



INFINITY POOL MENU

APETIZZERS / ENTRADAS

Onion Rings / Aros de Cebolla

Served with lettuce and ranch dressing / Servidos en cama de lechuga y aderezo ranch.

Buffalo or BBQ Chicken Wings / Alitas Búfalo

Served with celery, carrot sticks and ranch dressing / Servidas con bastones de apio y aderezo ranch.
8Pzas 14Pzas

Breaded Sticks

Served with french fries and tartar dressing / Dedos servidos con papas a la francesa y aderezo tártara
Cheese / Queso Chicken / Pollo Fish / Pescado

200 grs

200 grs

Nachos

Served with black beans, mozzarella cheese, jalapeño chile and Mexican salsa /
Servidos con frijoles refritos, queso mozzarella, chiles jalapeños y salsa Mexicana.

Chicken / Pollo
180 grs

Flank Steak / Arrachera
180 grs

Shrimp / Camarón
180 grs

Tempura Calamari Rings / Aros de Calamar Tempura

200 grs

Served with lettuce and tomato sauce / Servidos en cama de lechuga acompañado con salsa marinara.

Guacamole side/Side de Guacamole

Guacamole Order/Orden de Guacamole

SOUPS AND SALADS / SOPAS Y ENSALADAS

Tortilla Soup / Sopa de Tortilla

Fried tortilla strips, avocado, panela cheese, sour cream and dry chile guajillo /
Juliana de tortilla frita, aguacate, queso panela, crema y chile guajillo.

Grilled Vegetable Salad / Ensalada de Vegetales a la Parrilla

Lettuce, bell peppers, carrot, zucchini and eggplant with Italian vinaigrette /
Lechuga, pimientos, zanahoria, calabacita y berenjena con vinagreta Italiana

Caesar Salad / Ensalada Cesar

With Caesar dressing and parmesano cheese / Con aderezo Cesar y queso parmesano

Chicken / Pollo
180 grs

Shrimp / Camarón
180 grs

Traditional / Tradicional

Chef Salad / Ensalada Del Chef

Mixed lettuce, tomato, turkey ham, hard boiled egg, alfalfa sprouts, pickles, american cheese,
bacon and blue cheese dressing / Lechugas mixtas, tomate, jamón de pavo, huevo cocido, germen
de alfalfa, pepinillos, queso americano, tocino y aderezo de queso azul

Grand Solmar Salad / Ensalada Grand Solmar

Chicken / Pollo
180 grs

Shrimp / Camarón
180 grs

Mixed lettuce, bell peppers, carrot, tomato, cucumber with a homemade dressing /
Lechugas mixtas, pimientos, zanahoria, jitomate, pepino con aderezo de la casa.

Taco Salad

Chicken / Pollo
180 grs

Flank Steak / Arrachera
180 grs

Shrimp / Camarón
180 grs

Served with lettuce, bell peppers, tomato, panela cheese, sour cream, and refried beans /

Servido con lechuga, pimientos, tomate, queso panela, crema agria y frijoles refritos.

INDIVIDUAL PIZZAS/PIZZAS INDIVIDUALES

Margherita / Margarita

Tomato sauce, fresh tomato, basil, and mozzarella cheese /
Salsa de tomate, tomate fresco, albahaca, y queso mozzarella

Pepperoni

Mozzarella cheese and pepperoni / Queso mozzarella y pepperoni

Hawaiian / Hawallana

Mozzarella chesse, turkey ham and pineapple / Queso mozzarella, jamón de pavo y piña

Sea Food / Mariscos

250 grs

Octopus, shrimp, scallop and poblano chile / Pulpo, camarón, callo y rajas poblanas

Grand Solmar

Chistorra, pepperoni, black beans, corn kernel, mushroom and epazote herb/
Chistorra, pepperoni, frijoles, elotes, champiñones y epazote

Mexican / Mexicana

Chicken, jalapeño chile and coriander / Pollo adobado, chiles jalapeños y cilantro

SEAFOOD SPECIALTIES / ESPECIALES DEL MAR

***Shrimp Ceviche Baja Style / Ceviche de Camarón estilo Baja**

150 grs

Shrimp marinated in lime juice, tomato, serrano chile, onion and coriander /
Camarón marinado con jugo de limón, tomate, chile serrano, cebolla y cilantro

***Shrimp Cocktail / Coctel de Camarón**

180 grs

With homemade cocktail sauce, lettuce and avocado /
Con deliciosa salsa coctelera hecha en casa, lechuga y aguacate

***Sea Food Cocktail / Coctel Mixto de Mariscos**

180 grs

Shrimp, octopus, scallops with crackets and chips / Camarón, pulpo y callo con galletas saladas y totopos

***Fish Ceviche Baja Style / Ceviche de Pescado estilo Baja**

150 grs

Seabass marinated in lime juice, tomato, serrano chile, onion, and coriander /
Corvina marinada con jugo de limón, tomate, chile serrano, cebolla y cilantro



INFINITY POOL MENU

SANDWICHES

BLT

Lettuce, tomato, bacon, served with potato salad, french fries or sweet potato chips /
Lechuga, tomate, tocino servido con ensalada de papa, papas a la francesa o chips de camote

Club Sandwich

Ham, turkey ham, bacon, lettuce, tomato and cheese served with potato salad, french fries or sweet potato chips /
Jamon, pechuga de pavo, tocino, lechuga, tomate y queso, con ensalada de papa, papas francesa o chips de camote

Grand Solmar Hamburger / Hamburguesa Grand Solmar 200 grs

Crispy bacon, lettuce, tomato, pickles, onion, served with potato salad, french fries or sweet potato chips /
Tocino, lechuga, tomate, pepinillos, cebolla, con ensalada de papa, papas a la francesa o chips de camote

Tuna Salad Sandwich / Sandwich de Ensalada de Atún

Tuna, tomato, lettuce, mayonaise, served with potato salad, French fries or sweet potato chips /
Atún, tomate, lechuga, mayonesa, servido con ensalada de papa, papas a la Francesa o chips de camote

CHEF'S SPECIAL/ ESPECIALIDADES DEL CHEF

Quesadillas Tradicionales

With flour tortillas, Fried black beans and Mexican salsa / Tortilla de harina acompañado
con Frijoles refritos y salsa Mexicana

Chicken / Pollo

180 grs

Flank Steak /Arrachera

180 grs

Shrimp / Camarón

180 grs

Tempura Shrimp Tacos 180 grs

With flour tortilla, cabbage salad, cream and Mexican salsa /
Con tortilla de harina, ensalada de col, crema y salsa mexicana

Tempura Fish Tacos

Fajitas

Chicken / Pollo

Flank Steak /Arrachera

Shrimp / Camarón

Seasoned and served with bell peppers, onion and fried black beans /
Sazonadas y servidas con pimientos, cebolla y frijoles refritos

Burrito / Burrito

Chicken / Pollo

Flank Steak /Arrachera

Shrimp / Camarón

180 grs

180 grs

180 grs

Bell peppers, refried beans, onion, chipotle chile, lettuce and mozzarella cheese /
Pimientos, frijoles refritos, cebolla, chile chipotle, lechuga y queso mozzarella

CHAMPAGNE

Moet et Chandon Ice Imperial, 750ml, France

Veuve Clicquot, Brut Yellow Label, 750ml, France

Ruinart, Blanc de Blancs, Brut Reims, 750ml, France

HOUSE WINE BY THE GLASS

Mimosa

Italian Prosecco, Fresh Squeezed Orange Juice

Wine by The Glass

White: Pinot Grigio, Sauvignon Blanc, Chardonnay, Rose

Red: Pinot Noir, Malbec, Merlot, Cabernet Sauvignon

TOP MOST SUGGESTED COCKTAILS

Our Tequila is a 100% Pure Blue Agave, Smooth and Citrus Flavor, Handcrafted in Small Batches,
Double Distilled, from the Highlands of Jalisco, where we growing the best Blue Agaves of the World.

Margarita

Premium silver Tequila, Lime Juice, Controy, Simple Syrup /

Tequila Blanco, Jugo de Limón, Controy, Jarabe

Better Than Expected Margarita / Lo Mejor de Lo Esperado

Premium Silver Tequila, Lime Juice, Triple Sec, Cucumber, Jalapeño Pepper, Pineapple, Simple Syrup

Tequila Blanco, Jugo de Limón, Controy, Pepino, Chile Jalapeño, Piña, Jarabe

Cabo Blue Margarita

Premium Silver Tequila, Lime Juice, Tripe Sec, Simple Syrup Topped with Blue Curacao /

Tequila Blanco, Juqo de Limón, Controy, Jarabe, Curacao azul

Tequila Sunrise

Premium Silver Tequila, Fresh Orange Juice, Granadine

Tequila Blanco, Jugo de Naranja Fresco, Granadina

Paloma Cocktail / Paloma

Premium Silver Tequila, Lime Juice, Grapefruit Softdrink /

Tequila Premium, Jugo de Limon, Refresco de Toronja

Margaritas Flavors / Sabores de Margaritas

Strawberry / Fresa Mango / Mango Watermelon / Sandia

TROPICAL SIGNATURE COCKTAILS

Mezcalita

Mezcal, Triple Sec, Lime Juice, Simple Syrup / Mezcal Joven, Controy, Jugo de Limón, Jarabe

Mojitos

Choices of: The Traditional, Mango, Strawberry, Fresh Cucumber

White Rum, Fresh Mint, Lime Juice, Brown Sugar, Sparkling Water

Chi Chi

Vodka, Pineapple Juice, Coconut Cream, Granadine

Mudslide

Vodka, Bailey's, Kahlua

Mai Thai

White Rum, Orange Juice, Pineapple Juice, Dark Rum, Granadine

*In compliance with Mexican regulations regarding raw ingredients, these menu selections are served at the customer's desire

*En cumplimiento con normas de salubridad referentes a ingredientes crudos, se sirve el platillo bajo riesgo del consumidor