



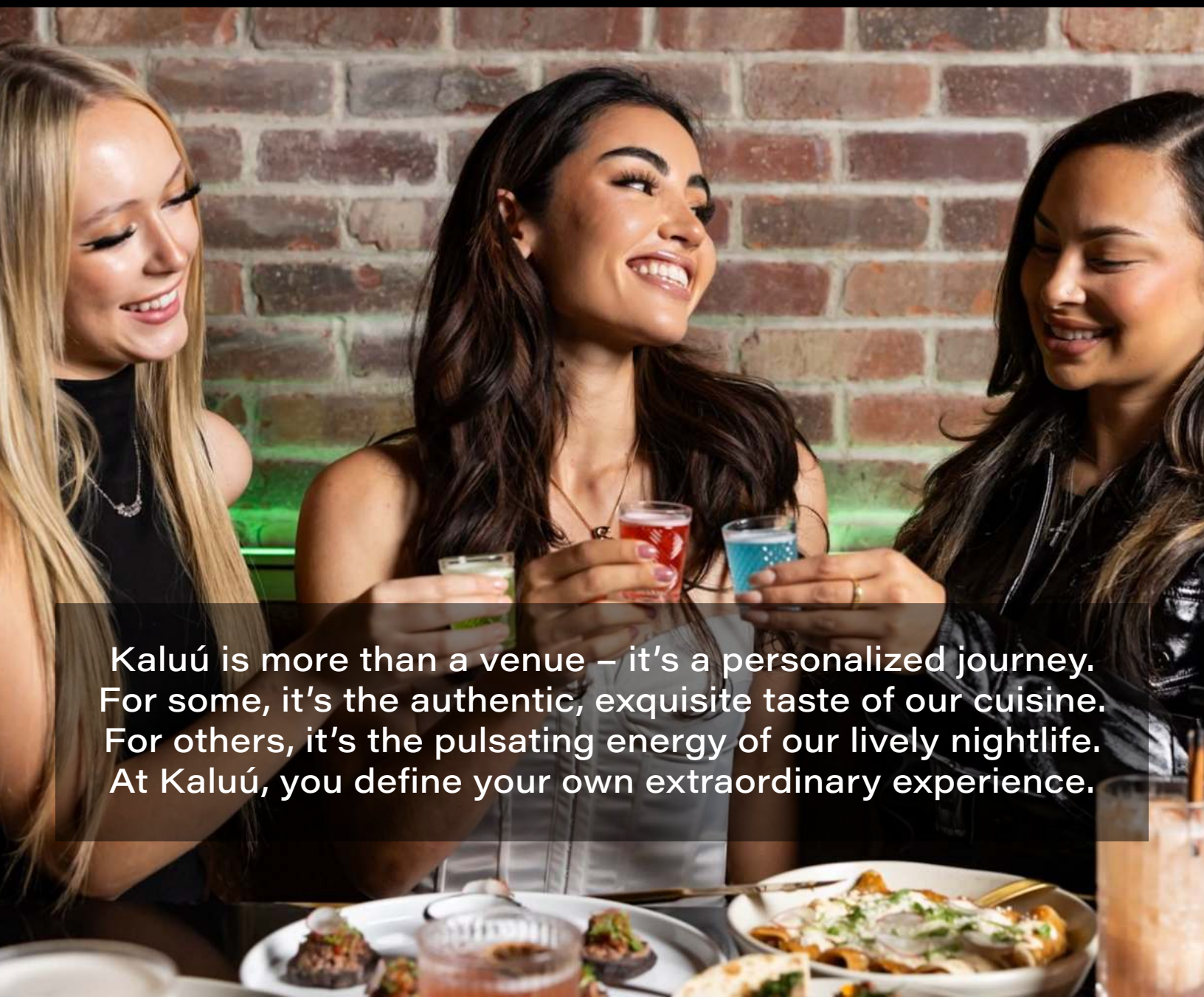
KALUÚ

RESTAURANT



DISCOVER AN IMMERSIVE DINING EXPERIENCE IDEAL FOR ENTERTAINING

By day, Kaluú offers an unparalleled dining experience curated by renowned Chef Esteban Lluís. As night falls, we transform into the Gaslamp Quarter's premier nightclub, creating the perfect blend of exquisite cuisine and vibrant entertainment.

A photograph of three young women sitting at a table in a restaurant. They are all smiling and laughing. The woman on the left has long blonde hair and is wearing a black top. The woman in the middle has long dark hair and is wearing a light-colored top. The woman on the right has long dark hair and is wearing a black leather jacket. They are holding various drinks, including a red beer, a blue cocktail, and a green drink. There are plates of food on the table in front of them. The background is a brick wall with some green lighting.

Kaluú is more than a venue – it's a personalized journey. For some, it's the authentic, exquisite taste of our cuisine. For others, it's the pulsating energy of our lively nightlife. At Kaluú, you define your own extraordinary experience.



KALUÚ
RESTAURANT

SABOR KALUU

Taste of Kaluu

\$30 PER PERSON

1 Taco de Nada

potato and soyrizo, tomato-oregano salsa, cotija, crema

1 Rock Fish Tostada

avocado, crispy chili oil

1 Blue Corn Barbacoa Short Rib Sope

bone marrow molcajete salsa

ADD ONS:

Smashed Avocado +\$4

salsa bandera, queso fresco, chicharrón. Extra
chicharrón

Mashed Potatoes +\$5

Truffle and Cotija French Fries +\$4





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ENSENADA CLASSICO

Classic Ensenada

\$49 PER PERSON

WELCOME DRINK

Choice Of:

White Wine

Classic Cocktail

APPETIZERS

Choice Of:

Rock Fish Tostada

(2pz) avocado, crispy chili oil

Ceviche

catch of the day

ENTREE

Choice Of:

Grilled Octopus Cazuela

fideos secos, queso fresco, mojo verde, chile güero aioli

Pescado Zarandeado

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

ADD ONS:

Smashed Avocado +\$4

salsa bandera, queso fresco, chicharrón. Extra chicharrón

Mashed Potatoes +\$5

Truffle and Cotija French Fries +\$4



 **KALUÚ**
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PARA EL ANOTOJO

For your Craving

\$65 PER PERSON

WELCOME DRINK

Choice Of:

Draft Beer

Classic Cocktail

APPETIZERS

Family Style:

Truffle & Cotija French Fries

Frijoles Charros

ENTREE

Choice Of:

Wagyu Burger

queso oaxaca, bacon and onion jam, chile toreados aioli,
truffle fries

Pork Belly Chicharrón

salsa verde, ayocote beans, verdolaga

ADD ONS:

Smashed Avocado +\$4

salsa bandera, queso fresco, chicharrón. Extra
chicharrón

Mashed Potatoes +\$5

Truffle and Cotija French Fries +\$4



**KALUÚ**
RESTAURANT

La Experiencia Mexicana

Michelin Rated Tasting Menu

\$99 Per Person
+\$35 Cocktail Pairing

APPETIZERS

Choice Of:

Smashed Avocado

salsa bandera, queso fresco, chicharrón

Tacos de Nada

potato and soyrizo, tomato-oregano salsa, cotija, crema

Sopa de Tortilla

tomato chile broth, chile pasilla, chicharron, avocado, goat cheese, crema

Blue Corn Barbacoa Short Rib Sope

bone marrow molcajete salsa

ENTREE

Choice of:

Barbacoa Braised Short Rib

14oz, frijoles charros, chile de arbol salsa

Pescado Zarandeado

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

Rib Eye

14oz, chichilo negro, asparagus, guajillo butter

Sinaloan Style

Organic Chicken, fingerling potatoes, grilled green onion & chile güero

DESSERT

All Guests Receive:

Michelin Inspired Dessert





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Enhanced Selections

Grey Goose Vodka

Bombay Sapphire Gin

Macallan 12 Year Single Malt Scotch

Patron Silver

Hennessy Vsop

Woodford Small Batch Bourbon

Glenfiddich Single Malt

Sonoma Coast Chardonnay

Napa Valley Cabernet Sauvignon

Champagne/Sparkling Wine

1 Hour Package: 60 Per Person

2 Hour Package: 103 Per Person

3 Hour Package: 145 Per Person

4 Hour Package: 180 Per Person

Distinctive Selections

Ketel One Vodka

Tanqueray Gin

Makers Mark Whiskey

Johnnie Walker Black Label

Jose Cuervo 1800 Tequila

Bacardi Rum

Crown Royal Canadian Whiskey

Napa Valley Cabernet Sauvignon

California Chardonnay

Champagne/Sparkling Wine

1 Hour Package: 48 Per Person

2 Hour Package: 72 Per Person

3 Hour Package: 90 Per Person

4 Hour Package: 106 Per Person



KALUÚ RESTAURANT

Expected Selections

Skyy Vodka
Bombay Gin
Jacobaniels Whiskey
Dewars Scotch
Jose Traditional Tequila
Mousy Rum
Canadian Club Whiskey
Hardy's Vs Cognac
Pacific Bay Cabernet Sauvignon
Pacific Bay Chardonnay
St. Regis Label Sparkling Wine

1 Hour Package: 40 Per Person
2 Hour Package: 58 Per Person
3 Hour Package: 72 Per Person
4 Hour Package: 120 Per Person

Soft Bar

Variety of Domestic and Imported beers

Pacific Bay Cabernet Sauvignon
Pacific Bay Chardonnay
Soft Drinks
Assorted Juices

1 Hour Package: 35 Per Person
2 Hour Package: 54 Per Person
3 Hour Package: 80 Per Person
4 Hour Package: 100 Per Person





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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	



Bottle Service

MAGNUM

Whiskey

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 Veuve
Clicquot \$1,000

Casamigo Repo, Titos, Moet Chandon \$1,100

Big VIP Packages

Don Julio 1942 Magnum and Ace of
Spades \$1,900

Grey Goose Magnum and Veuve Clicquot
Magnum \$1,300

Clasè Azul, Belvedere,
Dom Perignon \$1,500

