

café



PIZZAS, SANDWICHES, SALAD AND MORE

STARTERS

Empanadas de Ropa Vieja \$15

Braised Beef with local spices, sugar cane, dark rum, Puerto Rican cheese, and caramelized onions with a guajillo pepper aioli

Shrimp Cocktail \$18

Jumbo shrimp poached in El Conquistador Beer served with Cocktail sauce and lemon

Chicken Wings \$14

Crispy fried chicken wing tossed in buffalo or BBQ sauce Served with blue cheese dressing

Bella Vista Calzone \$14

Pizza dough stuffed with our house special pizza sauce, mozzarella cheese and pepperoni brushed with garlic and olive oil, served with tomato sauce for dipping

Chips and Dip \$10

Solid white Albacore tuna, aji chili, coriander mayo and fresh corn chips

Favorites Platter \$26

Empanadas de Ropa Vieja, crispy chicken wings, Chips and Dip and queso frito

FRESH & CRISP SALADS

Add Chicken \$8

Add Shrimp \$10

Add Steak \$12

Iceberg Chop Salad \$10

Honey-peppered bacon, scallions, tomatoes, onions and radishes with a cilantro ranch dressing

Caesar Salad \$12

Crisp romaine lettuce, garlic and herb croutons, classic Caesar dressing, shredded parmesan cheese

Heirloom Tomatoes \$14

Heirloom tomatoes Jubilee, "queso fresco," pine nuts, basil, balsamic and extra virgin olive oil

CHILDREN'S MENU

Mini burgers with fries \$8

Mini cheese pizza \$8

Chicken strips with fries \$9

SWEETS

Key Lime Pie \$9

Double Chocolate Brownie \$9

BURNING BRICK OVEN PIZZAS

Classica \$17

Fresh mozzarella, vine-ripe tomatoes and basil Add pepperoni \$2

Cantimpalo \$18

Provolone, mozzarella, tomato rub, chorizo, goat cheese and truffle honey

BBQ Chicken \$17

Provolone, mozzarella, ranch smear sweet onion jam and braised chicken

Bolognese \$17

Creamy meat sauce, provolone, mozzarella, basil and Parmesan cheese

La Boricua \$19

Provolone, mozzarella, roasted pulled pork, sweet plantains, "queso del país" and cilantro

Roasted Veggies \$16

Mozzarella, provolone, zucchini, squash, eggplant, onions and tomatoes

BUNS & STUFF

Vista Burger \$20

Double beef patty burger, melted sharp cheddar, cherry pepper aioli, peppery bacon, lettuce, and tomato

Crispy Chicken \$17

Golden fried chicken breast, melted cheddar, pickles, lettuce, tomato, onion and chipotle mayo

Fish & Buns \$19

Blackened Dorado, lettuce, tomato, onion, chipotle mayo

Lamb Souvlaki \$18

Ground lamb kebab, grilled pita bread, cucumber salad with lemon dill Tzatziki

ENTREES

Red Snapper \$29

Pan-seared red snapper filet, mojo isleño, fried green plantains, garnished with lettuce and tomatoes

Churrasco \$32

10oz. churrasco steak, chimichurri, and French fries

Eggplant Ragout \$18

Potato gnocchi, eggplant ragout and sweet peas

Grilled Prawns \$25

Grilled prawns served over garlic linguine

PIZZAS, SANDWICHES, SALADS, AND MORE

COCKTAILS

Parcha Passion \$12
Don Q Cristal, Don Q Passion, parcha puree,
Pineapple, mango, orange juice, Passoa float

Bay View \$12
Gin, St. Germain, fill up the sour mix

El Conquistador \$12
Don Q Cristal, Triple Sec, Pineapple juice,
Passion float

Yunque Rainfall \$12
Don Q Cristal, Midori Liqueur, mixed
Pineapple and orange juice

Spicy Tamarindo Rita \$14
Tequila Silver, Cointreau, Sour mix, Tamarindo
Puree, pinch tajin, slices jalapeño

Caribbean Old Fashioned \$14
Don Q7, simple syrup, dash orange bitter, dash
Angostura bitter, and cinnamon

Sangria \$14
Brandy Don Q Cristal, Red, White or
Sparkling wine, Tropical Juice, Fresh Fruits

MOJITOS

Classic Mojito \$12
Don Q Rum, mint leaves, lime juice, club soda

Flavored Mojito \$12
Classic Mojito. Passion fruit, strawberry,
or mango

Sparkling Mojito \$14
Classic mojito, Cava Brut, Light rum,
Triple sec, pineapple juice, passion, fruit
liqueur

FROZEN DRINKS

WITH ALCOHOL | VIRGIN

Piña Colada \$12 | \$8

Strawberry \$12 | \$8

Mango \$12 | \$8

Miami Vice \$12 | \$8

BEERS

Medalla \$6

Corona Light \$7

Michelob Ultra \$7

Heineken \$7

Coors Light \$7

El Conquistador Amber Ale \$7

Ocean Lab Flavors \$7

WINE BY THE GLASS – WHITES

Pinot Grigio \$9 | \$40

Albariño \$9 | \$40

Sauvignon Blanc \$9 | \$40

Chardonnay \$9 | \$40

ROSE

Blend \$9 | \$40

RED

Pinot Noir \$9 | \$40

Merlot \$9 | \$40

Cabernet Sauvignon \$9 | \$40

SPARKLING

Prosecco, Canella, Italy \$9 | \$40

Cava, Torre Oria, Spain \$9 | \$40

Champagne Veuve Clicquot | \$150