



CEVICHE - CRUDO

Pacific Oysters... 18 (s)

½ dozen Green Aguachile

Baja Seafood Cocktail... 28 (s)

Shrimp, Octopus, Avocado, Tapioca
Chicharrón,

Add fresh shucked oyster \$3 per pc

Smoked Hamachi 23

Caramelized Guava Salsa, Sesame crumble, Masa, Guava Carpaccio

*Coconut Aguachile... 24 (g)

Dungeness crab, Tamarind, Pickled Mango, Tapioca, California Caviar

*Pacific Rock Fish Ceviche... 19 (s)

Spanish Onions, Tomato
Serrano, Guacamole, Cilantro

*Ceviche Tour... 29 (s)

Pacific Rock Fish Ceviche
Baja Seafood Cocktail
Coconut Aguachile



PONTO LAGO

Immerse yourself into a refined modern setting featuring Baja-inspired cuisine and specialty cocktails composed of mezcal and tequila. Enjoy a show kitchen allowing you to get an inside look behind the scenes bringing Chef's creations to center stage.

DINNER HOURS

5:00pm – 9:00 pm
Daily

LIVE MUSIC

Sundays & Wednesdays
6pm – 9pm

Chef de Cuisine
Christopher Carriker

General Manager
Monika Leeds

#Modernbajakitchen

BOTANAS- STARTERS

Treviso Endive Salad... 15 (d|n|v+)

Goat Cheese, Persimmons, Pepita Seeds, Tequila Vinaigrette

Ponto Lago Guacamole... 12 (v)

Green Salsa, Tortilla Chips

Octopus Zarandeado... 19 (g)

Saffron Potato Crema, Candied Manzana Peppers
Jicama and Cucumber Relish

*Morrita Ash Crusted Pacific Tuna... 24

Green Pipian, Charred Torpedo Onions

*Butter Poached Lobster Taco... 24 (s|d)

Savoy Cabbage, Avocado, Serrano Crema

SEGUNDO-ENTREES

Seafood Spear... 34 (s)

Shrimp, Catch of the Day, Passion Fruit
Burnt Carrot Escabeche

Local Catch... 38 (s|n)

Chintextle Rubbed, Avocado -Tomatillo Salsa

Seafood Paella... 45 (s)

Prawns, Clams, Catch of the Day, Spanish Chorizo, Aioli

Whole Branzino... 68

Pickled Manzana Chile, Garlic Chips
Chipotle Oil, Sherry Vinegar

Yucatan Organic Chicken... 35 (d|g)

Hominy Puree, Xnipec Corn Salsa, Epazote

Kurobuta Pork Chop... 38

Slow Roasted Apple Mole, Autumn Leaves

Al Pastor Lamb Loin... 34 (d)

Ember Grilled Pineapple Salsa, Roasted
Poblano Crema, Hand Pressed Tortillas

16 oz Prime Rib Eye... 67 (d)

Charred Radicchio, Cipollini Onions, Chipotle Au Poivre

COSECHA - HARVEST

Charred Baby Sweet Potatoes... 10 (d)

Chorizo Verde, House Crema, Cotija

Ember Roasted Mushrooms... 12 (n|v)

Mole Verde

Slow Cooked Shellbeans... 11 (d|g)

Duck Confit, Carnitas, Roasted Garlic, Crema Verde

Vegetarian Paella... 24 (v+)

Saffron Rice, Seasonal Vegetables, Aioli

Hand Pressed Corn Tortilla for \$2 (d/g)
Arepa for \$3 (d)



Sea of Cortez
Fresh Wild Blue Shrimp

Choice of:

Chilled, Signature Ponto Lago Cocktail Sauce
Or

Grilled, Carrot Mole & Local Citrus

Add to any dish \$6 each

Based on Availability

EXPERIENCES

CHEF'S CORNER

Culinary Journey with
personalized menu.

TEQUILA TASTING

Private Tequila & Mezcal
tour.



DULCE

Chocflan Flan... 14 (d|g)

Apple Relish, Cajeta, Candied Hazelnuts

Suggested Pairing: Rum El Dorado, 15 year, Guyana... 18

Chocolate Champurrado Pudding... 14 (d|g)

Horchata Ice Cream, Hibiscus Pearls, Puffed Rice

Suggested Pairing: Late Harvest Malbec, Argentina... 28

Citrus Rice Pudding... 14 (d)

Citrus Caramel, Meringue, Orange Segments

Suggested Pairing: Remy Martin 1738 Cognac, France... 24 (d)

Pumpkin Tamale... 14 (d|n)

Dark Chocolate, Dulce de Leche, Spiced Pecan Crumble,
Vanilla Ice Cream

Suggested Pairing: Inniskiln Ice Wine, Canada... 18

Ponto Churros... 13 (d|g)

Spiced Mayan Chocolate Sauce, Mixed Berry Compote

Suggested Pairing: Don Fulano Extra Añejo, Mexico... 45

AGAVE

At their core, Tequila and Mezcal are spirits distilled from agave. There are many rules that govern the distillation and production of Tequila, Mezcal is a little more open to the imagination of the Mescaleros charged with its creation. There are many factors that impact the flavor of the spirit, among these factors are type of Agave, type of distillation, and appellation.

TASTE OF AGAVE

Highlands vs Lowlands ... 30

Compare and explore the differences that the growing regions impart on the agave. Highlands—known for mineral rich, red clay soil this region produces agave that is floral and a sweeter style. Blue Agave thrives in this region. Lowlands—known for volcanic mineral soil this region produces agave that is spicy, earthy and herbaceous

Choose two from each region

(Highlands Blanco & Reposado): Casamigos | Don Julio | Volcan | Gran Centenario

(Lowlands Blanco & Reposado): Casa Noble | Cenote | Cinco | Codigo

Mezcal ... 36

The word mezcal means “oven-cooked agave”, mezcals are known for their sweet and smokey profiles. Compare the differences for three different agave species

Los Vecinos Tobala | Del Maguay San Luis del Rio Espadin | Madre Mezcal Ensemble

Herradura ... 32

Feliciano Romo discovered Herradura in 1870. A member of the Romo family was hunting for a location to establish a new distillery when he came across a horseshoe. Horseshoes are recognized as emblems of good luck, despite the fact that they are not a valued treasure.

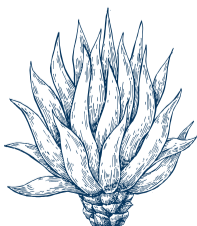
As a result, he chose to name his tequila after it

Silver | Reposado | Añejo | Ultra

Distiller's Selection ... 75

Reserved for the bold of spirit

Codigo Barrel Strength | Don Fulano Extra Añejo | Maestro Dobel Cristalino



HOUSE COCKTAILS



Cristalino Martini... 29

Herradura Ultra Añejo Cristalino
Dry Vermouth, Lemon Peel

Pina Loca Margarita... 18

Volcan Blanco Tequila, Cointreau Agave,
Lime, Pineapple, Serrano

Flor de Miel... 24

Agave de Cortes Mezcal, Aperol, Lemon
Honey, Egg White

Pistachio Negroni... 24

Pistachio Infused Gracias A Dios Gin
Campari, Sweet Vermouth

Oaxacan Old Fashioned... 24

Del Maguay San Luis Mezcal, Codigo Reposado
Tequila Agave, Chocolate Orange

Ponto Sangria... 20

Red Wine, Brandy, Fruit Juice
Fresh Fruit