

Lunch Menu

SHARED PLATES

PR HUMMUS & VEGGIES / 14
carrots, cucumber, radish, broccoli, celery

WAHOO CEVICHE / 23
cilantro, peppers, red onion, lime, plantain chips, leche de tigre

ADD ONS

BORICUA PLATTER / 30
sorullo, chicken wings, chicken tender, cheese turnover
ham croquette

GRILLED SKIRT STEAK
6oz \$26 / 12oz \$50
roasted rosemary potatoes, demi mushroom sauce

SNACK

BUFFALO WINGS
carrots, celery, blue cheese dressing
ten wings 19 / twenty wings 37

CHICKEN TENDERS / 24
french fries, bbq sauce, ranch dressing, honey mustard

BOWLS & SALADS

EL SAN JUAN CHEF SALAD / 26
boiled eggs, blue cheese crumble, dry cranberries,
grilled chicken breast, avocado, cherry tomatoes, orange-tomato
vinaigrette

CHICKEN CAESAR SALAD / 24
white anchovy, pecorino romano, cucumber, croutons

TUNA POKE / 25
sesame rice, spicy cucumbers, seaweed salad, avocado

THAI PEANUT CHICKEN SALAD / 24
cabbage, carrot, edamame, coconut-peanut sauce
sweet chili vinaigrette, wonton

HEIRLOOM TOMATO SALAD / 21
avocado, watermelon, pearl onion ponzu

HANDHELDS

TURKEY CLUB / 25
bacon, lettuce, tomato, onion, sourdough bread,
herb aioli, fries

FISH TACOS / 28
market fish, gold beets, red cabbage, salsa verde
passion fruit aioli, flour tortilla

SMASH BURGER / 29
cheddar cheese, bacon, lettuce, tomato, onion, pickles,
special sauce

CRISPY CHICKEN SANDWICH / 28
pickles, creamy coleslaw, chipotle aioli

TUNA PITA / 22
tuna salad, lettuce, tomato, grilled pita

AVOCADO FLATBREAD / 21
cauliflower bread, jalapeño, cilantro, lime, za'atar

SWEETS

LOCAL PINTA GELATO BY THE PINT / 14
ask the flavor for availability

COCONUT CAKE / 12
dulce de leche

VEGAN CHOCOLATE CAKE / 12
macerated berries

FRIES

NORI FRIES siracha ketchup, furikake / 14

TRUFFLE FRIES pecorino romano, garlic mayo / 14

YUCCA FRIES mayo-ketchup / 14

KIDS MENU \$20

*Includes whole fruit & chocolate chip
cookie*

GRILLED CHEESE SANDWICH chips

GRILLED CHICKEN BREAST chips or veggies

CHICKEN TENDERS chips

CHEESEBURGER chips

CHEESE QUESADILLA chips

KOSHER HOT DOGS chips

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of
foodborne illness, especially if you have certain medical conditions. GF ~ Gluten Free*

Lunch Menu

COCKTAILS 17

STRAWBERRY & WATERMELON COOLER

watermelon juice, strawberry juice, coconut water, flower liquor, sparkling water

BARRILITO RUM FASHION

barrilito 3 estrellas, knob creek bourbon whiskey, cinnamon simple syrup, angostura

GIN GREYHOUND

tanqueray, rosemary simple syrup, pink grapefruit juice, tonic water

COCONUT SPICE MARGARITA

coco lopez, tequila, chiles, coconut water

CAÑA TROPICAL PUNCH

passion fruit, bacardi black, lime, simple syrup, cranberry juice

Cocktails by Gerardo Balbuena & Gabriel Mercado