

## STARTERS & SMALL PLATES

- ROASTED RED PEPPER & CARROT SOUP** topped with whipped goat cheese ☞ **cup 5 bowl 8**
- SOUP OF THE DAY** Chef's selection **cup 6 bowl 9**
- HOUSE SALAD** organic spring mix, toasted pumpkin seeds, red onions, tomatoes, sliced cucumbers, queso fresco, balsamic vinaigrette ☞ **8**
- CAPRESE COCKTAIL** grape tomatoes, mozzarella pearls, ribboned basil, balsamic vinaigrette, crostini **9**
- GRILLED VEGETABLE NAPOLEON** stacked grilled eggplant, tomato and red onion, balsamic vinaigrette, roasted red pepper ☞ **10**
- GUACAMOLE** avocado, tomato, pickled red onion, cilantro ☞ **small 6 large 10**
- ESQUITES** corn kernels, red onions, jalapeños, cilantro, splash of lime juice, tostadas ☞ **6**
- SPREADS** charred eggplant-feta, kalamata olive & sundried tomato, curry-cauliflower with toasted pita **8**
- TEQUILA SHRIMP** large gulf shrimp, tequila chipotle cream sauce, crostini ☞ **10**
- DUCK CREPE** homemade crepe, duck confit, mole pipian, roasted pumpkin seeds, queso fresco **12**
- LOBSTER CREPE** chilled lobster, smoked pasilla-Oaxaca cream sauce, roasted corn kernels **12**
- CHICKEN BOUDIN BALLS** house made, served with pepper jelly **3 for 8 5 for 12**
- LAMB CHOPS** two grilled lamb chops lime-soy marinade, roasted poblano potatoes, chimichurri **12**
- QUESO FUNDIDO** griddled quesadilla cheese, choice of chorizo, shrimp or poblano & portobello, tortillas **10**

## SANDWICHES

*add \$1 for side of grilled squash, spinach almandine or Poblano potatoes*

- CUBAN SANDWICH** Cuban pork, ham, Swiss cheese, pickles, yellow mustard pressed on French, choice of one side **12**
- CUBANISIMO** Cuban sandwich served with black beans and fried plantains...Chef's favorite pairings! **15**
- CALYPSO** citrus grilled mahi mahi or jerk chicken, spicy green curry slaw on buttered torta roll, choice of one side **chicken 13 fish 16**
- BURGER** Chef's selection with choice of side **14**
- SLIDER TRIO** Carolina pulled pork with green onion-apple slaw, fried chicken with pickle chips and house made pepper jelly, Cuban frita...chorizo-beef burger with shoestring potatoes and frita sauce, choice of side **14**

## SIDES

- SEASONED STEAK FRIES** **4**
- ASIAN COLE SLAW** shredded cabbage, carrots, spicy Asian peanut dressing **4**
- SWEET PLANTAINS** fried, ripe plantains **4 add .75** sour cream and honey pearls
- GERMAN POTATO SALAD** stone ground and dijon mustards, mayonnaise, pickled red onions, parsley ☞ **4**
- BLACK BEANS** queso fresco **4**
- SPINACH ALMANDINE** wilted spinach, toasted almonds, lime-soy seasoning ☞ **5**
- GRILLED SQUASH** marinated in balsamic vinaigrette ☞ **5**
- POBLANO POTATOES** roasted Poblanos peppers, red onions, russet potato

☞ **These menu items are available in a gluten free option, please notify your server.**  
**Please alert your server of ANY food allergies you may have prior to ordering.**  
**As great care has gone into each dish, we ask that you not make substitutions.**  
**No separate checks. 20% gratuity will be added to parties of 5 or more.**

## SALADS

- SPINACH & WALNUT SALAD** spinach, strawberries, walnuts, red onion, blue cheese dressing ₱ 11
- CURRY CHICKEN SALAD** shredded chicken, diced apples, walnuts, curry mayonnaise over mixed greens, cucumber, grape tomatoes, sliced grapes, champagne vinaigrette ₱ 13
- QUINOA AVOCADO SALAD** chilled black beans, organic quinoa, roasted corn, red peppers, cilantro, pico de gallo, avocado, citrus vinaigrette ₱ 12 **add chicken 17 add shrimp 18**
- FRESH CATCH SALAD** fresh fish of the day, mixed greens, avocado, black beans, diced mango, queso fresco, citrus vinaigrette ₱ **Market Price**
- NEW YORK CLUB SALAD** grilled New York strip, mixed greens, tomato, cucumber, crumbled bacon, shredded cheddar, blue cheese dressing ₱ 20
- ROASTED GRAPE & KALE SALAD**  
honey roasted grapes, baby kale, toasted pecans, Humboldt Fog ₱ *New York Strip 22* *grilled eggplant 16*
- CRAB CAKES** mixed greens, tomatoes, cucumbers, red onions, honey-remoulade 15
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## MAINS

- NOODLE** Chef's selection **Market**
- MAHI MAHI AND KALE** mahi mahi, sautéed kale, tomatoes, poblano peppers, red onions ₱ 18
- GRILLED PORK CHOP** natural, boneless loin chop, apple-sweet potato hash, dried plum-chipotle sauce 18
- CHICKEN AND WAFFLES** fried chicken strips, two waffles, strawberries, honey, powdered sugar 14
- GF CHICKEN AND WAFFLES** grilled chicken breast, two gluten free waffles, strawberries, honey, powdered sugar 17
- DUCK ENCHILADAS** three enchiladas, choice of red mole or chipotle-tomatillo sauce, black beans queso fresco, sour cream ₱ 18
- CARNITAS** Mexican pulled pork, rice, black beans, tortillas, pico de gallo, queso fresco ₱ 15
- MILANESA MEXICANA** paneed pork cutlet, chipotle-tomatillo sauce, roasted poblano potatoes, black beans 24
- FILETE GUILLERMO** grilled and sliced filet of beef, Pasilla-Oaxaca chile cream sauce, mashed potatoes, grilled zucchini ₱ 32
- CHIPOTLE STEAK** grilled 9 oz. filet stuffed with chipotle chile, open face quesadilla, chipotle tomato sauce, queso fresco, wilted spinach ₱ 32
- FISH** seared with choice of spicy chipotle or mild poblano chile cream sauce or poached in Moroccan tagine sauce, served with grilled vegetables, seasonal fruit ₱ **Market Price**
- SCALLOPS POBLANOS** large diver scallops, Mexican rice, poblano cream sauce, wilted spinach almandine ₱ 24
- QUAIL AZTECA** two grilled quail, choice of red mole or chipotle-tomatillo sauce, cactus salad, esquites 28
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## DESSERT

- FLAN** chef's selection ₱ 6
- SWEET CREPE** chef's choice of seasonal fruit or dark chocolate ganache, whipped cream 8
- PLANTAIN FOSTER** plantains in brown sugar sauce flamed with tequila ₱ 9
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