

STARTERS

Available All Day

- Cream Cheese Stuffed Jalapeños** 120
Five jalapeños stuffed with cream cheese & wrapped in bacon.
- Stuffed Mushrooms** 145
4 mushrooms filled with a vegan stuff made with sundry tomatoes, walnuts, onion garlic and parsley. Topped with green chimichurri and chopped spinach
- Coconut Shrimp** 135
Six supple, hand-breaded shrimp coated in crispy coconut. Served with our spicy orange marmalade.
- Tuna Tartar** 240
Fresh cubed tuna marinated in soy & sesame oil. Served with avocado, sriracha, coriander, homemade sesame toast & fresh wakame seaweed.
- Mussels** Half order 80 / Full order 120
Twelve traditional French style mussels, cooked with butter, white wine, parsley, tomato, onion, & garlic. Served with garlic toast bread on the side.

SLIDERS

1 for 75 / 2 for 120 / 3 for 145

MAKE YOUR SLIDERS A MEAL
Add Fries or a **Side Caesar Salad for 45 pesos!

- Bacon Blue Cheese***
Mini beef patties with blue cheese dressing, crumbled blue cheese, & diced bacon.
- Pulled Pork**
Slow cooked BBQ Pulled pork topped with cherry tomatoes & house-made BBQ sauce.

CONTACT US

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WI-FI

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SALADS

Available All Day

MAKE IT A MEAL... Add

Chicken 40 • Shrimp 70 • Salmon 70 • Seared Ahi 70

- Caesar Salad** **Side 55 • Entree 80
Romaine lettuce, homemade Caesar dressing, garlic croutons, & Parmesan cheese.
- Blue Cheese Wedge** Half Wedge 60 • Full 95
Wedge of fresh iceberg with house-made spicy buttermilk dressing, warm bacon, tomatoes, & red onion.
- Spinach Salad** 60 • Entree 95
Baby spinach, strawberries, kiwi, almonds, seasonal fruit, & toasted sesame vinaigrette.
- Beet Salad** 60 • Entree 95
Seasonal mixed greens & fruit, arugula, sliced beets, balsamic vinegar, & castile walnuts.

VEGAN FAVORITES


Available All Day

- Cauliflower Curry** 180 • Chicken 220 • Shrimp 245
Thai vegan red curry based with coconut milk, mixed with white rice lentils and cauliflower. Topped with chiffonade spinach.
- Quinoa Black Bean Lettuce Wraps** 180
The flavors of sweet pineapple, smoky paprika, savory coconut aminos, and spicy cayenne pepper combine with quinoa and black beans for these healthy wraps. Served with thai chili and peanut butter sauce.
- Quinoa Thai bowl** 195
Mix of white and red cabbage, quinoa, carrot, chives, peanuts and avocado. Dressed with our special peanut-orange butter.
- Portobello Ceviche** 110
Cubed grilled & chilled Portobello, cucumber, avocado, onion and tomato topped with avocado cream. Seaweed-sesame chips.

FRESH-MADE SIDES & ADD-ONS

Available All Day

- French Fries • Grilled Asparagus 55
Apple Slaw • Sweet Potato Puree • 40
Mashed Potatoes • Seasonal Vegetables
4-Cheese Blend • Bacon • Blue Cheese Crumble 30
Chips and Guacamole 75
Chips and Salsa 50

All prices are in Mexican Pesos. Tax Included. *Cooked to ordered temperature. We recommend medium. Please inform your server if you or anyone in your party has food allergies.  Vegan Options

LUNCH @ Q UNTIL 5:00

Add a **Side Caesar for 45

BURGERS - SANDWICHES

Served with Fries & Apple Slaw

- The Q Burger** 135
Made with 140 grams of beef, lettuce, tomato, pickles, and red onion.
- Bacon Cheese Burger** 175
Made with 140 grams of beef, lettuce, tomato, pickles, red onion, crispy bacon, and our four cheese blend.
- 4-Cheese Mushroom Burger** 185
Made with 140 grams of beef, caramelized red onion, pickles, grilled mushrooms and our four cheese blend.
- Portobello Burger** 135
Garlic & herb marinated portobello, grilled & topped with caramelized onions, pickles, tomatoes, & seasoned peppers.
- Grilled Marinated Chicken Sandwich** 135
Garlic & herb marinated chicken on fresh ciabatta with lettuce, tomato and red onion.
- Smoked Salmon Salad Sandwich** 195
House-smoked salmon mixed with chopped red onion, cream cheese, capers, parsley, & dried dill. Served on fresh-made ciabatta.


- Seared Ahi Tuna** 240
Sesame crusted ahi tuna steak seared, sliced, and topped with creamy wasabi sauce. Served with apple slaw.
- Fajitas**
Steak 160 • Chicken 140 • Shrimp 190
 Vegan made with portobello mushrooms. 120
Thin strips of the protein of your preference with bell peppers, red onion, & our house dark sauce. With sides of Pico de gallo salsa, salsa martajada, & guacamole.
- Nachos**
Cheese 90 • Steak 160 • Chicken 145 • Shrimp 180
 Vegan replaces cheese with avocado. 100
Corn tortilla chips topped with a black bean hot sauce and mozzarella & cheddar cheeses. With pico de gallo, salsa martajada, and guacamole.
- Burritos**
Bean 95 • Steak 160 • Chicken 140 • Shrimp 180
 Vegan replaces cheese with avocado. 95
Giant flour tortilla stuffed with red rice, black bean and cheese. With pico de gallo, salsa martajada, & guacamole on the side.

DINNER @ Q AFTER 5:30

Add a **Side Caesar for 45

- Prosciutto Wrapped Chicken Breast** 235
Marinated chicken breast wrapped with prosciutto, topped with our caper & shallot white wine sauce. Served with Spanish potato terrine.
- Black Pepper Sauce Filet*** 340
180 gram roasted pepper crusted beef filet, finished with a creamy roasted pepper sauce. With sautéed vegetables & sweet potato puree.
- New York Strip*** 490
Premium choice grilled 340g/12oz NY Strip, with roasted seasoned chambray potatoes & onions and a dash of coloradito mole sauce.
- Salmon with Mushroom Risotto** 295
Grilled salmon with our creamy mushroom risotto. Served with grilled asparagus.
- Qulture Crusted Tuna** 260
Seared tuna with a sunflower seed crust, roasted cauliflower puree & sautéed vegetables topped with dry pepper oil.
- Tuna Tartar** 240
Fresh cubed tuna marinated in soy & sesame oil, with avocado, sriracha, coriander, homemade sesame toast & fresh wakame seaweed.
- Seafood Stuffed Portobello** 195
A hearty grilled portobello mushroom stuffed with seafood, topped with melted Monterrey Jack cheese, and drizzled with a savory balsamic reduction. Served with mushroom risotto and grilled asparagus.

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