGES

CONTINENTAL BREAKFAST \$ 31

To include the Following:

- Local Seasonal Fresh Fruit or Mexican Pastries
- Homemade Granola or Selection of Cereals, Choice of Milk
- Fresh Juice Selection, Orange, Grapefruit & Green Juice
- Regular or Decaf Coffee / Tea Selection

TRADITIONAL MEXICAN BREAKFAST \$ 40

To Include the Following:

- Local Seasonal Fresh Fruit
- Selection of Mexican Pastries with Homemade Marmalades
- Choose One Option from the Mexican Specialties or Eggs
- Fresh Juice Selection, Orange, Grapefruit or Green Juice
- Regular or Decaf Coffee / Tea Selection

FROM THE BAKERY

BASKET OF TRADITIONAL MEXICAN PASTRIES \$ 20

BRIOCHE FRENCH TOAST \$ 25

Berries and Coconut Sauce

PANCAKES \$ 23

WAFFLES \$ 24

TO CHOOSE FROM THE FOLLOWING:

(G.F. Pancake Batter Available)

- Seasonal Fresh Fruit, Berries and Maple Syrup
- Nuts and Plantain Compote, Peanut Butter and Maple Syrup
- Chocolate and Pecans, Berries Salad and Whipping Cream
- Blueberries, Caramelized Strawberry and Cacao Nibs Agave Nectar
- Matcha, Chia Pudding, Seasonal Fruit and Ginger Agave Nectar

LIGHT BEGINNINGS

STEEL CUT OATMEAL \$ 16

Dried Fruits, Piloncillo and Choice of Milk

CEREAL OR GRANOLA \$ 16

Milk or Yogurt

BOWL OF PAPANTLA VANILLA YOGURT \$ 19

Berries or Seasonal Fruit

SEASONAL FRUIT \$ 20

Cottage or Yogurt and Agave Honey

AÇAI & GOJI BOWL \$ 23

Berries, Chia Pudding, Seasonal Fruits and Puffed Quinoa

COLD SMOKED SALMON \$ 24

Cream Cheese Bagel, Capers and Preserved Lemon

EGGS

Accompanied with Roasted Tomatoes, Potatoes and Black Beans with Your Choice of Toast or Tortillas

TWO EGGS ANY STYLE \$ 21

Your Choice of Bacon, Homemade Chorizo, Ham or Sausage

THREE EGGS OR WHITE EGGS OMELETTE \$ 24

■ **MEATS**

Black Forest Ham, Bacon, Chorizo, Smoked Salmon, Sausage, Crab or Shrimp

■ **ORGANIC VEGETABLES**

Spinach, Asparagus, Tomatoes, Bell Peppers, Fresh Herbs, Mushrooms or Onions

■ **CHEESES**

Oaxaca Cheese, Monterey Jack, Cheddar, Swiss or Panela

MEXICAN SPECIALTIES

HUEVOS RANCHEROS \$ 22

Corn Tortilla, Salsa Ranchera, Refried Beans and Fresh Cheese

RED OR GREEN CHILAQUILES \$ 22

Organic Eggs Your Style, Sour Cream, Cilantro and Cheese

EGG SANDWICH \$ 23

Turkey Ham, Grilled Tomatoes, Provolone and Pickled Jalapeño Mayonnaise

AVOCADO TOAST \$ 22

Poached Eggs, Grilled Sourdough and Creamy Poblano Sauce

SCRAMBLED EGGS BURRITO WITH CHORIZO \$ 23

Oaxaca Cheese, Morita Sauce and Guacamole

“CHILE RELLENO” \$ 24

Stuffed with Scramble Eggs, Shrimps and Melted Cheese

CABO BENEDICTS WITH YOUR CHOICE OF \$ 25

■ Smoked Marlin, Crab Meat or Black Forest Ham, Brioche, Poached Eggs, Spinach, Tomato Confit and Bearnaise Sauce

SIDES

TOAST \$ 8

SWEET ROLL \$ 8

REFRIED BEANS \$ 8

HASH BROWN POTATOES \$ 9

ROASTED POTATOES \$ 9

ROASTED TOMATOES \$ 9

HAM \$ 10

HOMEMADE CHORIZO \$ 10

BACON \$ 10

SAUSAGE \$ 11

Prices are Quoted in US Dollars and are Subject to 15% Service Charge and 16% Federal Tax

Don Manuel's

DRINK MENU

"WAKE UP COCKTAILS"

POMEGRANATE MIMOSA Tequila Infused Pomegranate Juice, Sparkling Wine, Hibiscus Flower	\$ 16
LEMON DROP MIMOSA Vodka, Sparkling Wine, Lemon Juice	\$ 16
GRAPEFRUIT BELLINI Aperol, Sparkling Wine, Anise Star, Peach, Grapefruit	\$ 16
PEAR LEMON FIZZ Vodka Pear Flavor, Sparkling Wine, Citrus	\$ 16
BREAKFAST MARGARITA Tequila Reposado, Cointreau, Spiked Citrus Agave, Orange Marmalade, Lime	\$ 16
CARROT MARGARITA Tequila Blanco, Lavender, Fresh Carrot Juice	\$ 16

"SUPERFOOD SMOOTHIES"

MATCHA Matcha, Coconut Milk, Coconut Oil	\$ 14
MORINGA Spinach, Avocado, Peach, Green Apple, Orange	\$ 14
AÇAÍ BERRY Mango, Banana, Chia, Coconut Oil	\$ 14
MACA Papaya, Banana, Pineapple, Coconut Milk	\$ 14

"MOON PHASE JUICES"

NEW MOON Berries, Plum, Beet, Clove	\$ 8
WAXING MOON Pineapple, Carrot, Parsley, Cardamom	\$ 8
FULL MOON Mango, Green Apple, Red Apple, Coconut	\$ 8
WAINING MOON Spinach, Honeydew Melon, Cucumber, Green Apple, Orange, Celery	\$ 8

SPECIALTY COFFEES AND TEA SELECTION

ESPRESSO	\$ 6
DOUBLE ESPRESSO	\$ 10
LATTE	\$ 6
CAPUCCINO	\$ 6
MACCHIATO	\$ 6
TEA SELECTION	\$ 5
■ GREEN TEA Bali, Miss Damman, Touareg	
■ BLACK TEA Early Grey- Yin Zhen, Breakfast, Mille Collines	
■ HERBAL TEA Camomille, Menthe, Samba Carcadet	
■ OTHER TEAS Oolong- Caramel White Tea- Passion de Fleurs	