



KALUÚ
RESTAURANT



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Tapas

Family Style

\$25 Per Person

Smashed Avocado

salsa bandera, queso fresco, chicharrón.

Chipotle hummas

salsa macha, flour tostadas. *vegan

Truffle and Cotija French fries



Fiesta Platter

\$78 Per Person

Welcome Champagne or House Shot

Appetizers

Family Style:

Ceviche

catch of the day.

Chipotle Hummas

salsa macha, flour tostadas. *vegan



Entree

Prime Rib Eye

14oz, chichilo negro, asparagus, guajillo butter.

Pescado Zarandeado

daily catch, green adobo, chile adobo, avocado & cactus salad.

Sinaloan Style

Free Range Organic Chicken, fingerling potatoes,
grilled green onion & chile güero.

Barbacoa braised short rib

14oz, frijoles charros, chile de arbol salsa.



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Bottle Service

Vodkas

		MAGNUM
GREY GOOSE	\$250	\$925
BELVEDERE	\$250	\$925
TITOS	\$250	

Tequilas

DON JULIO 1942	\$500	\$1,000
DON JULIO 70	\$450	
DON JULIO REPO	\$300	
DON JULIO BLANCO	\$275	
CASAMIGOS BLANCO	\$350	
CASAMIGOS REPO	\$450	
PATRON SILVER	\$275	
PATRON ALTO	\$500	
CLASE AZUL	\$500	

Cognac

DUSSE VSOP	\$450
HENNESSY	\$500
HENNESSY VSOP	\$650

Gin

BOMBAY	\$350
TANQUERAY	\$300

Scotch

MACALLAN 12	\$500
JOHNNIE WALKER BLACK	\$450
CHIVAS REGAL 12	\$450

Whiskey

	MAGNUM
JAMESON	\$300
CROWN ROYAL	\$275
MAKERS MARK	\$350

Champagne

ACE OF SPADES	\$600
DOM PERIGNON	\$500
DOM PERIGNON LUMINOUS	\$600 \$1,100
MOET ROSE NECTAR	\$300 \$500
MOET CHANDON	\$200
VUEVE CLICQUOT	
YELLOW LABEL \$400	\$700

VIP Packages

- Don Julio 70 and Dom Perignon \$1,000
- Grey Goose Magnum and Vueve Clicquot \$1,000
- Casamigo Repo, Titos, Moet Chandon \$1100

Big VIP Packages

- Don Julio 1942 Magnum and Ace of Spades \$1900
- Grey Goose Magnum and Vueve Cliquot Magnum \$1300
- Clasè Azul, Belvedere, Dom Perigon \$1500