

TAPAS

SMALL PLATES & BOWLS

ROASTED OLIVES tossed with gorgonzola	6
ROASTED PIQUILLO & ROSEMARY HUMMUS grilled pita & vegetables	10
SALINAS HAMACHI CRUDO with mango, serrano chile, cucumber, sesame seeds and caribbean ponzu	14
TROPICAL GUACAMOLE with roasted tomato salsa and chips	10
ISLA VERDE CEVICHE local spiny lobster, bay scallops and fresh fish with tomato, avocado, serrano chile, cilantro & citrus	16
BACALAO FRITTERS with mango chutney	12
CHORIZO PINXTOS with roasted artichoke and piquillo pepper	7
BEEF EMPANADILLAS with cilantro garlic sauce and piquillo pepper marmalade	13
SUGAR CANE PORK BELLY SLIDERS with red cabbage slaw and criollo sauce	14
PAPAYA CITRUS SALAD with jicama, red onions, greens and coriander vinaigrette	10
CARIBBEAN CHICKEN SOUP with rice, chiles, carrots, cilantro, celery, onions and lime	7

EMBUTIDOS Y QUESOS ESPAÑOLES

CHARCUTERIE & SPANISH CHEESES

JAMÓN SERRANO	12
CHORIZO	6
FUET dried aged beef tenderloin	8
VALDEÓN (goat & cow's milk)	6
CANA DE CABRA (goat's milk)	6
MANCHEGO (sheep's milk)	6
CHEF'S BOARD select any 4 of the above (+6 supplement for Jamón Serrano)	18

TOSTADAS

OPEN-FACED BAGUETTES & SANDWICHES

MARGHERITA TOSTADA with heirloom tomatoes, basil pesto, burrata and balsamic glaze	10
JAMÓN SERRANO TOSTADA with guava paste, marcona almonds, celery and extra virgin olive oil	13
SMOKY CHICKEN TOSTADA with avocado, tomato, roasted onion and chipotle aioli	12
AVOCADO TOAST with white balsamic marinated tomatoes, smashed lemon-scented local avocados, piquillo pepper sofrito, cilantro and basil	12
CHICKEN B.A.L.T with sliced chicken breast, maple-glazed bacon, smashed local avocado, heirloom tomato, arugula and basil aioli on toasted chive and potato focaccia	16
CLASSIC CUBANO with roasted pork, ham, spicy mustard sauce, swiss cheese and pickles on toasted cuban bread	16

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

COCKTAILS

“COCOA FASHIONED”	16
Woodford Reserve Bourbon Old Fashioned With Cacao, Vanilla & All Spice Dram.	
“ISLANDER MULE”	16
Papaya Ketel One Vodka Moscow Mule With A Hint Of Orange Cream Citrate.	
“NUYORICAN SOUR”	16
New York Sour With A Puerto Rican Touch Flavored With Coconut, Bitters & Spices.	
“SUMMER BREEZE COLLINS”	16
A Floral Gin Fizz Crafted With Lavender, Tanqueray Ten, Flavored With Pamplemousse & A Top Of Grapefruit Soda.	
“BEET THE FIZZ”	16
A Refreshing Twist On The French 75 With Tanqueray Ten, Citrus, Beet, Elderflower & Sparkling Wine.	
“ROYALGRONI”	16
A Twist Of A Classic Negroni Made With Hendrick’s Gin, Dolin Rouge & A Mango Infused Campari.	
“PR58”	16
(A Renewed Celebration Of Our Founding Year In Puerto Rico)	
A Refreshing Blend Of Coconut & Aged Rums, Lime Juice, Guava Nectar With A Hint Of Cinammon & Bitters.	

WINES

SPARKLING	glass	bottle	
Schramsberg Blanc de Blanc, California	16	80	
Laurent Perrier Brut Champagne Brut, France	24	120	
		bottle	
Veuve Clicquot Brut Champagne, France		140	
Moët Imperial Brut Champagne, France		150	
Perrier-Jouet Grand Brut Champagne, France		165	
Nicolas Feuillat Vintage Brut Champagne 2006, France		190	
Veuve Clicquot Rose Champagne, France		200	
Dom Perignon Brut Champagne, France		395	
WHITE	6oz	9oz	bottle
Cakebread Sauvignon Blanc, Napa	20	30	80
Terlato Pinot Grigio, Friuli	18	27	72
ROSÉ	6oz	9oz	bottle
Paul Jaboulet “Aine”, Cotes du Rhone	18	27	72
RED	6oz	9oz	bottle
Four Graces Pinot Noir, Willamette Valley	20	30	80
Joel Gott “815” Cabernet Sauvignon, California	16	22	62

BEERS

LOCAL CRAFT

F.O.K. Blond Ale Puerto Rico	8
F.O.K. Red Ale Puerto Rico	8
Magna Puerto Rico	7
Medalla Light Puerto Rico	6

IMPORT FAVORITES

Blue Moon USA	7
Brooklyn Brown Ale USA	8
Heineken Netherlands	7
Sam Adams Boston Lager USA	7
Stella Artois Belgium	7
O’Doul’s (nonalcoholic) USA	6

BOTTLE SERVICE

BOTTLE SERVICE INCLUDES APPROPRIATE MIXERS, CONDIMENTS, ICE AND GLASSWARE

VODKA

Tito's	175
Ketel One	200
Grey Goose	250

GIN

Bombay Sapphire	175
Aviation	200
Hendrick's	250

TEQUILA

Cazadores Silver	175
Corzo Reposado	275
Patron Añejo	350

RUM

Bacardi 8yr	175
Don Q Gran Añejo	350
Bacardi Reserve	400

WHISKEY / BOURBON / SCOTCH

Jack Daniels	175
Woodford Reserve	200
Dewar's White Label	175
Johnnie Walker Black	225
MaCallan 12yr	350
MaCallan 18yr	475

OUR BAR

BRANDY & COGNAC

Cardenal Mendoza Especial*
Hennessy VS
Courvoisier VSOP
Remy XO
Louis XIII

GIN

Aviation
Bombay Sapphire
Hendrick's
Tanqueray*

LIGHT RUM

Don Q Cristal
Don Q Coco
Don Q Passion

DARK RUM

Bacardi Black
Bacardi 8yr
Bacardi Limited Reserve
Bacardi Oakheart (spiced)
Don Q Anejo
Don Q Gran Anejo
Zacapa 23yrs

CACHACA

Novo Fogo

SCOTCH

Chivas Regal
Dewars White Label*
Dewars 12yr
Glenfiddich 12yr
Johnnie Walker Black
Johnnie Walker Blue
MaCallan 18yr
MaCallan 18yr

TEQUILA & MEZCAL

Cazadores Blanco*
Corzo Reposado
Don Julio Blanco
Patron Reposado
Patron Anejo
Patron Café
Siete Misterios "Doba-Yej" Mezcal

VODKA

Absolut*
Belvedere
Grey Goose
Grey Goose Citron
Grey Goose L'Orange
Ketel One
Tito's

WHISKEY & BOURBON

Bulleit
Crown Royal
Jack Daniels*
Jameson
Makers Mark
Michter's Rye
Woodford Reserve

LIQUEURS & CORDIALS

Bailey's Irish Cream
Campari
Domaine de Canton
Frangelico
Grand Marnier
Kahlua

SHERRY & PORT

Tio Pepe Tawny Sherry
Graham's "Six Grapes" Reserve Port

*PREMIUM WELL SELECTIONS



Chico Cabaret