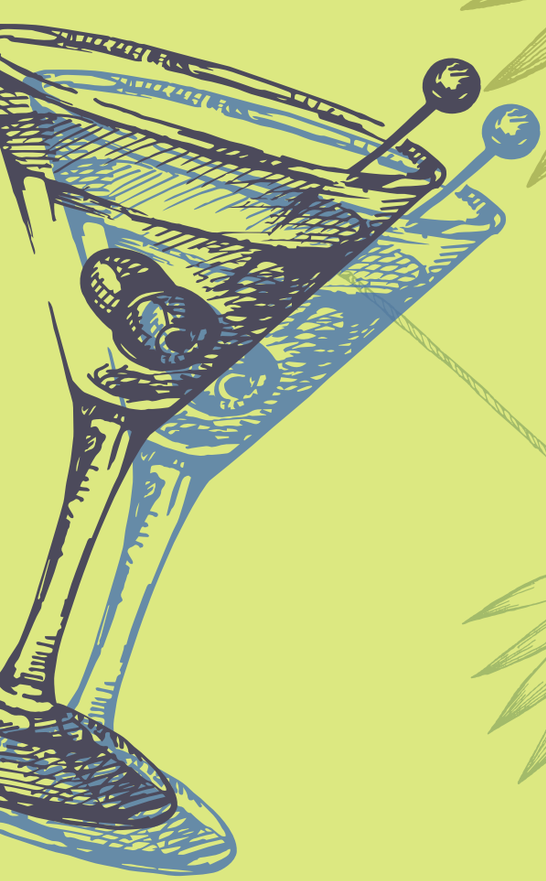
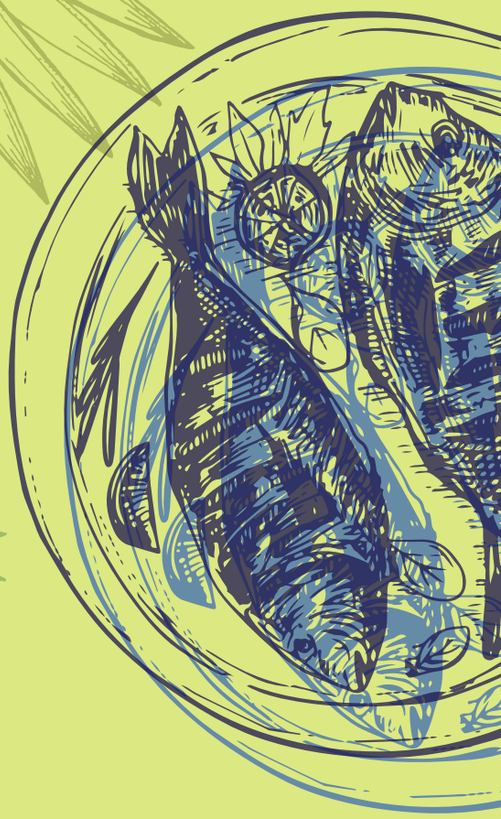
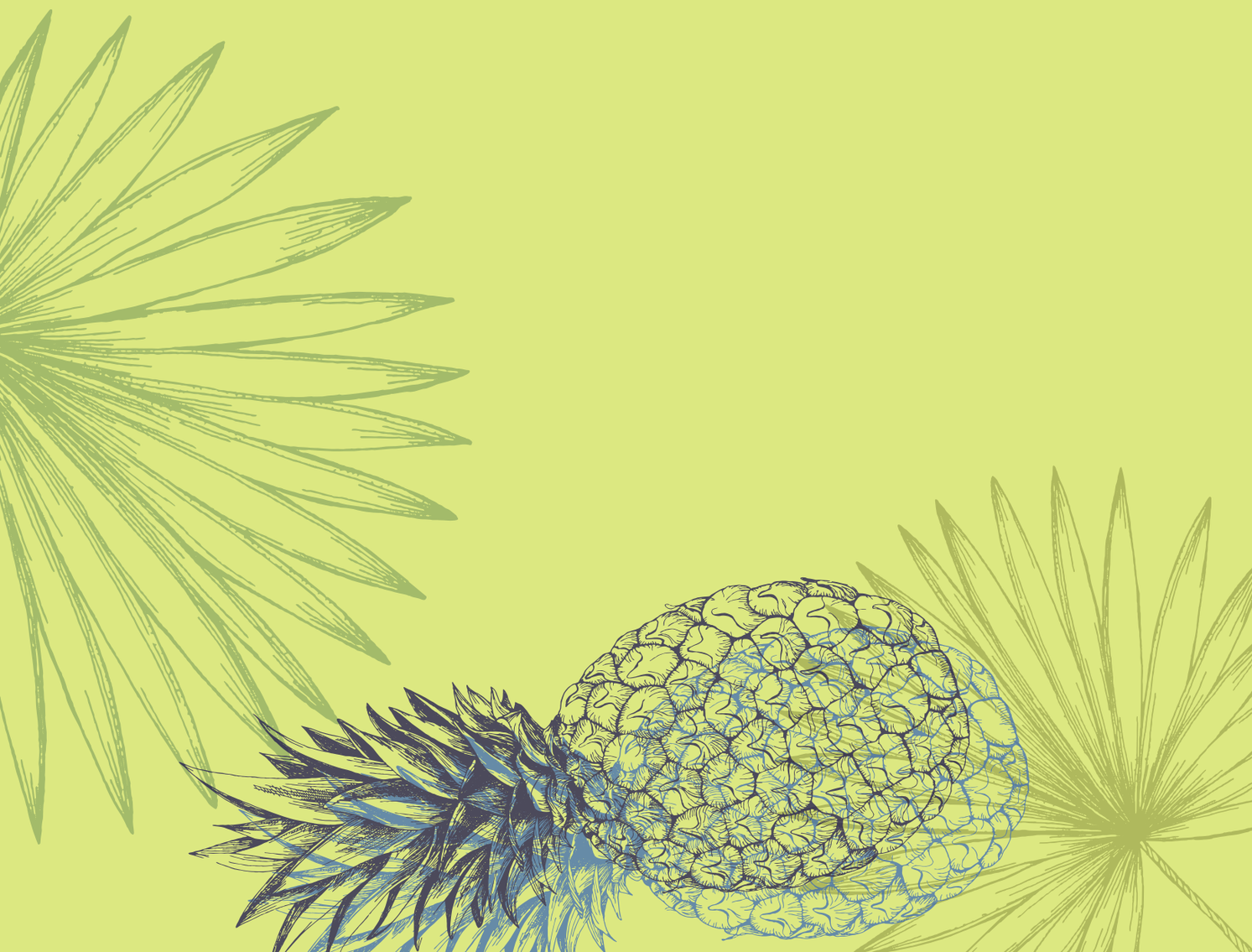




Caribar



SERVICE AVAILABLE DAILY: 11:30AM to 5:00PM

Starters

CEVICHE 20
local snapper | cilantro | lime | local mango | coconut arepa

BAGUA NACHOS 16
blue corn tortilla | pico de gallo | smash avocado
oaxaca cheese sauce

PULLED CHICKEN QUESADILLAS 22
flour tortilla | cheese | pico de gallo
smashed avocado | sour cream

SHRIMP SKEWERS 21
mixed tossed salad | "sobao" bread toast |
choice of dressings

Salads

CLASSIC CAESAR 12
romaine hearts | parmesan | brioche croutons
Caesar dressing
Add: chicken $6 | Add: shrimp* $9

GARDEN 13
local bib lettuce | cucumber | heirloom tomatoes
candied nuts | passion fruit vinaigrette
Add: chicken $6 | Add: shrimp* $9

MAHI MAHI 22
mixed tossed salad | "sobao" bread toast | choice of dressing

TROPICAL FRUIT BOWL 14
local pineapple | honeydew | cantaloupe | grapes
greek yogurt | mint syrup

Wraps, Tacos & Sandwiches

ROTISSERIE TURKEY WRAP 19
BLT | local cheese | avocado aioli

VEGGIE WRAP [V] 16
pumpkin hummus | sweet plantain | wheat tortilla

FISH TACOS 22
mahi mahi | cilantro slaw | corn tortilla

TRIPLETA SANDWICH 20
pulled pork | pulled chicken | mojo turkey
lettuce | tomato | "sobao" bread

JIBARO SANDWICH 20
BBQ pulled pork | ripe plantains |
cilantro slaw | brioche bun

above served with: side salad [V], french fries [VN] or tropical fruit [VN/GF]

Children's

HOT DOG 12

CHEESEBURGER* 16
white cheddar | lto | local brioche bun

CRISPY CHICKEN TENDERS 16
pineapple barbecue dipping sauce

GRILLED CHICKEN BREAST 14

above served with: side salad [V], french fries [VN] or tropical fruit [VN/GF]

From the Grill

GRILLED CHICKEN BREAST 22
mojito marinated chicken | cilantro slaw | brioche bun

BAGUA CARIBBEAN BURGER* 25
cheddar cheese | bacon | lettuce | tomato | pickles

GUAVATE BURGER* 27
pulled pork piled on top of beef | white cheddar
cheese | caramelized onions

above served with: side salad [V], french fries [VN] or tropical fruit [VN/GF]

DRINKS

Classics

virgin piña colada 12
original piña colada 16

additional shot 7

red wine sangría 16

Caribbean Blends

WATERMELON MOJITO 18
rum Don Q Cristal | fresh watermelon |
mint leaves | fresh lime juice

FROZEN MANGO MOJITO 18
rum Don Q Cristal | fresh lime | mango

BROKEN ARROW 18
Don Q Gold | peach Schnapps | passion fruit

BAGUA PUNCH 18
Don Q Passion | Passoa | orange | lime &
pineapple juice

MANGO STRAWBERRY RITA 18
Cuervo Gold | Cointreau | strawberry | mango

Chilled Beers

LOCAL		DOMESTIC 8	PREMIUM 9
Medalla	7	Coors Light	Heineken
Magna	8	Michelob Ultra	Corona Extra
Ocean Lab	10	Budweiser	Blue Moon
		Bud Light	Stella Artois

BUCKET OF 4 BEERS

Medalla	24	Coors Light	30	Heineken	32
		Michelob Ultra	30		
		Budweiser	30		

Get Bubbly!

chilled Cava
chilled Prosecco
by the bottle 55

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

Applicable taxes and gratuities are not included.

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.