



IN-ROOM DINING MENU

BREAKFAST

7 AM - 11 AM

BAKERY

HOMEMADE TOAST BREAD (3 pcs) \$8
White bread, gluten free or Whole grains, butter, and Miraflores organic honey

PASTRIES(1 pz) \$6
Croissant, chocolatine, cinnamon roll, Mexican concha or Danish

HARVEST & FRUIT

SEASONAL FRUIT PLATE \$19
Honey and lemon segments

LOCAL PAPAYA \$18
Cottage cheese and ginger honey

GREEK YOGURT \$19
Berries & granola parfait

OATMEAL \$19
Granny Smith apple and berries

ACAÍ BOWL \$22
Banana, berries, kiwi, coconut, almond, and chia pudding

CEREALS \$8
Corn flakes or frosted flake, milk 220ml

FROM THE FARM

With choice of toast, egg whites available

ANY STYLE EGGS (2 eggs) \$23
Scrambled, fried or poached served with roasted potatoes, and cherry tomatoes

OMELETTE (3 eggs) \$24
(Choice of three ingredients)
Spinach, bell pepper, tomato, red onion, mushroom, jalapeño, mozzarella cheese, applewood bacon(30g), chorizo(30g), and goat cheese

BENEDICT \$27
Poached eggs (2 pcs), Canadian bacon (40 g), toasted English muffin, spinach, and Hollandaise sauce.

CONTINENTAL \$35
Seasonal fruit, bread, juice. Choice or coffee or tea

AMERICAN BREAKFAST \$40
Any style eggs, (2 eggs) served with bacon, (2 pcs) sausages, (2 pcs) cherry tomatoes, toast and table side of roasted potatoes or seasonal fruit, coffee, or tea (no specialties), and cold pressed juices, (no smoothies)

SIDES
Applewood smoked bacon (30 g) \$6
Chicken sausage (90 g) \$8
Turkey breast (40 g) \$6
Breakfast sausage (90 g) \$7

SPICY SAUCES \$1.5
Arbol chili, habanero, molcajete

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CASERO FAVORITES

AVOCADO TOAST \$25

Arugula, roasted tomatoes, ricotta cheese, and two poached eggs

RANCHERO'S EGGS \$23

Sunny side up eggs (2pcs), corn tortilla, refried beans, and mozzarella cheese

MACHACA \$24

Scrambled eggs (2pcs) with machaca (50g), black beans, and flour tortilla

CASERO FRENCH TOAST (3 pcs) \$26

Spiced sugar, mascarpone mousse, and berries compote

HOME MADE BUTTER MILK PANCAKES (3 pcs) \$22

SIDES

Fresh fruit	\$8
Fresh berries	\$8
Sliced banana	\$3
Sliced avocado	\$5
Roasted potatoes	\$6

KIDS MENU

BREAKFAST

SEASONAL FRUIT PLATE \$16

Honey and lemon segments

OATMEAL \$16

Green apple and berries

FAVORITE CEREALS \$8

Glass of milk 220ml, corn flakes or frosted flakes

BUTTER MILK PANCAKES \$15

(2 pcs)

WAFFLE (1 pc) \$15

Whipped cream and berries

ANY STYLE EGGS (1 egg) \$15

With choice of toast (1 pc)

Scrambled, fried or poached, served with roasted potatoes and cherry tomatoes

LUNCH

12 PM – 11 PM

STARTERS

CASERO TORTILLA SOUP \$18

Avocado, sour cream, panela cheese and crispy tortilla

GUACAMOLE \$17

Fresh panela cheese, pico de gallo and chips

CAMPECHANO CEVICHE \$24

Shrimp (35g), octopus (35g), fish of the day (35g), "bloody mary sauce", celery, tomato, onion, cucumber, flour chicharron

CATCH OF THE DAY CEVICHE (100 g) \$21

Peruvian peanut, "tiger milk", soy sauce, ginger, jicama, onion, cucumber

HOT WINGS (140 g) \$15

Chicken wings with ranch and buffalo sauce, crudites

HOT DOG (120 g) \$10

Grilled beef sausage with tomato, onion jalapeño

CAESAR SALAD \$18

Parmesan cheese, croutons, and anchovies (20g)

COBB SALAD \$22

Avocado, tomato, bacon(30g), corn, boiled egg (1pcs), and blue cheese dressing.

ENHANCE YOUR SALAD WITH:

Chicken (60 g) \$6

Grilled Shrimp (60 g) \$8

Beef steak (60 g) \$8

CASERO'S

CATCH OF THE DAY (170g) \$24

Organic vegetables with butter, tempura cauliflower, and radish

FISH & CHIPS (170g) \$27

Jalapeño tartar sauce, and french fries

CLUB SANDWICH \$24

Turkey breast (30g), bacon(30g), provolone cheese, avocado, tomato, lettuce, mayonnaise, french fries

CABO BURGER (180g) \$24

Tomato, onion, lettuce, chipotle mayonnaise, French fries
add on's: bacon(30g), cheddar cheese, avocado, caramelized onion, fried egg (1pcs), mushrooms
\$3 per extra ingredient

VICEROY BURGER (240g) \$38

Bacon (30g), caramelized onion, mozzarella cheese, avocado, lettuce, tomato, chipotle mayonnaise, French fries

TORTA YUCATECA \$24

Bread roll, pork "pibil" style (70g), cured onion, black beans, lettuce, tomato, avocado, mozzarella cheese

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STREET TACOS

- ASADA TACO (2 pcs) (120g) \$24

Corn tortilla, cheese crust, criolla sauce, and side of Charros Beans
- SHRIMP TEMPURA (2pcs) (120g) \$23

Flour tortilla, chipotle mayonnaise, and mixed cabbage
- CATCH OF THE DAY (2pcs) (120g) \$21

Corn tortilla, tamarind glazed, jicama, and cilantro
- CARNITAS (2PCS)(120g) \$22

Corn tortilla, pork shoulder confit, pineapple and pico de Gallo

VEGETARIAN OPTIONS

- IMPOSSIBLE BURGER (120g) \$23

Vegan mozzarella cheese, tomato, onion, avocado, spread and lettuce
- VEGAN TOMATO GAZPACHO \$21

Evoo and Focaccia
- VEGETARIAN FAJITAS (2 pcs) \$17

Mozzarella cheese and refried beans

PASTAS

- CHOOSE YOUR OWN SAUCE: \$21

pomodoro

aglio e olio e pepperoncino
- CHOOSE YOUR OWN PASTA:

Spaguetti (130g), fusilli(130g)

DESSERT

- CHURROS \$15

Our churros are gluten free, caramel sauce, and vanilla sauce
- CHOCOLATE TEXTURES \$15

Chocolate cake, dark ganache, strawberries, vanilla ice cream
- APPLE STRUDEL \$14

Dried apple, vanilla ice cream
- CHEESECAKE WITH MEZCAL \$14

Citrus jam, grilled peach, and orange sorbet
- ASSORTED ICE CREAMS AND SORBETS \$10

2 Scoops

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KIDS MENU

LUNCH 12:00 - 11:00 PM

QUESADILLAS (2pcs) \$12

With guacamole, pico de gallo

Enhance your quesadilla with:

Chicken (60g) \$6

Shrimp (60g) \$8

Beef (60g) \$8

FISH AND CHIPS (3pcs) (120g) \$18

Tartara sauce, and French fries

CHICKEN FINGERS (4pcs) (120g) \$18

French fries and ketchup

MAC & CHEESE \$13

Parmesan cheese side

BEEF SLIDER (2pcs) (120g) \$15

Cheddar cheese, tomato, lettuce,
and French fries

COOKIE SANDWICH (1pz) \$10

Select a flavor

Vanilla or chocolate

(1 scoop)

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OVER NIGHT

11 PM – 6 AM

GUACAMOLE \$17

Fresh panela cheese, pico de gallo, and chips

CABO BURGER (180g) \$24

Tomato, onion, lettuce, chipotle mayonnaise, and French fries

add on's: bacon(30g), cheddar cheese, avocado, caramelized onion, fried egg(1pcs), mushrooms

\$3 per extra ingredient

CLUB SANDWICH \$24

Turkey breast(30g), bacon(30g), provolone cheese, avocado, tomato, lettuce, mayonnaise, and French fries

SINCRONIZADAS (2 PCS) \$16

Guacamole, ham(30g), pico de gallo, and mozzarella cheese

CASERO TORTILLA SOUP \$17

Avocado, sour cream, Panela cheese, pork rind and crispy tortilla

HOT WINGS (140g) \$15

Chicken wings with ranch and buffalo sauce, crudites

HOT DOG (120g) \$10

Grilled beef sausage with tomato, onion, jalapeño

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VICEROY
LOS CABOS

DRINKS MENU

BREAKFAST

7 AM - 11 AM

BEVERAGES 220 ML \$12
fresh squeezed juice
orange, grapefruit, and carrot
green sunshine smoothie

BEVERAGES 2 lt \$75
orange juice jug
grapefruit juice jug
pineapple juice jug
cranberry juice jug

HOT SPECIALTIES SELECTIONS 220 ML

BLEND SELECTION OF VERACRUZ AND
CHIAPAS ORGANIC COFFEE
1 lt Coffee carafe \$25
1/2 lt Coffee carafe \$15
Caffeinated or Decaffeinated

CASERO HOT CHOCOLATE \$13
100% Mayan Cocoa

ESPRESSO 75 ML \$4
OR DOUBLE ESPRESSO 150 ML \$5

ARTE + LATTE 220 ML

LATTE, CAPPUCCINO, ICED COFFE \$6

ARTISAN WHOLE LEAF TEA BY TESIS 220 ML \$7

FOREST RED FRUITS / MASALA CHAI
CHAMOMILE / GREEN TEA (CITRUS SENCHA)
ENGLISH BREAKFAST (BLACK TEA)
non-dairy milk, almond, soy, coconut, rice available

OTHER DRINKS

Fresh Coconut Water \$9
Carajillo \$16
Mimosa \$19
Margarita Mix Jug (Served 10) \$90
Red Bull 355ml \$12
Red Bull Sugar Free 355ml \$12
Ginger Soda 355ml \$12
Mineral water premium (650 ml) \$12
Natural water premium (650 ml) \$12

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SIGNATURE COCKTAIL

AL-MANGO GIN \$19
Gin Condensa, liquor Galiano, lime juice, mango pure, and romero syrup

CASERONNO \$19
Ron Havana 7, Amaretto, almond milk, and espresso coffee

MAKERS FARM \$19
Maker Marks, Damiana liquor, lime juice, albahaca, and agave syrup

CHARALITO \$19
Tequila Patrón, Gen Campari, grapefruit juice celery bitter, tonic water

CLASSICS

MARGARITA \$19
Tequila Patron Silver, fresh lime juice, and triple sec

MOJITO \$19
Rum Bacardi, lime juice, mint, and simple syrup

PIÑA COLADA \$19
Rum Bacardi, coconut cream, and pineapple juice

APEROL SPRITZ \$19
Aperol, sparkling wine, and soda water

MEZCALITA \$19
Mezcal union, lime juice, and triple sec

BEER

IMPORTED & LOCAL BEER 355 ml \$7
Corona
Pacífico

VICEROY'S CRAFT BEER \$10
Nido session IPA
Nidito light lager
Cielomar white IPA

MEXICAN ARTISIAN BEER 355 ml \$10
Colimita, Lager
Baja Brewing, Peyote, Pale Ale
Baja Brewing, Ay ay ay, IPA

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SPIRITS 60 ml

Patrón Silver \$22

Casa Amigos Plata \$22

Clase Azul Reposado \$66

Glenmoragie 10 years \$20

Jack Daniels \$18

Glenfiddich 12 years \$37

Zacapa 23 years \$31

Bacardi 8 years \$22

Havana 7 years \$16

Titos \$21

Grey Goose \$23

Condesa Gin \$19

Bombay Gin \$19

Hendrick's Gin \$29

WINE BY THE GLASS 150ml

CHAMPAGNE & SPARKLING

Bastianich, Flor Prosecco, Burt N/V \$28
Treviso, Italy

Domaine Carneros, Brut, Vintage 2019 \$41
By Taittinger, Carneros, California

ROSE WINE

Tres Raíces, Rose Blend 2022 \$24
Dolores Hidalgo, Guanajuato, México

WHITE WINE

Viceroy, Sauvignon Blanc 2022 \$24
Dolores Hidalgo, Guanajuato, México

RED WINE

Calixa, Tempranillo Blend 2021 \$27
Valle de Guadalupe, Baja California, México

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