

EVOLUTION OF THE PIÑA COLADA

To celebrate our most famous drink, we take you on a chronological journey of our favorite versions of our pièce de résistance.

With the help of the Taíno Gods we have uncovered Ramón 'Monchito' Marrero's original secret recipe from 1954.

THE ORIGINAL PIÑA COLADA

*Don Q Gold rum, Coco López,
cream and pineapple juice*

12

PAINKILLER

In 1971 this deliciously distinctive and punchy variation was created at the Soggy Dollar Bar on the British Virgin Islands.

*Pusser's Navy Strength rum, Coco López, fresh orange and
pineapple*

14

CLEAR COLADA

Back to the future: we have created a contemporary, clean and complex version this year that we are sure you'll delight in. Our legacy continues...

*Coconut oil infused white rum, clarified pineapple juice,
house made pineapple syrup and coconut water, served with
a coconut ice pop*

14

REFRESHERS

When the sun is shining, what better way to enjoy the day than with our fruity, refreshing and ice cold concoctions?

MANGO A MANO

Mango to hand, mango to mouth. Get a grip on yourself with this rich and indulgent swizzle.

*Bacardi 8yr, mango, falernum, fresh lime
and Angostura orange bitters*

15

MOSCOW MULE

Served in a copper mug to maintain its freshness.

Vodka, lime juice, spiced ginger beer over crushed ice

14

PARCHA SPRITZ

A dry and fruity take on the elegant spritz.

*Aperol, house made pineapple syrup,
local fresh parcha fruit and prosecco*

15

FIESTA!

Once the sun has set, it's party time at the Caribe!
Let loose with these celebratory beverages.

PECO RUNS AGAIN

We tip our hat to our favorite local sportsman Jorge 'Peco' Luis and keep the legend sprinting with our take on the famous Rum Runner.

Bacardí 151, blackberry and banana liqueurs, guava, lime and pomegranate
12

CHILI AND GRAPEFRUIT BUSTER

If you can take the heat and like dancing with the devil, we dare you to sip our fiery ambrosia.

Ancho chili-infused Don Julio Blanco, cassis, fiery house ginger syrup, fresh pink grapefruit and lime
15

TRADER VIC'S MAI TAI

A combination of two Caribbean rums and triple sec, combined with the fruit elements of the classic Mai Tai dating back to the post-Prohibition era.

Bacardí Black, Appleton, lime juice, Grand Marnier, almond orgeat syrup
14

GRAPEFRUIT MINT JULEP

Originally prescribed as medicine and appearing in literature as early as 1784, our version will relieve all your stress.

Woodford Reserve, grapefruit juice, sugar, mint over crushed ice
12

SOBREMESA

After dinner there is nothing like a good digestive, and these refined tipples are especially created for those who know a good thing when they taste it.

PALMETTO

Dating back to the 1930s, this could be described as a rum-based Manhattan.

Bacardí 8yr, Martini Rosso vermouth and Angostura orange bitters
12

PINOLD COLASHIONED

We have cheekily taken the old school Old Fashioned and turned it on its head, with a rich and rewarding stiff drink containing the subtle nuances of our most famous creation.

Zacapa Rum 23yr, coconut oil infused white rum, house pineapple syrup, Angostura and chocolate bitters, served with a coconut ice ball
15

HEMINGWAY

Of all the things that came back to him when he tasted that opaque, bitter, tongue-numbing, brain-warming, stomach-warming, idea-changing liquid alchemy.

Zacapa 23, maraschino, lemon juice, simple syrup
14

NON ALCOHOLIC

Why should teetotalers be left out of the fun?

POCO DE MANGO

After a little mango in your life?
Look no further than this creamy fizz.

Mango, apple juice, fresh lemon, cream, rose water and soda
10

PINEAPPLE BREEZE

Ease into our updated virgin colada

Pineapple juice, mint, coconut milk and coconut water
10

SPARKLING, CHAMPAGNE, WHITES AND REDS

By the Glass Per Bottle

SPARKLING, CHAMPAGNE

Prosecco, La Marca, Italy	12	45
Torre Oria Cava Brut, Spain		46
Laurent Perrier, Brut, France		99
Moët & Chandon, Brut Imperial, France		125

WHITES

DeLoach, Chardonnay, Russian River, California	12	50
Lagaria Pinot Grigio, Veneto, Italy	12	46
Robert Mondavi Twin Oaks, Chardonnay, Napa Valley, California	12	46
Terras Gauda, Albariño, Rías Baixas, Spain	14	50
Chateau Ste Michelle, Riesling, Columbia Valley, Washington	13	50
Mer Soleil, Chardonnay, Central Coast, California	17	68

REDS

Simi, Cabernet Sauvignon, Alexander Valley, California	14	60
Robert Mondavi Twin Oaks, Cabernet Sauvignon, Napa Valley, California	12	46
DeLoach, Pinot Noir, Russian River, California	12	45
Doña Paula, Malbec, Luján de Cuyo, Argentina	14	56
Ramón Bilbao, Tempranillo, Rioja, Spain	12	40

BEER

Enjoy a cold one listening to your favorite tunes
or watching the game.

ON DRAFT

Medalla (local) 7 Premium 8

BY THE BOTTLE

Medalla (local) 7.50 Premium Magna 8

AMERICAN 8.50

Budweiser, Bud Lite, Miller Lite, Michelob Ultra,
Coors Lite, Samuel Adams and Blue Moon

IMPORTED 9

Heineken, Presidente, Stella Artois, Peroni, Corona Light,
Corona Extra, Modelo Especial and Negra Modelo

HAND CRAFTED 10.50

Inquire about our selection of seasonal artisanal lagers
and ales

Applicable sales taxes are
not included on these prices.

LIGHT BITES

CORN & LOCAL CHEESE FRITTERS

Truffle Chipotle Mayo

12

ISLAND PLANTAIN CHIPS

Oaxaca Sauce, Pulled Chicken, Jalapeño, "Gandules",
Lime Crema, Guacamole, Pico de "Gallina"

18

QUINOA HUMMUS

Lemon, Tahini, Cilantro, Black Garlic, Malanga Chips

13

CARIBAR CEVICHE

Citrus Cured Fish, Aji Amarillo & Sweet Bread Tostones

16

CANTIMPALO CHORIZO QUESADILLA

Whole-Wheat Tortilla, Avocado-Citrus Crema,
Mango HARRISA Aioli

18

CHILLED JUMBO SHRIMP

Grilled Pineapple Don Q Cocktail Sauce

22

CHARRED OCTOPUS

Sweet Plantain Escabeche, Chayote, Cilantro

18

PUB BURGER

Certified Angus Beef Patty 7 oz, Shaved Short Rib,
Horseradish Cheddar, Fries, Brioche, Pickles, Onion Rings

21

ARTISAN FLAT BREAD

Pomodoro, Mozzarella, Fresh Basil

14

Add Chicken 17

Add Shrimp 21

CHICHARRON VOLAO

Crispy Chicken Bites, Crispy Pork Skin, Cilantro Mojo

16

CRISPY PORK BELLY SLIDER

Brioche, Sambal Aioli, Pickled Onion

14

PLATTERS TO SHARE

UP TO 4 PEOPLE

CHEF'S CHARCUTERIE & ARTISAN CHEESE BOARD

Chorizo, Prosciutto, Salami, Smoked Chicken, Manchego,
Colby, Horseradish Cheddar, Marmalade, Truffle Honey

46

"CHINCHORREO PLATTER"

Corn & Local Cheese Fritters, Bacalitos,
Beef "Alcapurrias," Bread Fruit "Tostones," "Chuleta Can
Can" Nuggets, Chimichurri

43

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