BAR AMERICANA

WHITE & ROSÉ WINES

Bollini, Pinot Grigio *15 / 54*
Craftwork, Sauvignon Blanc *15 / 55*
Craftwork, Chardonnay *15 / 55*
Pavina Rosé, Pinot Noir *16 / 64*

RED WINES

Craftwork, Pinot Noir *15 / 55*
Craftwork, Cabernet Sauvignon *15 / 55*
Bousquet, Malbec *15 / 52*

KOSHER WINES

Baron Herzog, Cabernet Sauvignon *65*
Baron Herzog, Chardonnay *65*

CHAMPAGNE & SPARKLING

Veuve Cliquot Yellow Brut *36 / 145*
Laurent-Perrier Brut *125*
Torre Oria, Cava *15 / 65*
Taittinger Brut *95*
Taittinger Rosé *145*
Krug *895*

FROZEN COCKTAILS *17*

MONKEY LALA
Baileys, Kahlúa, Don Q, banana, local coconut cream

COCO TOSTADO MOJITO
toasted coconut, Don Q

PIÑA COLADA
El San Juan famous coconut mix, Don Q

ON THE ROCKS COCKTAILS *17*

MINT MOJITO
Bacardí, mint, lime, soda

SANDÍA Y PEPINO
cucumber, watermelon, mint, soda, don q

TAMARINDO LINDO MARGARITA
spicy tamarindo, Don Julio blanco

MAI TAI
Don Q, lime, Giffard Orgeat, Cointreau

DARK & STORMY
Bacardí Black, lime, ginger beer

BEERS *9*

Medalla
Heineken
Ocean Lab IPA
Ocean Lab Blonde Lager
Old Harbor Coqui
Corona
Corona Light
Blue Moon
Magna
Sweet Caroline

VODKA

Grey Goose *275*
Ketel One *275*
Absolut *250*
Tito's *275*

GIN

Aviation *275*
Hendricks's *250*
Bombay Sapphire *250*

WHISKEY & COGNAC

Macallan 12yr *300*
Macallan 18yr *725*
Hennessy VS *250*
Hennessy VSOP *300*
Jack Daniel's *250*
Black Label *250*

TEQUILA

Don Julio Reposado *300*
Don Julio Blanco *250*
Don Julio Añejo *325*
Patrón Añejo *300*
Patrón Silver *250*
Patrón Reposado *275*

RUM

Bacardí Reserve *350*
Don Q Añejo *275*
Bacardi 8 *275*
Don Q *250*

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.* Applicable local sales tax will be added to your check.*

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STARTERS

GUACAMOLE *14*
lime, cilantro, red onion, chips

BUFFALO WINGS
carrots, celery, blue cheese dressing
ten wings 19 / twenty wings 37

WAHOO CEVICHE *21*
cilantro, peppers, red onion, lime, plantain chips, leche de tigre

EMPANADILLA DE CONEJO *12*
rabbit fricassee, pique sauce

AVOCADO FLATBREAD *17*
cauliflower bread, jalapeño, cilantro, lime, za'atar

BOWLS

TUNA POKE *22*
sesame rice, spicy cucumbers, seaweed salad

HEIRLOOM TOMATOES *19*
avocado, watermelon, pearl onion, ponzu

KALE CAESAR SALAD *17*
sunflower seeds, rosemary croutons, parmesan crisp, shiitake

GREEK SALAD *18*
cucumbers, chick peas, tomato, red onion, feta, grilled pita

Add on: chicken breast 10 / shrimp 12

HANDHELDS

TURKEY CLUB *19*
bacon, lettuce, tomato, onion, sourdough bread, herb aioli, fries

FISH TACOS *21*
market fish, slaw, remoulade, charred salsa, crispy plantains

SMASH BURGER *24*
cheddar cheese, bacon, lettuce, tomato, onion, pickles, special sauce, fries

CRISPY CHICKEN SANDWICH *22*
pickles, creamy coleslaw, chipotle aioli, fries

REUBEN ON RYE *19*
pastrami, swiss cheese, chucrut, russian dressing, fries

MAINS

MAHI - MAHI FISH FRY *28*
Medalla beer batter, lemon, calypso sauce, olive remoulade, fries

CARIBBEAN STEAK FRITES *35*
skirt steak, "jerk" butter, fries
14oz prime NY strip 54

VEGETABLE STIR FRY *23*
tofu, green onions, sesame, quinoa, peppers, garlic chili sauce

SIDES

GARLIC FRIES *9*
aioli

YUCCA FRIES *9*
Calypso sauce

Chef de Cuisine Luis Santos

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