

EL SAN JUAN

# Beach Club

## STARTERS

**AVOCADO FLATBREAD** cauliflower crust, za'atar cilantro, jalapeño, avocado *V* \$19

**TROPICAL FRUIT PLATTER** chefs choice of market fruits \$23

**MEZCLA CROQUETTES** serrano ham, queso, pimientos, garlic aioli \$17

**TRUFFLE FRIES** garlic aioli \$14

**NORI FRIES** Sriracha ketchup \$14

**CABANA SAMPLER** truffle fries, mezcla croquettes, tropical fruit, grilled Jamaican jerked chicken wings, avocado flatbread \$82

## BOWLS

**TUNA POKE** sesame rice, spicy cucumbers, seaweed salad \$22

**TOMATO & WATERMELON SALAD** avocado, pearl onion, ponzu vinaigrette \$19

**BEET SALAD** truffle whipped goat's cheese, arugula, walnuts, bergamont orange vinaigrette \$19

*Add Chicken Breast +10 ~ Add Grilled Shrimp +12*

## BITES

**JAMAICAN JERK CHICKEN WINGS** mango chutney | five jumbo wings \$19 ten jumbo wings \$37

**GRILLED CHICKEN SANDWICH** mango chutney, avocado, bean sprouts, Jerked Aioli, root vegetable chips \$24

**CUBANO GYRO** roasted pork shoulder, garlic naan, Swiss cheese, smoked ham, Dijon mustard, pickles, root vegetable chips \$23

**MAHI-MAHI BURRITO** chipotle crema, baja slaw, pico de gallo, arroz verde, root vegetable chips \$25

**CHURRASCO TACOS** avocado crema, onion straws, pickled chilies, root vegetable chips \$24

**SMASH BURGER** cheddar cheese, bacon, lettuce, tomato, onion pickles, special sauce, root vegetable chips \$24

## KIDS MENU

14 yrs & under

Includes whole fruit and chocolate chip cookie

**CHICKEN FINGERS** \$14

**HAMBURGER/CHEESEBURGER** \$14

**GRILLED CHICKEN** \$14

## FROZEN *all cocktails are \$17*

**MONKEY LALA** Baileys, Kahlúa, Don Q, banana, local coconut cream

**COCO TOSTADA MOJITO** toasted coconut, Don Q

**PIÑA COLADA** El San Juan famous coconut mix, Don Q

## ROCKS *all cocktails are \$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

## WEEKEND BBQ ~ Saturday & Sunday from 1pm - 7pm

**MEXICAN STREET CORN** Cotija, garlic, aioli, chili, three per order \$17

**LOCAL GRILLED PEPPERS** Chef's mix, Tajín \$14

**SHRIMP PINCHO** smoked hot paprika, garlic, herbs, three per order \$34

**CHICKEN PINCHO** BBQ sauce, each three per order \$29

**GRILLED SPINY LOBSTER TAIL** chipotle lemon basil butter \$49

**WHOLE GRILLED SNAPPER** salsa verde \$42

**WHOLE ROASTED CHICKEN** spatchcock style, ají verde \$34

**RIBEYE 18OZ** red chimichurri \$56

**BBQ FEAST** ribeye, whole roasted chicken, Mexican street corn, local grilled peppers, shrimp pincho \$150

*\*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.*

**Chef Hector Crespo**

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## BOTTLE SERVICE

### 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*

### VODKA

Grey Goose *275*

Ketel One *275*

Absolut *250*

Tito's *275*

## WINE BY THE BOTTLE

### 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*