Caribar

FOR SHARING

GLAZED WINGS [GF] 18
sweet and sour glaze | burnt pineapple
[suggested pairing: marselan]

CHARCUTERIE BOARD 25
camembert | gouda | manchego | cantimpalo | soppressata | ciabatta | nuts
[suggested pairing: cabernet sauvignon]

ONION RINGS 12
cilantro remoulade | shaved asiago
[suggested pairing: artisan beer]

QUESO FUNDIDO [GF] 16
chorizo | oaxaca cheese | corn chips
[suggested pairing: Modelo beer]

COD CROQUETTES 16
cilantro remoulade
[suggested pairing: Albariño]

MAINS

TACOS TINGA [GF] 22
pulled chipotle chicken | queso fresco | avocado cream | pickled onions
[suggested pairing: Modelo beer]

BLACK GARLIC TURKEY WRAP 17
sliced turkey breast | smash avocado | balsamic glaze | bibb lettuce | tomato | flour tortilla
[suggested pairing: pinot grigio]

CARIBURGER 26
maple bacon | white cheddar | grilled onions | tomato compote | french fries
[suggested pairing: Magna beer or red blend]

MAMPOSTEAO & STEAK [GF] 38
grilled skirt steak | red chimichurri | mamposteao rice
[suggested pairing: pinot noir]

PAN-SEARED SALMON [GF] 36
boursin mashed potato | cilantro remoulade | pickled onions
[suggested pairing: chardonnay]

WAGYU RIB EYE 49
truffle fries
[suggested pairing: cabernet sauvignon]

[GF] Gluten-Free | [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.

PIZZA

COUNTRYSIDE 24
local sausage | local cheese | hot honey | salted guava
[suggested pairing: artisan beer or marselan]

HERITAGE 24
cantimpalo | black olives | hot honey | arugula
[suggested pairing: artisan beer]

BALSAMIC PIE [V] 22
figs | feta | balsamic reduction | arugula
[suggested pairing: riesling]

CLASSIC MARGHERITA [V] 22
fresh mozzarella | heirloom tomatoes | basil | garlic oil
[suggested pairing: Peroni beer or albariño]

DESSERT

PIÑA COLADA PANNA COTTA [GF] [V] 10
pineapple rum glaze

COQUITO CHEESECAKE [V] 10
coquito glaze | roasted coconut dust

CHOCOLATE MOUSSE [GF] [V] 12

RUM FLIGHT

As the rum capital of the world, experience the spirit of Puerto Rico with every sip with this curated selection of premium Puerto Rican rums, showcasing distinct profiles—from rich and smooth to bold and complex. Crafted with care by talented female master blenders Liza Cordero and Silvia Santiago of Don Q Rum, you can taste their expertise and groundbreaking innovation in every bottle.

SELECTION OF FOUR 1.5 OZ POURS 35

Don Q Signature Release | Single Barrel 2009

Don Q Oak Barrel Spiced

Don Q Reserva Añejo 7 años

Don Q Grand Reserva Añejo XO

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RUM COLLECTION

CHOCOLATE OLD FASHION 19
Don Q Reserva 7 | simple syrup | angostura bitters | chocolate bitters

PENINSULAR 20
Don Q Reserva | ginger, honey syrup | fresh lemon juice

MOJITO RESERVA 7 19
Don Q Reserva 7 | Fresh Mint | fresh lime juice | simple syrup | club soda

OLD CUBAN 20
Don Q Reserva 7 | fresh mint | simple syrup | fresh lime juice | angostura bitters | prosecco

MONCHITO 19
Rum Añejo | Averna | lime Juice | coconut cream | pineapple purée | ginger purée

PUERTORICAN MAMA 21
Don Q 7 | Don Q coco | Don Q double oak | pineapple juice | passionfruit purée | grenadine

BORI BREEZE 21
Don Q XO | St.Germain | ginger | lime juice | passion fruit juice | ginger beer

COCKTAILS

THE ORIGINAL PIÑA COLADA 17
Don Q Gold rum | Coco López | cream | pineapple juice

DOBLE 6 18
Don Q Piña | lime juice | pineapple juice | ginger beer

BERRY BLISS 18
Reyka vodka | Prosecco | strawberry | club soda

SPICY WATERMELON FRESCA 18
Tito's vodka | watermelon juice | lime juice | hot honey

THE DAY BREAKER 18
Tanqueray gin | Aperol | Sauvignon Blanc | grapefruit juice | grapefruit bitters | club soda

MOCKTAILS

NON-ALCOHOLIC PIÑA COLADA 12
Coco López | pineapple juice

COFFEE MULE 14
espresso coffee | fresh lime juice | simple syrup | ginger beer

BEER

LOCAL ON DRAFT (14 OZ)

Premium 12 Artisan 13

BY THE BOTTLE

Medalla 8 Premium Magna 9

AMERICAN

Budweiser, Bud Light, Blue Moon, Coors Light, Michelob Ultra, Samuel Adams 9

IMPORTED

Heineken, Presidente, Peroni, Corona, Stella Artois, Modelo 10

ARTISAN

Ocean Lab, Fat Tire, Lagunita 11

BUBBLES

	GLASS	BOTTLE
Chateau Ste Michelle Brut	12	55
Laurent – Perrier Brut, France, Champagne		120
Moët Chandon Rosé, France, Champagne		140
Perrier Jouet, France, Champagne		120

WHITE WINES

	GLASS	GLASS+½	BOTTLE
Chateau Ste Michelle, Chardonnay	13	23	54
Sonoma Cutrer, Russian River, CA, Chardonnay	15	24	64
Banfi Le Rime, Italy, Pinot Grigio	13	22	49
Paco y Lola, Spain, Albariño	12	21	52
Chateau Ste Michelle, Washington State, Riesling	12	21	52
Kim Crawford, New Zealand, Sauvignon Blanc	15	26	64
Justin Sauvignon Blanc	10	18	40

RED WINES

	GLASS	GLASS+½	BOTTLE
Norton Barrel Select, Argentina, Malbec	12	21	49
Wente, California, Merlot	14	21	58
Sterling, California, Merlot	15	22	63
De Loach, Russian River, CA, Pinot Noir	14	23	60
Meiomi, California, Pinot Noir	15	24	62
Justin, California, Cabernet Sauvignon	12	21	49
Arzuaga La Planta Tempranillo	11	19	47
Belle Glos, California, Pinot Noir			75
The Prisoner, California, Red Blend			89