

Sparkling

Sparkling Mimosa

Orange juice, sparkling wine 7

Prosecco - Italian sparkling wine 10

COCKTAILS

Mojito Original

Bacardi rum, fresh lime & sugar cane juice, mint leaves 10

Lychee Blossom

Grey Goose l'orange vodka martini, lychee liqueur 15

Cuban Love

Bacardi Limon rum martini, soup apple pucker, blue curacao, fresh lime juice 12

Cucumber Cooler

Hendrick's gin, ginger liqueur, agave nectar, fresh cucumber 15

Vic's Smash

Jack Daniel's SB Rye whiskey, crème de cassis, blackberries 14

Guava-rita

Patron Reposado tequila, Contreau, guava puree, lime juice 14



SUNDAY BRUNCH MENU

10am – 2pm

BREAKFAST

(breakfast items available until 2pm)

Western Waffle Plate - warm vanilla waffle, seasonal cut fruit, raspberry syrup, whipped cream 16

American Breakfast - three (3) eggs (any style), crispy hash browns, choice of bacon or sausage and toast 18

Omelet - served with crispy hash browns and seasonal cut fruit, fresh pico salsa and melted cheddar 18
(egg whites available)

Choice of:

Veggie Omelet *(Spinach, Mushroom & Peppers)*

Denver Omelet *(with Ham, Onion & Peppers)*

Lumberjack Omelet *(w/ Bacon, Ham, Sausage, Onions)*

Breakfast Bowl – seasoned crispy hash browns, roasted peppers, onions, mushroom, spinach, topped with 3 fried eggs and cheddar cheese, rustic sourdough 21

Huevos Rancheros – black beans, Spanish rice, crispy corn tostada, roasted peppers, onions, topped with 3 fried eggs and crumbled cheese 20

Steak Ranchero – sizzling sirloin strips, peppers, onions, served with black beans, Spanish rice, corn tostadas, topped with 3 fried eggs 26

Steak & Eggs – Charbroiled steak and 3 fried eggs, crispy hash browns and choice of toast

Choice of:

“Churrasco & Eggs” 31

“New York & Eggs” 35

“Prime Rib Roast & Eggs” 35

BRUNCH PLATTER FOR TWO

Scrambled eggs, crispy hash browns, hickory bacon and sausage,
½-lb Alaskan snow crabs, chilled shrimp cocktail, moros rice, sweet plantains, boneless Prime Rib, roasted Pork
(Lechon), crispy garlic fish and braised Oxtail. 70

STARTERS

Bread Basket – warm french bread 3

Croquetas – ham or chicken in a creamy bechamel 7

Empanadas – beef or chicken turnovers 8

Trio de Platanos – crispy mariquitas, tostones & sweet plantains 8

Guacamole – mashed Hass avocado, with salsa and chips 10

Coco Camarones – coconut flake-panko crusted prawns 11

Calamares Fritos – crispy calamari with marinara 11

Ceviche Original – house made daily served with warm chips 11

ENTREES

Fricasé de Pollo braised chicken and potatoes, saffron white wine sauce, white rice 24

Lechón Asado slow-roasted pork shoulder, yuca with *mojo* sauce, moros 25

Masitas de Puerco fried savory pork morsels, black beans and rice 25

Arroz Frito shrimp, roast pork, chicken, ham, teriyaki-soy fried rice, bean sprouts 24

Paella Valenciana saffron rice, chicken, pork, Spanish chorizo, grilled shellfish and fresh fish 30

Garlic Fish crispy fried white fish tenders, served with black beans, rice and sweet plantains 27

Impossible Picadillo (plant-based/gf) mild peppers, onions, potatoes in a tomato wine sauce, black beans & rice 20

Ropa Vieja shredded braised beef flank, tomato-herbs, sweet peppers, black beans and rice 24

Rabo Encendido braised beef oxtail, red wine reduction, black beans and rice, crispy tostones 30

SUNDAY BRUNCH MENU

10am – 2pm

sunday kids menu

kids breakfast sweet waffles, scrambled eggs, hash browns and crispy bacon 12

chicken tenders served with fries 13

spaghetti alfredo in a creamy white sauce 13

chicken quesadilla melted cheddar, sour cream 14

SALADS

Choice of dressings: Caesar, Ranch, Blue Cheese, Honey-Mustard, Raspberry Balsamic Vinaigrette

Aguacate – Hass avocado, tomato, onions 7

House – iceberg, tomato, bacon, crumbled egg, croutons 7

el Cesar – chopped romaine & iceberg, parmesan, croutons 7

la Rucula – Arugula, spinach, romaine, tomato, parmesan 7

SIDES

House Salad 3.95 | **Caesar Salad** 3.95 | **Tostones** 2.25

Maduros 2.25 | **Yuca Frita** 3.95 | **Yuca Hervida** 3.95

Mojo de Ajo 1.75

Moros 2.75 | **Black Beans** 2.25 | **Rice** 2.25

Jalapeños Toreados 3.95 | **Mashed Yuca** 3.50 | **Fries** 2.25

Chimichurri 1.75