
BREAKFAST

LIGHT

Fresh Fruit (in season)

Mango, Papaya, Kiwi, Pineapple, Strawberries, etc.

Yogurt & Granola

Avocado Toast – add poached eggs any style.

Bagels

EGGS

STYLES - scrambled, fried, poached, etc.

Eggs Benedict — regular or Mexicano

Omelet Ranchero

Huevos Rancheros

Divorced — red & green sauce

Chilaquiles — red or green

Burrito Style

Machaca Beef — with scrambled eggs

GRIDDLE

Mexican French Toast

Hotcakes — regular or with fresh fruit

All items served family style, not individual plates.
Everyone is served the same great meal.

If you are lactose intolerant and/or have food allergies, please inform the Front Desk, Chef, or Houseman.



BREAKFAST

CREPES

SIDES

Bacon

Chorizo

Pork Sausage

Refried Beans

Hash Browns

Ham

Toast

JUICES

Orange

Grapefruit

Green — with spinach, pineapple, orange, ginger, apple, nopal.



APPETIZERS

Charcuterie Board — Chef's suggestions

Bruschetta — Chef's suggestions

Ceviche — Mazatlan, Puerto Vallarta & Peruvian styles, fish or shrimp

Blackened Shrimp Avocado Cucumber Bites

Cheese Melt with Chorizo & Mushrooms

Bacon Wrapped Olives — stuffed with cheese/ jalapeños.

Crunchy Bacon Cheese Jalapeño Poppers

Spicy Mexican Street Corn on a Skewer

Stuffed Poblano Peppers

Caprese Stuffed Portabello Mushrooms

Chips, Salsa, Pico de Gallo, Guacamole

SALADS

Cesar, Wasabi Cesar, Mexican, Mixed, Spinach, Chef, Lalo's

Caprese or Mexicano Caprese — with sundried tomatoes, pesto

Caprese Stuffed Avocado

Jicama Salad — tangerines, cilantro, apple with roasted garlic, balsamic

Beet on Jicama — mixed beets with sundried tomatoes, vinaigrette

Fruit Salad — chilled or grilled with pistachio crusted goat cheese, balsamic glaze

Poke — salad or stacked

Burrata — with pita bread & tomatoe



SOUPS

Tortilla — Ocho style with cheese, avocado & sour cream

Black Bean Cream — with homemade crispy tortilla

Chilled Avocado — with diced cucumber, roasted jalapeños, garlic, tortilla strips and shrimp

Pablano Cream — with jalapeño croutons, sesame seeds

Creamed Asparagus + Corn

ARTISAN BREADS

Sourdough and/or Wheat — with rosemary, garlic, sun dried tomatoes, jalapeños, cheese, pesto

Served with fresh butter, olive oil & balsamic vinegar

Focaccia — choice of rosemary, basil, parsley, onion, parmesan, herbs

White Bread, Baguette, English Muffin

Cornbread — sweet or Mexicano

Cinnamon Rolls

Conchas (Mexican Pan Dulce)

Churros

SALSAS

LALO'S FAMILY RECIPES

Red, Molcajete, Green, Tomatillo, and Habanero



DINNER

ENTREÉS

Fish — mahi, snapper, salmon, shrimp, scallops, lobster, octopus, and catch of the day

Beef — filet, ribs, ribeye, New York strip

Pork — tenderloin or ribs

Chicken

Osso Buco

STYLES

Seared, blackened, grilled, butter & garlic, pastor, avocado spinach salsa, bacon wrapped, cilantro avocado cucumber salsa, sesame ginger salsa, mango salsa, stuffed, mole, wrapped in banana leaves or corn husks.

VEGETABLES

GRILLED OR STEAMED

Broccoli

Potatoes

Eggplant

Brussel Sprouts

Peppers

Asparagus

Mini Vegetables

Mushrooms — garlic & butter or gravy



DINNER MEXICANO

Seafood Stuffed Chili Relleno

Stuffed Pork Tenderloin

Enchiladas — red/green, sausa, cheese, chicken, pork

Cochinita Pibil

Paella — seafood, Chef's suggestion

Street Tacos — pastor, asado, fish

SIDES

Mashed Potatoes — plain or spicy

Twice Baked Potato

Sweet Potato Mash

Risotto — saffron, parmesan or poblano

Rice — white, brown or Mexican green

*All items served family style, not individual plates.
Everyone is served the same great meal.*



SUSHI

NIGIRI

Yellow Tail, Mahi Mahi, Tuna, Salmon, Shrimp and Seasonal Fish

ROLLS

California — cucumber, avocado, crab, sesame seeds, seaweed, cucumber, cream cheese, avocado

California Special — fish roe, seaweed, shrimp, cucumber, avocado, tuna, mahi mahi, salmon

Rainbow — fish roe, tempura seaweed, california chili stuffed with spicy tuna

Maguro Special — wrapped with soy paper, topped with tuna

SASHIMI

Serranito — tuna, yellowtail, mahi mahi or scallops with a special sesame oil sauce and lime

Cilantro Special — white fish or Spanish mackerel with cilantro sauce and avocado

Ocho Cascadas — seared tuna, black & white sesame seeds, pickled onions and chives with curry oil and ponzu



DESSERT MENU

Flan — special, vanilla or caramel

Banana Flambe

Crème brûlée

Lava Cake — with ice cream

Cheesecake — regular, lime, mango

Grilled Mango — with coconut ice cream

Apple Strudel — with ice cream

Tiramisú

Chocolate Mousse

Mango Pana Cotta

Tempura Ice Cream — with chocolate sauce

