

SOPAS / SOUPS	
SOPA DE FRIJOL NEGRO (GF) Guatemalan Style Black Bean Soup, Plátanos Maduros, Crema Fresca, Corn Chips 11	
SOPA DE POLLO Chicken & Vegetable Soup 12	
ENSALDAS / SALADS	
ENSALADA DE REMOLACHA Field Greens, Roasted Beets, Sheered Coconut, Golden Raisins, Goat Cheese, Olive Oil & Balsamic Vinaigrette 11	
ENSALDA DE LA CASA Field Greens, Cherry Tomatoes, Red Onion, Shaved Celery, Olive Oil & Balsamic Vinaigrette 10 <i>Additions: Grilled Chicken Breast \$11 / Steak Skewers (3) \$13 / Salmon (8oz) \$14 / Shrimp \$3 Each</i>	
TAPAS / APPETIZERS	
ALCACHOFAS Crispy Artichokes Hearts, Lemon & Cilantro Aioli 12	
EMPANADAS Roasted Tomato, Scallion, Pepper & Potato Picadillo Filled Empanadas, Avocado Sauce <i>Beef 11 / Chicken 10</i>	
PULPO (GF) Pan Roasted Octopus, Smoked Paprika, Fingerling Potatoes, Shaved Celery, Smoked Paprika Aioli 17	
MEJILLONES CON VINO PEI Mussels, Steamed with White Wine Garlic & Lemon Butter Sauce 13	
TARTAR DE ATUN (GF) Yellowfin Tuna, Sesame, Soy, Avocado, Mango, Red Onion, Cilantro, Citrus, Home Made Corn Chips 16	
TACOS DE BACALAO Crispy Cod Fish, Avocado, Mango Salsa, Cilantro Aioli, Flour Tortillas 14	
PINCHOS (GF) Sirloin Steak Tips on Skewer, Yucca, Chipotle Aioli 13	
TACOS DE QUINOA Organic Quinoa, Sweet Plantains, Spinach, Pico de Gallo, Balsamic Glaze 11	
CEVICHE MIXTO (GF) Poached Shrimp & Baby Octopus, Lime, Red Onion, Cilantro, Shaved Celery & Cherry Tomatoes, Tortilla Chips 17	
CAMARONES CON COCO Coconut Coated Crispy Shrimp, Mango Dipping Sauce 13	
OSTRAS CON MOFONGO Corn Meal Crusted Blue Point Oysters Over Sweet Mofongo, with Caramelized Spanish Onions & Panchetta, Chipotle Aioli 16	
NACHOS (GF) Black Beans, Melted Monterey Jack, Guacamole & Chipotle Crema <i>Smoked Chorizo 14 / Steak 15 / Chicken 12</i>	
GUACAMOLE EN MOLCAJETE (GF) Presented on the Table and Muddled in a “MOLCAJETE” Served with Corn Tortilla Chips 15 / Add Fresh Jalapenos 1.50	
AREPAS DE CERDO (GF) Corn Cakes, Smoked Pulled Pork Pickled Onions, Guasacaca Sauce 13	
QUESADILLA DE CERDO Smoked Guava Glazed Pulled Pork, Cheddar & Monterey Jack, Guacamole 14	
ALMEJAS CON FRIJOLES PINTOS Little Neck Clams, Smoked Chorizo, Pinto Bean Ragu wTortilla Chips 14	
HUARACHES VEGETARIANOS (GF) Crispy Corn Patties, Roasted Vegetables, Caramelized Onions, Goat Cheese, Fig & Balsamic Glaze 13 Add Shrimp or Scallops 3 each	
PLATOS PRINCIPALES / ENTREES	
PERNIL (GF) Braised Pork Shank, Dressed With Argentinian Passion Fruit Chimichurri, Coconut Rice/Beans & Maduros, Guasacaca Sauce 27	
SOPA DE MARISCOS CON COCO (GUATEMALAN TAPADO) Jumbo Shrimp, Little Necks, PEI Mussels, Fish of The Day, Corn, Yucca, Scallions Lobster Saffron & Coconut Broth 24	
ENCHILADAS DE CANGREJO Lump Crab Meat Filled Flour Tortillas, Guajillo & Cilantro Sauce, Chipotle Crema, Served with Yellow Vegetable Rice 26	
SALMON CON PANELA (GF) Panela Caramelized Atlantic Salmon, Organic Quinoa with Sweet Plantain, Baby Spinach & Tomato, Ginger Lemongrass Cream Sauce 30	
COSTILLA AL FUEGO LENTO Red Wine & Dark Beer Braised Boneless Beef Short Ribs, Saffron Mashed Potatoes & Seasonal Vegetables 32	
FAJITAS Sautéed Marinated Hanger Steak, Chicken or Shrimp, Bell Peppers & Onions, Yellow Vegetable Rice, Pico de Gallo, Chipotle Crema, Flour Tortillas <i>Bistek 25 / Shrimp 26 / Pollo 23</i>	
PAELLA DE MARISCOS (GF) Shrimp-Mussels-Clams-Scallops-Fish of the Day, Smoked Chorizo, Saffron Braised Tomatoes & Roasted Garlic Sofrito <i>For One 32 / For Two 54 / For Three 68</i>	
CHURRASCO (GF) 14oz Certified Black Angus Ribeye Steak, Chaufa Rice & Grilled Asparagus, Argentinean Chimichurri 42	
GAMBAS (GF) Sautéed Shrimp with Roasted Corn, Scallions & Tomato, Chipotle Honey & White Wine Cream Sauce, Black Bean Mashed Potatoes 29	
CHAUFA PERUANA (GF) Peruvian Style Fried Rice, Scallions, Ginger, Egg, Soy Sauce, Peppers <i>Shrimp 26 / Bistek 24 / Pollo 22</i>	
BACALAO CON COCO (GF) Plantain Crusted Oven Roasted Cod Fish, PEI Mussels, Smoked Chorizo, Lobster Pineapple & Coconut Sauce, Over Yucca 30	
PAELLA DE VEGETALES (GF) Saffron Vegetable Rice, Grilled Seasonal Vegetables, Thyme, Mint, EVOO 32	
POLLO (GF) Pan Roasted Half Chicken, Saffron Mashed Potatoes, Sautéed Spinach , Chicken Demi Glace 26	
BARBACOA CON GUAYABA (GF) Guava Glazed BBQ St. Louis Spare Ribs Over Corn, Fire Roasted Peppers, Cilantro & Scallion Hash, Yucaa Fries 29	
SIDES 7	
Platanos Fritos Coconut Rice & Beans Tostones Yucca Fries Papas Fritas Vegetable Saffron Rice Saffron Mashed Black Bean Mashed Seasonal Vegetables	

TEQUILA SHOTS
SILVER 10 - REPOSADO 11 - AÑEJO 12 - SHOTS Patrón Cazadores Avión Corzo Tres Generaciones Herradua Don Julio Casa Amigos Corzo On Rocks +2
TEQUILA FLIGHT
Compare the Wonderful Flavors and Essence of 3 Different Tequilas of your choice SILVER 24 - REPOSADO 26 - AÑEJO 28
MARGARITAS
HOUSE MARGARITA 12 GLASS 45 PITCHER Rosita Tequila, triple sec, lime juice, agave nectar <i>Add any of our Flavors +1</i> PREMIUM MARGARITAS 48 PITCHER <i>*Excludes Happy Hour</i> OLA MARGARITA 14 Cazadores Tequila, Grand Marnier, Orange Juice and Lime Juice SKINNY MARGARITA 15 Corzo Tequila, Cointreau, Lime and Grapefruit Juice THE PERFECT MARGARITA 15 Tres Generaciones Tequila, Triple Sec, Lime and Orange Juice CADILLAC MARGARITA 16 Patrón Reposado Tequila, Grand Marnier, Lime Juice, Agave Nectar
MOJITOS
REGULAR MOJITO 13 GLASS 45 PITCHERS Bacardí Light Rum, Lime Juice, Mint Leaves, and Sugar Cane <i>Add any of our Flavors + 1</i> Granada (Pomegranate) Mora (Blackberry) Coco (Coconut) Guayaba (Guava) Fresa (Strawberry) Tropico (Tropical Fruit) Jalapeño Y Pina (Jalapeño & Pineapple) Maracuya (Passion Fruit) Frambuesa (Raspberry)
CAIPIRINHAS
REGULAR 13 Traditional Brazilian Drink made with Cachacha Rum, Lime Juice and Sugar Cane <i>Add any of our Flavors + 1</i> Granada (Pomegranate) Mora (Blackberry) Coco (Coconut) Guayaba (Guava) Fresa (Strawberry) Tropico (Tropical Fruit) Jalapeño Y Pina (Jalapeño & Pineapple) Maracuya (Passion Fruit) Frambuesa (Raspberry)
COCKTAILS 13
FROZEN OLA COLADA Mango & Pineapple Infused Bacardi Rum, Mango Coconut & Passion Fruit Puree JALAPEÑO MANGO CRUSH Rum Tequila, Muddled Jalapeños, Mango Purée, Lime Juice POMEGRANATE ICED TEA Bacardí Light Rum, Vodka, Tequila, Triple Sec, Pomegranate and Lime Juice SUNRISE MANGONADA Mango Infused Bacardi Rum, Passion Fruit & Mango Puree, Amaretto & Pomegranate BATIDA DE MARACUYA Pineapple Infused Rum, Agua Ardiente, Tripple Sec, Passion Fruit Puree & Lime
MARTINIS 14
GRANADA Absolut Citron Vodka, Fresh Pomegranate and Orange Liqueur ESPRESSO Absolut Vanilla Vodka, Regular Espresso, Kahlúa, Baileys MOJITOTINI Absolut Citron Vodka, Fresh Muddled Lime and Mint, Sugar Cane MANGO MARTINI Grey Goose Vodka, Triple Sec, Mango Puree & Lime

SANGRIAS
ROJA Red Wine, Brandy, Orange Liqueur, Guava Nectar, Diced Apples and Pineapples BLANCA White Wine, Brandy, Citrus Liqueur, Peachtree Schnapps, Pineapple Juice, Mango Purée 12 GLASS 38 PITCHER
WHISKEYS, BOURBONS, SINGLE MALTS, BRANDIES
Dewar’s Maker’s Mark Glenlivet E&J Crown Royal Knob Creek Glenfiddich Cardenal Mendoza Chivas Jim Beam Glenmorangie Jameson Wild Turkey Macallan 12 Yr Jack Daniels Woodford Reserve Macallan 18 Yr Johnny Walker Buchanas
LIMONADAS
Made with Fresh Squeezed Lemon Juice and Fresh Fruit Purées *Raspberry, Blackberry, Strawberry, Mango 6
VIRGIN DRINKS
FROZEN OLA COLADA 9 Passion Fruit and Mango Purée, Coconut Cream Pineapple Juice VIRGIN PINA COLADA 9 TROPICAL ISLAND 7 Mixed Berries, Fresh Mango, Pineapple Juice VIRGIN REGULAR MOJITO 7
DRAFT BEERS
Modelo Negra Estrella (Spain) Blue Moon Sam Adams Seasonal Two Roads Seasonal 7
BOTTLED BEER
Corona Corona Light Pacifico Modelo Especial Two Roads IPA Michelob Ultra Coors Light 7
NON ALCOHOLIC
Becks 5

