

The Lobby

FAIRMONT EL SAN JUAN HOTEL



• CLASSICS PERFECTED •

Classics Perfected is about collaboration, it's a selection of beautifully balanced and delectable cocktails created by Fairmont Tastemakers. It's about passion for a craft and creating a one-of-a-kind guest experience with care, dedication and expertise.



BIRDS & THE BEES • 18

The classic white wine spritzer was invented in Austria as sparkling water came into fashion. Adding a squirt, or gespritzt, of cold bubbles to a glass of wine made for a stylish summer drink. As its popularity spread through the continent and across the pond, the German gespritzt led way to 'spritzer'. This modern spritzer invokes summertime relaxation and terrace living with Grey Goose and honey, a dash of lemon for balance, and an essential spritz of soda.

Grey Goose Vodka
Honey • Lemon



CHAI TAI • 17

While the Mai Tai is a classic rum cocktail first served at Trader Vic's in California, the Chai Tai mixes things up with Mount Gay Black Barrel rum and Botanist gin. Pineapple and lime juices provide tropical sweetness, while a dose of chai syrup adds a warm and spicy complexity. Surprising upon first sip, the original recipe is left wondering where chai has been all its life.

Mount Gay Black Barrel Rum
Botanist Gin • Chai • Pineapple
Lime • Angostura Bitters



MADAME FLEUR • 23

The French 75, designed by Harry MacElhone of Harry's New York Bar in Paris, was named after the French 75mm field gun used in WWI. With that warning in mind, this cocktail begins with a mix of Bombay Sapphire gin and Hennessy VS, lightened up with soothing chamomile and a float of Laurent Perrier Brut. Don't let the innocent lemon twist deceive you, this drink has power.

Bombay Sapphire Gin
Hennessy VS Cognac
Chamomile • Lemon
Laurent Perrier Brut



ORANGE TRIP • 17

Before written on paper, the Whiskey Sour was created by Vice Admiral Edward Vernon of England to help calm the stomachs of sailors suffering from scurvy and seasickness. The very early version with sugar, lemon juice and whiskey was the inspiration behind this citrusy cocktail. Woodford Reserve bourbon is shaken up with the brightness of acidified orange juice and Angostura bitters, and garnished with an orange wheel.

Gentleman Jack Whiskey
Acidified Orange Juice

More Classics Perfected can be found on the next page.

• CLASSICS PERFECTED •



OLD FASHIONED, AMIGOS • 19

A book published in 1862 by Jerry Thomas, known as the 'father of American mixology', contained the first gin-based Old Fashioned recipe. The Old Fashioned known today was created in Louisville, Kentucky.

**Casamigos Reposado Tequila
Glenlivet 12 Year • Orange**



SOUL REVIVER • 18

Based on the Corpse Reviver, a drink whose popularity soared with its appearance in The Savoy Cocktail Book in 1930, this version is equally adept at livening up the mood.

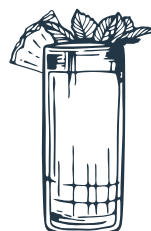
**Botanist Islay
Casamigos Blanco Tequila
Cointreau • Lillet Blanc • Blackberry
Lemon • Absinthe Rinse**



NACIONAL ROYALE • 21

The Hotel Nacional de Cuba was one of the world's most glamorous hotels in the early 20th century and its namesake cocktail is the inspiration for this drink.

**Mount Gay Black Barrel Rum
St-Germain • Pineapple • Lime
Laurent Perrier Brut**



DERBY BIRD • 17

Watching the birds flit about while sitting at the Aviary Bar, Kuala Lumpur was a moment in time, never to be repeated. The Jungle Bird was the bar's signature cocktail & the inspiration behind this drink.

**Woodford Reserve Bourbon
Campari • Lemon • Orange**



CARTE BLANCHE • 18

In his first novel, author Ian Fleming, writes of his protagonist, James Bond, suavely instructing a bartender to mix him a cocktail of gin, vodka and Kina Lillet. He names it The Vesper, after his love, the beautiful Vesper Lynd.

**Grey Goose Vodka
Bombay Sapphire Gin • Chardonnay**



MATERIAL GIRL • 17

Though the 'Cosmo' started making the rounds in the 80s when Madonna was photographed with one in hand at New York City's the Rainbow Room, its popularity peaked in the 90s with the advent of the television show Sex and the City.

**Botanist Gin • St-Germain
Lemon • Apple**

• ISLAND COCKTAILS •

LA MAGA, SIGNATURE COCKTAIL • 12

Inspired by Puerto Rico's national flower, La Maga. This Hibiscus infused sparkling wine cocktail, showcases the flavors and the vibrancy of the Island of Enchantment.

EL SAN JUAN MARTINI • 20

Hendrick's Gin • Momokawa Sake • Cucumber

SAMMY DAVIS JR. MOJITO • 14

Bacardi Rum • Coconut Cream • Lime

RITA MORENO MARGARITA • 17

Tequila • Cointreau • Lime • Cucumber • Fresh Mint

LIZA MINNELLI OLD FASHIONED • 17

Rum • Woodford Reserve Bourbon • Maraschino Cherries

SPA-RITA • 16

Fresh Watermelon • Lime • Silver Tequila

• MOCKTAILS •

CUCUMBER COLLINS • 10

muddled cucumber • club soda • fresh lime juice • simple syrup

COCONUT MINT COOLER • 10

coconut water • muddled cucumber • club soda • fresh lime juice
simple syrup • fresh mint

GINGER REFRESHER • 10

fresh lime juice • pineapple juice • ginger syrup

SPICY RIM PINEAPPLE • 10

jalapeño • pineapple juice • fresh lime juice • simple syrup

SAN JUAN SUNRISE • 10

coconut water • pineapple juice • grapefruit juice

BLUEBERRY THYME REFRESHER • 10

blueberries • honey • fresh lime juice • coconut water

• RUM TASTING •

AGED RUM TASTING • 25

Don Q 7 years • Puerto Rico
 Bacardi 8 • Puerto Rico
 Barrilito 3 Stars • Puerto Rico
 Dos Maderas 5 + 5 • Barbados, Guyana

SIPPING RUM TASTING • 39

Bacardi Facundo Eximo • Puerto Rico
 Don Q Gran Reserva • Puerto Rico
 Brugal Gran Reserva 1888 • Dominican Republic
 Foursquare 2005 Vintage • Barbados

ICONIC RUM TASTING • 89

Zacapa XO • Guatemala
 Abuelo Centuria REserva • Panama
 Barrilito 4 Stars • Puerto Rico
 Ron Dictador XO Insolente • Colombia

• BEERS •

MEDALLA • 7

MAGNA • 8

OLD HARBOR COQUI • 7 **can**

SWEET CAROLINE • 9 **can**

BLUE MOON • 9

HEINEKEN • 9

OCEAN LAB IPA • 10

OCEAN LAB BLONDE • 10

• WINE SELECTION •

SPARKLING & CHAMPAGNE	Gls	Btl
TORRE ORIA BRUT Spain	12	55
LAURENT-PERRIER BRUT France	25	129
LAURENT-PERRIER ROSÉ France	-	179
SCHRAMSBERG BRUT ROSÉ California	-	105
MOËT IMPÉRIAL BRUT France	-	129
MOËT IMPÉRIAL ROSÉ France	-	159
TAITTINGER BRUT RESERVE France	-	139
TAITTINGER PRESTIGE ROSÉ France	-	155
VEUVE CLICQUOT YELLOW LABEL BRUT France	-	159
VEUVE CLICQUOT ROSÉ France	-	169
VEUVE CLICQUOT LA GRANDE DAME 1998, France	-	389
LAURENT PERRIER GRAND SIECLE France	-	399
DOM PERIGNON BRUT France	-	449
CRISTAL LOUIS ROEDERER France	-	799
MAGNUM CHAMPAGNE		
VEUVE CLICQUOT BRUT 1.5L, France	-	299
VEUVE CLICQUOT ROSÉ 1.5L, France	-	359
VEUVE CLICQUOT BRUT 3L, France	-	899
TAITTINGER COMTES BLANC 1.5L, France	-	649
DOM PERIGNON ROSÉ VINTAGE 2003, France	-	1699
ROSÉ		
BOTTEGA Pinot Grigio Rosé	15	50
PARALELLE 45 Côtes du Rhône	15	55
WHISPERING ANGEL D’ESCLANS Côtes de Provence	-	65
WHITE		
FINCA LALANDE ORGANIC CHARDONNAY	14	45
Tupungato		
MONTE XIABRE ALBARIÑO Rias Baixas	14	50
BOLLINI PINOT GRIGIO Trentino	15	50
ST MICHELLE RIESLING Columbia Valley	15	60
VETTE DI SAN LEONARDO SAUVIGNON BLANC	17	60
Trentino-Alto Adige		
FEL CHARDONNAY Anderson Valley	-	60
JOSEPH DROUHIN LAFORET CHARDONNAY Côtes du Rhône	-	65
KIM CRAWFORD SAUVIGNON BLANC Marlborough	-	68
PASCAL JOLIVET SAUVIGNON BLANC Loire Valley	-	75

• WINE SELECTION •

RED	Gls	Btl
FINCA LALANDE ORGANIC CABERNET SAUVIGNON Tupungato	14	45
JOSH CELLARS PINOT NOIR Central Coast	14	45
BOUSQUET MALBEC Mendoza	14	45
RANCH 32 CABERNET SAUVIGNON Monterey	-	45
DUCKHORN MERLOT Napa Valley 375ml	-	59
ARZUAGA CRIANZA TEMPRANILLO Ribera del Duero	-	65
KEN WRIGHT CELLARS PINOT NOIR Oregon	-	79
FEL PINOT NOIR Anderson Valley	-	90
STAG’S LEAP ARTEMIS CABERNET SAUVIGNON Napa Valley	-	149
SHAFFER HILLSIDE SELECT CABERNET SAUVIGNON Napa Valley	-	489
KOSHER		
BARON HERZOG CHARDONNAY	-	65
BARON HERZOG CABERNET SAUVIGNON	-	65

• BOTTLE SELECTION •

		Btl
RUM	BACARDI SUPERIOR	125
	BACARDI 8	175
	DON Q CRISTAL	130
	DON Q 7	185
	DON Q GRAN RESERVA XO	235
	BARRILITO 3 STARS	225
VODKA	TITO'S VODKA	175
	ABSOLUT ELYX	200
	BELVEDERE	200
	GREY GOOSE	200
TEQUILA	TEREMANA SILVER	195
	TEREMANA REPOSADO	210
	PATRÓN SILVER	250
	DON JULIO SILVER	250
	DON JULIO REPOSADO	260
	DON JULIO AÑEJO	270
	DON JULIO 1942	899
MEZCAL	MONTELOBOS JOVEN	225
	ILEGAL AÑEJO	300
GIN	HENDRICK'S	200
	AVIATION	200
	TANQUERAY NO. 10	200
	THE BOTANIST ISLAY	225
WHISKEY	WOODFORD RESERVE	175
	JIM BEAM RYE	175
SCOTCH	THE MACALLAN 12	275
	JOHNNY WALKER BLACK LABEL	225
	JOHNNY WALKER BLUE LABEL	599
	GLENLIVET 12	250
COGNAC & BRANDIES	COURVOISIER VSOP	200
	REMY MARTIN VSOP	250
	HENNESSY VSOP	260

• ROLLS •

- SPICY TUNA** sesame, oshinko, avocado, togarashi 15
- VEGAN** mixed greens, avocado, asparagus, tropical salsa 17
- KALI** kanikama, avocado, cucumber, sesame 14
- GUAVATE** chicken tempura, guava paste, cream cheese, avocado, spicy crab, green onion, eel sauce 19
- PHILLY** smoked salmon, cream cheese, avocado, Ikura 15
- RAINBOW** kali roll, snapper, salmon, tuna 19
- RED DRAGON** kali roll, tuna, tonnato sauce, bonito 18
- EL SAN JUAN** pork recaíto, cream cheese, avocado, sweet plantain, chicharrones 18
- FIRE CRACKER** shrimp tempura, cream cheese, avocado, spicy crab, tempura flakes 19

• SASHIMI & NIGIRI •

- SNAPPER** tai 14
- SALMON** sake 14
- TUNA** maguro 15
- YELLOW TAIL** hamachi 14
- EEL** unagi 15
- RAINBOW SASHIMI** salmon, tuna, yellowtail, snapper 30

*Nigiri served two pieces each
Sashimi served three pieces each*

• LIGHT BITES •

- CHICKEN CAESAR • 24**
white anchovy, pecorino romano, bread croutons, caesar dressing
- TUNA POKE • 25**
quinoa, seaweed, spicy cucumbers, edamame, soy sesame dressing
- HEIRLOOM TOMATO • 22**

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.*

• TO SHARE •

GUACAMOLE & CHIPS • 18

avocado, cilantro, tomato, corn tortilla

SNAPPER CEVICHE • 23

cilantro, peppers, red onion, lime, plantain chips

FRIED GOLD SHRIMPS • 24

cilantro, lime crema, mango salsa

SMOKED PULLED PORK SLIDERS • 21

ESJ bbq sauce, house coleslaw

CHARCUTERIE BOARD • 36

house-made mostarda, pickled vegetables, olives, crystal bread

Dry Cured Chorizo • Serrano Ham

Finochietta • Smoked Pork Rillete

CHEESE BOARD • 32

guava, grapes, local fruit, and crystal bread

Drunken Goat • Local Herb & Honey whipped Mascarpone

St. Andres Triple Crème • Local Vaca Negra: Montebello

BUFFALO WINGS

hot sauce or bbq

carrots, celery, blue cheese dressing

TEN WINGS 19 / TWENTY WINGS 36

NORI FRIES • 14

siracha ketchup, furikake

TRUFFLE FRIES • 14

pecorino romano, garlic aioli

YUCCA FRIES • 14

calypso sauce

• DESSERTS •

PUERTO RICAN RUM CAKE • 14

Barrilito, sliced almonds, saled caramel

VEGAN CHOCOLATE CAKECAKE • 12

berries compote

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• FAIRMONT •
LOT35 TEA •

\$7

Since 1907, Fairmont has celebrated a special blend of exceptional teas, extraordinary service and iconic venues, which together fashion an unforgettable ritual of tea unlike any other in the world. We have literally searched the world to bring you the finest, seasonal, hand-picked loose-leaf teas. This incredible journey has led to the curation of Fairmont's exciting new and exclusive luxury tea collection LOT 35.

LOT 35 teas are sustainably farmed, ethically sourced, and 100% traceable from field to cup. Our Pyramid Tea Bags are made from a plant based material (sugar cane, corn, or abaca) all of which are biodegradable.

LOT 35 is our love letter to more than 100 years of commemorating special moments and everyday indulgences over a cup of Fairmont tea. We can't wait for you to try it! Lot 35. Life Re-Blended.

- CREAMY EARL GREY
- ENGLISH BREAKFAST
- FLORA'S BERRY GARDEN
- GODDESS OOLONG
- JASMINE GOLD DRAGON
- JET LAG
- MOJO BOOST
- WATERFRONT

• CAFÉ •

ALTO GRANDE

100% Puerto Rican Coffee

6

LATTE 7

CAPPUCCINO 7

CORTADO 7

AMERICANO 7

double espresso shot +\$3