

BREAKFAST

BREAKFAST BOWLS

FRUIT & GRANOLA 14

Seasonal Fruit, Yogurt, Granola

PAPAYA & COTTAGE CHEESE 14

Agave Honey, Lemon Vinaigrette

MANGO 16

Yogurt, Berries, Toasted Coconut, Chia Seeds

GREEN 16

Honeydew, Apple, Banana, Kiwi, Granola

CHARCOAL 17

Pear, Banana, Berries, Coconut Flakes
Pumpkin Seeds

BLUE MATCHA 17

Coconut Milk, Cantaloupe, Goji Berry

AÇAÍ 17

Yogurt, Banana, Strawberry, Puffed Quinoa

GRIDDLE 17

FRENCH TOAST

Coconut Cream & Flakes, Mango, Strawberry

CORN or REGULAR PANCAKES

Bacon, Seasonal Fruit Maple Syrup

WAFFLES & SEASONAL FRUIT

Bacon, Whipped Cream, Maple Syrup

CLASSIC

BREAKFAST SANDWICH 19

Toasted English Muffin, Scrambled Eggs
Cheddar, Avocado

ADD Turkey or Pork Bacon, Sausage

Black Forest Ham

TWO EGGS ANY STYLE 18

STYLE Omelette, Scrambled, Fried or Frittata

ADD Tomato, Onion, Bell Pepper, Spinach

Avocado, Jalapeño, Mushroom, Mozzarella

Cheddar, Pork or Turkey Bacon, Sausage

Black Forest Ham

BAJA FLAVORS 20

BREAKFAST BURRITO

Scrambled Eggs, Bacon, Sausage, Onion
Beans, Cheddar, Avocado

HUEVOS RANCHEROS

Sunny Side Up Eggs, Beans
Black Forest Ham, Ranchero Sauce
Sour Cream, Fresh Cheese
Pico de Gallo, Avocado

BREAKFAST TACO TRIO

Corn Tortillas | Machaca, Chorizo
Bacon, Avocado, Scrambled Eggs with
Tomato & Onion

SPECIALTIES 22

AVOCADO TOAST

Sourdough Bread, Poached Eggs
Panela Cheese, Arugula Salad

QUINOA & EGG BOWL

Fried Eggs, Organic Carrots, Zucchini, Broccoli
Avocado, Bacon, Peanut & Sesame Seed Sauce

BREAKFAST SKILLET

Two Eggs Any Style, Bacon, Potato
Mushrooms, Onions, Bell Pepper, Avocado
Mozzarella, Jalapeño

GREEN ENCHILADAS

Chicken, Mozzarella & Cotija Cheese
Fried Egg, Green Creamy Sauce

BRISKET BENEDICT

Homemade English Muffin, Brisket, Spinach
Poached Eggs, Chipotle Hollandaise Sauce



Gluten-free options are available | Bread and tortillas are homemade & baked daily

Prices are in US dollars 16% Tax & 15% service charge are not included

LUNCH

SNACKS 12

CHIPS & GUACAMOLE

Pico de Gallo, Habanero Sauce

TWIN DOLPHIN NACHOS

Beans, Corn, Tex-Mex Queso

Pico de Gallo, Guacamole

ADD Chicken, Shrimp or Flank Steak +10

CHICKEN WINGS

Buffalo, BBQ or Tamarind Sauce | Fresh Crudités

Shishito Peppers, Blue Cheese Dressing

FRESH CATCHES

POKE BOWL 28

Ahí Tuna, Shrimp or Smoked Salmon

White Rice, Red Quinoa, Avocado, Mango

Seaweed, Masago, Edamame

SPICY TUNA CRISPY RICE 20

Spicy Mayonnaise, Avocado, Chives

BLACKENED CEVICHE 20

Cod, Cucumber, Tomato, Roasted Chilly Sauce

SALADS 18

ADD CHICKEN, FLANK STEAK OR SHRIMP +10

CAESAR

Housemade Dressing, Crispy Parmesan

COBB

Crispy Tortillas, Bacon, Hard-Boiled Egg

Tomato, Avocado, Corn, Blue Cheese Dressing

WATERMELON

Rucula, Feta Cheese, Balsamic Reduction Sauce

PIZZA

TWIN DOLPHIN 24

Prosciutto, Seasonal Fruit, Arugula, Fontina Cheese

Aged Balsamic Vinegar, Tomato Sauce

MARGHERITA 21

Tomato Sauce, Basil, Mozzarella

PEPPERONI 21

Tomato Sauce, Pepperoni, Cheese

THREE CHEESES 22

Tomato Sauce, Mozzarella, Parmesano, Fontina

TACOS 6

1 PIECE | CORN OR FLOUR TORTILLAS

FISH OR SHRIMP BAJA STYLE

Grilled or Tempura | Coleslaw, Avocado

Chipotle Mayonnaise

COCONUT SHRIMP LETTUCE CUP

Breaded Coconut Shrimp, Mango, Napa Cabbage

Peanuts, Jícama, Sweet Soy Sauce

SEARED YELLOWTAIL TUNA

Dried Red Pepper, Avocado, Mango, Cilantro

Chipotle Mayonnaise, Seaweed

ASADA & CHEESE

Flank Steak, Jalapeño, Caramelized Onion

Cheese, Guacamole

PASTOR

Xinpec Sauce, Cilantro, Red Onion

BRISKET

Red Onion Serranito, Pickled Cabbage

MAINS

ADD FRENCH FRIES, SWEET POTATO OR SALAD

VEGGIE SANDWICH 22

Grilled Vegetables, Lettuce, Tomato, Avocado

Pesto Dressing, Tapenade

BAJA BURGER 24

Grilled Black Angus, Bacon Jam, Tomato

Cheddar Oaxaca Cheese, Guacamole

AHI TUNA BURGER 27

Crusted Parmesan, Mango, Seaweed

GRILLED RIB EYE STEAK SANDWICH 27

BBQ Sauce, Dijon Mustard, Caramelized Onion

Grilled Pepper, Mozzarella Cheese, Arugula

BBQ CHICKEN CLUB 24

Grilled Chicken Breast, Bacon, Tomato

Avocado, Hard-Boiled Egg, Chipotle Mayonnaise

CRISPY CHICKEN BURGER 24

Tomato, Avocado, Lettuce, Spicy Mango Sauce

Tartar Dressing

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DINNER

APPETIZERS

GREEN CHICKEN ENCHILADAS

Tomatillo Sauce, Cheese, Cilantro, Onion, Sour Cream

BLUEFIN TUNA TARTAR

Avocado, Jalapeño Sauce, Lime, Mint Vinaigrette

SLOW COOKED BEEF BRISKET TACOS

Corn or flour tortillas | Two per serving
Pickled Cabbage, Red Onion, Cilantro
Serrano Pepper, Green Salsa

LOBSTER RAVIOLI

Basil, White Wine Sauce, Parmesan Cheese

SPICY TUNA CRISPY RICE

Spicy Mayonnaise Avocado, Chives

SOUPS & SALADS

CHICKEN TORTILLA SOUP

Avocado, Heirloom Tomato, Fresh Cheese

LOBSTER CORN SOUP

Corn, Chive, Parmesan, Bread Crumbs

GRILLED ROMAINE CAESAR SALAD

Caesar Dressing, Guajillo Pepper, Parmesan, Cheese, Toasted Pumpkin Seeds

ARUGULA FIG SALAD

Prosciutto, Candied Pecans, Parmesan Cheese, Balsamic Dressing

DESSERTS

CHURRO

Chocolate & Caramel Sauce

CHOCOLATE LAVA CAKE

Vanilla Ice Cream

BANANA SOUFFLE

Cardamom Ice Cream, Caramel Sauce

MAINS

ROASTED CAULIFLOWER & SQUASH

Cauliflower Purée, Pear & Fennel Salad

CATCH OF THE DAY "AL PASTOR STYLE"

Corn Tortilla, Roasted Pineapple, Axiote Sauce

SEARED TUNA STEAK

Grilled Vegetables, Cauliflower Purée

ROASTED SALMON

Broccoli Purée, Braised Leeks, Asparagus Chardonnay Sauce

JUMBO SHRIMP FETUCCINE

Homemade Pasta, Tomato Sauce, Parmesan Cheese

CHICKEN CURRY & RICE

Coconut Milk, Organic Vegetables, Mango

FANCY FAJITAS BLACK ANGUS

Rib Eye Steak, Bell Pepper, Onion, Chive, Habanero Sauce, Corn Tortilla

RACK OF LAMB COLORADO

Asparagus, Charred Brussel Sprouts, Hibiscus & Guava Mole Sauce

SIDES

- Grilled Vegetables
- French Fries
- Garlic Mashed Potatoes
- Parmesan & Truffle Oil



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