

\*Facturas Will Only Be Issued If Asked For On The Same Day Of Consumption

### \* Gluten Free



## Vegetarian

Extra Sauce Or Dressing +\$30

### **Appetizers**

Ø	Caprese Empanadas \$135		
*	Stuffed with tomato, cheese, and pesto.		
	<b>Tuna Tartar \$195 -</b> 200 gr. Of Tuna		
	Marinated with a soy, sesame seed and lime	e sauce and served with avocado.	
Ø	🖉 Fried Green Beans Or Fried Zucchini \$150		
	With our special breading accompanied by	a ranch, wasabi and cucumber dressing.	
Ø			
	An assortment of cheese with fruit nibbles.		
Ø	🖉 *Goat Cheese Stuffed Mushrooms \$125		
With a red wine reduction.			
Ø	🖉 Sweet Potato Fries Or Potato Fries \$105		
	Served with tartar sauce or honey.		
<b>*Fruit Nibbles With Prosciutto \$145</b> Seasonal fruit, spinach, prosciutto ham, goat cheese.			
			🖉 Fried Spanish Cauliflower \$145
Breaded cauliflower served with tartar sauce.			
	*Mozzarella Stuffed Meatballs \$165		
	On a bed of marinara sauce		
*Filet Carpaccio \$210 with balsamic reduction, capers, arugula, parmesan cheese, pesto			
*Ajillo Style Mushrooms \$155 with parsley and Parmesan cheese, guajillo chile			
*Salmon Poke Bowl \$185 with sweet potato and sauteed mushroom			
	<u>Salads</u>		
Ø	*Caprese Portobello \$175	Green Salad \$125 With a lime vinaigrette	
	Filled with cheese, tomato and pesto	Carrot, celery, nuts, chia, panela cheese, purple cabba	
Hummingbird Goat Cheese Salad \$155 *Beet Salad \$155 With a citric vinaigrette			
	Accompanied by honey croutons and goat cheese	Avocado, goat cheese, purple onion	

**Hummus Mediterranean Salad \$185** 

**Greek Salad \$155** With a oregano vinaigrette, onion, **Vegan Salad \$185** Garbanzo, kalamata olive, cucumber, feta, bell pepper

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- Avocado, goat cheese, purple onion
  - \*Strawberry And Cranberry Salad \$185 Served with chicken and goat cheese

hummus, tofu, sweet potato, beets, garbanzo

## <u>Soups</u>

**⊘** \*Beet Soup \$105 Ø \*Hummingbird Soup \$105 (Cream of beet and brocoli)



Colibri Wood Oven Baked

Pizzas / Calzones / Subs



Ø Vegetarian

## Four Seasons \$195

Ham, green bell pepper, black olives, mushrooms, and artichoke hearts

**Four Cheese \$210** 

Mozzarella, parmesan, blue cheese, goat cheese

## **Spanish \$195**

Spanish chorizo, sun dried tomatos, mushrooms , green bell peppers and black

olives

## Italian \$195

Salami, italian sausage, white onion, black olives and green bell peppers <u>Hummingbird \$195</u>

Arugula, goat cheese, sun dried tomatos, prosciutto ham, balsamic reduction

## Pear & Gorgonzola \$175

Honey, arugula, cinnamon, gorgonzola

## Meat Lovers \$195

Bacon, pepperoni, salami, turkey ham, italian sausage

## Margarita \$175

Fresh mozzarella cheese, fresh tomato, basil

## <u>Hawaian \$175</u>

Fresh pineapple, turkey ham

## Surf And Turf \$205

Shrimp, filet mignon, bacon, black olives, capers

## **Vegetarian \$185**

Pesto base, cherry tomato, pecan nuts, artichoke, bell pepper, mushroom, olives, fresh spinach





## **Build Your Pizza, Sub Or Calzone \$120**

(Includes tomato sauce and cheese)

# **Additional Ingredients**

# Meats And Cheeses \$30

Pepperoni, Turkey Ham, Prosciutto Ham, Salami, Spanish Chorizo, Italian Sausage, Bacon, Anchovies, Artichoke Sun Dried Tomato, Mozzarella, Pesto, Goat Cheese, Blue Cheese, Parmesan Cheese, Filet, Chicken, Shrimp

# Vegetables \$15

Pineapple, Onion, Green And Red Bell Pepper, Tomato, Mushrooms, Black Olives, Green Olives, Basil, Garlic, Spinach, Arugula, Pine Nuts, Capers, Cherry Tomato, Jalapeño, Beans, Pear, Blue Berries

# **Boneless Chicken (Buffalo / BBQ) \$175**

## <u>Desserts</u>

\$115
\$130
\$130
\$130
\$105
\$105
\$105



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**Entrees** 

Seared Tuna With Sesame Seeds \$315 – 200 gr. Of Tuna

On a bed of cucumber ribbons

Seared Tuna With Coriander Seeds \$315 – 200 gr. Of Tuna

On a bed of green beans topped with avocado sauce

\*Catch Of The Day In A Beurre Blanc Sauce \$330 Served with spinach, roasted tomato, celery

\*Garlic Fish Or Pesto Fish \$330 – 200 gr. Of Fish Served with vegetables

\***Filet Mignon \$475** – 220 gr. Of Filet With a bearnaise sauce or red wine reduction served with vegetables or green salad

**\*Fajitas \$310** – 200 gr. Fajita Option Of filet mignon, chicken or shrimp, topped with mozzarella cheese and served with a small green salad and beans

\***Pan Seared Ribeye In Tarragon Cream Sauce \$475 -** *340 gr.* Served with green beans and cherry tomatoes

**\*Bacon And Mushroom Cream Covered Chicken \$295** With a touch of thyme served Over green beans

**Chicken Parmesan \$295** With a green salad or pasta

Fetuccini \$195
With either a creamy mushroom, alfredo or bolognese sauce

**Fusilli \$195** (Marinara, Carbonara, Italian) \*Facturas Will Only Be Issued If Asked For On The Same Day Of Consumption



# <u>Wine</u>

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<u>House Wines</u> Selección Concha Y Toro Cabernet Sauvignon – Carmenere \$325 (Glass \$95) – Chile Selección Sauvignon Blanc \$325 (Copa \$95) – Chile D'Aquino Gaetano Merlot Veneto \$325 (Glass \$95) - Italy	Kirkland Malbec \$585 (Glass \$175) – Argentina Kirkland Pinot Grigio \$585 (Glass \$175) – Italy Baron Maxime Chardonnay \$585 (Glass \$175) France Baron Maxime Merlot \$585 (Glass \$175) – France
Concha Y Toro Malbec \$395 (Glass \$105) - Argentina Concha Y Toro Sweet Red \$395 (Glass \$105) – Chile Concha Y Toro Merlot \$395 (Glass \$105) – Chile Concha Y Toro Sauvignon Blanc \$395 (Glass \$105) - Chile Concha Y Toro Zifandel \$395 (Glass \$105) - California	La Cetto Cabernet Sauvignon \$440 (Glass \$130) - Mexico La Cetto Merlot \$440 (Glass \$130) – Mexico La Cetto Tempranillo \$440 (Glass \$130) - Mexico La Cetto Blanc De Zifandel \$440 (Glass \$130) - Mexico La Cetto Petit Sirah \$440 (Glass \$130)-
<u>Champagne</u> Kirkland Asolo Prosecco \$650 (Glass \$185) Capetta \$650 (Glass \$185) Opera Prima Brut \$400 (\$135)	Mexico <u>Mezcal</u> Mezcal 400 Conejos Joven \$1500 (Shot \$125) Mezcal 400 Conejos Reposado \$1800 (Shot \$135)

### Cork Fee Per Bottle \$300

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#### **Drinks**

Coffee (Serves 2 people) **\$65** Coffee (Serves 1 people) **\$45** Fresh Squeezed Orange Juice **\$55** Natural or Mineral Lemonade **\$45** Pitcher of Lemonade or Fresh Fruit Infused Water **\$185** (seasonal fruit)

### <u>Drinks</u>

Sprite **\$35** Fresca **\$35** Coca Light o Regular **\$35** Ice Tea / Hot Tea **\$40** Shirley Temple **\$45** Arnold Palmer **\$45** Mineral Water **\$55** 

Bottled Water \$35

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### **Cocktails**

Colibri Cocktail **\$85** Sangria **\$85** Gin Tonic **\$85** Piña Colada **\$85** Cocomambo **\$85** Tequila Sunrise **\$85** White / Black Russian **\$85** Paloma **\$85**  Sex on the Beach \$85 Sex in the Jungle \$85 Old Fashioned \$85 Long Beach Ice Tea \$85 Long Island Ice Tea \$85 Electric Lemonade \$85 Martini's \$125 Carajillo \$125 **Mojitos** \$95 (fresa / strawberry, mango \$105)

Mimosa \$85

### Bloody Mary \$85

## Margarita \$95

(strawberry, mango, cucumber \$105)

#### Beer

Tecate Light **\$40** Tecate Roja **\$40** Indio **\$40** Coors Light **\$45** Miller Light **\$45** Miller High Life **\$55** 

40Dos XX Lager \$4040Dos XX Amber \$4540Dos XX Amber \$45Ladron De Manzana \$4045Amstel Ultra \$5045Heineken \$55ife \$55Strong Bow \$45Bohemia Clear \$50Bohemia Dark \$50

### Chelado **\$30** Michelado **\$25**

Pitcher of Margarita **\$295** (Serves 5 – 6 People) Pitcher of Sangria **\$295** (Serves 5 – 6 People)

#### <u>Shots</u>

Captain Morgan **\$75** Kahlua **\$75** Licor 43 **\$85** Don Pedro **\$95** Jack Daniels **\$85** Johnny Walker Red **\$85** Buchanan's **\$110** Johnny Walker Black **\$145** Chivas Regal **\$135** 

Jimador \$70

Hornitos \$85

Tradicional \$95

Tradicional Blanco \$85

Jim Beam **\$95** Frangelico **\$75** Absolute Vodka **\$95** Tanqueray **\$95** Baileys **\$125** Bombay **\$115** Grand Marnier **\$115** Crown Royal **\$115** Grey Goose **\$150** 

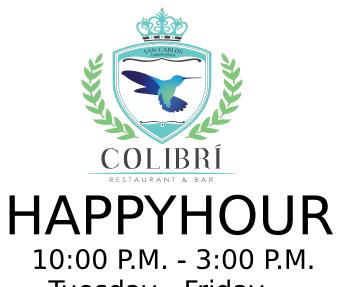
### <u>Tequilas</u>

Jose Cuervo **\$85** Don Julio Blanco **\$125** Don Julio Reposado **\$125** Don Julio 70 **\$185** Don Julio Añejo **\$185** 



Did you know......

- There are 320 different species of hummingbirds found throughout the Americas.
- Each species of hummingbird makes a different humming sound, determined by the number of wing beats per second.
- They can hover in mid-air by rapidly flapping their wings 12-90 times per second (depending on the species).
- They can also fly backwards and are the only group of birds able to do so.
- Male humming birds are reported to have achieved speeds of almost 400 body lengths per second when swooping in an effort to impress females.
- They have feet so tiny they cannot walk on the ground and find it awkward to shuffle along a perch.
- They have a short high pitched squeaky call.
- Some are so small that they have been known to be caught by dragon flies and praying mantis, trapped in spiders webs, snatch by frogs and stuck on thistles.
- The hummingbird need to eat twice its body weight in food every day, to do so they must visit hundreds of flowers daily.
- To save energy at night, many species go into torpor (a short-term decrease in body temperature and metabolic rate).
- Despite their tiny size, the ruby-throated hummingbird makes a remarkable annual migration, flying over 3000 km from the eastern USA, crossing over 1000 km of the gulf of Mexico in a single journey to winter in central America.
- Before migrating, the hummingbird stores a layer of fat equal to half it body weight.
- The ruby-throated humming bird has approximately 940 feathers on its entire body.
- The female hummingbird builds a tiny nest high up in a tree, often up to six meters from the ground. She coats the outside with lichen and small pieces of bark and lines the inside with plant material.



# Tuesday - Friday

## BEER

# COCKTAILS

## WINE

<u>\$25</u> Tecate – Light Tecate – Red 2X – Lager 2x – Ambar Indio Coors Liaht



2 X 1 Margarita (House Tequila)

2 X 1 MOJITOS (House Rum)

Vodka (House) Cocktails House red \$295 (Glass \$65)

House White \$295 (Glass \$65)

## PIZZA

1 Topping Pizza - \$100 Ensalada - \$100

SAN CARLOS, SONORA, MEXICO