

EL SAN JUAN BEACH CLUB

Friday & Saturday
4:00pm - 10:00pm

DINNER

CAMPECHANA SHRIMP: CLAM & OCTOPUS, *tomato, mango, avocado, chilies, plantain chips* 21

STEAK TACOS, *salsa verde, pico de gallo, refrito* 26

ENSALADA MIXTA, *heirloom tomato, onion, olives, chardonnay vinaigrette* 15
Add grilled chicken +6

MEZZE BOARD: HUMMUS VS CHARCUTERIE, *chefs choice charcuterie, crudité, pickles, grilled pita, lavash* 28

FISHERMANS RICE, *shrimp, calamari, mahi, mussels, crab, coconut saffron rice* 38

LOBSTER CHEESEBURGER A CABALLO, *lobster fondue, lettuce, tomato, onion, truffle fries* 28

12OZ CHURRASCO STEAK, *red chimichurri, patatas bravas, green chimichurri* 35

DESSERTS

DESSERT SAMPLER, *mini traditional Puerto Rican desserts* 15

Chef De Cuisine Hector Crespo

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

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Bottle Service

WHITE & ROSÉ WINES

- Bollini, Pinot Grigio 54
- Craftwork, Sauvignon Blanc 55
- Craftwork, Chardonnay 55
- Pavina Rosé, Pinot Noir 64

RED WINES

- Craftwork, Pinot Noir 55
- Craftwork, Cabernet Sauvignon 55
- Bousquet, Malbec 52

KOSHER WINES

- Baron Herzog, Cabernet Sauvignon 65
- Baron Herzog, Chardonnay 65

CHAMPAGNE & SPARKLING

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

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