

EXCELLENT

BREAKFAST

FOOD

19th HOLE



SCHEDULE
Monday to Sunday
7:00 am - 3:00 pm

RESERVATIONS
Tel. 612 122 02 17



VENUE



BUENOS DÍAS!

French-Style OMELETTES

*Served with potatoes, refried beans and bread homemade toasted sourdough.

MERCEDES

Turkey ham and mozzarella cheese.

LULY

Squash, spinach and mozzarella cheese.

ELISA

Mushrooms and mozzarella cheese.

WEST

Turkey ham, caramelized onion, green pepper and mozzarella cheese.

MEDITERRANEAN

Spinach, tomato, bell pepper, caramelized onion, oregano, kalamata olives and feta cheese.

VEGETALES

Egg whites, cheese, mushrooms, bell pepper, squash, tomato, onion, and broccoli.

SPECIALS OMELETTES

*All omelettes are served with chilaquiles garnish red or green, fruit or house salad

OMELETTE BAJA

3 eggs, stuffed with regional machaca, mozzarella cheese & centennial cheese crust.

OMELETTE BERMEJO

3 eggs, shrimp in chipotle sauce with crispy bacon bits & caramelized onions.

OMELETTE A CABALLO

Grilled flank steak, mozzarella cheese, bathed in ranchero sauce, avocado, pickled red onion & cilantro.

Chef's SPECIALS

BUTTERMILK BISCUITS SANDWICHES

Two scrambled eggs, bacon, cheddar cheese with grilled tomato and hash browns.

\$230

SPANISH BISCUITS SANDWICHES

Two scrambled eggs, chorizo slices, tomatillo sauce, monterey jack cheese and hash browns, roasted tomato.

\$240

CROQUE MADAME

Grilled turkey ham and cheese sandwich with mornay sauce and egg.

The ultimate 19th Hole breakfast!

\$250

MEXICAN BREAKFAST

AL DESPERTAR / WAKE UP

Two eggs over easy, red or green chilaquiles, melted monterrey jack cheese, sour cream, onion, guacamole and a side of beans.

\$230

RANCHERO CLASSIC

Two eggs over easy, turkey ham, on a corn tortilla, with ranchera sauce and a side of beans.

\$200

HUEVOS RANCHEROS HOYO 19

Two eggs over easy, chorizo, monterrey jack cheese, turkey ham, salsa ranchera, onions, guacamole, jalapeño sour cream, on flour tortilla and a side of beans.

\$230

PACEÑO

Two eggs over easy, red or green chilaquiles, one machaca burrito, fresh cheese, pickled onion, and a side of beans.

\$250

PASEADO

Three machaca burritos, regional cheese and a side of beans.

\$240

RANCHERO TATA JUAN

Two eggs over easy, grilled planksteak, corn tortilla, ranchera sauce, avocado & cilantro.

\$255

More EGGS

CAPTAIN'S BREAKFAST

Two eggs over easy, three french toast, two slices bacon, maple, tri-berries jam and butter.

\$240

EGGS BENEDICT

Two poached eggs, hollandese sauce, canadian bacon, tomato and scallions, on buttermilk biscuits.

\$260

EGGS BENEDICT WITH SALMON

Two poached eggs, buttermilk biscuits, hollandese sauce and norwegian salmon.

\$280

EGGS BENEDICT WITH ASPARAGUS

Two poached eggs, crunchy bacon with hollandese sauce, on buttermilk biscuits, served with asparagus, bacon and avocado.

\$260

SPANISH SCRAMBLE

Two large scrambled eggs, caramelized onions, monterrey jack cheese, served with hash browns, tomato and toast.

\$230

BAHAMAS

Two poached eggs, pulled pork, cilantro, tomatillo sauce, on a corn bread.

\$260

AVOCADO TOAST

Two poach eggs, home made walnuts - cranberries sourdough muffins, avocado, spinach & basil dressing & salad.

\$280

Fluffy PANCAKES & More

PANCAKES or WAFFLES

*Choice of topping:

- Ice cream vanilla.
- Bananas & walnuts.
- Strawberry & nutella.
- Tri-berries jam.
- Fried bananas with cinnamon & chocolate sauce.

\$210

FRENCH TOAST

Three slices of homemade bread served with maple, tri-berries jam.

\$210

BEVERAGES

HOT

American coffee 250 ml (free refill)

\$75

Espresso

\$70

Glass of milk 225 ml

\$75

Mocha 250 ml

\$90

Cappuccino or Latte 250 ml

\$95

Hazelnut, natural or vanilla

Matcha Latte 250 ml

\$100

Chai Latte 250 ml

\$95

Macchiato 250 ml

\$100

Cappuccino Macchiato 250 ml

\$100

Hot chocolate 250 ml

\$85

Hot tea 250 ml

\$55

Chocomilk 336 ml

\$85

COLD

Sodas italianas 336 ml

\$125

Lemonade / Orange-aid natural 336 ml

\$95

Lemonade / Orange-aid Mineral 336 ml

\$100

Orange juice 336 ml

\$95

Iced tea

\$80

Soft Drinks 355 ml

\$65

Water Bottle 500 ml

\$50

Mineral Water 600 ml

\$75

non-alcoholic pineapple

\$125

non-alcoholic strawberry

\$125

Iced latte

\$100

Gatorade

\$60

Serum

\$80

BEER

National beer

\$75

Clamato

\$85

Vaso michelado

\$35

Vaso cubano

\$35

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MEU



Fresh SALADS

DAVID SALAD

\$270

Lettuce mix, shrimp sautéed with butter, basil dressing, cherry tomato, avocado and quinoa.

VALENTINO SALAD

\$230

Super greens, farm-fresh goat cheese, pear, walnuts, with balsamic reduction.

19th HOLE SALAD

\$260

Grilled shrimp, apple, parmesan cheese & lemon dressing.

GRILLED CHICKEN & AVOCADO SALAD

\$260

Grilled chicken, mixed lettuce, avocado, cherry tomato, red onion, cucumber and ranch dressing.

To START

19th HOLE SHRIMP

\$280

Fresh shrimp cocktail, served with homemade spicy sauce, corn chips and lemon.

FRIED CALAMARI

\$260

Served with fresh salad, tartar sauce and lemon.

FISH & CHIPS

\$280

Classic recipe, served with tartar sauce, red wine vinegar and lemon.

ANYTHING ELSE...

GUACAMOLE

\$210

Served with chips and salsa.

NACHOS DOT

\$250

Delicious nixtamal chips with a melted cheese, mexican sauce, refried beans, sour cream and jalapeño.

MR. NACHOS

\$260

Nixtamal chips with grilled flank steak, three melted cheese, mexican sauce, refried beans, sour cream and jalapeños.

NACHOS 19

\$290

Nixtamal chips served with shrimp, melted cheese & sour cream.

NACHOS MAR & TIERRA

\$330

Nixtamal chips, meat and shrimp, melted cheese, mexican sauce, refried beans, sour cream & jalapeños.

MAIN COURSE / CHEF'S SPECIALS

SURF & TURF

\$470

Grilled beef steak, shrimp, demiglace & french fries.

BOB'S FRIES & TURKEY GRAVY

\$300

Delicious fries with roasted flank steak, gratin cheese mix, gravy, tanned jalapeños, mexican sauce, sour cream and chives.

BBQ RIBS

\$340

Tender slow cook pork ribs served with fries and coleslaw.

PASTA ALFREDO WITH SHRIMP

\$300

Alfredo style pasta with bacon, shrimps with butter, broccoli and parmesan cheese.

PASTA CORTA ALLA VODKA

\$330

Short pasta in creamy tomato sauce with shrimp, scented with vodka.

PAN SEARED FISH

\$350

Pan-seared with butter and thyme, accompanied by sautéed vegetables.

JIM AND DOUG'S PLATE

\$260

Chicken fingers with the special vrentino mix, onion rings, accompanied by blue cheese dressing and ketchup.

JAIME MOSTAZA'S BIG BURRITO

\$205

Big burrito in a handmade flour tortilla stuffed with chicken with the special vrentino mix, mozzarella cheese, refried beans accompanied.

MAIN COURSE / CHEF'S SPECIALS

CHICKEN QUESADILLAS

\$260

3 flour quesadillas with grilled chicken, served with mexican sauce, sour cream, spicy sauce and guacamole.

FLANK STEAK QUESADILLAS

\$325

3 flour quesadillas with grilled flank steak, served with mexican sauce, sour cream, spicy sauce and guacamole.

SHRIMP QUESADILLAS

\$325

3 flour quesadillas with sautéed shrimp, onion, pepper and mozzarella cheese.

ENCHILADAS SUIZAS

\$310

Red or green, flank steak or shrimp.

TAQUERÍA HOYO 19 & MORE

SPECIAL SHRIMP TACO

\$330

3 tacos in a handmade flour tortilla, shrimp sautéed with butter, crust of mixed cheese, crispy smoked bacon, mexican sauce and avocado.

BLACKENED FISH OR SHRIMP TACO

\$330

3 tacos in nixtamal tortillas, seasoned fish or shrimp cooked in a pan with spices and butter, pineapple relish, avocado and pickled red onion.

SIRLOIN TACO

\$360

3 tacos on corn tortillas, grilled sirloin, onion, cilantro, guacamole & sauce.

BAJA STYLE SHRIMP TACOS

\$330

3 tacos on corn tortilla, tempura shrimp with topping of mexican sauce, coleslaw, avocado and pickled onion.

BAJA STYLE FISH TACOS

\$325

3 tacos on corn tortilla, tempura fish with topping of mexican sauce, coleslaw, avocado and pickled onion.

BURGERS & GRILLED SANDWICHES

*(Select one: french fries, salad, or onion rings)

KALE - AVOCADO SPECIAL

\$230

With turkey bacon, scrambled eggs, on our special sourdough bread.

EL GRINGO

\$260

Grilled chicken breast, swiss & pepper jack cheeses, red onion, and lettuce, on our special sourdough bread.

DEL NORTE

\$260

Flank steak, cheddar & gruyere cheeses, onions, house sauce, on our delicious sourdough bread.

K BOMB CHICKEN

\$250

SANDWICH Korean style fried chicken, pickles, mayo-sriracha, coleslaw & served on homemade brioche bun.

JUAMPI CHICKEN

\$230

Grilled chicken breast, enjoy with lettuce, tomato, and jalapeño peppers on our delicious homemade bun.

BBQ PULLED PORK

\$230

Oven-roasted dry-rubbed pork shoulder with our special BBQ sauce and coleslaw on our delicious homemade bun.

19th HOLE

\$230

Grilled to your specification: 8oz ground beef (75% lean Sirloin steak), caramelized onions, swiss cheese, lettuce, and tomato on our delicious homemade bun.

= Nuts Included

(All of our prices include 16% I.V.A. Tax)