

BAR AMERICANA

WHITE & ROSÉ WINES

Bollini, Pinot Grigio 15 / 54
Craftwork, Sauvignon Blanc 15 / 55
Craftwork, Chardonnay 15 / 55
Pavina Rosé, Pinot Noir 16 / 64

RED WINES

Craftwork, Pinot Noir 15 / 55
Craftwork, Cabernet Sauvignon 15 / 55
Bousquet, Malbec 15 / 52

CHAMPAGNE & SPARKLING

Veuve Cliquot Yellow Brut 36 / 145
Laurent-Perrier Brut 125
Torre Oria, Cava 15 / 65
Pol Remy Brut Rosé 55

FROZEN COCKTAILS 17

MONKEY LALA

baileys, kahlúa, don q, banana, local coconut cream

COCO TOSTADO MOJITO

toasted coconut, don q

PIÑA COLADA

el san juan famous coconut mix, don q

ON THE ROCKS COCKTAILS 17

MINT MOJITO

bacardí, mint, lime, soda

SANDÍA Y PEPINO

cucumber, watermelon, mint, soda, don q

TAMARINDO LINDO MARGARITA

spicy tamarindo, don julio blanco

MAI TAI

don q, lime, giffard orgeat, cointreau

DARK & STORMY

bacardí black, lime, ginger beer

BEERS 9

Corona	Medalla
Corona Light	Heineken
Blue Moon	Ocean Lab IPA
Magna	Ocean Lab Blonde Larger

VODKA

Grey Goose 275
Ketel One 275
Absolut 250
Tito's 275

GIN

Aviation 275
Hendricks's 250
Bombay Sapphire 250

WHISKEY & COGNAC

Macallan 12yr 300
Macallan 18yr 725
Hennessy VS 250
Hennessy VSOP 300
Jack Daniel's 250
Black Label 250

TEQUILA

Don Julio Reposado 300
Don Julio Blanco 250
Don Julio Añejo 325
Patrón Añejo 300
Patrón Silver 250
Patrón Reposado 275

RUM

Bacardí Reserve 350
Don Q Añejo 275
Bacardi 8 275
Don Q 250

BAR AMERICANA

STARTERS

GUACAMOLE 14

cilantro, plantain chips

CEVICHE 18

market fish, coconut milk, peppers, pineapple

SMOKED PORK BITES 17

pickled onions, tostones, PR special sauce

TUNA POKE 19

*sesame, sushi rice, furikake spice,
spicy cucumbers, poke sauce*

NACHOS 16

*jalapeños, charred salsa, black beans
crema, creamy queso sauce, onion, cilantro*

add on – chicken 10 / shrimp 12 / ground beef 8

BUFFALO WINGS

*frank's hot sauce, carrots, celery
blue cheese dressing*

ten wings 18 / twenty wings 34

CHICKEN EMPANADAS

*crushed avocado
two 12 / three 15*

SALADS

KALE CAESAR 15

*croutons, parmigiana-reggiano
add on – chicken 10 / shrimp 12*

HEIRLOOM TOMATOES 18

*pearl onions, walnuts, feta, cucumbers
lemon vinaigrette*

HANDHELDS

choice of fries or yucca fries

TURKEY REUBEN 23

swiss cheese, sauerkraut, russian dressing

GRILLED FISH TACOS 21

market fish, slaw, onion, cilantro, lime

SMASH BURGER 24

smoked bacon, pickles, cheddar, special sauce

CRISPY CHICKEN SANDWICH 21

pickles, asian slaw, sesame yuzu aioli

CARINTA AREPAS 19

braised pork, mozzarella cheese, guasacaca sauce

AVOCADO FLATBREAD 16

*cauliflower bread, jalapeño, onion, cilantro,
lime, za'atar (gluten free, vegan)*

MAINS

CHICKEN LONGANIZA & THIGH PINCHOS 28

rice & beans, plantains, barrilito sauce

CARIBBEAN STEAK FRITES 35

*spiced seasoned 12oz NY, yucca fries,
Jamaican jerk butter*

ISLAND "FISH FRY" 27

*market fish, shrimp, calamari, fresno peppers,
fries, tartar, cocktail sauce*

SIDES 9

FRIES *yucca or regular
chipotle aioli*

TOSTONES

PR special sauce

CRISPY BRUSSEL SPROUTS

soy tamarind sauce

*Chef Julianna Gonzalez
Chef de Cuisine Luis Santos*