**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

**CHAMPAGNE & SPARKLING**

Veuve Clicquot Yellow Brut 36 / 145
Laurent-Perrier Brut 125
Torre Oria, Cava 15 / 65
Pol Remy Brut Rosé 55

**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**
bacardi, 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**
bacardi black, lime, ginger beer

**BEERS** 9

Corona  
Corona Light  
Blue Moon  
Magna

**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**

Bacardi 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.*
STARTERS

GUACAMOLE  14
  cilantro, plantain chips

CEVICHE  18
  market fish, coconut milk, peppers, pineapple

SMOKED PORK BITES  17
  pickled onions, tostones, PR special sauce

TUNA POKE  19
  sesame, sushi rice, furikake spice, spicy cucumbers, poke sauce

NACHOS  16
  jalapeños, charred salsa, black beans
  crema, creamy queso sauce, onion, cilantro
  add on – chicken 10 / shrimp 12 / ground beef 8

BUFFALO WINGS
  frank’s hot sauce, carrots, celery
  blue cheese dressing
  ten wings 18 / twenty wings 34

CHICKEN EMPANADAS
  crushed avocado
  two 12 / three 15

SALADS

KALE CAESAR  15
  croutons, parmigiana-reggiano
  add on – chicken 10 / shrimp 12

HEIRLOOM TOMATOES  18
  pearl onions, walnuts, feta, cucumbers
  lemon vinaigrette

HANDHELDs

choice of fries or yucca fries

TURKEY REUBEN  23
  swiss cheese, sauerkraut, russian dressing

GRILLED FISH TACOS  21
  market fish, slaw, onion, cilantro, lime

SMASH BURGER  24
  smoked bacon, pickles, cheddar, special sauce

CRISPY CHICKEN SANDWICH  21
  pickles, asian slaw, sesame yuzu aioli

CARINTA AREPAS  19
  braised pork, mozzarella cheese, guasacaca sauce

AVOCADO FLATBREAD  16
  cauliflower bread, jalapeño, onion, cilantro, lime, za’atar (gluten free, vegan)

MAINs

CHICKEN LONGANIZA & THIGH PINCHOS  28
  rice & beans, plantains, barrilito sauce

CARIBBEAN STEAK FRITES  35
  spiced seasoned 12oz NY, yucca fries,
  Jamaican jerk butter

ISLAND “FISH FRY”  27
  market fish, shrimp, calamari, fresno peppers,
  fries, tartar, cocktail sauce

SIDEs  9

FRIES yucca or regular
  chipotle aioli

TOSTONES
  PR special sauce

CRISPY BRUSSEL SRPOUTS
  soy tamarind sauce

Chef Julianna Gonzalez
Chef de Cuisine Luis Santos

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