



RESTAURANT & BAR

APPETIZERS

SHRIMP SNACK (W/OUT THE SHELL)

Boiled shrimp, ready to eat, with cucumber, salt, lime, and chili.

\$18

3 OYSTER SHOTS

Oyster in tomato juice with lime and chili

\$13

3 MINI CEVICHE TOSTADAS

1 Shrimp 1 Octopus 1 Sea Bass

\$18

ROCK SHRIMP

Shrimp tempura with spicy mayo dressing and homemade sauce

\$20

GUACAMOLE

Served with pico the gallo and traditional chips \$11

JALAPEÑO POPPERS

3 Breaded jalapeños, filled with cream cheese and shrimp, topped with sweet chili sauce

\$12

1/2 DOZEN OYSTERS

In the shell

\$17

1/2 DOZEN OYSTERS (WITH CEVICHE OR SCALLOPS & SHRIMP)

Served in the shell with ceviche or scallops & shrimp

\$25

SALADS

MARTHA

Spring mix salad with house dressing, mozzarella cheese, tomato, onion, chips, and grilled chicken

\$18

CEASAR SALAD W/ SALMON

Tomato, parmesan cheese, croutons, and Caesar dressing

\$19

CEASAR GRILLED CHICKEN SALAD

Romaine lettuce, tomato, parmesan cheese, croutons, and Caesar dressing

\$18

CEASAR SALAD W/GRILLED SHRIMP

Romaine lettuce, tomato, parmesan cheese, croutons, and Caesar dressing

\$19

BOTANAS

DEL JEFE (THE BOSS)

Boiled shrimp, octopus with cucumber, onion, tomatoes, and avocado \$28

701

abalone, shrimp, cooked in lime shrimp, octopus, scallops, oysters, onion, avocado, cucumber, and green sauce \$36

SCALLOPS

Scallops, cucumber, onions and avocado \$32

AGUACHILES

Sauce Selection RED - GREEN - CHILTEPIN - BLACK - PINEAPPLE - MANGO - HABANERA

MIX

Octopus, scallops, raw shrimp, cook shrimp, cucumber, onions, tomatoes, and avocado \$32

SCALLOPS

Scallops cooked in lemon, cucumber, onions, tomatoes, and avocado \$36

BOILED SHRIMP

Boiled shrimp served Cucumber, onions, tomatoes, and avocado \$26

RAW SHRIMP (ON LEMON JUICE)

shrimp cooked in lemon, served cucumber, onions, tomatoes, and avocado \$26

SUSHI ROLLS**LOBSTER**

Shrimp, kanikama, avocado, lobster paste, flamed, with sweet chili sauce \$23

CHEF'S SUSHI

Cucumber sheets filled with salmon, tuna, cream cheese, avocado, and kanikama \$20

SPICY TUNA

Shrimp and topped with cream cheese and spicy tuna \$18

SALMON - TOSHIRO

Filled with shrimp and covered with salmon, and topping \$18

CALIFORNIA ROLL

Shrimp, crab, cream cheese, cucumber, and avocado \$14

CORONADO (BREADED)

Shrimp, kanikama, and tampico \$19

GUAMUCHILITO (BREADED)

Crab, tampico, cream cheese, cucumber and avocado \$18

MONTEBELLO

Shrimp, salmon, scallops, octopus, cream cheese, cucumber, and avocado \$21

MAIN

PLATES SERVED WITH BEANS HAS OPTION REFRIED BEANS, BLACK BEANS & CHARROS

CAMARONES A LA DIABLA

Shrimp cooked w/spicy sauce served with salad, rice and beans

\$20

CAMARONES RANCHEROS

Shrimp Cooked with bell pepper tomato, and onion, served with salad, rice and beans

\$20

CAMARONES BRAVOS

Shrimp cooked on homemade spicy sauce served w/bowl of rice

\$20

CAMARONES COSTA AZUL

Bacon-wrapped shrimp filled with mozzarella cheese, served with salad, rice and beans

\$25

PULPO ASADO

Charbroiled seasoned octopus served with salad and sauteed potatoes

\$26

CAMARONES COCO

Coconut battered shrimp, served with fresh salad, rice, beans and homemade sauce.

\$25

LOBSTER DE LA CASA

Cooked in garlic sauce, white wine, served with salad and sauteed potatoes

\$42

LANGOSTINOS (PRAWNS)

Cooked with spicy red sauce served with salad and rice

\$29

LANGOSTINOS ZARANDEADOS

Cooked and seasoned on the grill with melted cheese on a hot plate served with salad and rice

\$30

CHILE RELLENO

Poblano chili stuffed with oaxaca cheese, ranchera sauce and avocado served with rice and beans

\$17

FRIED TILAPIA

served with salad, rice, beans, and pico de gallo

\$17

ALAMBRE TROPICAL

served in half Pineapple with shrimp, octopus and scallops served with beans, rice and salad

\$42

TORRES

Seafood towers

SCALLOPS

A combination of scallop and robalo scallop red onion, cucumber, avocado green sauce

\$27

SHRIMP

Shrimp ceviche, shrimp in lemon, cooked shrimp, avocado, red onion

\$25

SALMON

avocado, onion, shrimp, and spicy salmon, topped with red sauce

\$26

TUNA

fish scallops, shrimp in lemon, tuna, onions, and avocado

\$26

701 TOWER

Tuna, salmon, shrimp in lemon cooked, octopus, shrimp, scallops, abalone, onions and avocado

\$29

FAJITAS

BEANS OPTIONS REFIED BEANS, CHARROS OR BLACK BEANS

VEGETARIAN

Served with salad, rice, beans, pico de gallo, crema y guacamole

\$19

SKIRT STEAK (USDA PRIME)

Served with salad, rice, beans, pico de gallo, crema y guacamole

\$24

CHICKEN

Served with salad, rice, beans, pico de gallo, crema y guacamole

\$22

SHRIMP

Served with salad, rice, beans, pico de gallo, crema y guacamole

\$24

TRIO (COMES WITH STEAK, CHICKEN AND SHRIMP)

Served with salad, rice, beans, pico de gallo, crema y guacamole

\$26

CEVICHE

SHRIMP (COOKED IN LIME JUICE)

cucumber, cilantro, onion, lime and tomato

\$17

FISH CEVICHE

Tomato, cucumber, cilantro, onion, lime and tomato juice

\$15

SHRIMP (COOKED)

Tomato, cucumber, cilantro, onion, lime and tomato juice

\$17

SHRIMP AND OCTOPUS

Tomato, cucumber, cilantro, onion, lime and tomato juice

\$18

CEVICHE ESPECIAL MITOTERO

Seafood combination., Tuna, salmon, octopus, shrimp, fish, abalone, scallops

\$20

SHRIMP CEVICHE WITH MANGO

Prepared with red onions, cucumber and mango

\$19

TUNA CEVICHE WITH MANGO

Prepared with red onions, cucumber and mango

\$19

SALMON CEVICHE WITH MANGO

Prepared with red onion, cucumber and mango

\$19

TACOS

SHRIMP TACOS (TEMPURA)

served with pico de gallo, cabbage, pickled red onion and chipotle dressing

\$7

FISH TACOS (TEMPURA)

served with pico de gallo, cabbage, pickled red onion and chipotle dressing

\$6

TACO GOVERNOR

grilled tortilla with melted cheese cooked
shrimp served with pico de gallo, cabbage,
pickled red onion and chipotle dressing

\$7**MARLIN TACO**

grilled tortilla with melted cheese, smoke tuna
served with pico de gallo, cabbage, pickled
red onion and chipotle dressing

\$7**2 TACOS DE CARNE ASADA**

Pico de Gallo y guacamole

\$15**COCTELES****SHRIMP**

Cucumber, tomatoes, onions and avocado

\$21**SHRIMP AND OCTOPUS**

Cucumber, tomatoes, onions and avocado

\$22**CAMPECHANA**

Boiled shrimp, raw shrimp, tuna, salmon,
oyster, octopus, scallops, fish scallops,
cucumber, tomatoes, and onions

\$25**KIDS MENU****ASADA TACO**

Served with french fries

\$9**QUESADILLA**

Served with french fries

\$9**CHICKEN STRIPS**

Served with french fries

\$11**MICHEM BURRITO**

Fried burrito filled with creamcheese and
shrimp, served with french fries

\$9**ANNE SHRIMP**

Breaded shrimp with creamcheese

\$10**MARGARITAS****SKINNY****\$13****SPECIAL (WATERMELON)****\$13****HOUSE****\$13****CADILLAC****\$16**

MANGO	\$13	TAMARINDO	\$13
STRAWBERRY	\$13	CUCUMBER JALAPENO	\$13
MATADOR	\$13	VAMPIRO	\$13
FROZEN MANGO	\$13	FROZEN STRAWBERRY	\$13
DRAGON	\$14	IPA Vodka	\$13

BEERS

IMPORTED BEERS Modelo, Tecate Light, Pacifico, Corona, Corona Light, Negra modelo, XX, Heineken, Corona Familiar, Estrella Jalisco, Victoria, Michelob ultra	\$6	BEERS Bud Light, Budweiser	\$6
MICHELADA	\$12	MICHELADA W/SHRIMP	\$16

DRINKS

JAMAICA 16oz	\$3.5	HORCHATA 16oz	\$3.5
TAMARINDO 16oz	\$3.5	PIÑA 16oz	\$3.5
PEPSI 16oz	\$3.5	DIET, PEPSI 16oz	\$3.5
SIERRA MIST 16oz	\$3.5	RASPBERRY 16oz	\$3.5
LIMONADA 16oz	\$3.5	SWEET & SOUR 16oz	\$3.5

DESSERT

CREME BRULEE	\$8	CHOCOLATE MOUSSE CUT	\$8
PETITE DULCE DE LECHE	\$9	RASPBERRY CHEESE BITES(4 PIECES)	\$7
DULCE DE LECHE CHEESE BITES(4 PIECES)	\$7	CHOCOLATE TRUFFLE CHEESE BITES(4 PIECES)	\$8
PETITE CHOCOLATE TRUFFLE	\$8	STRAWBERRY CHEESECAKE	\$8

BREAKFAST

BEANS OPTIONS REFRIED BEANS, CHARROS OR BLACK BEANS

CHILAQUILES (RED SALSA/ GREEN SALSA) tortillas chips smothered in salsa and cheese served with rice, beans, sour cream, panela cheese and avocado	\$12	CHILAQUILES AND EGGS tortillas chips smothered in salsa and cheese served with rice, beans, sour cream, panela cheese and avocado	\$13
CHILAQUILES WITH CHICKEN OR STEAK	\$17	RANCHEROS EGGS Ranchera sauce, cooked with tomato, green chili, onion, serrano chili, cilantro and tomato juice, served with rice, refried beans, and avocado	\$12
HUEVOS DIVORCIADOS Fried corn tortilla topped with eggs, green and red sauce, served with rice, beans, avocado and panela cheese	\$12	HUEVOS A LA MEXICANA Eggs cooked with jalapeno, onion and tomato served with rice, beans and panela cheese	\$12
EGGS & CHORIZO served with rice, beans, panela cheese and avocado	\$14		

HOT DRINKS

COFFEE	\$3.5	DICAF COFFEE	\$3.5
HOT CHOCOLATE	\$3.5	HOT TEA	\$3.5

CORTES FROM THE GRILL

CARNE TAMPIQUEÑA FILET MIGNON (USDA PRIME) meat served on hot skillet pan served with salad, rice, beans, pico de gallo, guacamole, and grill onions.	\$45	T-BONE STEAK (USDA PRIME) Served with salad and sauteed potatoes	\$42
ARRACHERA ASADA (USDA PRIME) Char broil skirt steak on hot skillet pan served with salad, rice, beans, pico de gallo , guacamole and grill onions	\$32	RIB-EYE STEAK (USDA PRIME) Served with salad and sauteed potatoes	\$43
TOMAHAWK STEAK (USDA PRIME) 2LBS served with guacamole, pico de gallo, sauteed potatoes and salad	\$110		

701 VIP COCKTAILS

LA DAMA & EL REY Don Julio Reposado Tequila	\$20	AMOR ETERNO	\$14
PIÑA COLADA	\$14	SUNRISE TEQUILA	\$14
PALOMA NEGRA	\$14	DIABLITO COCKTAIL	\$15
CANTARITO	\$15	MOJITO	\$14
BLOODY MARY	\$14	LONG ISLAND ICE TEA	\$14
STRAWBERRY MOJITO	\$14	HORCHATA COCKTAIL	\$14

SABOR AMI	\$14	MUJER DE NADIE	\$14
VODKA & CRANBERRY	\$14	PINK VODKA LEMONADE	\$13
GIN & TONIC	\$13	SANGRIA	\$14
JAGER BOMB	\$13	JAGER BOMB GOODNIGHT	\$13
CAZUELITA	\$28.00	MOSCOW MULE	\$13
AMOR DE UN RATO	\$14	SANGRE DE REY XII Buchannan's 12	\$14
SANGRE AZUL XVIII Buchannan's 18	\$20	701 GOLD SIGNATURE Don Julio 70 Tequila	\$20

MARTINIS

COSMOPOLITAN	\$12	CLASSIC	\$12
VAMPIRE KISS	\$12	APPLETINI	\$12
HALLOWEEN PURPLE	\$12	701 GOLD MARTINI	\$14

WHISKEY

OLD FASHIONED	\$14	MANHATTAN	\$14
701 SOUR	\$14		

TEQUILA SHOTS

1 oz

DON JULIO

Blanco-\$10, Reposado-\$12, Anejo-\$14, 70-\$16
1942,\$30 1942 Orange,\$30

1800

Silver-\$10, Reposado-\$12, Anejo-\$14

CASAMIGOS

Blanco-\$13, Reposado-\$14

CENTENARIO

Plata-\$10, Reposado-\$12, Anejo-\$13

CASAMIGOS

blanco-\$13, reposado-\$14

MANDALA

Blanco,\$10 Reposado,\$12 Anejo,\$14 Extra
anejo,\$30

HERRADURA

Silver,\$8 Reposado,\$10 Anejo,\$12 Ultra,\$16
Suprema,\$75

DAME MAS

Reposado,\$20 Extra Anejo,\$30

BANDERA SHOTS

PATRON

Silver-\$10, Reposado-\$12, Anejo-\$14

FORTZALEZA

Blanco-\$13, Reposado-\$15,

TEQUILA OCHO

HOUSE TEQUILA

\$8

CASA NOBLE

crystal-\$12, reposado-\$13, anejo-\$14

CLASE AZUL

Plata,\$25 Reposado,\$30 Anejo

ADICTIVO

Plata,\$12 Extra anejo,\$20 Cristalino,\$22

MEXICAN CANDY SHOTS

MEZCAL SHOTS

1 oz

SILENCIO

Espadin,\$8 Joven,\$13

TOSBA

Espadin,\$12 Pechuga,\$16 Tobala,\$20

PELTON

Joven,\$8

CASAMIGOS

? Joven,\$13

SOMBRA

? Joven,\$8

MONTE LOBOS

? Espadin,\$8

?

?

?

LOS JAVIS

Joven espadin,\$9 Reposado espadin,\$12

?

WHISKY SHOTS

1 oz

MACALLAN

12,\$12 Gold,\$13 18,\$20

?

YAMAZAKI

12,\$30

?

WOODFORD RESERVE

\$8

?

AMERICAN HONEY

\$8

?

GREEN LABEL

\$12

?

GOLD LABEL

\$12

?

JACK DANIELS

\$8

?

BUCHANAN'S

12\$9 18\$16 Red seal\$30

?

HIBIKI

Harmony,\$15

?

BLUE LABEL

\$30

?

COGNAC SHOTS

1 oz

REMY MARTIN

1738,\$10 Vosp,\$10 Ox,\$30

?

HENNESSY

Vs,\$10 Black,\$10 Vosp,\$13

?

SPECIAL SHOTS

PATRON EN LALIQUE

Tequila

\$900

REMY MARTIN LOUIS XIII

Cognac

\$500

CLASE AZUL GERRERO

Mezcal

\$170

CLASE AZUL DURANG

Mezcal

\$60

CLASE AZUL GOLD

Tequila

\$180

CLASE AZUL ULTRA

Tequila

\$350

DON JULIO REAL
Tequila

\$120

GRAND PATRON BURDEOS
Tequila

\$80

PATRON PEDRA
Tequila

\$80

CLASE AZUL ANEJO
Tequila

\$120