



Bagua





### From the Sea

**MARKET CATCH SEAFOOD CEVICHE\*** [GF] 14  
citrus medley | garden radish | plantain crisps

### From the Farm

**WATERMELON AND LOCAL MARILYN CHEESE** [V/GF] 14  
local watercress | baby arugula | cherry tomato  
candied walnuts | garden radish | mint vinaigrette

**CLASSIC CAESAR SALAD** 12  
hearts of romaine | house-made culantro  
focaccia | Caesar dressing  
Add: grilled marinated chicken \$6  
Add: seared mojo shrimp\* \$9

**TROPICAL FRUIT SALAD** [VN/GF] 11  
local honey-yogurt | pomegranate arils  
toasted coconut

### Crunch & Munch

**CHICHARRÓN DE POLLO** 15  
crisp marinated chicken pieces | tostones

**CHICHARRÓN DE PORK CAN CAN** 14  
crisp marinated pork pieces | tostones  
  
above served with mojo and ketchup aioli  
dipping sauces

### It's a Wrap

**ROTISSERIE TURKEY** 15  
lettuce | tomato | local cheese  
bacon-avocado aioli | wheat tortilla

**ROASTED VEGETABLE** [V] 14  
spiced hummus | sweet plantain  
piquillo sauce | wheat tortilla  
  
above served with: taro root and plantain  
crisps [VN], french fries [VN] or tropical fruit [VN/GF]

### Ándele Mexico

**CORN TORTILLA CHIPS WITH SMASHED GUACAMOLE** [VN] 12  
add: queso fundido [V] \$4

**PULLED CHIPOTLE CHICKEN QUESADILLA** 14  
pico de gallo | smashed guacamole  
sour cream

**MARKET CATCH FISH TACOS\*** [GF] 17  
shaved cabbage | sweet onion | cilantro  
chipotle aioli | corn tortillas

Bagua comes from the Taíno language which means ocean.  
In honor of our surrounding waters we celebrate Bagua!

[GF] No added gluten | [VN] Vegan | [V] Vegetarian

We cook with products that may contain allergens, such as seafood, eggs, meats, oils, spices, mushrooms, fruits, dairy products, nuts, flour and others. Please ask to speak to a manager if you have questions regarding the menu. \*Raw or partially cooked meats and eggs may increase your risk of foodborne illnesses. We recommend that they be thoroughly cooked. Prices subject to gratuities and applicable taxes.

**Executive Chef:** Germania María Díaz **Chef de Cuisine:** Jorge De Los Ríos **Pastry Chef:** Ronny Díaz Cruz

### Grill

**ROASTED CHICKEN SANDWICH** 15  
pineapple-barbecue sauce | vinegar slaw  
aioli | local brioche bun

**TRIPLETA SANDWICH** 17  
pulled pork | mojo turkey | pastrami | lettuce  
tomato | ketchup aioli | pan sobao

**CARIBE CHEESEBURGER\*** 16  
white cheddar | spiced onion marmalade  
lto | local brioche bun

**PUERTORICAN HOT DOG** 12  
beef chili | cheese sauce | matchstick potatoes  
pico de gallo | local brioche bun

above served with: taro root and plantain crisps,  
french fries or tropical fruit

### Pizza

**NEAPOLITAN** [V] 15  
san marzano tomato sauce | fresh mozzarella  
garden basil

**PEPPERONI** 16  
san marzano tomato sauce | bold pepperoni  
mozzarella cheese blend

**PIG-ZZA CAN CAN** 18  
pork | longaniza | tomatillo-culantro sauce  
caramelized onion | mozzarella cheese blend  
cilantro leaves

### Children's

**CARIBE CHEESEBURGER\*** 11  
white cheddar | lto | local brioche bun

**GRILLED CHEESE** [V] 9  
white cheddar | sourdough bread

**CRISP CHICKEN FINGERS** 9  
pineapple barbecue dipping sauce

**GRILLED HOT DOG** 8  
ketchup | mustard

**GRILLED CHICKEN BREAST** 9  
pineapple teriyaki sauce

**PEANUT BUTTER & JELLY SANDWICH** [V] 7  
  
above served with: taro root and plantain  
crisps [VN], french fries [VN] or tropical fruit [VN/GF]

### On the Side

**FRENCH FRIES** [VN] 5  
**TROPICAL FRUIT** [VN/GF] 6  
**TARO ROOT AND PLANTAIN CRISPS** [VN] 4

## Caribbean Blends

<b>WATERMELON MOJITO</b>	<b>13</b>
rum Don Q Cristal, fresh watermelon, mint leaves, fresh lime juice	
<b>FROZEN MANGO MOJITO</b>	<b>13</b>
rum Don Q Cristal blended with fresh lime, mango	
<b>WHITE DEVIL</b>	<b>12</b>
Skyy vodka, coconut cream, cacao white cream, aromatic bitters	
<b>RUBIROSA</b>	<b>14</b>
G'vine gin, Camapri, Apricot Combiér, fresh grapefruit juice, peach bitters	
<b>BAGUA MULE</b>	<b>13</b>
Woodford Reserve, Southern Comfort, cream of cassis, ginger beer, lime juice	
<b>RED VELVET</b>	<b>13</b>
Brugal 1888, Disaronno, red wine, aromatic bitters, shaved white chocolate	
<b>BROKEN ARROW</b>	<b>12</b>
Don Q 151, Peach Schnapps, passion fruit	
<b>BAGUA PUNCH</b>	<b>12</b>
Don Q Passion, Passoa, orange, lime and pineapple juice	
<b>PARCHA SPRITZ</b>	<b>14</b>
Aperol, Prosecco, passion fruit purée	
<b>MANGO STRAWBERRY RITA</b>	<b>13</b>
Cuervo Gold, Cointreau, blended with strawberry and mango	

### Classics

virgin piña colada	<b>9</b>	shaker	<b>22</b>
original piña colada	<b>11</b>	refill	<b>17</b>

additional shot **6**

red wine sangría **11**

### Chilled Beers

<b>Local</b>	<b>Domestic</b>	<b>7</b>	<b>Premium</b>	<b>8</b>
Medalla	Coors Light		Heineken	
Magna	Michelob Ultra		Corona Extra	
	Budweiser		Blue Moon	
	Bud light		Stella Artois	

#### Bucket of 4 Beers

Medalla	<b>18</b>	Coors Light	<b>26</b>	Heineken	<b>28</b>
		Michelob Ultra	<b>26</b>		
		Budweiser	<b>26</b>		

### Get Bubbly!

chilled Cava	<b>by the bottle 45</b>
chilled Prosecco	

### Wine Down!

Cabernet Sauvignon	<b>by the glass 9</b>
Merlot	
Chardonnay	<b>by the bottle 45</b>
Pinot Grigio	