

PLACITA

STARTERS & SHARES

Gf PASTEL AL CALDERO (SOPA) (VV)	\$10
chef alex's modern twist on his abuela ana's viequense pasteles recipe. local taro root, calabaza, potato, banana, colored w/ achiote + puréed in veggie stock to creamy perfection. — add pork \$4	
AREPAS Y HABICHUELAS (V)	\$10
traditional red beans served w/ 4 arepas de vieques. — extra arepas \$2/ea	
CEVICHE	\$16
red snapper crudo, mandarin, aji amarillo paste, onion.	
Gf VIEQUES COBB SALAD	\$18
sweet gem, local cheese, boiled egg, bacon, cherry tomato, onion, red pepper, cilantro lime dressing. CAN BE MODIFIED FOR VEGAN FARE. — add ons: fried egg \$2.50/ea - grilled chicken \$12 - grilled shrimp \$17	
CHORIZO TRUFFLE CROQUETTAS	\$14
w/ truffle aioli.	
ALITAS	\$14
naked or tossed. choose one: chimichurri, cowboy butter, guava bbq. — extra sauce \$2/ea	
PORK BELLY STUFFED AREPAS	\$18
w/ pineapple slaw.	
TOMATO TARTAR (V)	\$16
w/ kalamata, shallots, grain mustard, egg yolk, olive oil y ciabatta.	
Gf GRILLED PULPO	\$22
potato puree, smoked paprika, truffle oil.	
VEAL TENDERLOIN BITES	\$25
sweet thai chili peanut butter.	

HANDHELDS & PLANT BASED

VIEQUES BURGER OR CHICKEN SAMMY	\$28
grilled 8oz wagyu or chicken breast, queso de paiz, caramelized onion y bacon compote, easy egg, avocado, truffle aioli. w/ homemade steak fries.	
DORADO TACOS	\$24
grilled or tempura mahi, spicy crema slaw, pickled onion, avocado crema, flour tortilla, cilantro.	
VEGGIE TACOS (V)	\$24
mixed veggies, spicy crema slaw, pickled onion, avocado crema, flour tortilla, cilantro. CAN BE MODIFIED FOR VEGAN FARE.	
Gf A CABALLO (VV)	\$20
arroz y habichuelas, sautéed veggies, avocado. — add ons: fried egg \$2.50/ea - grilled chicken \$12 - grilled shrimp \$17	

SWEETS

CHURROS (V)	\$12
the good stuff! w/ chocolate, dulce de leche y sweetened condensed milk.	
MOCHA TRES LECHES (V)	\$14
w/ coffee caramel.	
GOOEY BROWNIE (V)	\$14
w/ ala mode vanilla ice cream.	
Gf FLAN DE QUESO (V)	\$12
Gf BY THE SCOOP (V)	\$3
parcha, mango, lemon sorbet or made in house: vanilla ice cream.	
AFFOGATO (V)	\$7
vanilla ice cream w/ espresso.	

CUTS & CATCHES

proteins below served w/ your choice of one sauce:
cowboy butter, chimichurri, red wine demi,
bearnaise, lemon caper butter, almond butter.
extra sauce: \$2/ea

DORADO	\$32
grilled, served w/ one house side.	
AHI TUNA	\$35
grilled, served w/ one house side.	
CHURRASCO	\$42
grilled, 9.5oz angus skirt, served w/ one house side.	
PORK OSSO	\$46
tender braised shank, served w/ one house side.	
BLOK STRIP	\$52
our 10oz signature cut. grilled, served w/ one house side.	
CATCH OF THE DAY	MKT
always changing, served w/ two house sides.	
LOCAL LANGOSTA	MKT
based on availability and weight. served w/ two house sides	
VEAL CHOP	\$65
grilled, 10oz bone-in chop, served w/ two house sides.	
KANSAS CITY STRIP	\$75
grilled, 16oz bone-in striploin, served w/ two house sides.	
THE COWBOY	\$100
grilled, 22oz bone-in ribeye, served w/ two house sides.	

HOUSE SIDES

Gf ARROZ Y HABICHUELAS (VV)	\$8
HOMEMADE STEAK FRIES (VV)	\$8
AREPAS (V)	\$8
Gf SIDE ENSALADA (V)	\$8
tomato, red pepper, onion, local cheese, cilantro lime dressing.	
Gf SAUTÉED VEGGIES (VV)	\$8
GRILLED GARLIC BREAD (V)	\$8
MAC N CHEESE (V)	\$8
Gf ALIGOT (V)	\$8

PREMIUM SIDES

may be substituted for house sides at \$4/ea.

MAMPOSTEAO	\$12
w/ chorizo y amarillo.	
TRUFFLE STEAK FRIES	\$12
w/ parmesan, chili flake.	
Gf GRILLED ASPARAGUS (V)	\$12
w/ parmesan y truffle oil.	
Gf VIANDA MASH W/ AVOCADO (V)	\$12
Gf SIDE VIEQUES COBB SALAD	\$12
sweet gem, local cheese, boiled egg, bacon, cherry tomato, onion, red pepper, cilantro lime dressing.	

(V) = vegetarian - (VV) = vegan
gratuity is vital to the livelihood of our team. please tip your waitstaff.
if you arrived by golf cart, your left blinker is on.