



BREAKFAST

- Seasonal Local Fruit Bowl** 11
- Classic Oatmeal** 9
- Continental Breakfast** 15
Corn Muffins, "Quesitos", Banana Bread, Seasonal Fruit, Juice, Coffee
- Yogurt Parfait** 9
Yogurt, Granola, Berries, Honey
- Smoked Salmon Bagel** 16
Smoked Salmon, Red Onion, Cucumber, Cream Cheese with a side of Seasonal Fruits
- Cold Cereal** 8
- Skirt Steak & Eggs** 23
Sunny Side Up Eggs, Vegetables, Potatoes, Tomato, Sourdough
- Benedict's** 18
Canadian Bacon or Smoked Salmon Hollandaise Sauce, Potatoes
- Traditional Pancakes** 15
- Eggs Your Style** 16
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
- Montecristo** 15
Ham, Turkey Breast, Mustard, Gruyère Cheese, Strawberry Marmalade
- Chicken & Waffles** 17
Crispy Breaded Chicken, White Pepper Cream
- French Toast** 17
Vanilla Ice Cream, Pomegranate Marmalade, Berries, with your choice of Bacon or Local Sausage

LUNCH & DINNER

APPETIZERS

- Nachos** 13
Ground Beef, Cheddar, "Pico de Gallo", Sour Cream
- Brussels Sprouts** 7
Apricot, Pancetta, Red Onion
- Crispy Fried Wings** 14
Wings with Beer Sauce
- Mini Mallorca** 16
Crispy Chicken, Gouda Cheese, Caramelized Onions, Roasted Garlic Aioli, Sweet Potato Fries
- Tuna Tartare** 16
Avocado, Sesame Oil, Sesame Mayo, Sesame Seeds, Plantain Chips
- Mini Alcapurrias** 14
Ground Beef Stuffed 'Alcapurrias', Tomato Mojito
- Mamposteo Croquettes** 12
Rice and Bean Fritters, Parmesan Bechamel Sauce
- Corned Beef "Empanadillas"** 16
Corned Beef Turnover with Avocado Aioli
- Risotto** 17
Green Peas, Serrano Ham, Manchego Cheese
- Bruschetta** 11
Sourdough, Crispy Prosciutto, Cherry Tomato Mojito

MAIN DISHES

- Stuffed Mofongo** 23
Mofongo Balls, Creole Sauce
- Chicken** 26
Shrimp
- Skirt Steak** 29
- Stuffed Pepper** 20
Pepper, Tomato, Eggplant, Zucchini, Spinach, Asparagus, Romesco Sauce (Mozzarella or Vegan Cheese)
- Patio Burger** 19
Lettuce, Tomato, Bacon, Cheese (Cheddar or Swiss), Fries
- Wagyu Nispero Burger** 22
Red Onions, Lettuce, Bacon, Special Sauce, Mozzarella, Truffle Fries
- Pasta** 19
Tagliatelle, Pesto Sauce, Manchego, add Chicken Breast 23
- add Shrimp** 26
- add Steak** 29
- Lobster Risotto** 26
Lobster Tail, Cherry Tomato Confit, Parmesan Cheese
- Fish Tacos** 16
Coconut Sauce, Coleslaw, Breaded Mahi Mahi, Chipotle Mayo
- Salmon Fillet** 27
Parmesan and Nut Crusted Salmon Fillet, Potatoes, Carrots, Broccolini, Beets, Salmon Caviar
- Red Snapper** 26
Mashed Vegetable Roots, Pineapple Chutney
- Chicken** 24
Chicken Thigh, Brussel Sprouts, Potatoes, Asparagus, Broccolini, Crispy Onions, Chilli Sauce
- Chicken Empanada** 19
Breaded Chicken Breast with Coasted Cherry Tomatoes, Burrata Cheese, Mixed Greens Salad
- Skirt Steak** 30
Mamposteo' Rice & Bean, Mushroom Sauce
- NY Steak 12oz** 39
Roasted Garlic Butter, Mashed Potato

SALADS

- House** 16
Arugula, Parmesan, Onion, Berries, Almond, Balsamic
- Watermelon** 18
Watermelon, Cucumber, Feta Cheese, Mint, Basil, Lemon Vinaigrette
- Charcuterie** 16
Serrano Ham, Prosciutto, Brie Cheese, Gouda Cheese, Manchego Cheese

SIDES

- "Tostones" (6) 7
- French Fries 6
- Rice and Beans 7
- "Mofongo" 8
- "Mamposteo" 10
- Vegetables 6
- Risotto 12
- Pasta side 12
- Truffle Fries 8

DESSERTS

- Upon availability.
- Ask your server for options.

GF options available upon request

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.





DRINKS MENU

COCKTAILS

El Convento

Grey Goose La Poire, St. Germain, Grapefruit Juice, and Lemon Juice

El Morro

Bailey's, Vodka, Patrón, Kahlua, Espresso Shot

Doña Fela

Gin, St. Germain, Fresh Lime Juice, Ginger Ale, Fresh Blood Orange Juice

La Rogativa

Ron Barrilito 2 Estrellas, Simple Syrup, Orange Peel

La Princesa

Don Q Pasión, Pama Liqueur, Lime, St. Germain

Casa Blanca

Tequila, Coconut Cream, Fresh Lime Juice

Plaza De Armas

Cucumber, Honey, Pineapple Juice, Vodka, St. Germain, Mint

Calle Luna

Whiskey, Amaretto, Smoked Salt

Mojito

Original, Mango, Passionfruit, Coconut

Piña Colada

Fresh mixture made daily. Virgin 6

Rum 14

Margaritas

House Tequila, Orange Liqueur, Fresh Lime Juice

Rum Punch

Sangria

White | Red

Preciosa

Tequila, Prosecco, Simple Syrup, Lemon Juice

Tinto de Verano

Red Wine, Lemon Soda

BEERS

LOCAL

Medalla

Magna

IMPORTED

Heineken

Corona

Michelob Ultra

Coors Light

LOCALLY CRAFTED

Old Harbor

SANTO VIEJO - Pilsner - 5.5%

YUNQUE - IPA - 5.4%

COQUI - Helles - 5.4%

TAINA - Blonde Ale - 5.4%

KOFRESI - Stout - 5.0%

TROPICAL TIDES - Kveik Ale - 5.2%

HOPPY TIDES - Double IPA - 7.0%

WINES

16 WHITE

Torre La Moreira

15|65

Albariño, Rias Baixas, Spain, 2020

18

Santa. Margherita

75

Pinot Grigio, Valdadige, Italy, 2021

16

Twin Oaks

9|50

Chardonnay, California, US, 2018

16

La Crema

75

Chardonnay, Sonoma Valley, California, US, 2019

16

Mohua

15|65

Sauvignon Blanc New Zealand

16

RED

Twin Oaks

9|50

16

Cabernet Sauvignon, California, US, 2018

La Crema

75

Pinot Noir, Sonoma Coast California

16

Josh

10|50

Pinot Noir

13

Simi

70

Cabernet Sauvignon, California, US, 2020

6

14

Arzuaga Crianza

85

Tempranillo, Ribera del Duero, Spain, 2019

16

The Walking Fool

110

15

Caymus, Red Blend Suisun Valley

SPARKLING

13

Ruffino

16|65

Prosecco, Italy, NV

13

Ruffino Moscato D'Asti

16|65

Prosecco, Italy, NV

Laurent Perrier

85

Brut, Champagne, France NV

7

Laurent Perrier

145

Rosé Brut, Champagne, France NV

9

Moet Chandon

90

Brut Imperial, Champagne, France NV

ROSÉ

10

Alta Pavina

13|55

Pinot Noir Rose, Spain

Whispering Angel

72

Chateau D'Esclans

