

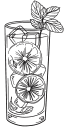
Craft Cocktails

All Cocktails are \$17

CARRIBEAN CLASSICS

MOJITO

Puerto Rican white rum, mint, lime, sugar, soda water, bitters



MISSIONARY'S DOWNFALL

Puerto Rican aged rum, fresh pineapple, mint, lime, peach liqueur



PLANTERS PUNCH

Jamaican aged rum, Elizabeth all spice dram, demerara syrup, lime



DAIQUIRI

Puerto Rican white rum, sugar, lime



JUNGLE BIRD

Puerto Rican dark rum, fresh pineapple, lime, Aperol



AND EVERYTHING ELSE

GINGER MEET TEQUILA

tequila reposado, hibiscus tea, ginger beer, lime



THE OTHER MEXICAN

mezcal joven, lime, cucumber, jalapeño, Cointreau, agave



ROSÉ SPRITZ

sparkling wine, vodka, St-Germain elderflower liqueur, grapefruit juice, mint, lemon



ISLAND NEGRONI

London dry gin, red vermouth, Campari, fresh pineapple



TASTE OF CAÑA ESPECIAL PARA LA MESA

prices are per person, minimum two guest

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. GF ~ Gluten Free*

FOUR COURSE MENU

HUMMUS DE GANDULES

green pigeon pea hummus, crispy pork skin

ÑAME *GF*

white yam, coconut milk braised shiitake mushrooms
pineapple "pique," celery leaves

MOFONGO CON CARNE FRITA AHUMADA *GF*

mashed fried plantains, smoked crispy pork
pickled onions, duck broth

BUDIN

Barrilito rum bread pudding, coffee ice cream, Marcona almonds

SIX COURSE MENU

CRUDO DE PETO *GF*

sashimi style wahoo, melon "aguachile," shaved pearl onions
pickled ají dulces, garlic chips

HUMMUS DE GANDULES *GF*

green pigeon pea hummus, crispy pork skin

PULPO A LA PARILLA

grilled octopus, avocado "escabeche," black olives remoulade

MAMPOSTEAO DE HABICHUELAS

BLANCAS Y LONGANIZA *GF*

stewed white bean rice, grilled local sausage

PRIME NEW YORK STEAK "ENCEBOLLAO" *GF*

14 oz grilled prime NY steak, onions, demi-glace

BUDIN DE BARRILITO

Barrilito rum bread pudding, coffee ice cream, Marcona almonds

CAÑA
BY JULIANA GONZALEZ

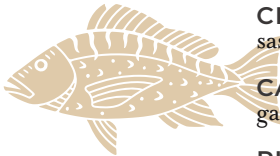


FROM THE ORCHARD

HUERTA

BUÑUELOS DE YAUTIA Y QUESO CAPAEZ taro root fritters, capaez cheese, cilantro & jalapeño alioli	14
TARTAR DE REMOLACHA coal roasted beet tartar, bucheron cheese, amarena cherries, walnuts balsamic vinaigrette, baby kale	16
HUMMUS DE GANDULES GF green pigeon pea hummus, crispy pork skin	14
ENSALADA DE TOMATE, SANDIA Y AGUACATE GF tomato, watermelon and avocado salad	21
ÑAME GF white yam, coconut milk braised shiitake mushrooms, pineapple “pique,” celery leaves	14

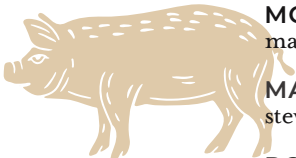
MAR



FROM THE SEA

CRUDO DE PETO* GF sashimi style wahoo, melon “aguachile,” shaved pearl onions, pickled ají dulces, garlic chips	21
CAMARONES AL AJILLO GF garlicky shrimp, yuca fritters, sherry butter sauce	28
PULPO A LA PARRILLA grilled octopus, avocado “escabeche,” black olives remoulade	23
PESCA A LA PLANCHA whole grilled snapper, preserved lemon and cilantro salsa verde, lemon shoyu sauce	65
ARROZ CON CANGREJO Y LANGOSTINOS GF blue crab rice and prawns	36

MONTAÑA



FROM THE MOUNTAIN

MOFONGO CON CARNE FRITA AHUMADA GF mashed fried plantains, smoked crispy pork, pickled onions, duck broth	29
MAMPOSTEO DE HABICHUELAS BLANCAS Y LONGANIZA stewed white bean rice, grilled local sausage	30
POLLO GLASEADO CON TAMARINDO roasted free range ½ chicken, tamarind glaze, carrot romesco	34
PRIME NEW YORK STEAK “ENCEBOLLAO”* GF 14 oz grilled prime NY steak, onions, demi-glaze	55

DESSERTS \$12

BIZCOCHUELO FUNDIDO DE CHOCOLATE
molten chocolate cake, passion fruit crême anglaise

BUDIN
Barrilito rum bread pudding, vanilla ice cream, Marcona almonds

CREMA CATALANA DE COCO GF
caramelized coconut custard

COPA DE CAMELO
salted chocolate mousse, raspberry marmalade, chocolate crumble

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.
AAA Members please provide membership card to servers for extra perks when dining at Caña

KIDS MENU \$16

12yrs old & under / Served with whole fruit & chocolate chip cookie

GRILLED CHEESE SANDWICH chips	CHEESEBURGER chips
GRILLED CHICKEN BREAST chips or veggies	CHEESE QUESADILLA salsa roja, sour cream, chips
CHICKEN TENDERS chips	KOSHER HOT DOG chips

WINE LIST



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
CHATEAU STE MICHELLE	Columbia Valley Riesling	-	79
KIM CRAWFORD	Marlborough Sauvignon Blanc	-	75
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
EIGHTY 20	Sonoma valley Pinot Noir	-	82
QUINTESSA RUTHERFORD	Napa Valley Cabernet Sauvignon	-	1200
FEL	Anderson Valley Pinot Noir	-	113
LOUIS LATOUR LA PROVENCE	Burgundy Pinot Noir	-	75
FAR NIENTE	Napa valley Cabernet Sauvignon	-	700

SPIRIT LIST

VODKA

Finlandia	17
Absolut	17
Belvedere	18
Grey Goose	18
Ketel One	18
Tito's Handmade Vodka	17

GIN

Beefeater	17
Bombay Sapphire	17
Hendrick's	17
The Botanist	18

TEQUILA & MEZCAL

Sauza Silver	17
Casamigos Blanco	19
Cazadores Blanco	17
Cazadores Reposado	19
Cazadores Añejo	21
Patron Silver	22
Patron Reposado	23
Patron Añejo	25
Casamigos Mezcal	21
Illegal Mezcal Joven	21

WHISKEY & BOURBON

Crown Royal Whiskey	17
Jameson Irish Irish Whiskey	17
Makers Mark Bourbon	17
Woodford Reserve Bourbon	19
Knob Creek Bourbon	17
Knob Creek Bourbon Whiskey	18
Gentleman Jack Tennessee	18
Jim Beam Rye Whiskey	19

SCOTCH

Dewar's White Label	17
Chivas Regal 12	17
Johnnie Walker Black Label	17
Johnnie Walker Blue Label	79
The Macallan 12 Years Old	24
The Macallan 18 Years Old	118
The Glenlivet 12 Year	24

APÉRITIFS, DIGESTIFS, & CORDIALS

Campari	18
Aperol	18
Lillet Blanc	20
Amaro Montenegro	18
Fernet Branca	19
Cynar	18
Lícor 43	17
Cointreau	17
Grand Marnier	18
Bailey's Irish Cream	17
Frangelico	18
Kahlua	17

BRANDIES & SHERRIES

Hennessy VS	17
Remy VSOP	21
Remy XO	48
Emilio Lustau PX	17

RUM SELECTION

LOCAL

Bacardi Superior Light Rum	17
Bacardi Reserva Ocho	18
Bacardi Coconut	17
Bacardi Limon	17
Bacardi Oakheart	17
Bacardi Limited Reserve	33
Don Q Cristal	17
Don Q Añejo	18
Don Q Gran Añejo	34
Ron del Barrilito 2 Estrellas	17
Ron del Barrilito 3 Estrellas	17
Ron del Barrilito 5 Estrellas	250

CARRIBEAN

Brugal Añejo	19
Dos Maderas 5x5	19
Zaya 12	21
Appleton Reserve	17

CENTRAL AMERICA

Flor de Caña 18 Años	35
Zacapa 23 Centenario	24
Zafra Master Reserve 21	37

SOUTH AMERICA

Leblon Cachaça	17
Ron Diplomatico Mantuano	21