



MENU

BREAKFAST (7 am - 11:00 am)

Seasonal Local Fruit **GF** **11**

Mango, Papaya, Pineapple, Watermelon

Clasic Oatmeal **9**

Continental Breakfast **15**

*Corn Muffins, "Quesitos", Banana Bread,
Seasonal Fruit, Juice, Coffee*

Cold Cereal **8**

Skirt Steak & Eggs **23**

*Sunny Side Up Eggs, Vegetables, Potatoes,
Tomato, Sourdough*

Benedict's **15**

*Canadian Bacon or Smoked Salmon (sub charge \$3)
Hollandaise Sauce, Potatoes*

Traditional Pancakes **13**

Eggs Your Style **14**

*Fried, Scrambled, or Omelet, Bacon, Local Sausage,
Ham, or Smoked Salmon, Spinach, Tomatoes,
Onions, Peppers, Mushrooms, Cheddar, or
Mozzarella*

Brioche Sandwich **14**

Lettuce, Tomato, Mozzarella, Mayo, Bacon, Sunny Side

LUNCH

(11:30 am - 5 pm)

APPETIZERS

Nachos 13

Ground Beef, Cheddar, "Pico de Gallo", Sour Cream

Brussels Sprout GF 7

Apricot, Pancetta, Red Onion

Crispy Fried Wings 12

Wings With Beer Sauce

Fish Tacos 14

Coconut Sauce, Coleslaw, Breaded Mahi Mahi, Chipotle Mayo,

Mini Mallorca 16

Chicken, Gouda Cheese, Caramelized Onions, Roasted Garlic Aioli, Sweet Potato Fries

SALADS

HOUSE GF 14

Arugula, Parmesan, Onion, Berries, Almond, Balsamic

Watermelon 15

Watermelon, Cucumber, Feta Cheese, Mint, Basil, Lemon Vinaigrette

MAIN DISHES

Stuffed Mofongo GF

Mofongo Balls, Creole Sauce 23

Chicken or Shrimp 27

Skirt Steak

Red Snapper GF 25

Mashed Vegetable Roots , Pineapple Chutney

Chicken 21

Chicken Thigh, Brussel Sprouts, Potatoes, Asparagus, Broccolini, Crispy Onions, Chilli Sauce

Skirt Steak GF 26

Mamposteo' Rice, Mushroom Sauce

Patio Burger 17

Lettuce, Tomato, Bacon, Cheese (cheddar or swiss), Fries

DINNER

(5:30 pm - 9 pm)

APPETIZERS

Tuna Tartare GF 13

Avocado, Sesame Oil, Sesame Mayo, Sesame Seeds, Plantain Chips

Mini Alcapurrias GF 11

Meat Alcapurrias, Tomato Mojito

Pegao' de Mamposteao GF 10

Rice, Beans Sweet Plantain

Cordon Bleu 14

Mushroom Sauce

SALADS

HOUSE GF 14

Arugula, Parmesan, Onion, Berries, Almond, Balsamic

Watermelon GF 15

Watermelon, Cucumber, Feta Cheese, Mint, Basil, Lemon Vinaigrette

Antipasto GF 16

Lettuce, Brussel Sprouts, Cherry Tomato, Mozzarella, Serrano, Salami, Kalamata, Basil

MAIN DISHES

Stuffed Mofongo GF

Mofongo Balls, Creole Sauce

Chicken or Shrimp 24

Skirt Steak 28

Stuffed Pepper GF 18

Pepper, Tomato, Eggplant, Zucchini, Spinach, Asparagus, Romesco Sauce (Mozzarella or Vegan Cheese)

Chicken Pasta 21

Tagliatelle, Chicken Breast, Pesto Sauce, Manchego

Rib-Eye 12oz GF 36

Pepper Sauce, Garlic Mashed Potato

DINNER

Salmon Fillet GF 27

Salmon Fillet, Potatoes, Carrots, Broccoli, Beets

Skirt Steak GF 28

Mamposteo' Rice, Mushroom Sauce

Chicken 22

Chicken Thigh, Brussel Sprouts, Potatoes, Asparagus, Broccoli, Crispy Onions, Chilli Sauce

Risotto GF 17

Peas, Serrano Ham, Manchego Cheese

Patio Burger 18

Lettuce, Tomato, Bacon, Cheese (cheddar or swiss) Fries

SIDES

Tostones (6)	7
French Fries	6
Rice and Beans	7
Mofongo	8
Mamposteo	10
Vegetables	6

DESSERTS

*Upon availability.
Ask your server for options.*

All Food and Beverage prices are subject to a 7% or 11.5% Government Tax. For groups of 6 or more, 18% gratuity will be included in the bill. Gluten-free food is marked with (GF). Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.