

COCKTAILS 230ml

CABO LOVERS 17
Havana Club Rum (30 ml), Guaycura Damiana Liqueur (10 ml), pineapple juice (15 ml), fresh lime juice (10 ml) and simple syrup (10 ml)

THE MEXICAN 18
Newton Tequila (30 ml), cucumber water (15 ml), habanero chile, fresh lime juice (10 ml) and simple syrup (10 ml)

LA PLAYITA 17
Newton Tequila (30 ml), Aperol (20 ml), Cointreau orange liqueur (15 ml), fresh lime juice (10 ml), simple syrup (10 ml), and cardamom bitters.

ROAD TO HAPPINESS 17
Bulleit Bourbon Whiskey (30 ml), strawberry water (10 ml), fresh lime juice (10 ml), simple syrup 10 ml), tonic water (30 ml), and Angostura bitters (5 ml)

SPRITZ 250ml

MARIA BONITA 17
Bombay Gin (30 ml), St-Germain Elderflower Liqueur (20 ml), cucumber water (15 ml), fresh basil, and grapefruit soda (30 ml)

CORAL 17
Bacardi Rum (30 ml), Aperol (20 ml), Prosecco (15 ml), fresh lime juice (10 ml), simple syrup (10 ml) and fresh mint (5 g)

MARGARET 18
Bombay Gin (30 ml), Prosecco (15 ml), grapefruit juice (15 ml), fresh lime juice (15 ml) and agave nectar (5 ml)

SUMMER VIBES 17
Newton Reposado Tequila (30 ml), Aperol (20 ml), cucumber water (15 ml), fresh basil (5 g), lime juice (10 ml) and simple syrup (10 ml)

MOCKTAILS 230ml

SLOW-MO 12
Cucumber water (20 ml), fresh basil (5 g), lime juice (10 ml), mint (5 g), and soda water (35 ml)

SUNSET 12
Passion fruit juice (15 ml), fresh ginger (5 g), lime juice (10 ml), and ginger ale (35 ml)

BEER

Corona Extra 9
Corona Light 9
Modelo Especial 9
Modelo Negra 9
Pacífico Light 9
Pacífico Clara 9
Add Michelada Mix (lemon + salt) 2
FAT TUNA Skinny Lager | Lager | IPA 12

WINE

SPARKLING GLASS | 120ml
Prosecco, Naonis, Veneto, Italy 22
1524, Dos Buhos, San Miguel de Allende, Guanajuato 34

SPARKLING BOTTLE | 750ml
Moët & Chandon Brut Imperial, Epernay, France 210
Veuve Clicquot Ponsardin, Reims, France 260
Moët & Chandon Brut Imperial Rosé, Epernay, France 260

WHITE GLASS | 120ml
Sauvignon Blanc, Guanajuato, Mexico 21
Baja Series by Hilton Los Cabos**
Pinot Grigio, Vigneti, Venezie, Italy 19
Chardonnay, Valle de Guadalupe, Mexico 23
Baja Series by Hilton Los Cabos**
Albariño, Lagar D’ Cervera, DOC 21

ROSÉ GLASS | 120ml
Grenache, Valle de Guadalupe, Mexico, 23
Baja Series by Hilton Los Cabos **
Whispering Angel, Provence, France 120

RED BOTTLE | 750ml
Cabernet Sauvignon, Syrah, Tempranillo, 32
Guanajuato, Mexico, Baja Series by Hilton Los Cabos**
Pinot Noir, Bouchard Aine & Fils,, Burgundy 24
Cabernet Sauvignon, Syrah, Nebbiolo, 32
Valle de Guadalupe, Baja Series by Hilton Los Cabos**

ENCLAVE
BEACH CLUB



POOL & SEASIDE MENU

OPEN 11:30 AM TO 5:30 PM



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POKE

AHI POKE BOWL* (280g)	29
Yellowfin tuna (140g), edamame, sushi rice, avocado, tobiko (5g), and ginger	
SALMON POKE BOWL* (280g)	29
Spicy salmon (140g), sushi rice, cucumber, yuzu, and ginger	

RAW BAR*

SASHIMI 8 pieces*	
Tako Octopus (160g)	25
Ebi Shrimp 16/20 (200g)	25
Salmon Sake (200g)	27
Maguro Tuna (200g)	29
Local Catch Local Kampachi (160g)	29
NIGIRI SUSHI 2 pieces*	
Ebi Shrimp 16/20 (40g)	14
Tako Octopus (30g)	14
Maguro Tuna (40g)	15
Sake Salmon (40g)	15
Local Catch Local Kampachi (30g)	15

APPETIZERS

SPICY EDAMAME & SHISHITO PEPPERS (230g) VG, VE	21
Umami soy sauce, togarashi, and sesame	
PORK DUMPLINGS 5 PCS (120g)	22
Pork gyozas (100g), spicy soy sauce, and sesame seeds	
TUNA TACOS* 2 PCS (160g) IOI	26
Yellowfin tuna (120g), spicy aioli, red onion, tomatillo, and cilantro	
MAURISHIO SASHIMI* (180g) IOI	26
Seasonal sashimi cubes (140g), cucumber, and avocado	
SHRIMP TEMPURA (220g)	27
Shrimp (150g) with spicy gochujang sauce and wasabi aioli	
SUSHI ROLLS (8 pieces)	
ACEVICHADO* (220g) IOI	26
Crispy shrimp (2 pieces, 40g), catch of the day (70g), avocado, and leche de tigre	
SHRIMP TEMPURA (220g)	25
Shrimp (150g), cream cheese, cucumber, avocado, and eel BBQ sauce	
SPICY & SAKE* (200g) IOI	26
Salmon (90g), scallions, and sriracha mayonnaise	
CALIFORNIA* (180g)	23
Kanikama (60g), cucumber, and avocado	
SPICY TUNA* (180g) IOI	25
Kanikama (60g), cream cheese, cucumber, avocado, scallions, and garlic chips	

STARTERS

NACHO LIBRE 350G GF	20
Refried beans, Monterey Jack cheese, jalapeños, pico de gallo, guacamole and sour cream	
Add grilled chicken strips (75g) or skirt steak strips (75g) 7	
QUESADILLAS 120G 3 PIECES	22
Menonita cheese, guacamole	
Add grilled chicken strips (75g) or skirt steak strips (75g) 7	
GUACAMOLE 230G GF, VG	24
House-made guacamole served with tortilla chips and pico de gallo	
HUMMUS 300G V, VG	21
Tarragon oil, grilled vegetables, fresh mint, house-made pita bread (4 pcs) and chili powder	
BAJA TUNA BOWL 180G GF, DF	23
Yellowfin tuna (120g), sweet and sour sauce, mango, cucumber, avocado and red onion	
BAJA CEVICHE 250G GF, DF	26
Sea bass (180g), shrimp (50g), serrano peppers, tomato, jícama, and avocado	
RIBEYE SLIDERS	24
Ribeye steak (50g), cheddar cheese, red onion, and creamy corn	

SALADS

CESAR TIJUANA 180G GF	22
Romaine hearts, smoked garlic dressing, anchovies (30g), and Parmigiano cheese	
GRILLED PEACH 200G V, GF	23
Mixed greens, Brie cheese, orange, candied pecans, and balsamic glaze	
GREEN FARM BOWL 180G V, GF	22
Spinach, fennel, avocado, green apple, strawberries, toasted almonds, and cardamom vinaigrette	
ADD PROTEIN 120G 4 OZ	
Pan-seared Chicken Breast 10	
Local Catch 12	
Canadian Salmon 16	
Pacific Shrimp 13	
Black Angus New York Strip, 150g 17	

TACOS

CARNITAS 120G GF	23
Slow-cooked pork carnitas (100g), crispy kastakán pork belly (15g), cilantro, onion, and avocado salsa	
AL PASTOR 120G GF	23
Marinated pork (120g), pineapple, and fresh cilantro	
RIB EYE & LONGANIZA 200G GF	24
Grilled rib eye steak (80g), Mexican longaniza sausage (80g), cilantro, onion, and crispy pork cracklings (20g)	
GOBERNADOR 12OG GF	25
Baja shrimp (2.8 oz), Monterey Jack cheese, tomato, onion, and cabbage slaw	
GRILLED SHRIMP 120G GF	27
Grilled shrimp (80g) seasoned with Gusano salt, spicy mayonnaise, and roasted peanut sauce	
BAJA 120G GF	25
Grilled local sea bass (80g)	

PIZZAS

AL PASTOR 350G	25
Marinated pork (150g), tomato sauce, mozzarella cheese and pineapple	
PEPPERONI 350G	25
Pepperoni (100g), San Marzano tomatoes, mozzarella cheese, basil and mushrooms	
MARGHERITA 350G	25
San Marzano tomatoes, mozzarella cheese, fresh basil, roasted garlic, and Parmesan cheese	
PIZZA OF THE DAY CHEF’S SELECTION 350G25	

SANDWICHES

CABO CLUB	23
Roasted turkey breast (80g), applewood-smoked bacon (50g), cheddar cheese, and tomatoes	
LEÑA ANGUS CHEESEBURGER	27
Angus beef patty (240g), heirloom tomato, caramelized onions, smoked provolone cheese, and potato wedges cooked in Wagyu beef fat	



MIO SPECIALS

PAD THAI NOODLES (180g) IOI	30
Noodles with U-10 shrimp (180g), sweet sauce, and crushed peanuts	
PAD THAI NOODLES (180g)	26
Noodles with chicken (180g), sweet sauce, and crushed peanuts	
PAD THAI NOODLES (180g)	25
Noodles with mixed vegetables (180g), sweet sauce, and crushed peanuts	
CRISPY CHICKEN (250g)	27
Fried chicken (180 g) marinated with sake and shiitake mushrooms	
BUTANIKU YAKIMESHI (220g) IOI	27
Fried rice with pork (120g), sushi rice, and oyster sauce	



LEÑA SPECIALS

COCONUT SHRIMP 220G IOI	34
Shrimp (150g) served with a ginger curry sauce and lemon herb oil	
CATCH OF THE DAY WHOLE FRIED FISH 300G GF IOI	36
Seasonal whole fish (250g), garlic butter sauce, garlic, white rice and fried plantain	
BEEF BURRITO 310G 1 PIECE	24
Slow-roasted beef brisket (180g), refried black beans, rice, avocado, panela cheese and a flour tortilla with chipotle	

GF=Gluten Free, VG=Vegetarian, VE=Vegan, **IOI** Premium Item. Not Included In Gourmet Meal Plan. *These foods may be raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness. Prices are quoted in USD. Taxes are included.