

Caribbean

RUMS & LIGHT BITES



The Original Piña Colada

Don Q Gold rum, Coco López, cream,
pineapple juice

11

Painkiller

Pusser's Navy Strength rum, Coco López,
fresh orange, pineapple

12

Espuma Colada

Don Q Aged Rum, Don Q Coco, pineapple
juice, Black Walnut Bitters, coconut lime
cream, nutmeg

12

Sparkling Colada

1800 Coconut, complexed pineapple and
rosemary syrup, aromatic bitters, topped
with sparkling wine

13

A walk through the Heavens

Woodford Reserve, mango pure, coconut
water, spiced syrup, Peychaud's Bitters
and sparkling wine

13

Hemingway Boricua

Bacardi 4, Maraschino liqueur, lime juice,
grapefruit juice, hop grapefruit bitters,
recao, passion fruit and salt air

13

Death in Paradise

Monte Lobos Mezcal, 1800 Coconut,
Tía María, Barrilito 3***, fresh lime juice,
spiced syrup, pineapple juice

12



Candela

1800 silver, Ancho Reyes chile rojo, lime juice, spiced syrup, cream de cassis, pink grapefruit juice, hellfire bitters

14

Caribe Sunset

Don Q Cristal, Passoa, Myers Dark Rum, pineapple and passion fruit juice, squeeze lemon juice

13

Palmetto

Brugal XV, Martini Rosso vermouth and Angostura orange bitters

12

Parcha Spritz

Aperol, Prosecco, passion fruit purée

14

Pinold Colashioned

Brugal 1888, Don Q Coco, pineapple syrup, chocolate and aromatic bitters served with a coconut ice sphere

14

Fever

G'Vine Gin, Cynar, Apricot Combier, Vermouth Bianco, Boston Bittahs bitters

13

Mocktails

Bagua Breeze

Strawberry, soursop & lime juice, lavender syrup, grapefruit tonic

10

Non-alcoholic Piña Colada

Coco López, cream, pineapple juice

9



Sparkling, Champagne White and Reds

	By the Glass	Per Bottle
Sparkling, Champagne		
Prosecco, Ruffino, Italy	12	52
Champagne, Laurent – Perrier Brut, France		120
Champagne, Moët Chandon Rosé, France		135
Whites		
Chardonnay, Casillero del Diablo, Chile	10	46
Chardonnay, Sterling, California	12	52
Pinot Grigio, Banfi Le Rime, Italy	12	47
Albariño, Paco y Lola, Spain	11	50
Reisling, Chateau Ste Michelle, Washington State	11	50
Sauvignon Blanc, Nobilo, New Zealand	14	62
Reds		
Merlot, Robert Mondavi Private Selection, California	12	52
Merlot, Frei Brothers, California	13	53
Pinot Noir, De Loach, Russian River, California	12	52
Pinot Noir, Meiomi, California	13	58
Cabernet Sauvignon, Louis Martini, California	13	59
Cabernet Sauvignon, Justin, California	14	60
Blend, 689, California	4	60

Beer

Local

On draft

Medalla 6 Premium 7 Artisan 8

By the bottle

Medalla 6.50 Premium Magna 7

American

Budweiser, Bud Lite, Blue Moon, Coors Light,
Michelob Ultra, Samuel Adams 7.50

Imported

Heineken, Presidente, Peroni, Corona,
Stella Artois 8

Artisan

Ocean Lab, Fat Tire, Lagunita 8.50



Begin

- Market Catch Seafood & Octopus Ceviche*** [GF] 13
citrus medley | garden radish | plantain crisps
- Classic Caesar Salad** 12
hearts of romaine | house-made culantro focaccia | Caesar dressing
Add: grilled marinated chicken \$6
Add: seared mojo shrimp* \$9
- Chicken Winglets** 13
pineapple-teriyaki glaze | grilled pineapple
toasted sesame seed
- Grilled Pork Longaniza** 9
pickled purple onion | mojo | house-made culantro focaccia
- Spiced Hummus** [VN/GF] 9
chickpeas | mojo sauce | taro root and plantain crisps
- Island Nachos** [GF] 16
plantain chips | chipotle chicken
green pigeon peas | cheese sauce
smashed guacamole
- Chef's Charcuterie & Artesian Cheese Board** 19
selection of cured meats | local cheeses | olives

Large Plates

- Market Catch of the Day*** 25
arroz mamposteo | sauté vegetables
sweet-spicy mango salsa
- Caribe Cheeseburger*** 16
white cheddar | spiced onion marmalade | lto
local brioche bun
- Marinated Skirt Steak*** 27
arroz mamposteo | fried plantain | chimichurri
oregano brujo salt

Pizza

- Neapolitan** [V] 15
san marzano tomato sauce | fresh mozzarella
garden basil
- Pepperoni** 16
san marzano tomato sauce | bold pepperoni
mozzarella cheese blend
- Pig-zza Can Can** 18
pork | longaniza | tomatillo-culantro sauce
caramelized onion | mozzarella cheese blend
cilantro leaves

Sweets

- Frozen Profiteroles** [V] 9
pineapple ice cream | guava sauce
- Cinnamon Sugar Churros** [V] 8
chocolate sauce

[GF] No added gluten | [VN] Vegan | [V] Vegetarian

We cook with products that may contain allergens, such as seafood, eggs, meats, oils, spices, mushrooms, fruits, dairy products, nuts, flour and others. Please ask to speak to a manager if you have questions regarding the menu. *Raw or partially cooked meats and eggs may increase your risk of foodborne illnesses. We recommend that they be thoroughly cooked. Prices subject to gratuities and applicable taxes.

Executive Chef:
Germania María Díaz

Chef de Cuisine:
Jorge De Los Ríos

Pastry Chef:
Ronny Díaz Cruz

