

WINE LIST

GLASS / BOTTLE

CHAMPAGNES & BUBBLES

VALFORMOSA, BRUT, ESPANA	\$10	\$42
intense fruity nose + fresh at palate. nicely balanced. pair w/ ceviche or dorado tacos.		
VALFORMOSA, BRUT ROSE, ESPANA	\$13	\$48
floral aromatics + red fruits at palate. pair w/ vieques cobb salad or ahi tuna.		
RUFFINO, PROSECCO D.O.C., FLORENCE		\$50
cirtus + apple nose. persistent bubbles. pair w/ vieques chicken sammy or dorado.		
RUFFINO, PROSECCO ROSE, FLORENCE		\$50
crisp + off-dry taste w/ subtle notes of strawberry, rose + white fruits. pair w/ pork belly stuffed arepas or churros.		
AUBRY, BRUT PREMIER CRU, CHAMPAGNE, FRANCE		\$180
great as an aperitif. white flowers + lemon honey finished w/ dark notes of pepper. pair w/ pulpo or churrasco.		

WHITE WINES

ERRAZURIZ, CHARDONNAY, CHILE, 2016	\$12	\$46
tropical aromas, french oak, medium body. pair w/ pork osso or veggie tacos.		
DARK HORSE, SAUVIGNON BLANC, CALI	\$10	\$37
medium body w/ a bright tropical + citrus flavor. pair w/ local catch y queso flan.		
LOLO, ALBARINO, SPAIN	\$14	\$54
dry, balance acidity. cirtus + stone fruit. pair w/ ceviche or ahi tuna w/ veggies.		
MARTIN CODAX, ALBARINO, SPAIN		\$50
light bodied + rich w/ peach + citrus. sharp finish. pair w/ pastel al caldero or mac n cheese.		
MARTIN CODAX LIAS, ALBARINO,		\$61
aromatic + intense. peaches, melons + warm brioche. pair w/ pulpo and local catches.		
MARQUES DE RISCAL, VERDEJO, RUEDA		\$51
crisp hints of white floral + herbs. light palate of green apple + peach. pair w/ vieques cobb salas or dorado w/ mamposteo.		
HONEYMOON, PARRELLADA, SPAIN 2016		\$62
organic, intense aroma + floral sip. pair w/ dorado tacos or chorizo truffle croquettes.		

ROSE WINES

DARK HORSE, ROSE, CALI	\$10	\$37
notes of strawberry + tart cherry. perfect for drinking on summer days. pair w/ vieques burger or a caballo.		
MARIETA, ROSE, SPAIN		\$55
intense y delicate aromas of raspberries y rose petals. refreshing y fruity on the palate. pair w/ tomato tartar or veal tenderloin bites.		

RED WINES

LE GRAND NOIR, PINOT NOIR, FRANCE, 2023	\$10	\$37
juicy raspberry + oaky. refreshing pepper. pair w/ veal tenderloin bites or pulpo.		
LE GRAND NOIR, GSM RED BLEND, FRANCE, 2022	\$10	\$37
blackberry, dark plum + pepper. distinctive mineral note. pair w/ pork belly stuffed arepas or blok strip.		
FIGUEROA 4, TEMPRANILLO	\$14	\$51
ripe dark berries + peppery medium body. fresh + balanced. pair w/ alitas or churrasco.		
STERLING, PINOT NOIR, CALI		\$54
aromas of briar fruit + ripe black cherry. pair w/ blok strip or veal chop.		
LOUIS MARTINI, CABERNET, CAB SAUV, CALI, 2016		\$71
black plum + cassis w/ black licorice. pair w/ chorizo truffle croquettes or the cowboy.		
MAS ELENA, CAB SAUV, CAN FRANC, MERLOT, SPAIN, 2014		\$69
velvety in mouth + dark chocolate, spices + red fruits. pair w/ vieques burger or veal chop.		
MARQUES DE RISCAL, TEMPRANILLO SYRAH BLEND, SPAIN, 2020		\$40
highly aromatic ripe red fruit + black pepper + smoke. pair w/ pastel al caldero or churrasco.		
MAS IRENE, CAB FRANC, SPAIN, 2017		\$88
oaky vanilla + blackberry w/ notes of tobacco. pair w/ kansas city strip or pork osso.		
THE STAG, CABERNET, PASO ROBLES, 2022		\$74
bramble berry + red currant w/ allspice + clove. velvet tannins w/ lengthy finish. pair w/ kansas city strip or mocha tres leches.		
FUGUEROA 15, TEMPRANILLO, 750mL		\$120
fresh + fruity nose. blueberries + spice. pair w/ the cowboy or veal chop.		
FIGUEROA 15, TEMPRANILLO, 1.5L		\$210
fresh + fruity, blueberries + spice, pair w/ the cowboy or veal chop.		