



BREADS *Select from:*

- BOLILLO**
- WHOLE WHEAT**

Condiments:

- whipped butter**
- olive oil + balsamic**

APPETIZERS

SUPER LOADED NACHOS

chili, three beans, guajillo, tres quesos, salsa, achiote aioli, poblano, guacamole and crema

QUESO FUNDIDO

carne asada with melted cheese and mushrooms, tortilla

SHRIMP COCKTAIL

American cocktail sauce

TACO DE CARNITAS

slow-braised pork, guacamole and jalapeños

INFLATIDAS DE CAMARONES

flash fried shrimp, poblano crema and habanero aioli

ENSALADA

greens, tomato, vegetables, lime dressing, queso fresco

CAESAR SALAD

housemade dressing, parmesan

SOPA

slow-cooked pulled beef, tomatoes, oregano and pasilla chili

CALDO DE QUESO

cheese soup with tomato and green chili salsa

FIDEOS SECOS

spaghetti, tomato chipotle ragu, confit chicken, pickled onion

M A I N S

PESCADO FRITO

crisp fried snapper, three chili crema and pico de Jalisco

POLLO EN MOLE

*spiced roasted chicken smothered in our
36-ingredient mole*

PORK LOMITO

eight-hours slow cooked pork with stewed red beans

CHILE RELLENOS

*stuffed poblano with cheese and vegetables,
salsa de enchilada*

FIDEOS SECOS

spaghetti, tomato chipotle ragu, confit chicken, pickled onion

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FROM THE GRILL

GRILLED SALMON*

lemon pepper marinade, steamed vegetables, mashed potatoes

GRILLED CHICKEN BREAST

garlic & herbs, steamed vegetables, mashed potatoes

BROILED STRIPLOIN STEAK*

creamy peppercorn sauce, steamed vegetables, mashed potatoes

SAUCES

● chimichurri

● béarnaise

● peppercorn sauce

STEAKHOUSE SELECTION

*great seafood and premium aged USDA beef, seasoned and broiled to your
exact specifications. a surcharge of \$ 23 applies to each entrée*

SURF & TURF*

lobster tail & grilled filet mignon

BROILED FILET MIGNON*

9 oz. premium aged beef

NEW YORK STRIPLOIN STEAK*

14-oz. of the favorite cut for steak lovers

GRILLED LAMB CHOPS*

double cut, lamb au jus



BONSAI SUSHI SHIP* (FOR 2) \$26.00

California roll, Bang Bang Bonsai roll,

BONSAI 6 pcs assorted sushi (tuna, salmon, shrimp), side salad

**Public health advisory: consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions*

18% service charge will automatically be added to your order

Surcharge of \$5.00 for third entree or more applies

DESSERT

COCONUT TRES LECHES

trio of milk, spiced coconut crema

CREMA CATALANA

caramelized orange custard, brown sugar crust

CARNIVAL MELTING CHOCOLATE CAKE

FRESH TROPICAL FRUIT

SELECTION OF ICE CREAM

CHEESE PLATE

COFFEE AND TEA

CAPPUCCINO \$3.75

ESPRESSO \$2.75

LATTE \$3.75

"ART OF TEA" SELECTION \$2.75

COCKTAILS

Talk about a fabulous start to the evening

BELLINI

An always cheerful celebration of sparkling wine and peach purée. 10.50

SANGRIA

Choose classic Red or fresh White. Featuring the hottest Sangría under the sun, Beso del Sol. 11.50/gls 36/pitcher

THE FRESH ITALIAN

Refreshing and light with the essence of orange. Aperol, Bacardi Rum, a touch of orange juice, citrus and a splash of soda. 11.00

SPICY CHIPOTLE PINEAPPLE MARTINI

Stoli Vodka, Monin Chipotle Pineapple Syrup, pineapple juice and mint leaves. A refreshing, yet spicy start to your dinner. 12.00

THE CARNIVAL COSMO

Carnival's twist on this ever-popular concoction. Prepared with Skyy Vodka, Limoncello and cranberry juice. 12.00

LIQUID DESSERTS

ESPRESSOTINI

Fresh espresso, Grey Goose Vodka with touch of Kahlua. Coffee fan must have. 12.50

CHOCOLATE MARTINI

A seductive mix of Stoli Vanil Vodka, Irish Cream and chocolate liqueur. The perfect finish to any meal. 12.00

Please inform your server if you have any food allergies.