



sunset bar

TO SHARE

SUNSET WINGS

pineapple & jalapeño salsa

FRIED PORK RIND (GF)

lime, cilantro, chipotle queso

GUACAMOLE (V,GF) ♥

serrano, toasted coriander seeds

NACHOS (GF)

queso, avocado, jalapeños, salsa mexicana (add lobster)

SALSA SAMPLER (V,GF)

corn chips, house-made salsa trio

CORN RIBS (GF)

cotija cheese, lime & chili mayo

BITES

CHORIZO BURGER

brioche bun, chorizo patty, bacon, jalapeños, requesón

CEVICHE VERDE (GF) ♥

mixed seafood, cilantro, cucumber, pickled red onion, serrano

TUNA TOSTADA (GF) ♥

creamy avocado, serrano, sesame seeds, salsa macha

ACAPULCO SHRIMP (GF)

cocktail sauce, red onion, avocado, cucumber, cilantro

TACOS

two tacos per order

BAJA STYLE SHRIMP (GF)

cabbage apple slaw, spicy mayo

SOFT SHELL CRAB (GF)

chapulines & habanero mayo, cabbage

MUSHROOM TINGA (GF)

spicy adobo, queso fresco, pumpkin seed

CARNE ASADA (GF)

guacamole, pico de gallo, cilantro

PORK AL PASTOR (GF)

pineapple, pickled red onion, cilantro

ADD CHEESE
CRUST

DESSERT

CHURROS

caramel and chocolate sauce

TRES LECHE CAKE

tropical compote

DULCE DE LECHE ICE CREAM (GF)

caramel popcorn



Gluten-Free (GF) | Vegan (V) | Contains Nuts (N) | ♥ BALANCE BY FOUR SEASONS

Our mindfulness and contribution to sustainability are connected in our efforts to make a difference by sourcing locally and seasonally when available, using only cage-free eggs and sustainably certified fish, and reducing waste while minimizing environmental impact. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

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SIGNATURE COCKTAILS



PASTRY WAR

condesa gin, pepita orgeat, epazote, lime, bitters

RANCH WATER

(spirit-free)

lyre's agave blanco, preserved lime, aloe, soda

SABRINA SUNSET

ketel one vodka, fermented raspberry, citrus,
grapefruit soda

DOS AMIGOS

pacifico clara lager, tajin, lime,
your choice of:

tequila ocho blanco or
los siete misterios doba-yej mezcal

COOPER & SONS

del maguey chichicapa mezcal, tamarind,
habanero, lemon, lactose, cinnamon

EL CENTRO

abasolo whiskey, amontillado sherry,
nixta corn, mole

HOLYWOOD

barsol pisco, palo santo, citrus, celery

BEACH CLUB COLADA

bacardi ocho, toasted coconut,
pandan, pineapple

AZALEA DAIQUIRI

diplomatico planas, fresh & caramelized
strawberry, yuzu, campari

GULF SHORE MARGARITA

patron el alto, grand marnier, cuvée louis alexandre, lime
served with a sunset bar yeti shaker



WINES

SPARKLING

Raventós, blanc de blancs
Laurent-Perrier, la cuvée brut

ROSÉ

Palmier Royale, rosé

WHITE

Tyler, chardonnay
Craggy Range, sauvignon blanc
La Caña, albariño 1

RED

Routestock, napa cabernet
Palmier Royale, pinot noir

BEER

Pacifico
Miller Lite

Cigar City Jai Alai IPA
Allagash White Wheat Ale
Narragansett Del's Lemonade
Guinness Draught
High Noon
Pineapple | Mango | Passionfruit
Athletic Brewing Upside Dawn
N/A

