

OUTPOST

LOUNGE · BAR · KITCHEN

MORNING COCKTAILS

MIMOSA

Classic or Hibiscus With Prosecco or house cava.

GOOD MORNING PUNCH

Bourbon, Tequila cremme, kahlua, milk, organic maple syrup, and smoked nutmeg.

Served with a strip of maple-glazed bacon.

"PELO DEL PERRO"

Vodka, fresh-squeezed tomato juice, beet juice, bitters, topped with pickles.

BOTTOMLESS MIMOSAS

Yes, You've read right. All mimosas you can drink from 9 to 12 pm.

BAJA COFFEE

BAJA COFFEE (*Refill*)

ICED COFFEE

AMERICAN COFFEE

ORGANIC ESPRESSO

CAPPUCCINO, LATTE, MOCHA

SUPER SMOOTHIES

GREEN DETOX

fresh spinach, avocado, apple, coriander, ginger, honey and a little lemon, mixed with green tea ice cubes.

ANTIOXIDANT FRUIT

Mix of red fruits, ice and almond milk.

SUNSET

Mango, papaya, Greek yogurt, amaranth.

GREAT DAY

Strawberry, banana, natural yogurt, milk almond, granola

HEALTHY

Beet, carrot, mint, apple, orange juice, agave syrup.



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BREAKFAST

HEALTHY START

Fresh seasonal fruit, natural yogurt and granola.

GLUTE-FREE PANCAKES

Classics pancakes with seasonal fruit and jam.

HUEVOS RANCHEROS

Eggs with salsa ranchera, and local cheese

EGGS BENEDICT

Poached organic eggs, Canadian bacon, house-made hollandaise sauce.

EGGS ANY STYLE (2 pcs)

Served with fried beans bayos.

SIDES ORDERS

Ham • Bacon • Italian Sausage

Chicken • Beef • Shrimp

SPECIALTIES

AVOCADO TOAST

Brioche bread with mashed avocado, basil, cream cheese, cherry tomatoes, arugula and your choice of eggs.

BAJA CHILAQUILES

Crispy corn tortilla with red or green sauce, local cheese, sour cream and black beans.

O.P. FRENCH TOAST

Tres leches brioche bread, green apple, banana, berries sautéed in sugar and cinnamon and granola.

SHRIMP OMELETTE

Shrimp, morita sauce, onion, peppers, gouda cheese and organic salad.

VEGGIE OMELETTE

White organic eggs, spinach, mushrooms and asparagus.

PANELA OMELETTE

Fresh panela cheese from the ranch of Miraflores, organic salad.



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VEGETARIAN

HOMEMADE GUACAMOLE

With seaweed chicharron and garden herbs.

BURRATA (120g)

Homemade sourdough, burrata, herbs of the day, herbal oil.

VEGGIE CURRY

Sautéed garden vegetables, wild rice, curry.

CANELONI

Fresh pasta, sweet potato, maitake and pesto.

TABLE SIDE ORGANIC EGG CAESAR

Lettuce, caesar dressing, parmesan cheese.

ORGANIC BEET SALAD

Roasted beet, herbs of the day, citrus.

QUINOA SALAD

Red quinoa, brussels sprouts, herbs of the day.

ADD: *Chicken · Shrimp · Steak*

APPETIZERS

RAW OF THE DAY (120g)

Catch of the day, red aguachile, macha sauce, garlic chips.

CITRUS CEVICHE (140g)

Catch of the day, citrus, cucumber, tomato.

ESQUITES O.P.

Yellow corn, jalapeño mayonnaise, chicharron, local farm cheese.

CHEESE BOARD (per px)

Regional cheese and charcuterie.

TRUFFLED POTATO WEDGES

Truffle oil and parmesan.

VEGGIE TACOS (3)

Homemade tortilla, tempura avocado, coleslaw mix.

PASTOR SHRIMP TACOS (3)

homemade tortilla, grilled shrimp, pastor marinade, pineapple.

ASADA STEAK TACOS (3)

Handmade tortilla, flat iron, guacamole.



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MAIN DISHES

CARBONARA PASTA (140g)

Creamy sauce, smoked cherry tomato, parmesan and bacon.

CATCH OF THE DAY (200g)

Catch of the day, carrot puree, grilled vegetables.

ZARANDEADO SHRIMP (8 oz)

Grilled shrimp, shaken marinade, onion puree, grilled vegetables.

O.P. BURGER (200g)

Ground rib eye, bacon, mozzarella, served with potato wedges.

FRIED CHICKEN BURGER (200g)

Fried chicken, sriracha, honey, provolone, served with potato wedges.

Sides:

Spinach cream · Asparagus with bernaise ·

Fries · Cauliflower

SPECIALTIES

SHORT RIB 24H (600g)

Cauliflower puree and roasted carrots.

PORK CHOPS (250g)

Sweet and sour sauce, warm potato salad.

FLAT IRON STEAK (280g)

Sweet potato puree, herbs of the day.

FILET MIGNON (240g)

RIB EYE (360g)

DESSERTS

TRADITIONAL CHURROS



O.P. FRENCH TOAST

HOMEMADE ICE CREAM

CRÈME BRÛLÉE



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DRINKS

AGUA DE PIEDRA *Flat Water*

Premium water from the natural spring at Nuevo Leon, Mexico. Served in a chilled and large 650 ml glass bottle.

MINERAL TOPO CHICO *650 ml glass bottle.*

Premium sparkling water from Monterrey, Mexico.

GLASS SODA

BEER

Domestic | Premium Domestic | Crafted Beer

FROM THE FARM

FARM JULEP

Rum, freshly prepared watermelon juice and mint.

FARM GARDEN

Vodka, thyme and mint infusion.

FARMARITA

Tequila and fresh carrot juice.

"PELO DEL PERRO"

Vodka, fresh-squeezed tomato juice, beet juice, bitters, topped with pickles and other garnishes.

CLASSICS

NEGRONI

MOSCOW MULE

OLD FASHIONED

MANHATTAN

MINT JULEP

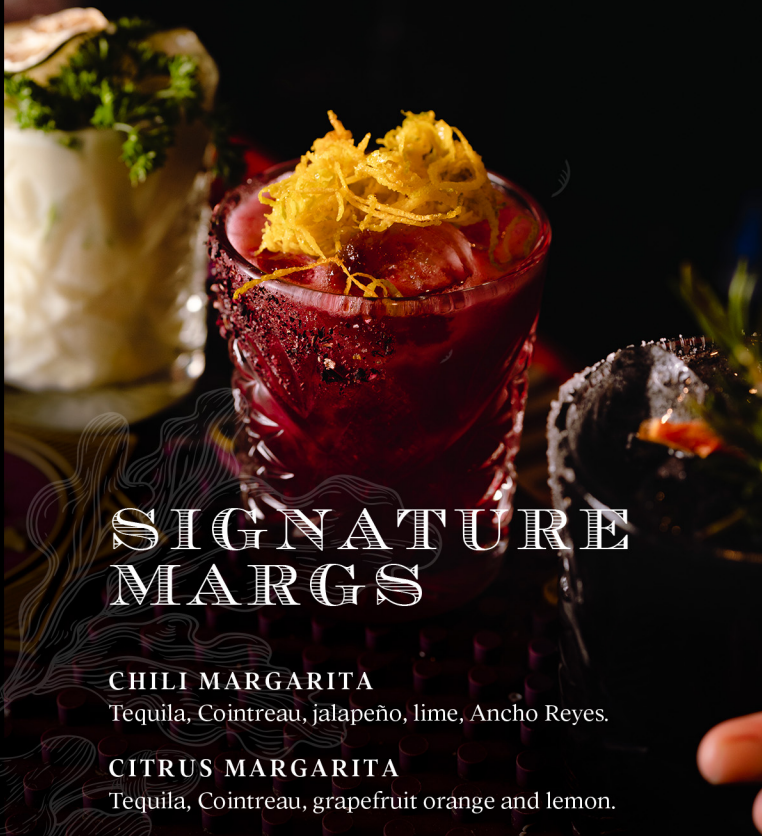
DRY MARTINI

MOCKTAILS

APPLE BUMBLE

Soda water, apple juice, lime juice, ginger cucumber, orange blossom, and local honey





SIGNATURE MARGS

CHILI MARGARITA

Tequila, Cointreau, jalapeño, lime, Ancho Reyes.

CITRUS MARGARITA

Tequila, Cointreau, grapefruit orange and lemon.

PASSION MARGARITA

Tequila, passion fruit, Cointreau, homemade syrup.

AVOCADO MARGARITA

Avocado, serrano pepper, tequila reposado, coconut cream and Cointreau liqueur.

BLACK MARGARITA

Tequila, Conintreau, chipotle syrup, organic activated carbon and lemon.

X-RATED MARGARITA

Tequila, Liqueur X - Rated, lemon juice mixed with coconut W/water, served in a frosted glass rimmed in coconut sugar.

MARGARITA TRILOGY

HIBISCUS • AVOCADO • BLACK MARGARITA

PREMIUM MARGS

O.P. MARGARITA

Tequila Casa Amigos, Grand Manier, agave syrup, lemon.

FLORA MARGARITA

Tequila Casa Amigos, Saint Germain, agave liqueur, lemon.

DAMIANA DE LA BAJA

Tequila Casa Amigos, Damiana liqueur, agave liqueur, lemon.

O.P. MIXOLOGY

BLACK PALOMA

Tequila reposado, organic activated carbon grapefruit juice, lemon, tortilla salt.

LAVENDER COLLINS

Gin, lemon juice, basil leaves, and lavender.

OL'VERANO

Mezcal, grilled pineapple, jalapeno, cilantro.

O.P. SMOKEY HIBISCUS

Mezcal, Cointreau, hibiscus, ginger and house bitters. Served smoked and garnished with a hibiscus rim and side.

LAVENDER MARTINI

Vodka, sage, and lavender.

MICHELADA O.P.

Beer, tomato juice, lemon, chili peppers, celery, clam juice and garnished with 'mixologist's choice' veggies and shrimp.

CHOCOLATE MARTINI

Vodka, chocolate liqueur, Irish cream, Kahlua, coconut cream and chocolate ganache. Mixed and garnished with shaved coconut on top.

GOOD MORNING PUNCH

Bourbon, Tequila cremme, Kahlua, milk, organic maple syrup, and smoked nutmeg. Served with a strip of maple-glazed bacon.

CARAJILLO DEL PATRÓN

Prepared tableside, like you own the place, with shots of mezcal and Licor 43 served over ice with a shot of organic espresso and a fire-torched sprig of rosemary.

