

Casa Cenote



Bar Menu



COCKTAILS

Soft Drinks/Refrescos \$50

Coca Cola, Sprite, Fanta, Diet Coke, Agua Mineral, Agua Natural, Tonic, Lemonade

Juices/Jugos \$40

Apple, Cranberry, Orange, Pineapple, Grapefruit, Tomato

Beer/Cerveza \$60

Bohemia, Corona, Dos Equis, Dos Equis Amber, Leon, Negra Modelo, Modelo Especial, Solt, Superior, Alcohol Free Sol (Sol Cero sin Licor)

Cheladas-Micheladas - Ojo Rojo \$75

Famous CASA CENOTE House Margarita \$140

Cranberry Margarita - Blue Margarita \$140

DAIQUIRIS \$150

Lime/ Strawberry

Lime/Strawberry/Banana/Mango/Pina Colada

Chi Chi Coco Loco

House Liquors \$100

Smirnoff, José Cuervo, Bicardi Blanco, Bacardi Añejo

Premium Liquors \$180

Absolute/ Beefeater/ Tanqueray/ Johnny Walker, J&B, Jack Daniels, Crown Royal, Chivas Regal, Havana Club

Premium Tequila \$180

Hornitos/Tres Generaciones/ Herradura/ Don Julio/ Milagro/ Centenario/ Corralejo/Cuervo 1800

Wines \$140

Whites- Blac de Blanc Chardonnay Reds- Merlot, Cabernet Sauvignon, Cotes du Rhone

Breakfast

Breakfast Tacos or Sandwich \$110

Tortilla or Toast prepared with eggs, bacon or ham, or sausage and cheese.

Tacos o Sándwich de Desayuno \$110

Tortilla o Pan tostado con huevo, tocino o jamón, o salchicha con queso.

Eggs Rancheros \$110

Sunny side eggs served on a tortilla with ham, beans, ranchero sauce, cheese and avocado.

Huevos Rancheros \$110

Huevos estrellados servido encima de una tortilla con jamón, frijol, salsa ranchera, queso y aguacate.

Mexican Eggs \$120

Scrambled eggs with bell peppers, tomato, & onions served with toast or tortillas.

Huevos a la Mexicana \$120

Huevos revueltos con chile morrón, tomate, y cebolla servido con pan tostado o tortillas.

Hotcakes \$100

Served with fresh fruit / Servido con fruta fresca

Banana Pancakes \$110

Served with fresh fruit / Servido con fruta fresca

French Toast \$110

Served with fresh fruit / Pan Francés Tostado con fruta fresca \$110

Belgian Waffles \$110

Served with fresh fruit / Servido con fruta fresca

3 Eggs Omelette \$110

Served with bacon, sausage or ham, cheese, mushrooms, onions, tomatoes, bell pepper, toast or tortillas.

3 Huevos Omelette \$110

Servido con tocino, jamón o salchicha, queso, champiñones, cebolla, tomate y chile morrón.

Chilaquiles Mariachi \$110

Corn tortilla chips with mexican tomato sauce, cheese & egg.
Totopos de maíz con salsa mexicana, queso y huevo.



Starters

NACHOS Bean and Cheese / Frijoles con Queso **\$150**

Chicken / Pollo **\$175**

Beef / Carne de Res **\$180**

Super Nachos **\$220**

QUESADILLAS Cheese, chile poblano, tomato and onion **\$120**

Queso, chile poblano, tomate y cebolla Chicken / Pollo **\$180**

Beef / Carne de Res **\$180**

Shrimp / Camarones **\$190**

Chili Cheese Fries / Papas Francesas con Carne y Queso
Small **\$110** Large **\$140**

Soups & Salads

Soup of the Day Cup **\$110** / Bowl **\$140**

Ask your server for today's selection

Pregunte a su mesero por la selección del día Casa Cenote

Clam Chowder Creamy soup with clams, fish, and shrimp Cup **\$120** Bowl **\$160**

Mixed House Salad (with choice of dressing) Ensalada mixta de la casa
(con selección de aderezo) Small **\$95** Large **\$150**

Casa Cenote Caesar Salad **\$140**

Traditional salad with anchovy and mango vinaigrette

Ensalada tradicional con anchoas y vinagreta de mango

Spinach Salad **\$150**

Served with bacon, hard boiled egg, and avocado.

Ensalada de Espinaca **\$150**

Servido con tocino, huevo duro y aguacate.

Sandwiches & Lighter Menu Options

All sandwiches are served with Palapa Papas (homemade potato chips), lettuce, tomato & onions.

Todos los sándwiches servidos con palapa papas (nuestro papas fritas hechas en casa), lechuga, tomate y cebolla.

SOFT TACOS

Served with guacamole and beans

Servido con guacamole y frijoles

Chicken/ Pollo **\$155**

Beef/ Carne de Res **\$155**

Fish/ Pescado **\$200**

Hamburger/Hamburguesa **\$160**

Hamburger with Cheese **\$160**

Hamburguesa con Queso **\$160**

Bacon Cheeseburger **\$170**

Hamburguesa con queso y tocino **\$170**

Philly Cheese Steak Sandwich **\$180**

Thinly sliced sirloin with mushrooms, onions, bell peppers, cheese, & BBQ sauce.

Philly Queso y Carne Sandwich **\$180**

Sirloin steak delgado servido con champiñones, cebolla, chile morrón, queso y salsa BBQ.

Grilled Chicken Breast Sandwich **\$160**

Served with Palapa Papas

Pechuga de Pollo a la Parrilla **\$160**

Servido con Palapa Papas Chicken Monterey Sandwich **\$170**

Grilled Chicken breast with bacon, cheese, & sliced roasted chile poblano Pollo Monterey Sandwich **\$170** A la parrilla con tocino, queso, y rajas de chile poblano.

Fresh Fish Filet Sandwich **\$190**

Grilled or Fried with Palapa Papas

Sandwich de Pescado Fresco **\$190**

A la parrilla o companizado con Palapa Papas.

Lunch & Dinner

Platorts Fuertes

Grilled Chicken Breast **\$180**

Served with rice or potato and vegetables

Pechuga de Pollo a la Parilla **\$180**

Servido con arroz o papa y verduras

Garlic Shrimp **\$320**

Butterflied shrimp sauteed in the shell with butter & garlic served with rice or potato and vegetables.

Camaron al Ajo **\$320**

Camarones mariposa en su cáscara con mantequilla y ajo servidos con arroz o papa y verdura.

Grilled Yellow Fin Tuna **\$250**

Served with rice or potato and vegetable of the day.

Atún Aleta Amarilla a la Parilla **\$250**

Servido con arroz y verdura del día.

Grilled Mahi-Mahi **\$250**

Served with rice, potato and vegetable of the day.

Dorado a la Parilla **\$250**

Servido con arroz o papa y verdura del día.

Grilled King Salmon **\$250**

Served with rice or potato and vegetable of the day.

Salmón a la Parilla **\$250**

Servido con arroz o papa y verdura del día.

Shrimp Sherry with Mushrooms **\$300**

Pan seared shrimp & mushrooms in sherry served with rice or pasta and vegetable.

Camaron Sherry con Champiñones **\$300**

Camaron frito con champiñones en vino sherry con arroz o pasta y verduras.

Fresh Lobster Medallions in Creamy Sherry Sauce **\$550**

Lightly breaded fresh lobster, pan seared with sherry and fresh mushrooms, served with rice and pasta or vegetable.



Medallones de Langosta Fresca en Salsa Sherry **\$550**
Langosta fresca empanizada y sofrito con sherry y champiñones frescos con arroz o pasta y verduras.

Fresh Lobster **\$570**
Sauteed in butter and garlic served with rice or potato and vegetables.

Langosta Fresca **\$570**
Salteada en mantequilla y ajo servido con arroz o papa con verdura.

USDA Steaks
Ribeye 16oz **\$450**
Filet Mignon 8oz **\$425**
Grilled to your specifications served with rice or potato and vegetable.

Cortes de Carne de Res Asado de su preferencia servido con arroz o papa y verdura.
Ribeye 16oz **\$450**
Filet Mignon 8oz **\$425**

Surf & Turf **\$570**
Shrimp or lobster with steak served with rice or potato and vegetables.

Mar y Tierra **\$570**
Camarones o langosta con corte de carne servido con arroz o papa y verdura.

Whole Fried Fish **\$Market Price**
Hog Snapper (when available) served with rice and vegetables.

Pescado Entero Frito **\$Precio de Mercado**
Boquinete servido con arroz y verdura.



Dessert - Postres

Ice Cream **\$100**

Vanilla - Chocolate - Strawberry

Helados **\$100**

Vainilla - Chocolate - Fresa

Key Lime Pie / Pay de Limon **\$100**

With Ice Cream / Con Helado **\$120**

Coconut Flan **\$100**

Triple Chocolate Brownie **\$100**

Sombrero Sunday **\$110**

Served with brownie, ice cream, whipped cream & choice of sauce.

Sundae de Sombrero **\$110**

Con brownie, helado, crema batida y salsa a elegir



*Please ask your server for other selections available. Parties of 6 people or more will be charged a 15% service charge. By ordering you agree to this policy.

*Por favor pregunta a su mesero por otras selecciones.

15% propina incluido por grupos de 6 personas o más.

