Breakfast

DAILY
6:30am – 11:00am
Text: 787-489-5422

Dial 6185

Fruits, Yogurt & Cereal

Blueberry Yogurt Brûlée — $14
greek yogurt | blueberry compote | honey | housemade granola

Seasonal Fruit Plate — $16
banana bread | honey | greek yogurt

Lox and Bagel — $20
sliced smoked salmon | tomatoes | capers pickled red onion | bagel | cream cheese

Dry Cereal Bowl — $8
Cheerios, Froot Loops, Frosted Flakes, 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* — $23
two cage-free eggs cooked-to-order (i.e. fried, over easy, scrambled, poached) | skillet potatoes

Choice of: applewood smoked bacon, ham or pork sausage

Choice of toasted bread: white, multigrain, sourdough or english muffin

Omelet choices: bell peppers, spinach, mushrooms, onions, roasted tomato, cheddar, mozzarella, swiss, feta, goat cheese, ham, bacon, sausage, chorizo, turkey

Quesito Pancakes — $20
guava sauce

House Brioche French Toast — $22
mascarpone | coconut glaze | toasted coconut

Ham, Egg & Cheese Mallorca — $21
local sweet bread | american cheese

Gluten Free Vegetarian Vegan

$10 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 $12
assorted pastries | muffin | sweet bread

Toast $5

Bagel $7

Skillet Potatoes $6

Applewood Smoked Bacon, Cured Ham, Sausage $7

Whole Fruit $5

Beverages

Cold Milk $5
whole, 2%, skim, almond, soy milk

Juices by the Bottle $6
orange, cranberry, grape, apple, grapefruit

Hot Chocolate $6

Freshly Brewed Coffee $5
Regular and decaffeinated

Cup of Tea $5

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Dinner

DAILY
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For Sharing

Glazed Wings $18
sweet and sour glaze | burnt pineapple

Charcuterie Board $25
camembert | gouda | manchego |
cantimpalo | soppressata | ciabatta | nuts

Onion Rings $12
cilantro remoulade | shaved asiago

Cod Croquettes $16
cilantro remoulade

Salads and Sandwiches

Caesar Salad $12
romaine hearts | cilantro focaccia croutons
Caesar dressing
add: chicken **$6**
shrimp, salmon or steak* **$10**

Caribe Cheeseburger* $25
white cheddar | spiced onion marmalade
lettuce | tomato | onion | brioche bun

Roasted Chicken Sandwich $20
pineapple-barbecue sauce | vinegar slaw
aioli | brioche bun

Roasted Vegetable Wrap $15
sweet plantain | spiced hummus
piquillo sauce | wheat tortilla

Entrées

Tacos Tinga $22
pulled chipotle chicken | queso fresco |
avocado cream | pickled onions

Mamposteao & Steak* $38
grilled skirt steak | red chimichurri |
mamposteao rice

Pan-Seared Salmon* $36
boursin mashed potato | cilantro
remoulade | pickled onions

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Dinner

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Sides

Rice & Beans or Mamposteao Rice $8

Twice-Fried Plantain "Tostones" $6
mojo dipping sauce

Mashed Potatoes $7

French Fries $6

Vegetables of the Day $7

Mixed Green Salad $6

Dessert

Cheesecake $9
pineapple compote | brandied cherries
toasted coconut

Häagen - Dazs® Ice Cream $8
vanilla, chocolate, strawberry or
dulce de leche

Cookies & Milk $12
chocolate chunk cookies
choice of: whole, 2%, skim, almond or soy milk

Kids Menu

Pancakes $10
nutella or maple syrup

Hard-Boiled Eggs $6

Chicken Fingers $12
french fries

Spaghetti Marinara $10

Peanut Butter and Jelly $8
fruit salad

Grilled Chicken Breast $12
mashed potates | vegetables

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Drinks

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Dial 6185

Refreshments

Soft Drinks $5
Coca-Cola, Diet Coke, Sprite, Sprite Zero, Ginger Ale

Iced Tea $8

PowerAde Sports Drink $6

Energy Drink $6
Regular or 0 Calories

Perrier $5
bottled sparkling water

Dasani $5
bottled mineral water

Evian 1.5 Liter $9
bottled mineral water

Beers

Magna $8

Medalla $7

Ocean Lab $10

Imported Bottle $9
Bud Light, Budweiser, Blue Moon, Coors Light, Corona Extra, Heineken, Michelob Ultra, Modelo, Presidente, Samuel Adams Boston Lager, Stella Artois

Non-Alcoholic Beer $8
Heineken 0%

Local Beer Bucket (4) $26

Imported Beer Bucket (4) $34

Non-Alcoholic Beer Bucket (4) $28

Bubbles

Bottle

Chateau Ste Michelle Brut $55
Columbia Valley

Laurent Perrier Brut Champagne $120
France

Moët & Chandon Rosé Champange $140
France

Perrier Jouet Champagne $120
France

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White Wines

Bottle

Chateau St Michelle Chardonnay — $54
Columbia Valley, Washington

Sonoma Cutrer Chardonnay — $64
Russian River, California

Banfi Le Rime Pinot Grigio — $49
Italy

Paco y Lola Albariño — $52
Spain

Chateau St Michelle Riesling — $52
Columbia Valley, Washington

Kim Crawford Sauvignon Blanc — $64
New Zealand

Justin, Sauvignon Blanc — $40
California

Red Wines

Bottle

Norton Barrel Select Malbec — $49
Argentina

Wente Merlot — $58
California

Sterling Merlot — $63
California

De Loach Pinot Noir — $60
Russian River Valley, California

Meiomi Pinot Noir — $62
California

Justin Cabernet Sauvignon — $49
California

Arzuaga La Planta Tempranillo — $47
Spain

Belle Glos Pinot Noir — $75
California

The Prisoner Red Blend — $89
California

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