

Breakfast

DAILY
7:00am – 11:00am
Text: 787-489-5422

Dial
6185

Fruits, Yogurt & Cereal

Granola Yogurt Parfait 🍷 \$10

greek yogurt | local honey
housemade granola | berries

Seasonal Fruit Plate 🍷🌱 \$13

banana bread | honey greek yogurt

Smoked Salmon \$14

sliced smoked salmon | tomatoes | capers
pickled red onion | bagel | cream cheese

Dry Cereal Bowl 🌱 \$7

Cheerios, Froot Loops, Frosted Flakes,
Frosted Mini Wheats, Raisin Bran Special K,
Corn Flakes
choice of whole, 2%, skim, almond, soy milk

Oatmeal 🌱 \$10

brown sugar | dry fruits & toasted almonds
choice of whole, 2%, skim, almond or soy milk

Eggs Your Way* \$21

two cage-free eggs | skillet potatoes | toast
Choice of: applewood smoked bacon, ham
or pork sausage
Choice of toasted bread: white, multigrain,
sourdough or english muffin

Create Your Own Omelet* \$19

choice of: bell peppers, spinach, mushrooms,
onions, roasted tomato, cheddar, mozzarella,
swiss, feta, goat cheese, ham, bacon, sausage,
chorizo, turkey
served with skillet potatoes, toast

Buttermilk Pancakes \$17

bananas | berries | powdered sugar | maple syrup

🍷 Gluten Free 🌱 Vegetarian 🌱 Vegan

A \$5 per order delivery charge and 15% gratuity will be included in the total of your guest check, plus applicable sales tax. Please inform us if anyone in your party has a food allergy.

*Consuming raw or undercooked foods may increase your risk of foodborne illness.

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Additions

Bakery Basket croissant muffin sweet bread	\$8
Toast	\$5
Bagel	\$6
Skillet Potatoes 🌿	\$6
Applewood Smoked Bacon, Cured Ham, Sausage	\$7
Whole Fruit	\$5

Beverages

Cold Milk whole, 2%, skim, almond, soy milk	\$5
Juices by the Bottle orange, cranberry, grape, apple, grapefruit	\$6
Hot Chocolate	\$6
Freshly Brewed Coffee Regular and decaffeinated	\$4
Cup of Tea	\$4

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Pizza

12" Pizza

\$16

san marzano tomato sauce | white sauce
or roasted garlic

additional toppings: onions, mushrooms,
tomatoes, bell peppers, artichokes, broccoli,
sweet plantain, arugula **\$2 ea**

premium toppings: pork longaniza "Alcor,"
pepperoni, ham, chicken, chorizo **\$2.50 ea**

Salads and Sandwiches

Caesar Salad

\$12

romaine hearts | cilantro focaccia croutons
Caesar dressing

add: chicken **\$6**
shrimp, salmon or steak* **\$10**

Caribe Cheese Burger*

\$18

white cheddar | spiced onion marmalade
lettuce | tomato | onion | brioche bun

Roasted Chicken Sandwich

\$17

pineapple-barbecue sauce | vinegar slaw
aioli | brioche bun

Roasted Vegetable Wrap

\$15

sweet plantain | spiced hummus
piquillo sauce | wheat tortilla

Entrées

Catch of the Day

\$28

mamposteo rice | sautéed vegetables

Skirt Steak*

\$32

mamposteo rice | fried plantains | chimichurri

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Sides

Rice & Beans or Mamposteao Rice	\$8
Twice-Fried Plantain “Tostones” mojo dipping sauce	\$6
Mashed Potatoes	\$7
French Fries	\$6
Vegetables of the Day	\$7
Mixed Green Salad	\$6

Dessert

Cheesecake pineapple compote brandied cherries toasted coconut	\$9
Häagen - Dazs® Ice Cream vanilla, chocolate, strawberry or dulce le leche	\$8
Cookies & Milk chocolate chunk cookies choice of: whole, 2%, skim, almond or soy milk	\$10

Kids Menu

Pancakes nutella or maple syrup	\$7
Hard-Boiled Eggs 🍳	\$6
Chicken Fingers french fries	\$10
Spaghetti Marinara 🍝	\$9
Peanut Butter and Jelly 🍪 fruit salad	\$8
Grilled Chicken Breast mashed potatoes vegetables	\$10

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Refreshments

Soft Drinks	\$5
Coca-Cola, Diet Coke, Sprite, Sprite Zero, Ginger Ale	
Iced Tea	\$6
Snapple Iced Tea, Arizona Iced Tea	
Organic Flavored Iced Teas	\$8
V8 Vegetable Juice	\$6
PowerAde Sports Drink	\$6
Energy Drink	\$6
Perrier	\$5
bottled sparkling water	
Dasani	\$5
bottled mineral water	
Evian	1.5 Liter \$9
bottled mineral water	

Beers

Magna	\$7.50
Medalla Light	\$7
Ocean Lab	\$8
Local Bucket of Bottles	(4) \$26
Imported Bottle	\$8.50
Bud Light, Budweiser, Blue Moon, Coors Light, Corona Extra, Heineken, Michelob Ultra, Presidente, Samuel Adams Boston Lager, Stella Artois, O'Doul's Non-Alcoholic	
Non-Alcoholic	\$8
O'Doul's®, Heineken 0%	
Non-Alcoholic Bucket	(4) \$28

Sparkling

	Half	Bottle
Vallformosa Brut Sparkling	\$20	\$45
Spain		
Ruffino Prosecco		\$52
Italy		
Laurent Perrier Brut Champagne		\$125
France		
Piper Heidsieck Brut Champagne		\$125
France		
Moët & Chandon Rosé Champagne		\$140
France		

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White Wines

Natura Organic Chardonnay

Chile

Half

\$18

Bottle

Angeline Chardonnay

Chile

\$21

**Twin Oaks Robert
Mondavi Chardonnay**

Napa Valley, California

\$45

**Casillero del Diablo
Chardonnay**

Chile

\$46

Banfi Le Rime Pinot Grigio

Italy

\$46

**Chateau Ste
Michelle Riesling**

Columbia Valley, Washington

\$55

Red Wines

**Natura Organic
Cabernet Sauvignon**

Chile

Half

\$18

Bottle

Angeline Cabernet Sauvignon

Chile

\$21

**Twin Oaks Robert Mondavi
Cabernet Sauvignon**

Napa Valley, California

\$45

**Louis Martini
Cabernet Sauvignon**

Sonoma, California

\$60

**Robert Mondavi
Private Selection Merlot**

Central Coast, California

\$58

Angeline Pinot Noir

California

\$21

Meiomi Pinot Noir

California

\$60

Mac Murray Pinot Noir

Central Coast, California

\$62



For Those Special Occasions

\$125 JUSTIN
ROSE BOX