



Cocktails

Mojito

Traditional Cuban rum drink made with fresh mint, lime & sugar
Glass \$6.99/Pitcher \$38.00

Caipirinha

Traditional Brazilian drink made with cachaca, lime & sugar
Glass \$5.99/Pitcher \$44.00

Cadillac Margarita

17 oz, Cuervo Gold & Grand Marnier, lime juice
 Simply the best!
Glass &8.99/Pitcher \$49.50

Mango Margarita

The best in DC, made with real mango!
17 oz. Glass \$8.99/Pitcher \$49.50

Tropical Margarita

Mount Gay rum, Cointreau & lime juice
17 oz Glass \$7.99/Pitcher \$44.00

Ocean Blue Margarita

Margarita made with Blue Curacao Liqueur
17 oz Glass \$6.95/Pitcher \$38.00

Banana Daquiri

Our namesake!
17 oz Glass \$6.99/Pitcher \$38.00

Strawberry Margarita/Daquiri

17 oz Glass \$6.99/Pitcher \$38.00

House Margarita

Our own secret concoction
Glass \$4.99/Pitcher \$27.00
Frozen Glass \$5.50/Pitcher \$30.00

Sangria (red or white)

Also our own secret concoction!
Glass \$4.99/Pitcher \$27.00

Beer

**Bud Light, Miller Lite, Sam Adams Lager & Seasonal, Yuengling
 \$4.50**

**Blue Moon, Corona, Corona Light, Dos Equis, Heineken, Negro
 Modelo, Pacifico, Presidente, Red Stripe, Sol, Tecate
 \$4.99**

Wines

White wines

| | Glass | Bottle |
|---|--------|---------|
| Fish Eye Chardonnay, CA <i>Rich & fruity, touch of vanilla</i> | \$5.50 | \$22.00 |
| Fish Eye Pinot Grigio, CA <i>Floral, crisp, refreshing & light</i> | \$5.50 | \$22.00 |
| Marques de Riscall Verdejo, Spain <i>Bright citrus fruit with grassy finish</i> | \$6.50 | \$26.00 |
| Tierra Rioja Blanco, Spain <i>Wooded hinted floral, dry, velvety</i> | \$7.00 | \$26.00 |

Red wines

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|---|--------|---------|
| Fish Eye Cabernet Sauvignon, CA <i>House Cab, full bodied</i> | \$5.75 | \$22.00 |
| Fish Eye Merlot <i>Palate is soft & long, plums & dark fruit</i> | \$5.75 | \$22.00 |
| Higuerela Grenache, Spain <i>Dark ruby color, plums, black currants, licorice</i> | \$6.75 | \$26.00 |
| Norton Malbec, Argentina <i>Rich with cassis & blueberries</i> | \$7.25 | \$28.00 |
| Little Penguin Pinot Noir <i>Rich spicy start with clean finish</i> | \$5.50 | \$22.00 |
| Alleno Syrah Spain <i>Mediterranean character, young full bodied</i> | \$6.50 | \$24.00 |
| Campellares Rioja, Spain <i>Aromas & flavors of bright red cherries & plums</i> | \$7.00 | \$26.00 |



Bar Menu

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|-------------------------|---|---------|
| Ceviche | Fresh flounder, shrimp, scallops & squid marinated in citrus juices, ginger, red onions cilantro and jalapeno peppers. Garnished with avocado & potato. | \$8.99 |
| Fried Calamari | Served with our mango-ginger sauce | \$6.99 |
| Codfish Fritters | Hush puppy style, served with homemade guava sauce | \$7.50 |
| Empanadas | Picadillo, chicken & seafood. One of each, served with a red pepper sauce | \$8.50 |
| Gambas al Ajillo | Sauteed shrimp in lemon butter, garlic & white wine. Served with grilled bread | \$8.99 |
| Con Queso | Fresh cheese dip with chilis, served with our signature tortilla chips | \$4.50 |
| | With chorizo | \$6.50 |
| Stuffed Yuca | Stuffed with chorizo, carrots & olives, topped with a touch of cheese and a cilantro cheese sauce | \$7.50 |
| Nachos al Carbon | With mesquite grilled chicken or beef, refried beans, guacamole, pico de gallo & sour cream | \$7.50 |
| Chips'N'Salsa | 'Nuff said' | \$3.50 |
| Guacamole Fresco | Fresh guacamole, Mexican cheese, pico de gallo & tortilla chips | \$6.50 |
| Quesadillas | Pan roasted flour tortillas with melted Monterey Jack & Cheddar cheeses. Topped with guacamole, sour cream & pico de gallo Your choice of fillings | |
| | Cheese..... | \$6.99 |
| | Vegetable <i>or</i> Plantain <i>or</i> Spinach..... | \$8.99 |
| | Chicken <i>or</i> Beef..... | \$8.99 |
| | Chicken/Spinach..... | \$8.99 |
| | Chicken/Plantain..... | \$8.99 |
| | Spinach/Plantain..... | \$8.99 |
| | Mixed Seafood..... | \$10.99 |
| | Just Shrimp..... | \$11.99 |
| Wings | Made with our secret sauce, served 10 to an order and accompanied with carrot and celery sticks with blue cheese dressing | \$8.99 |



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|---------------------|---|---------|
| Cuban Fritas | Cuban version of sliders. Made of ground beef, onions, bread crumbs, eggs, ketchup & paprika. Pan fried, served 3 to a plate with mayo & french fries | \$10.99 |
|---------------------|---|---------|



Desserts \$5.00

Flan
Seasonal flavor egg yolk custard with caramel sauce



Cheesecake
Seasonal flavor New York style cheesecake with butter cracker crust



Banana Bread Pudding
Delicious bread pudding made from Cuban bread and fresh bananas. Served chilled with a banana cream sauce



Mocha Cloud
Luscious latin dessert made with fresh cream, coffee & lady fingers



Tres Leches
Traditional Nicaraguan cake made with '3 milks' Very moist & delicious

