



FROM THE ORCHARD

HUERTA

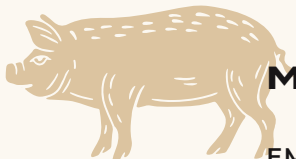
BERENJENA QUEMÁ roasted eggplant spread, tomato and pepper emulsion, cashews, spices, grilled bread	15
HUMMUS DE GANDULES CON CHICHARRONES green pigeon pea hummus, crispy pork skin	11
ENSALADA DE TOMATE, SANDIA Y AGUACATE tomato, watermelon and avocado salad	21
ÑAME white yam, coconut milk braised shiitake mushrooms, pineapple “pique,” celery leaves	17
CALABAZA ASADA roasted pumpkin, brown butter vinaigrette, hazelnuts, pepitas, fennel pollen, aleppo, herbs	14
ARROZ CON HABICHUELAS Y TOSTONES stewed beans, white rice, fried plantains	16



FROM THE SEA

MAR

CRUDO DE PETO* sashimi style wahoo, melon “aguachile,” shaved pearl onions, pickled ají dulces, garlic chips	21
CAMARONES AL AJILLO garlicky prawns, yuca fritters, sherry butter sauce	28
PULPO A LA PARRILLA grilled octopus, avocado “escabeche,” black olives remoulade	23
PESCA A LA PLANCHA local catch fillet, confit cherry tomatoes, preserved lemons, chayote, soursop vinaigrette	34
ARROZ CON CANGREJO Y CAMARONES blue crab rice and shrimp	36



FROM THE MOUNTAIN

MONTAÑA

EMPANADILLA DE CONEJO EN FRICASE local rabbit turnover, “pique”	12
MOFONGO fried plantains, pork belly, duck broth	19
PASTEL AL CALDERO CON CARNE AHUMADA pot cooked “pastel,” smoked crispy pork, pickled onions, herbs	29
PRIME NEW YORK STEAK “ENCEBOLLAO”* 14 oz grilled prime NY steak, onions, demi-glace	59
ARROZ CON GUINEA guineafowl rice	32

TASTE OF CAÑA

ESPECIAL PARA LA MESA

Four-Course / 64 ~ Add Wine +35 Six-Course / 94 ~ Add Wine +48

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*



BURBUJAS *Sparkling Wines*

VEUVE CLICQUOT YELLOW LABEL BRUT Champagne Chardonnay, Pinot Noir, Pinot Meunier	36	145
TORRE ORIA BRUT Penedès Xarello, Macabeo, Parellada	16	65
TAITTINGER BRUT Champagne Chardonnay, Pinot Noir, Pinot Meunier	-	95
TAITTINGER ROSÉ Champagne Pinot Noir, Pinot Meunier	-	145
SCHRAMBERG BLANC DE BLANCS Champagne Chardonnay	-	116
DOM PERIGNON BRUT Champagne Chardonnay, Pinot Noir, Pinot Meunier	-	405
KRUG GRANDE CUVÉE BRUT Champagne Chardonnay, Pinot Noir, Pinot Meunier <i>375ml</i>	-	95

ROSADO *Rosé Wines*

PARALELLE 45 Côtes du Rhône Shiraz, Cinsault, Granache	-	68
WHISPERING ANGELS D'ESCLANS Côtes du Provence Grenache, Cinsault, Rolle	-	83
ALTA PAVINA Tierra de Castilla y Leon Pinot Noir	16	64


BLANCO *White Wines*

LAGAR DE CERVERA Riaz Baixas Abariño	14	52
CRAFTWORK Monterey Chardonnay	16	57
BOLLINI Trentino Alto Adige Pinot Grigio	14	52
CRAFTWORK Monterey Sauvignon Blanc	15	55
FEL Anderson Valley Chardonnay	-	75
JOSEPH DROUHIN Côtes du Rhône Marsanne, Roussanne, Viognier, Grenache	-	177
KING ESTATE Willamette Valley Pinot Gris	-	79
KIM CRAWFORD Marlborough Sauvignon Blanc	-	75
PASCAL JOLIVET Loire Valley Sauvignon Blanc	-	105
BROOKS Willamette Valley Riesling	-	96

TINTO *Red Wines*

CRAFTWORK Monterey Cabernet Sauvignon	16	57
BOUSQUET Mendoza Malbec	14	52
JUAN GIL Jumilla Monastrell	14	52
CRAWFORK Monterey Pinot Noir	15	55
RANCH 32 Monterey Cabernet Sauvignon	-	49
STAGS LEAP ARTEMIS Napa Valley Cabernet Sauvignon	-	168
CAYMUS Napa Valley Cabernet Sauvignon	-	216
DUCKHORN Napa Valley Merlot	-	86
RUTHERFORD RANCH Napa Valley Merlot	-	77
ARZUAGA CRIANZA Ribera del Duero Tempranillo	-	98
JEAN LUC COLOMBO Côtes du Rhône Grenache, Mouvedre, Syrah	-	73
LA MAIALINA CHIANTI CLASSICO Tuscany Sangiovese	-	79
PÉTALOS DEL BIERZO Castilla y León Mencía	-	62
FEL Anderson Valley Pinot Noir	-	113
LOUIS LATOUR LA PROVENCE Burgundy Pinot Noir	-	75

COCKTAILS *All Cocktails are \$17*

- ALBAHACA local white rum, Waterfront steeped tea, pineapple, lemon, fresh basil
-  FLOR DE MAGA hibiscus flower, St-Germain elderflower liqueur, sparkling wine, sparkling water, lemon twist
- MIEL 8 local aged rum, orange juice, lime, honey, Angostura bitters
- TORONJA local white rum, Giffard pamplemousse, Lillet Blanc, orange juice, lemon
- CARDAMOMO local aged rum, rye whiskey, cardamom syrup, lime, burlesque bitters
- COCO Y GINEBRA local coconut-infused rum, gin, pineapple, honey, soda
- TIKI local bourbon, barrel-aged rum, spiced simple syrup, lemon, tiki bitters
- DE BRAZIL cachaça, St-Germain elderflower liqueur, lemon, grapefruit, sparkling wine vodka, St. Germain, grapes, grapefruit juice martini

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CAÑA'S RUM PUNCH *Serves up to six / \$65* rotating seasonal punch special. Inquire with your server.

SANDIA *Non-Alcoholic / \$12* virgin watermelon and cucumber mojito