

## BREAKFAST BUFFET

Upon availability

20

### HOT OATMEAL 6

### OMELET YOUR STYLE 20

Served with choice of ham, bacon or sausage, & a side of breakfast potatoes

#### SELECT 1 OF EACH

##### VEGGIES

Spinach, onions, tomatoes, peppers, mushrooms.

##### CHEESES

Cheddar, swiss, american, mozzarella, feta.

##### MEATS

Chorizo, ham, turkey ham, bacon, sausage links.

Additional Veggie \$1.00, Additional Cheese or Meat \$2.00

### SWEET TREATS 20

#### BELGIAN WAFFLES

Fresh Berries, Butter, Syrup & whipped cream

#### BUTTERMILK PANCAKES

Fresh Berries, Butter, Syrup & whipped cream

#### ALMOND BRIOCHE FRENCH TOAST

Brioche bread, Fresh Berries, Butter, Syrup & whipped cream.

Add fried chicken breast \$5.00

### BENEDICTS 20

#### CLASSIC

Canadian Bacon, Poached Eggs & Hollandaise Sauce

#### SMOKED SALMON

Smoked Salmon, Poached Eggs & Hollandaise Sauce

### SANDWICHES 20

#### HAM & CHEESE

Cured Ham, Cheddar, Swiss Cheese, Lettuce & Ripe Tomatoes on Hoagie Bread

#### HOAGIE TURKEY CLUB

Turkey Breast Ham, Swiss Cheese, Mayo Pesto Sauce, Lettuce & Ripe Tomatoes on a Hoagie Bread

#### MONTE CRISTO

Turkey Breast Ham, Swiss Cheese, Mayo & Mustard on Brioche French Toast

Add Fried Eggs \$2.00, Add Bacon \$2.00

### SPECIALTIES 20

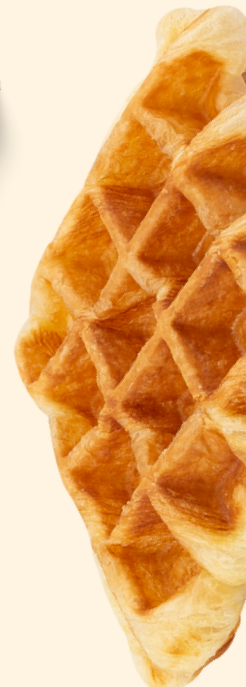
#### AMERICAN

Three Eggs any style, Bacon, Sausage Links, Two Pancakes & Breakfast Potatoes

#### JIBARO

Three Eggs any style, Fried Ripe Plantains, Griddle Ham & Criollo Bread Toast

COMPLIMENTARY CONTINENTAL BREAKFAST PER PLATE






## DRINKS

#### JUICES

	ORANGE JUICE	3
	PINNEAPPLE JUICE	3
	APPLE JUICE	3
	PINK GRAPEFRUIT JUICE	3
	FRUIT PUNCH	4
	ICED TEA	4
	LEMONADE	4

#### SOFT DRINKS

	SODAS	3
	WATER	3
	SPARKLING WATER	3
	CUP OF JOE (BREWED COFFEE)	2.75
	HOT TEA	2.75

	MIMOSA (GLASS)	10
	MIMOSA (BOTTLE)	35
	BLOODY MARY	10



## SHAREABLES

<b>SMOKED PORK BAO</b>	<b>16</b>
LOCAL SMOKED PORK, PINEAPPLE BARRILITO RUM BBQ, PICKLING VEGETABLES SALAD, BAO BUN	
<b>NORTH COAST SALTED COD CAKES</b>	<b>14</b>
ARUGULA LEMON VINAIGRETTE SALAD, CRIOLLA SAUCE, MOJO VERDE MAYO	
<b>PARRILLADA (TO SHARE)</b> 	<b>35</b>
CHISTORRA, LONGANIZA (LOCAL PORK SAUSAGE), SMOKED PORK, ITALIAN CHORIZO, CHIMICHURRI, PINEAPPLE- BARRILITO RUM BBQ, FRIED TOSTONES	
<b>CHICK AND CHIPS</b>	<b>16</b>
CRISPY FRIED CHICKEN BITES, PLANTAIN MARIQUITAS, GARLIC- CITRUS MAYO KETCHUP	
<b>OCEAN LAB BOB BEER PONZU SHRIMP AND SMOKED SCALLOPS TIRADITO</b> 	<b>19</b>
AJI AMARILLO, COCKTAIL SAUCE, FRESH ARUGULA, AVOCADO MASH AND CILANTRO CHIMICHURRI, ISLAND ROOTS CHIPS	
<b>SPINACH AND ARTICHOKE DIP</b> 	<b>14</b>
PAPRIKA OIL, ROASTED PEPPERS, KALAMATA OLIVES, CONFIT TOMATO, FRESH GRILLED FLAT BREAD	
<b>BRUSHQUETA</b> 	<b>14</b>
FRESH TOMATOES, ONIONS, MOZZARELLA, BASIL, WHITE BALSAMIC GLAZE, EXTRA VIRGIN OLIVE OIL, GARLIC CIABATTA CROSTINI	
<b>DEEP FRIED BURRATA</b>	<b>22</b>
BURRATA CHEESE BREADED IN PANKO, ROMESCO SAUCE, GARLIC CIABATTA CROSTINI, CHORIZO MARMALADE	
<b>CHEESE &amp; CHARCUTERIE (TO SHARE)</b>	<b>35</b>
MANCHEGO, BRIE, GOAT CHEESE, PROSCIUTTO, CHORIZO CANTINPALO, GENOA SALAMI, MEDITERRANEAN OLIVES, CORNICHONS PICKLES, HONEY CLOVER, PAN TUMACA	
<b>TUNA TARTARE</b> 	<b>18</b>
ORIENTAL VEGETABLES AND SEAWEED SALAD, AVOCADO MASHED, MANGO-PASSION FRUIT SORBET, ISLAND ROOT CHIPS, GINGER GARLIC SWEET SOY	
<b>LOBSTER DIP BRULÉ</b>	<b>18</b>
SPICY MAYO, SCALLION, MASAGO, EEL SAUCE	

## SALADS

<b>MEDITERRANEAN SALAD</b>  	<b>14</b>
MIX GREENS, WHITE BALSAMIC VINAIGRETTE, FETA CHEESE, MEDITERRANEAN OLIVES, RED ONIONS, GRAPE TOMATOES	
<b>VERACE CAESAR SALAD</b>  	<b>14</b>
CHOP ROMAINE HEARTS, PANCETTA CRISP, GARLIC CIABATTA CROUTONS, HOUSE MADE CAESAR DRESSING	
<b>BURRATA &amp; HEIRLOOM TOMATO</b> 	<b>14</b>
OPEN FRESH BURRATA, TOMATOES, ARUGULA LEMON VINAIGRETTE SALAD, WHITE BALSAMIC REDUCTION, GARLIC CIABATTA CROSTINI	

*Add Grilled Chicken \$8, Add Shrimp \$12*

## BURGER & SANDWICHES

<b>HOAGIE CLUB SANDWICH</b>	<b>16</b>
HOAGIE BREAD, PANCETTA CRISP, PESTO MAYO, ARUGULA LEMON VINAIGRETTE SALAD, HERB ESSENCE FRENCH FRIES	
<b>FRIED CHICKEN SANDWICH</b>	<b>18</b>
OCEAN LAB BEER TEMPURA BATTER, OLD BAY REMOULADE, FRIED PICKLED, ARUGULA LEMON VINAIGRETTE SALAD, HERB ESSENCE FRENCH FRIES	
<b>VERACE OLD FASHION BURGER</b>	<b>19</b>
8OZ USDA BEEF BURGER, GORGONZOLA CHEESE, MAPLE TENNESSEE WHISKEY CARAMELIZED ONION, BUTTON MUSHROOM & HERB DUXELLES, "PUERTO RICAN SOBAO" BREAD, OLD FASHION BBQ	
<b>BRICK OVEN CALZONETTA SANDWICH</b>	<b>18</b>
GRILLED CHICKEN, MOJO VERDE MAYO, CONFIT TOMATOES, FRESH MOZZARELLA, AJÍ AMARILLO, ARUGULA LEMON VINAIGRETTE SALAD, HOUSE FLAT BREAD	
<b>CUBANITOS PORK SLIDERS</b>	<b>19</b>
CRIOLLO SEASONING PORK SLIDERS, GLAZED HAM, SWISS CHEESE, SLICED DILL PICKLES, DIJON MUSTARD, MOJO VERDE MAYO	

*ALL BURGERS AND SANDWICHES ARE SERVED WITH OUR SKIN ON NATURAL FRIES*



VEGETARIAN



GLUTEN FREE



VEGAN

# BAR



# MAIN COURSE

All Proteins are Served with Grilled Mediterranean Veggies.

**AIRLINE CHICKEN BREAST** 24

AU JUICE, HONEY MUSTARD & HERB PANGRATTATO

**PAN SEARED NEW YORK STEAK** 28

12OZ GRASS FED NEW YORK STEAK, AU POIVRE SAUCE

**SKIN ON PAN SEARED SALMON** 26

8OZ SKIN ON SALMON, CITRUS SAFFRON BEURRE BLANC

**PORK RIB EYE** 25

8OZ GRILLED PORK RIB EYE, HOUSE HERB MARINATE, MARTINI SAGE DEMI

## SIDES

POTATO AU GRATIN	6
YUCA AL MOJO	6
CHORIZO & PIGEON PEAS RISOTTO	6
MAC & CHEESE	6
SKIN ON NATURAL FRIES	6
SALAD SIDE (MEDITERRANEAN OR CAESAR)	6
SWEET PLANTAIN IN ESCABECHE	6
PASTA SIDE (ANY OF THE THREE SAUCES)	6
FETTUCCINI	
BUCATINI	
CAMPANELLE	



## C.Y.O. PASTA

Our Fresh Pastas are Vegan

**1** SELECT ONE PASTA  
FETTUCCINI  
BUCATINI  
CAMPANELLE

**2** SELECT ONE SAUCE  
MARINARA  
ROASTED GARLIC ALFREDO  
PESTO

**3** ADD PROTEIN

GRILLED CHICKEN 8  
ADD SHRIMP 12  
GRILLED MEDITERRANEAN VEGGIES 7

NEW



# THE CLASSICS

All pizzas are 10 inches, cut into 6 pieces. Napolitan style Vegan dough

**PEPPERONI PIZZA**

12

**CHEESE PIZZA** 

10

**MARGHERITA** 

TOMATO SAUCE, FRESH MOZZARELLA, FRESH BASIL

14

# PUERTO RICAN FAVORITES

All pizzas are 10 inches, cut into 6 pieces. Napolitan style Vegan dough

**CHICKEN & BACON ROASTED GARLIC ALFREDO**

16

GRILLED CHICKEN, CRISPY BACON, MOZZARELLA CHEESE

**HONEY MEAT LOVER**

16

ARTISAN PEPPERONI, CRISPY PROSCIUTTO, CRISPY BACON,  
SUBTLE GARLIC ESSENCE, SPICY HONEY

**PUERTO RICAN UMAMI PORK**

16

SMOKED PORK , SWEET PLANTAIN, CILANTRO MOJO, GINGER  
GARLIC SWEET SOY SAUCE, HERB ESSENCE

**THE VEGAN** 

16

MARINARA SAUCE, VEGAN CHEESE, MEDITERRANEAN GRILLED  
VEGIES, FRESH BASIL, GARLIC OIL

## C.Y.O. PIZZA

Starting at \$14 includes two topping

**1 SELECT ONE SAUCE** 

- MARINARA
- ROASTED GARLIC ALFREDO 
- PESTO

**2 SELECT TWO TOPPING**

- PEPPERONI
- PANCETTA
- BACON
- PROSCIUTTO
- CHORIZO
- GRILLED CHICKEN
- MEDITERRANEAN GRILLED VEGGIES
- TOMATO
- ONIONS
- MUSHROOMS
- MEDITERRANEAN OLIVES
- FRESH MOZZARELLA

additional toppings \$2 each



VEGETARIAN



GLUTEN FREE



VEGAN

PIZZA



# SHAKES KICK START

## COCKTAILS



**MOJITO**  
Rum, House sour,  
Simple syrup, Mint  
leaves & Club soda.

\$14



**APEROL SPRITZ**  
Aperol, Prosecco,  
soda water,  
orange slice

\$12



**LAVENDER COLLINS**  
Gin, Cucumber,  
Lavender syrup, House  
sour & Pink grapefruit.

\$12



**MEZCAL PALOMA**  
Mezcal, Pink Grapefruit,  
House sour, Simple syrup  
& Soda water.

\$16



**ITALIAN MULE**  
Vodka, Limoncello,  
House sour, Simple  
syrup & Ginger beer.

\$14



**ESPRESSO MARTINI**  
Vodka, Borghetti caffe  
espresso liquor, shot of  
espresso

\$14



**PEARL FLOWER**  
Grey Goose La Poire Vodka,  
St Germain, fresh grapefruit  
juice, lemon & simple syrup.

\$14



**SMOKE OLD FASHIONED**  
Bourbon or aged rum,  
House Cinnamon syrup &  
Bitter blend.

\$14

## WINES

&

## BEERS

### WHITES

FIORDALISO   Pinot Grigio	\$8
MURPHY GOODE   Chardonnay	\$10
MURPHY GOODE   Sauvignon Blanc	\$10
ABADIA SAN CAMPIO   Albariño	\$10
ROKU   Riesling	\$10
HIVE & HONEY   Gewürztraminer	\$10
IJALBA   Tempranillo Blanco	\$12

### ROSE

ALTA PAVINA   Pinot Noir Rose	\$10
J.W. MORRIS   White Zinfandel	\$7

### REDS

MURPHY GOODE   Cabernet Sauvignon	\$10
MURPHY GOODE   Pinot Noir	\$10
MURPHY GOODE   Merlot	\$10
CAPARZO   Sangiovese	\$10
SUOLO ROSSO   Primitivo	\$9
TINTO NEGRO   Malbec	\$10
SILK & SPICE   Red Blend	\$10
ALTA PAVINA   Tempranillo	\$10
JOSH LEGACY   Red Blend	\$9

### BUBBLES

LAMBERTI PROSECCO   Rose	\$9
LAMBERTI PROSECCO   Brut	\$10

### OCEAN LAB DRAFT P.R.

MAMBO, HAZY WHEAT PASSION FRUIT	\$9
PALE ALE	\$9
BLONDE	\$9
MAYAWEST, PUERTORICAN LAGER	\$9

### OCEAN LAB BOTTLE P.R.

OCEAN BLUE, BLUEBERRY	\$9
IPA	\$9
RUBY PALE ALE, GRAPEFRUIT	\$9
STOUT	\$9
SJU LAGER	\$9
BOB, BLOOD ORANGE BLONDE	\$9

### LOCAL & IMPORTED

MEDALLA	\$7
COORS LIGHT	\$7
ESTRELLA GALICIA	\$7
ESTRELLA GALICIA 00	\$7
MICHELOB ULTRA	\$8
HEINEKEN	\$8
CORONA	\$8
MODELO RUBIA	\$8
MODELO NEGRA	\$8