### MARGARITAS

All drinks are served 590ml (20oz) unless a souvenir glass* is selected

<table>
<thead>
<tr>
<th>Drink Name</th>
<th>Ingredients</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>WHO’S TO BLAME®</td>
<td>Gold tequila, triple sec and our house margarita blend</td>
<td>$281</td>
</tr>
<tr>
<td>LIVIN’ IT UP</td>
<td>Sauza Tres Generaciones Añejo, Grand Marnier and our house margarita blend</td>
<td>$306</td>
</tr>
<tr>
<td>CANCUN MARGARITA</td>
<td>Gold and silver tequila, triple sec and lime juice</td>
<td>$306</td>
</tr>
<tr>
<td>UPTOWN TOP SHELF</td>
<td>Gold tequila, triple sec and our house margarita blend topped with a Cointreau float. Excellent on the rocks</td>
<td>$281</td>
</tr>
<tr>
<td>LICENSE TO CHILL</td>
<td>Silver tequila, blue curaçao and our house margarita blend</td>
<td>$281</td>
</tr>
<tr>
<td>OFF TO SEE THE LIZARD</td>
<td>Gold tequila, melon liqueur and our house margarita blend</td>
<td>$281</td>
</tr>
<tr>
<td>TROPICAL FRUIT MARGARITAS</td>
<td>Your choice of gold tequila or silver rum blended with your choice of strawberry, raspberry, mango, banana or piña colada</td>
<td>$281</td>
</tr>
<tr>
<td>&amp; DAIQUIRIS</td>
<td>BIG RITA® 950ml (32oz) Frozen Who’s To Blame® margarita in a chilled 950ml (32oz) mug topped with the domestic beer of your choice</td>
<td>$389</td>
</tr>
</tbody>
</table>

*Extra charge applies when ordering souvenir glass

### Frozen Concoctions

All drinks are served 590ml (20oz) unless a souvenir glass* is selected

<table>
<thead>
<tr>
<th>Drink Name</th>
<th>Ingredients</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>DON’T STOP THE CARNIVAL</td>
<td>Silver rum blended with all-natural raspberry, mango and banana purées</td>
<td>$281</td>
</tr>
<tr>
<td>HAVANAS &amp; BANANAS</td>
<td>Dark rum and Bailey’s Irish Cream blended with crème de banana, pineapple and coconut</td>
<td>$306</td>
</tr>
<tr>
<td>TROPICAL FRUIT MARGARITAS</td>
<td>Your choice of gold tequila or silver rum blended with your choice of strawberry, raspberry, mango, banana or piña colada</td>
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*Extra charge applies when ordering souvenir glass

### Boat DRINKS

All drinks are served 590ml (20oz) unless a souvenir glass* is selected

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<tr>
<th>Drink Name</th>
<th>Ingredients</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>INCOMMUNICADO</td>
<td>Gold tequila, silver rum, vodka, gin, triple sec, sweet &amp; sour, cranberry and pineapple juices with a splash of grenadine</td>
<td>$281</td>
</tr>
<tr>
<td>HAVANA DAYDREAMIN’ MOJITO</td>
<td>Island rum, fresh muddled mint and simple syrup topped with club soda and a splash of lime</td>
<td>$281</td>
</tr>
<tr>
<td>BAHAMA MAMA</td>
<td>Spiced, dark and coconut rums, banana liqueur, pineapple and orange juices with a splash of grenadine</td>
<td>$281</td>
</tr>
<tr>
<td>OVERSEAS HIGHWAY</td>
<td>Spiced rum, blue curaçao, pineapple and sour mix</td>
<td>$281</td>
</tr>
</tbody>
</table>

*Extra charge applies when ordering souvenir glass

### Beer

- **DRAFT**
  - Dos Equis Lager • Dos Equis Amber 590ml (20oz) | $190 • 950ml (32oz) | $239
  - LOCAL CRAFT BEER 355ml (12oz) | $180
  - IMPORTED BOTTLES 355ml (12oz) • Heineken • Coors Light | $127
  - DOMESTIC BOTTLES 355ml (12oz) • Sol • India • Tecate • Tecate Light • Bohemia Clara • Oscura • Dos Equis Lager • Dos Equis Amber | $108

### Wine

- **178ml (6oz) POUR**
  - $206 glass

**ASK ABOUT OUR WINE SELECTION**

### Souvenir Glassware

- **BLENDER** | $144
- **PILSNER** | $111
- **MASON** | $111

Order your favorite beverage in any Souvenir Glass® and pick up a brand new one at our Retail Store on your way back home.

“Extra charge applies when ordering souvenir glass.

All prices in Mexican pesos. 16% sales tax is included.
ENRÊTRES
Add a side mixed green or Caesar salad to any entrée for $108

CRISPY COCONUT SHRIMP
Jumbo shrimp crusted with coconut and fried. Served with French fries, cilantro lime coleslaw and orange-horseradish dipping sauce $353

CHICKEN FAJITAS
Fajita chicken, roasted peppers and onions, served with mixed cheese, fresh guacamole, sour cream, pico de gallo and flour tortillas $353

GRILLED MONTEREY CHICKEN SANDWICH
Grilled marinated chicken breast, smoked bacon, Monterey Jack cheese, tomato, lettuce and a side of Dijon aioli $307

CANTINA STEAK TACOS
Grilled Arrachera flank steak in soft corn tortillas, served with pico de gallo, Pescadilla chipotle reduction and marinated onion $334

BEACH CLUB
Sliced roasted turkey, Black Forest ham, Swiss cheese, smoked bacon, lettuce, tomato and Dijon aioli on toasted country white bread $324

CUBAN SANDWICH
Roasted pork, sliced ham, Swiss cheese, sliced pickle and mustard in a pressed Cuban loaf $306

SALADS
-TOACO SALAD
Chopped greens tossed with ranch dressing in a fried tortilla shell layered with seasoned taco beef, mixed cheese, black beans, roasted corn, fresh guacamole, pico de gallo and sour cream $317

-CHICKEN CAESAR SALAD
Romaine tossed with creamy lime Caesar dressing and croutons, topped with grilled chicken and Parmesan cheese $271

-CHICKEN STRIPS
Hand-breaded chicken breast strips served with choice of Buffalo or house BBQ dipping sauce $252

-ALOCA HICKORY BURGER
Topped with Oaxaca cheese, our house-made hickory sauce, lettuce and tomato* $324

-CHAEBERGER IN PARADISE*
Our signature burger topped with American cheese, lettuce, tomato, pickles and paradise island dressing* $306

-CHEDAR BBQ BACON BURGER
Topped with smoked bacon, sharp cheddar, house BBQ sauce, lettuce and tomato* $324

-CRISPY COCONUT SHRIMP
Jumbo shrimp crusted with coconut and fried. Served with French fries, cilantro lime coleslaw and orange-horseradish dipping sauce $353

-GRILLED CHICKEN BREAST
Marinated and seasoned with our special blend of spices and topped with mango salsa. Served with Caribbean rice $324

-BBQ RIBS
Full rack of slow cooked baby back ribs grilled and basted with house BBQ sauce. Served with French fries and cilantro lime coleslaw $396

-MIXED GREENS SALAD 90gr (3oz) $108 • CAESAR SALAD 90gr (3oz) $108

-CHEESEBURGER IN PARADISE®
Hand-breaded and golden fried catch of the day, topped with tomato, cilantro lime coleslaw and a side of jalapeño tartar sauce $306

-DRIED MIGNON CHICKEN TINGA BOWL
Pueblo-style seasoned shredded chicken, rice, black beans, grilled peppers & onions, avocado, queso fresco and cilantro $324

-CHICKEN TINGA BOWL
Pueblo-style seasoned shredded chicken, rice, black beans, grilled peppers & onions, avocado, queso fresco and cilantro $324

-SERVED WITH FRENCH FRIES. SUBSTITUTE A VEGGIE PATTY ON ANY SANDWICH. ADD A SECOND PATTY 200gr (7oz) TO ANY BURGER FOR $90

-CHICKEN TINGA BOWL
Pueblo-style seasoned shredded chicken, rice, black beans, grilled peppers & onions, avocado, queso fresco and cilantro $324

-CARIBBEAN CHICKEN SALAD
Chopped greens tossed with grilled chicken, cucumbers, tomatoes, candied pecans and tortilla strips. Served with our mango ranch dressing $271

-BBQ RIBS
Full rack of slow cooked baby back ribs grilled and basted with house BBQ sauce. Served with French fries and cilantro lime coleslaw $396

-VOLCANO NACHOS
Tortilla chips layered with cheese, pico de gallo, fresh guacamole, sour cream and jalapeños $324
Add Chicken 170gr (6oz) $62
Add Beef 170gr (6oz) $72

-AMAID MEXICAN BEANS & RICE 120gr (4oz) $23

-MIXED GREENS SALAD 90gr (3oz) $108 • CAESAR SALAD 90gr (3oz) $108

-CHICKEN CAESAR SALAD
Romaine tossed with creamy lime Caesar dressing and croutons, topped with grilled chicken and Parmesan cheese $271

-CHICKEN STRIPS
Hand-breaded chicken breast strips served with choice of Buffalo or house BBQ dipping sauce $252

-AARRACHERA STEAK 120gr (4oz) $88 • SHRIMP SKEWER 120gr (4oz) $75 • BLACK BEANS & RICE 120gr (4oz) $59 • FRENCH FRIES 120gr (4oz) $81 • CARIBBEAN RICE 120gr (4oz) $59 • MEXICAN BEANS & RICE 120gr (4oz) $59 • CILANTRO LIME COLESLAW 120gr (4oz) $23

-REGULAR COFFEE 355ml (12oz) $82 • ESPRESSO 45ml (1.5oz) $82 • CAPPUCINO 355ml (12oz) $91

-LEMONADE • ICED TEA
Add shot of Kahlua or Baileys for $190

-EPURA 600ml (21oz) $82

-REGULAR COFFEE 355ml (12oz) $82 • ESPRESSO 45ml (1.5oz) $82 • CAPPUCINO 355ml (12oz) $91

-ADD-ON S
Add to any entrée, salad or sandwich. Served grilled or blackened

-CHICKEN BREAST 120gr (4oz) $65 • SHRIMP SKEWER 120gr (4oz) $108 • ARRACHERA STEAK 120gr (4oz) $88

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**Margaritas**

All drinks are served 590ml (20oz) unless a souvenir glass* is selected

- **WHO’S TO BLAME®**
  Gold tequila, triple sec and our house margarita blend…
  $281

- **LIVIN’ IT UP**
  Sauza Tres Generaciones Añejo, Grand Marnier and our house margarita blend…
  $306

- **CANCUN MARGARITA**
  Gold and silver tequila, triple sec and lime juice…
  $306

**Boat Drinks**

All drinks are served 590ml (20oz) unless a souvenir glass* is selected

- **INCOMMUNICADO**
  Gold tequila, silver rum, vodka, gin, triple sec, sweet & sour, cranberry and pineapple juices with a splash of grenadine…
  $281

- **BAHAMA MAMA**
  Spiced, dark and coconut rums, banana liqueur, pineapple and orange juices with a splash of grenadine…
  $281

- **HAVANA DAYDREAMIN’**
  Island rum, fresh muddled mint and simple syrup topped with club soda and a splash of lime…
  $281

- **MOJITO**
  Spiced rum, blue curaçao, pineapple and sour mix…
  $281

- **OVERSEAS HIGHWAY**
  Spiced rum, blue curaçao, pineapple and sour mix…
  $281

**Frozen Concoctions**

All drinks are served 590ml (20oz) unless a souvenir glass* is selected

- **DON’T STOP THE CARNIVAL**
  Silver rum blended with all-natural raspberry, mango and banana purées…
  $281

- **HAVANAS & BANANAS**
  Dark rum and Bailey’s Irish Cream blended with crème de banana, pineapple and coconut…
  $306

- **TROPICAL FRUIT MARGARITAS & DAIQUIRIS**
  Your choice of gold tequila or silver rum blended with your choice of strawberry, raspberry, mango, banana or piña colada…
  $281

- **BIG RITA®**
  950ml (32oz) Frozen Who’s To Blame™ margarita in a chilled 950ml (32oz) mug topped with the domestic beer of your choice…
  $389

- **LOCAL CRAFT BEER**
  355ml (12oz)
  $180

  **IMPORTED BOTTLES**
  355ml (12oz)
  Heineken • Coors Light…
  $127

  **DOMESTIC BOTTLES**
  355ml (12oz)
  Sol • Indio • Tecate • Tecate Light • Bohemian Clara • Ocscura • Dos Equis Lager • Dos Equis Amber…
  $108

**BEER**

- **LOCAL CRAFT BEER**
  355ml (12oz)
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- **IMPORTED BOTTLES**
  355ml (12oz)
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- **DOMESTIC BOTTLES**
  355ml (12oz)
  Sol • Indio • Tecate • Tecate Light • Bohemian Clara • Ocscura • Dos Equis Lager…
  $108

**Wine**

- **178ml (6oz) POUR**
  Chardonnay $154 glass
  Cabernet Sauvignon $154 glass
  Pinot Grigio $154 glass
  Chambrule Sparkling Wine $154 glass

**SOUVENIR GLASSWARE**

- **BLENDER**
  Add $144

- **PILSNER**
  Add $11

- **MASON**
  Add $11

*Extra charge applies when ordering souvenir glass

**Order your favorite beverage in any Souvenir Glass* and pick up a brand new one at our Retail Store on your way back home.

**Wine**

- **178ml (6oz) POUR**
  Chardonnay $154 glass
  Cabernet Sauvignon $154 glass
  Pinot Grigio $154 glass
  Chambrule Sparkling Wine $154 glass

**RETAIL STORE**

Visit our RETAIL STORE

Show your restaurant receipt at the Retail Store for 10% discount on a purchase. Some exclusions apply.

All prices in Mexican pesos. 16% sales tax is included.

**Skip the Straw**

Keep Paradise Beautiful

If you need a straw, just ask. We’re happy to bring you one.
<table>
<thead>
<tr>
<th>APPETIZERS</th>
<th><strong>KEY WEST CHICKEN QUESADILLA</strong></th>
<th>Grilled flour tortilla, simmered Tinga chicken, Oaxaca and Monterey Jack cheese served with fresh guacamole, pico de gallo and sour cream $271</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>CALAMARI</strong></td>
<td>Hand-breaded, crispy fried strips served with cocktail sauce $216</td>
<td></td>
</tr>
<tr>
<td><strong>VOLCANO NACHOS</strong></td>
<td>Tortilla chips layered with chili, cheese, pico de gallo, fresh guacamole, sour cream and jalapenos $324</td>
<td></td>
</tr>
<tr>
<td><strong>SHRIMP Ceviche</strong></td>
<td>Traditional mix of lime-marinated shrimp, diced onion, tomatoes and serrano pepper prepared tableside and served with crisp tortilla chips $271</td>
<td></td>
</tr>
<tr>
<td><strong>CHICKEN WINGS</strong></td>
<td>Fried crisp and tossed with your choice of Buffalo or house BBQ $252</td>
<td></td>
</tr>
<tr>
<td><strong>FRESH MADE GUACAMOLE</strong></td>
<td>Avocados, serrano pepper, sweet onion, tomatoes, garlic, cilantro and citrus prepared tableside and served with crisp tortilla chips $227</td>
<td></td>
</tr>
<tr>
<td><strong>GRILLED CHICKEN BREAST</strong></td>
<td>Marinated and seasoned with our special blend of spices and topped with mango salsa. Served with Caribbean rice $324</td>
<td></td>
</tr>
<tr>
<td><strong>CHICKEN FAJITAS</strong></td>
<td>Fajita chicken, roasted peppers &amp; onions, served with mixed cheese, fresh guacamole, sour cream, pico de gallo and flour tortillas $355</td>
<td></td>
</tr>
<tr>
<td><strong>REGULAR COFFEE</strong></td>
<td>355ml (12oz) $82</td>
<td></td>
</tr>
<tr>
<td><strong>CUBAN SANDWICH</strong></td>
<td>Roasted pork, sliced ham, Swiss cheese, sliced pickle and mustard in a pressed Cuban loaf $306</td>
<td></td>
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<thead>
<tr>
<th><strong>ENTRÉES</strong></th>
<th>Add a side mixed greens or Caesar salad to any entrée for $108</th>
</tr>
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<tr>
<td><strong>CHICKEN TINGA BOWL</strong></td>
<td>Pueblo-style seasoned shredded chicken, rice, black beans, grilled peppers &amp; onions, avocado, queso fresco and cilantro $324</td>
</tr>
<tr>
<td><strong>GRILLED MONTEREY CHICKEN SANDWICH</strong></td>
<td>Grilled marinated chicken breast, smoked bacon, Monterey Jack cheese, tomato, lettuce and a side of Dijon aioli $307</td>
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<tr>
<td><strong>BEACH CLUB</strong></td>
<td>Sliced roasted turkey, Black Forest ham, Swiss cheese, smoked bacon, lettuce, tomato and Dijon aioli on toasted country white bread $324</td>
</tr>
<tr>
<td><strong>CANTINA STEAK TACOS</strong></td>
<td>Grilled Arrachera flank steak in soft corn tortillas, served with pico de gallo, Pescadilla chipotle reduction and marinated red onion $334</td>
</tr>
<tr>
<td><strong>CARIBBEAN CHICKEN SALAD</strong></td>
<td>Chopped greens topped with grilled chicken, roasted peppers, lettuce, tomato and a side of Dijon aioli  $306</td>
</tr>
<tr>
<td><strong>CHICKEN FAJITA</strong></td>
<td>Our signature key lime pie made from scratch daily $173</td>
</tr>
<tr>
<td><strong>SPECIALTY COFFEE</strong></td>
<td>Add a shot of Kahlua or Baileys for $190</td>
</tr>
<tr>
<td><strong>REGULAR COFFEE</strong></td>
<td>355ml (12oz) $82 • ESPRESSO 45ml (1.5oz) $82 • CAPPUCCHINO 355ml (12oz) $91</td>
</tr>
<tr>
<td><strong>BEVERAGE</strong></td>
<td>Order fountain drinks in any souvenir glass* and receive free refills</td>
</tr>
<tr>
<td><strong>Add-on</strong></td>
<td>Add to any entrée, salad or sandwich. Served grilled or blackened</td>
</tr>
<tr>
<td><strong>CHICKEN BREAST</strong></td>
<td>120gr (4oz) $65 • SHRIMP SKEWER 120gr (4oz) $70 • ARRACHERA STEAK 120gr (4oz) $88</td>
</tr>
<tr>
<td><strong>BEBERAGES</strong></td>
<td>Add shot of Kahlua or Baileys for $190</td>
</tr>
<tr>
<td><strong>Canned Soda</strong></td>
<td>355ml (12oz) $91 • FOUNTAIN DRINKS 590ml (20oz) $82 • PEPSI • PEPSI LIGHT 7up • GINGER ALE $91</td>
</tr>
<tr>
<td><strong>SPECIALTY COFFEE</strong></td>
<td>355ml (12oz) $82 • ESPRESSO 45ml (1.5oz) $82 • CAPPUCCHINO 355ml (12oz) $91</td>
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<tr>
<td><strong>ADD-ONS</strong></td>
<td>355ml (12oz) $82 • ESPRESSO 45ml (1.5oz) $82 • CAPPUCCHINO 355ml (12oz) $91</td>
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<tr>
<td><strong>CUBAN SANDWICH</strong></td>
<td>Roasted pork, sliced ham, Swiss cheese, sliced pickle and mustard in a pressed Cuban loaf $306</td>
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**A state of mind since 1977**

All prices in Mexican pesos. 16% sales tax is included.