

LUNCH & DINNER



STARTERS

Soup or Cream of the Day \$8

Monday | *Meat Asopao* **Tuesday** | *Broccoli & Cheese Soup* **Wednesday** | *Pumpkin & Coconut Cream* **Vegan**
Thursday | *Chicken Noodles Soup* **Friday** | *Caldo Gallego* **Saturday** | *Potato & Bacon Cream* **Sunday** | *Tomato Soup* **Vegan**

Las Croquetas \$13

4 Mamposteo Croquettes | Corned Beef | Sweet Plantain Purée



PR Longaniza \$14

Stewed Alcor Pork Longaniza | Garlic Ciabatta | Crumbled Chicharrón



AlcapuRRRia \$15

3 Yautia & Green Banana Dough | Beef | Ají Caballero Aioli



Flor de Caña Bao \$16

2 Bao Buns | Pork Belly | Sweet Chilli Sauce | Cabbage



Calamari \$14

Breaded Rings | Garlic Aioli | Lime

Fish Tacos \$15

2 Tacos | Beer Battered Grouper | Sweet Cabagge | Pico de Gallo | Ají Caballero Aioli | Cilantro



Charcuterie Board \$22

Salami | Proscuitto | Manchego | Cheddar | Fruits | Nuts | Olives | Water Crackers | Fruit Jam



Sampler Criollo (4-5pp) \$35

Longaniza | Chicharrones | Fried Local Cheese | Mamposteo Corned beef Croquettes | Alcapurrias | Guava Sauce | Piquillo Aioli

SALADS

Caesar Salad \$18

Chicken Breast | Romaine Lettuce | Parmesan Cheese | Garlic Croutons



Flor de Caña Salad \$22

Herb Crusted Chicken Breast | Mix Greens | Cherry Tomatoes | Plantain Croutons | Manchego | Dried Cranberries | Pickled Onion | Proscuitto Chunks

Dressings: *Raspberry | Balsamic | Ranch | Blue Cheese | Caesar | French | Italian*

Substitute chicken with any of the following items: \$7

*Steak * Shrimp * Mahi Mahi * Salmon*

Protein Lovers: Add any of the following: \$10

*Steak * Shrimp * Mahi Mahi * Salmon*

SANDWICHES



TRI-pleta + 1 \$21

Chicken | Honey Ham | Roast Beef | Turkey Ham | Shredded Cheese | Onion & Bacon Chutney | Piquillo Aioli | Local Sobao Bread | French Fries

PR Cuban \$19

Pulled Pork | Honey Ham | Swiss Cheese | Dijon Mustard | Dill Pickle Aioli | Local Sobao Bread | French Fries

Club Sandwich \$16

White or Whole Wheat Bread | Bacon | Turkey | Garlic Aioli | Lettuce | Tomato | French Fries

BURGER

Bacon Bacon \$17

8oz Homemade Beef Patty | Bacon | Lettuce | Tomato | Pickled Onion | American Cheese | Pickles | Piquillo Aioli | Brioche Bun | French Fries

Tinto Burger \$18

8oz Homemade Beef Patty | Chorizo | Cream Cheese | Swiss Cheese | Wine Sauce | Brioche Bun | French Fries



Corazón Criollo \$19

8oz Homemade Beef Patty | Sweet Plantain | Alcor Pork Longaniza | Fried Egg | Local Cheese | Ají Caballero Aioli | Brioche Bun | French Fries



Locally Grown



Best Brews



Wine pairing

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.
State law prohibits the consumption of alcohol by persons under the age of 18.

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CHEF CHOICES

- Ribeye Steak** \$53

16oz Pan Fried Ribeye Steak | Honey Roasted Cherry Tomatoes | Mamposteao & Corn Beef Croquettes | Rich Blue Cheese Sauce
- NY Steak** \$45

10oz NY Steak | Sweet Potato Fries | Peppercorn Sauce
- Churrasco** \$38

10oz Churrasco | Longaniza Risotto | Drizzled Arugula & Parmesan Salad | Chimichurri
- Kan Kan** \$35

12oz Kan Kan | Pigeon Peas Mamposteao
- Fish & Chips** \$24

Medalla Beer Battered Fish | Garlic Aioli | Pico de Gallo | Lime | French Fries
- Mofongo-Mix** \$30

6oz Chicken Breast | Mojo Isleño | Cassava & Sweet Plantain Mofongo
- Salmon & Shrimp** \$38

8oz Salmon | Garlic Shrimp | Green Pea & Mint Risotto
- Red Snapper** \$32

0.5-1lbs Fried Red Snapper | Mojo Isleño | Plantain Tostones
- Chicken Breast** \$25

Cajun Lemon Chicken Breast | Cheese Potato Gnocchi
- Fetuccini Carbonara** \$26

Fetuccini | Chicken Breast | Onion | Bacon | Bread

VEGAN CORNER

- Veggie Burger** \$17

Impossible Burger | Lettuce | Tomato | Onion | Cheese | Ciabatta | French Fries
- Pastelón** \$21

Vegan Ground Beef | Sweet Plantain | Marinara | Vegan Cheese
- Steakhouse** \$27

Plant Based SteakHouse Cut 6oz | Chimichurri | Cassava & Sweet Plantain Mofongo | Sauteed Vegetables

SIDES

- Pigeon Peas Risotto** \$8
- Yuca Escabeche** \$8 Vegan
- Truffle Parmesan French Fries** \$8
- Almibar Sweet Plantain** \$7 Vegan
- Island Root Mash** \$7
- Bread Fruit Tostones** \$7 Vegan
- White Rice & Pink Beans** \$7

DESSERTS

- Crispy Cheesecake** \$9

Strawberry Ice Cream | Granola Crumble
- Baileys Bread Pudding** \$11

White Chocolate | Walnuts | Raspberries | Creme Anglaise
- Pastelillos a la Mode** \$10

Cream Cheese | Guava | Ice Cream | Syrup
- Warm Fudge Chocolate Mousse Cake** \$8

Crumble Oreo | Whipped Cream
- Coconut Flan** \$7

Baked Coconut Flakes | Besito de Coco
- Lemon Sorbet** \$7 Vegan

Crushed Raspberries | Granola Crumble

- Locally Grown
- Best Brews
- Wine pairing



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DRAFT BEERS

- Bramadero** (Del Oeste Brewery) American IPA | 16fl.oz. | 6.0% Vol. **\$8**
- Bucanera Whiskey Bock** (Del Oeste Brewery) Blonde Ale | 16fl.oz. | 4.9% Vol. 160 Cals **\$8**
-  **Magna** (Cervecera de Puerto Rico) Pale Lager | 16fl.oz. | 5.1% Vol. **\$7**
-  **Medalla Light** (Cervecera de Puerto Rico) Light Lager | 16fl.oz. | 4.2% Vol. | 95 Cals **\$6**
-  **Ocean Lab IPA** (Ocean Lab Brewing Co.) Fruit & Field Beer | 16fl.oz. | 5.8% Vol. **\$8**
-  **Ocean Lab SJU Lager** (Ocean Lab Brewing Co.) Helles | 16fl.oz. | 4.8% Vol. **\$8**

CRAFT BEERS

- Alhambra 1925** (Grupo Cervezas Alhambra, SL) **\$8**
European Strong Lager | 12fl.oz. | 6.4% Vol.
-  **Biichi** (Asomante Brewery) **\$8**
Tropical Lager | 12fl.oz. | 4.8% Vol. 85 Cals.
- Blue Moon** (Blue Moon Brewing Company) **\$8**
Belgian-Style Wheat Ale | 12fl.oz. | 5.4% Vol.
- Bud Light** (Anheuser-Busch) **\$7**
Light Lager | 12fl.oz. | 4.2% Vol.
- Corona Extra** (Grupo Modelo S.A. de C.V.) **\$7**
American Adjunct Lager | 12fl.oz. | 4.6% Vol.
- Coors light** (Coors Brewing Company) **\$7**
Light Lager | 12fl.oz. | 4.2% Vol.
- Dos Equis** (Cauhtémoc Moctezuma, S.A. de C.V.) **\$7**
American Adjunct Lager | 12fl.oz. | 4.2% Vol.
- Estrella Galicia Especial** (Hijos De Rivera, S.A.) **\$7**
European Pale Lager | 12fl.oz. | 5.5% Vol.
- Everhaze** (Tripping Animals Brewery) **\$14**
Hazy IPA | 16fl.oz. | 7% Vol.
-  **FOK Pachanga Fruit Beer** (F.O.K. Brewing LLC) **\$8**
Blonde Ale | 12fl.oz. | 4.5% Vol.
- Heineken** (Heineken Nederland B.V.) **\$7**
European Pale Lager | 12fl.oz. | 5% Vol.
- Heineken 0.0** (Heineken Nederland B.V.) **\$7**
Low-Alcohol Beer | 12fl.oz. | 0.01% Vol.
- In Bocca Al Lupo** (Tripping Animals Brewery) **\$12**
Italian-Style Pilsner | 16fl.oz. | 4.5% Vol.
- Lagunitas IPA** (Lagunitas Brewing Company) **\$8**
American IPA | 12fl.oz. | 6.2% Vol.
-  **La H Light** (Cervecera de Puerto Rico) **\$5**
American Light Lager | 10fl.oz. | 3.8% Vol.
-  **Medalla Light** (Cervecera de Puerto Rico) **\$6**
Light Lager | 12fl.oz. | 4.2% Vol. | 95 Cals.
- Michelob Ultra** (Anheuser-Busch, St. Louis, Mo) **\$8**
Light Lager | 12fl.oz. | 4.2% Vol. | 95 Cals.
- Michelob Gold** (Anheuser-Busch, St. Louis, Mo) **\$8**
American Light Lager | 12fl.oz. | 3.8% Vol. | 85 Cals.
- Modelo Especial** (Grupo Modelo S.A. de C.V.) **\$8**
American Adjunct Lager | 12fl.oz. | 4.4% Vol.
- Modelo Negra** (Grupo Modelo S.A. de C.V.) **\$8**
Munich Dunkel | 12fl.oz. | 5.4% Vol.
- No Mames** (Tripping Animals Brewery) **\$12**
Mexican-Style Lager | 16fl.oz. | 6% Vol.
-  **Ocean Lab Baraka** (Ocean Lab Brewing Co.) **\$8**
Stout Coffee| 12fl.oz. | 5.8% Vol.
-  **Ocean Lab Blonde Ale** (Ocean Lab Brewing Co.) **\$8**
Golden Ale | 12fl.oz. | 5.8% Vol.
-  **Ocean Lab Mambo** (Ocean Lab Brewing Co.) **\$8**
Fruit & Field Beer | 12fl.oz. | 5.8% Vol.
-  **Ocean Lab SJU Lager** (Ocean Lab Brewing Co.) **\$8**
Helles | 12fl.oz. | 4.8% Vol.
-  **Ocean Lab Sunset** (Ocean Lab Brewing Co.) **\$8**
American Amber | 12fl.oz. | 6.0% Vol.
-  **Old Harbor Taína** (Old Harbor Brewery) **\$8**
Blonde Ale | 12fl.oz. | 6% Vol.
-  **Patria Light** (Asomante Brewery) **\$8**
American Light Lager | 12fl.oz. | 4.6% Vol. 85 Cals.
- Peroni** (Birra Peroni) **\$8**
Lager | 11.2fl.oz. | 5.1% Vol.
- Playa de Brooklyn** (Brooklyn Brewery) **\$8**
Lime Lager | 12fl.oz. | 4.8% Vol.
- Presidente** (Cervecería Nacional Dominicana) **\$7**
American Adjunct Lager | 12fl.oz. | 5% Vol.
- Pulp Art** (Brooklin Brewery) **\$9**
Hazy IPA | 12fl.oz. | 6.5% Vol.
-  **Residente Maibock** (Cervecera de Puerto Rico) **\$8**
Maibock | 12oz. | 7% Vol.
- Samuel Adams Boston** (Boston Beer Company) **\$8**
Vienna Lager | 12fl.oz. | 5% Vol.
- Stella Artois** (Stella Artois Brewery) **\$8**
European Pale Lager | 11.2fl.oz. | 5% Vol. | 141 Cals.
-  **Zurc 1579** (Zurc Puerto Rican Craft Beer) **\$9**
German Style Helles Lager| 16fl.oz. | 5% Vol.



COCKTAILS & WINES



COCKTAILS

Mezcal Mai Tai Mezcal Dark Rum Cointreau Orgreat Lime Juice Sprinkle Jalapeño	\$15
Jungle Bird Dark Rum Campari Pineapple Juice Simple Syrup Lime Juice	\$14
Maple Paloma Tequila Añejo Grapefruit Juice Lime Juice Club Soda Maple Syrup Angostura	\$14
Tiramisu Martini Kahlua Vodka Bailey's Amaretto Cacao Cream Coffee	\$16
Autumn Fizz Dry Gin Apple Juice Apple Cider Agave Syrup	\$14
Pura Vida Gin Triple Sec Lime Juice Pineapple Juice Mint Simple Syrup Aquafaba	\$13
Sunset Boulevard Vodka Campari Apple Juice Club Soda Brut Cinnamon	\$13
Caribbean Flame Rum Myers Rum Cinnamon Simple Syrup Lime Juice Pineapple Juice Cranberry Juice Angostura Aquafaba	\$14
Moonlight Gin Lime Juice Creme Violette Blueberries Simple Syrup Rosemary Simple Syrup Brut	\$15
Beso del Diablo Tequila Pineapple Juice Lime Juice Simple Syrup Triple Sec Red Wine Tajin	\$15
Watermelon Mint Fizz Crush Gin Mint Simple Syrup Lime Juice Club Soda Slices of Watermelon	\$14
Mudwater Aperol Creme Violette Bourbon Pineapple Juice Lime Juice Aquafaba	\$15
Mojito Original Passion Fruit Mango Strawberry Coconut	\$12
Piña Colada with Rum	\$12
Sangria Red or White	\$10

WINE LIST

SPARKLING		
Nubori, Cava Brut, San Sadurni Spain	\$8	\$30
Passerina Brut, Piceno, Italy		\$50
Piper Heidseck Brut, Champagne France		\$75
Moët Chandon Brut Rosé, Champagne France		\$95
Veuve Clicquot Brut Rosé, Champagne France		\$95
Laurent Perrier Rosé, Champagne France		\$120
WHITE WINES		
Bodega Inurrieta Orchidea, Sauv Blanc	\$9	\$38
A Palmeira, Albariño	\$9	\$40
Piedra Verdejo, Rueda	\$9	\$42
Olema Chardonnay, California	\$10	\$50
Fox Run Riesling Semi Dry, NY	\$11	\$55
Strato Pinot Grigio, Friuli Venezia DOC		\$65
Buoncristiani Rosato Napa, California		\$85
RED WINES		
I Muri Primitivo, Italy	\$9	\$38
Pago Dehesa de Carrizal MV, Spain	\$9	\$40
Piedra Natural Tinta de Toro, Spain Vegan	\$9	\$42
Sottano Reserva Malbec, Argentina	\$10	\$50
Carmelo Rodero Crianza, Ribera del Duero	\$12	\$60
Olema Pinot Noir, Sonoma Country		\$62
Olema Olema Cabernet, Sonoma Country		\$65
Louis Martini Cabernet Sauvignon, Napa		\$90

BEVERAGE

Assorted Sodas Pepsi Pepsi Zero Diet Pepsi 7up Ice Tea Mirinda Orange Perrier Ginger Ale Club Soda Tonic Water Red Bull	\$3	Bigelow Herbal Tea English Breakfast Tea Green Tea Chamomile Earl Grey Chai	\$3
Juices Orange Apple Fruit Punch Pineapple Cranberry Lemonade Tomato Pink Grapefruit Coconut Water	\$4	Iced Coffee	\$5
		Espresso Coffee	\$3
		Latte	\$4
		Cappuccino	\$5
Bottled Water	\$3	Hot Chocolate MILK - Whole 2% Almond Soy	\$5

