

EXCELLENT

BREAKFAST

FOOD

19th HOLE



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

RESERVATIONS
Tel. 612 122 02 17



MENU



BUENOS DÍAS!		Chef's SPECIALS		More EGGS		BEVERAGES	
French-Style OMELETTES		BUTTERMILK BISCUITS SANDWICHES		CAPTAIN'S BREAKFAST		HOT	
*Served with potatoes, refried beans and bread homemade toasted sourdough.		Two scrambled eggs, bacon, cheddar cheese with grilled tomato and hash browns.		Two eggs over easy, three french toast, two slices bacon, maple, tri-berries jam and butter.		American coffee 250 ml (free refill)	
MERCEDES	\$230	SPANISH BISCUITS SANDWICHES		EGGS BENEDICT		Espresso	
Turkey ham and mozzarella cheese.		Two scrambled eggs, chorizo slices, tomatillo sauce, monterey jack cheese and hash browns, roasted tomato.		Two poached eggs, hollandese sauce, canadian bacon, tomato and scallions, on buttermilk biscuits.		Glass of milk 225 ml	
LULY	\$220	CROQUE MADAME		EGGS BENEDICT WITH SALMON		Mocha 250 ml	
Squash, spinach and mozzarella cheese.		Grilled turkey ham and cheese sandwich with mornay sauce and egg.		Two poached eggs, buttermilk biscuits, hollandese sauce and norwegian salmon.		Cappuccino or Latte 250 ml	
ELISA	\$220	The ultimate 19th Hole breakfast!		EGGS BENEDICT WITH ASPARAGUS		Hazelnut, natural or vanilla	
Mushrooms and mozzarella cheese.		MEXICAN BREAKFAST		Two poached eggs, crunchy bacon with hollandese sauce, on buttermilk biscuits, served with asparagus, bacon and avocado.		Matcha Latte 250 ml	
WEST	\$220	AL DESPERTAR / WAKE UP		SPANISH SCRAMBLE			
Turkey ham, caramelized onion, green pepper and mozzarella cheese.		Two eggs over easy, red or green chilaquiles, melted monterrey jack cheese, sour cream, onion, guacamole and a side of beans.		Two large scrambled eggs, caramelized onions, monterrey jack cheese, served with hash browns, tomato and toast.		Chai Latte 250 ml	
MEDITERRANEAN	\$220	RANCHERO CLASSIC		BAHAMAS		Macchiato 250 ml	
Spinach, tomato, bell pepper, caramelized onion, oregano, kalamata olives and feta cheese.		Two eggs over easy, turkey ham, on a corn tortilla, with ranchera sauce and a side of beans.		Two poached eggs, pulled pork, cilantro, tomatillo sauce, on a corn bread.		Cappuccino Macchiato 250 ml	
VEGETALES	\$220	HUEVOS RANCHEROS HOYO 19		AVOCADO TOAST		Hot chocolate 250 ml	
Egg whites, cheese, mushrooms, bell pepper, squash, tomato, onion, and broccoli.		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.		Two poach eggs, home made walnuts - cranberries sourdough muffins, avocado, spinach & basil dressing & salad.		Hot tea 250 ml	
SPECIALS OMELETTES		PACeÑO		Fluffy PANCAKES & More		Chocomilk 336 ml	
*All omelettes are served with chilaquiles garnish red or green, fruit or house salad		Two eggs over easy, red or green chilaquiles, one machaca burrito, fresh cheese, pickled onion, and a side of beans.		PANCakes or WAFFLES			
OMELETTE BAJA	\$280	PASEADO		*Choice of topping:		COLD	
3 eggs, stuffed with regional machaca, mozzarella cheese & centennial cheese crust.		Three machaca burritos, regional cheese and a side of beans.		• Ice cream vanilla.		Sodas italianas 336 ml	
OMELETTE BERMEJO	\$280	RANCHERO TATA JUAN		• Bananas & walnuts.		Lemonade / Orange-aid natural 336 ml	
3 eggs, shrimp in chipotle sauce with crispy bacon bits & caramelized onions.		Two eggs over easy, grilled planksteak, corn tortilla, ranchera sauce, avocado & cilantro.		• Strawberry & nutella.		Lemonade / Orange-aid Mineral 336 ml	
OMELETTE A CABALLO	\$280			• Tri-berries jam.		Orange juice 336 ml	
Grilled flank steak, mozzarella cheese, bathed in ranchero sauce, avocado, pickled red onion & cilantro.				• Fried bananas with cinnamon & chocolate sauce.		Iced tea	
				FRENCH TOAST		Soft Drinks 355 ml	
				Three slices of homemade bread served with maple, tri-berries jam.		Water Bottle 500 ml	
						Mineral Water 600 ml	
						non-alcoholic pineapple	
						non-alcoholic strawberry	
						Iced latte	
						Gatorade	
						Serum	
						BEER	
						National beer	
						Clamato	
						Vaso michelado	
						Vaso cubano	



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Fresh SALADS

DAVID SALAD \$270
 Lettuces mix, shrimp sauteéd 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-siracha, 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)