

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

KOSHER WINES

Baron Herzog, Cabernet Sauvignon 65
Baron Herzog, Chardonnay 65

CHAMPAGNE & SPARKLING

Veuve Cliquot Yellow Brut 36 / 145
Laurent-Perrier Brut 125
Torre Oria, Cava 15 / 65
Taittinger Brut 95
Taittinger Rosé 145
Krug 895

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

Medalla
Heineken
Ocean Lab IPA
Ocean Lab Blonde Larger
Old Harbor Coqui
Corona
Corona Light
Blue Moon
Magna
Sweet Caroline

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

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.* Applicable local sales tax will be added to your check.*

BAR AMERICANA

STARTERS

GUACAMOLE 14

lime, cilantro, red onion, chips

BUFFALO WINGS

carrots, celery, blue cheese dressing

ten wings 19 / twenty wings 37

WAHOO CEVICHE 21

cilantro, peppers, red onion, lime,

plantain chips, leche de tigre

EMPANADILLA DE CONEJO 12

rabbit fricassee, pique sauce

AVOCADO FLATBREAD 17

cauliflower bread, jalapeño, cilantro,

lime, za'atar

BOWLS

TUNA POKE 22

sesame rice, spicy cucumbers, seaweed salad

HEIRLOOM TOMATOES 19

avocado, watermelon, pearl onion, ponzu

KALE CAESAR SALAD 17

sunflower seeds, rosemary croutons,

parmesan crisp, shiitake

GREEK SALAD 18

cucumbers, chick peas, tomato, red onion,

feta, grilled pita

Add on: chicken breast 10 / shrimp 12

HANDHELDS

TURKEY CLUB 19

bacon, lettuce, tomato, onion, sourdough bread,

herb aioli, fries

FISH TACOS 21

market fish, slaw, remoulade, charred salsa,

crispy plantains

SMASH BURGER 24

cheddar cheese, bacon, lettuce, tomato, onion,

pickles, special sauce, fries

CRISPY CHICKEN SANDWICH 22

pickles, creamy coleslaw, chipotle aioli, fries

REUBEN ON RYE 19

pastrami, swiss cheese, chucrut, russian dressing,

fries

MAINS

MAHI - MAHI FISH FRY 28

Medalla beer batter, lemon, calypso sauce,

olive remoulade, fries

CARIBBEAN STEAK FRITES 35

skirt steak, "jerk" butter, fries

14oz prime NY strip 54

VEGETABLE STIR FRY 23

tofu, green onions, sesame, quinoa, peppers,

garlic chili sauce

SIDES

GARLIC FRIES 9

aioli

YUCCA FRIES 9

Calypso sauce

Chef de Cuisine Luis Santos