






BOCA

DOSSTK





MIXOLOGY & GRILL

Chef Alvaro Cortes



APPETIZERS

 Street Taco Short Rib and Rib Eye	\$250	 Tuna Dices Ponzu, Coriander, Serrano Chili, Onion	\$250
Chicharron Guacamole	\$200	 Mussels Alla Sorrentina Pomodoro Sauce, White Wine, Garlic, Shallots	\$220
 Grilled Provolone  Roasted Bell Peppers, Rosemary Oil	\$220		







SALADS

 Caesar Romaine, Garlic Crouton, Parmesan	\$250	 Iceberg Pancetta, Iceberg, Goat Cheese, Italian Dressing	\$210
 Bocados  Arugula, Baby Spinach, Kale, Radicchio, Cherry Tomato, Pear, Dressing of Your Choice	\$210	 Caribbean  Spring Lettuce, Baby Arugula, Beet, Bell Peppers, Panela Cheese, Mustard Balsamic Vinaigrette	\$210

SOUPS

 Oxtail Onion, Garlic, Laurel, Clove	\$160	 Clam Chowder Ginger, Onion, Garlic	\$180
Onion Aged Cheese Crostini	\$180		

ENTREES

 New Orleans Shrimp Mardi Gras Style	\$390	Braised Brisket Caramelized Onions, Vegetables	\$350
 Pacific Salmon  Roasted Tomatoes, Baby Beets	\$320	Roasted Chicken Breast Herb Lime Sauce, Grilled Vegetables	\$290
 Catch of the Day Grilled Vegetables	\$300	Risotto Mushrooms or Asparagus	\$250
 Pasta of Your Choice Spaghetti, Penne, Tagliatelle, Linguine, Rigatoni or Mini Tortellini Sauces: Pomodoro, Ragu or Arrabiata	\$250	Pork Ribs  Spicy: Chili Flakes, Soy Sauce, Ginger or BBQ Bourbon Style	\$400

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SPECIALTIES

Skirt Steak 10 OZ	\$390	Rib Eye 10 OZ	\$660
Tenderloin 6 OZ	\$590	Sirloin 12 OZ	\$390
New York 10 OZ	\$570	Surf & Turf	\$550
Flank Steak 12 OZ	\$390		










DRY AGED CHOPS

35 to 50 Days

Cowboy 20 OZ 	\$1,800	Rib Eye 10 OZ	\$900
Bone-In Rib Eye 20 OZ 	\$1,750	New York 10 OZ	\$860


Porterhouse 30 OZ  \$2,050
To share

SIDES

 Baked Potato	\$130	 Grilled Asparagus	\$130
 Garlic Mashed Potato	\$130	 Sautéed Spinach	\$130
 French Fries	\$130	 Vegetables Gratin	\$130
 Sautéed Mushrooms	\$130	 Corn on the Cob	\$130
 Grilled Vegetables	\$130	Roasted Chorizo	\$130

All options are 

SAUCES

Béarnaise	Horseradish
Hollandaise	Chimichurri
 Bocados	Cabernet Demi



Premium Culinary  20% Discount applies for All-Inclusive and Meal Plan.

Prices are in Mexican pesos and include taxes.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.