

# Caribbean

RUMS & LIGHT BITES



## The Original Piña Colada

Don Q Gold rum, Coco López, cream,  
pineapple juice

11

## Painkiller

Pusser's Navy Strength rum, Coco López,  
fresh orange, pineapple

12

## Sparkling Colada

1800 Coconut, complexed pineapple and  
rosemary syrup, aromatic bitters, topped  
with sparkling wine

13

## Death in Paradise

Monte Lobos Mezcal, 1800 Coconut,  
Tía María, Barrilito 3\*\*\*, fresh lime juice,  
spiced syrup, pineapple juice

12

## Caribe Sunset

Don Q Cristal, Passoa, Myers Dark Rum,  
pineapple and passion fruit juice,  
squeeze lemon juice

13

## Parcha Spritz

Aperol, Prosecco, passion fruit purée

14

## Spiced & Nutty Old Fashioned

Woodford Double Oak, spiced syrup,  
black walnut bitters, "Mezcal glass wash"

14

## Aztec Old Fashioned

Don Julio Añejo, averna, simple syrup,  
Xocolat mole bitters, burnt orange zest

14

## Pinold Colashioned

Bacardi 8, Don Q Coco, pineapple syrup,  
aromatic bitters

14

## Mocktails

### Non-alcoholic Piña Colada

Coco López, cream, pineapple juice

9



# Sparkling, Champagne White and Reds

## Sparkling, Champagne

	Glass	Bottle
Prosecco, Ruffino, Italy	12	52
Champagne, Laurent – Perrier Brut, France		120
Champagne, Moët Chandon Rosé, France		135

## Whites

	Glass	Glass & a Half	Bottle
Chardonnay, Casillero del Diablo, Chile	10	18	46
Chardonnay, Sterling, California	12	21	52
Pinot Grigio, Banfi Le Rime, Italy	12	21	47
Albariño, Paco y Lola, Spain	11	20	50
Reisling, Chateau Ste Michelle, Washington State	11	20	50
Sauvignon Blanc, Nobilo, New Zealand	14	25	62

## Reds

	Glass	Glass & a Half	Bottle
Malbec, Tinto Negro, Argentina	11	20	45
Merlot, Robert Mondavi Private Selection, California	12	21	52
Merlot, Frei Brothers, California	13	22	53
Pinot Noir, De Loach, Russian River, California	12	21	52
Pinot Noir, Meiomi, California	13	22	58
Cabernet Sauvignon, Louis Martini, California	13	22	59
Cabernet Sauvignon, Justin, California	14	25	60
Blend, 689, California	14	25	60

## Beer

### Local On draft

14 onz	Medalla 7	Premium 9	Artisan 10
22 onz	Medalla 11	Premium 14	Artisan 16

### By the bottle

Medalla 6.50	Premium Magna 7
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### American

Budweiser, Bud Lite, Blue Moon, Coors Light, Michelob Ultra, Samuel Adams	7.50
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### Imported

Heineken, Presidente, Peroni, Corona, Stella Artois	8
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### Artisan

Ocean Lab, Fat Tire, Lagunita	8.50
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## Starters

<b>CEVICHE</b>	15
local snapper   cilantro   lime   local mango coconut arepa	
<b>PUMPKIN HUMMUS</b>	12
tahini   smoked paprika   pita	
<b>BAGUA NACHOS</b>	12
blue corn tortilla   pico de gallo   smash avocado oaxaca cheese sauce	
<b>PULLED CHICKEN QUESADILLAS</b>	16
flour tortilla   cheese   pico de gallo smashed avocado   sour cream	
<b>SHRIMP SKEWERS</b>	19
mixed tossed salad   "sobao" bread toast choice of dressings	

## Salads

<b>CLASSIC CAESAR</b>	12
romaine hearts   parmesan   brioche croutons Caesar dressing Add: chicken <sup>\$6</sup>   Add: shrimp* <sup>\$9</sup>	
<b>GARDEN</b>	13
local bib lettuce   cucumber   heirloom tomatoes candied nuts   passion fruit vinaigrette Add: chicken <sup>\$6</sup>   Add: shrimp* <sup>\$9</sup>	
<b>MAHI MAHI</b>	22
mixed tossed salad   "sobao" bread toast choice of dressing	
<b>TROPICAL FRUIT BOWL</b>	11
local pineapple   honeydew   cantaloupe   grapes greek yogurt   mint syrup	

## Wraps, Tacos & Sandwiches

<b>ROTISSERIE TURKEY WRAP</b>	15
BLT   local cheese   avocado aioli	
<b>VEGGIE WRAP [V]</b>	14
pumpkin hummus   sweet plantain   wheat tortilla	
<b>FISH TACOS</b>	17
mahi mahi   cilantro slaw   corn tortilla	
<b>TRIPLETA SANDWICH</b>	17
pulled pork   pulled chicken   mojo turkey lettuce   tomato   "sobao" bread	
<b>JIBARO SANDWICH</b>	18
BBQ pulled pork   ripe plantains   cilantro slaw   brioche bun	
above served with: side salad [V], french fries [VN] or tropical fruit [VN/GF]	

## Brick Oven Pizza

<b>NEAPOLITAN</b>	16
<b>PEPPERONI</b>	16
<b>CHEESE</b>	15

## Children's

<b>HOT DOG</b>	9
<b>CHEESEBURGER*</b>	11
white cheddar   lto   local brioche bun	
<b>CRISP CHICKEN TENDERS</b>	10
pineapple barbecue dipping sauce	
above served with: side salad [V], french fries [VN] or tropical fruit [VN/GF]	

## From the Grill

<b>GRILLED CHICKEN BREAST</b>	15
mojito marinated chicken   cilantro slaw brioche bun	
<b>BAGUA CARIBBEAN BURGER*</b>	18
cheddar cheese   bacon   lettuce   tomato pickles	
above served with: side salad [V], french fries [VN] or tropical fruit [VN/GF]	

[GF] No added gluten | [VN] Vegan | [V] Vegetarian

We cook with products that may contain allergens, such as seafood, eggs, meats, oils, spices, mushrooms, fruits, dairy products, nuts, flour and others. Please ask to speak to a manager if you have questions regarding the menu. \*Raw or partially cooked meats and eggs may increase your risk of foodborne illnesses. We recommend that they be thoroughly cooked. Prices subject to gratuities and applicable taxes.