

Tapas

Ceviche	<i>Fresh flounder marinated in citrus juices, fresh chopped peppers, ginger, cilantro and onions</i>	\$8.95
Fried Calamari	<i>Served with mango sauce</i>	\$6.95
Codfish Fritters	<i>Hush Puppy style. Served with Guava sauce</i>	\$7.50
Empanadas	<i>Picadillo, chicken & seafood. One of each Served with red pepper sauce</i>	\$8.50
Gambas al Ajillo	<i>Sauteed shrimp in lemon butter, garlic & white wine. Served with flour tortillas</i>	\$8.95
Con Queso	<i>Fresh cheese dip with chilis, served with our signature tortilla chips</i>	\$4.50
	<i>With chorizo</i>	\$6.50
Sea Scallops a la Veracruz	<i>Seared sea scallops with a tomato pico de gallo cream suace</i>	\$9.95
Stuffed Yuca	<i>With Chorizo, carrots & olives, topped with a touch of cheese and served with a cilantro cream sauce</i>	\$7.50
Nachos al Carbon	<i>With mesquite grilled chicken or beef. Served with pico de gallo, sour cream, guacamole</i>	\$7.50
Chips 'N' Salsa	<i>'Nuff said'</i>	\$3.50
Quesadillas	<i>Pan roasted flour tortillas with melted Monterey Jack & Cheddar cheeses Topped with pico de gallo, sour cream & guacamole. Your choice of fillings</i>	
	<i>Cheese.....</i>	\$6.95
	<i>Vegetable or Plantain or Spinach.....</i>	\$8.95
	<i>Chicken or Beef.....</i>	\$8.95
	<i>Chicken/Spinach.....</i>	\$8.95
	<i>Chicken/Plantain.....</i>	\$8.95
	<i>Spinach/Plantain.....</i>	\$8.95
	<i>Seafood.....</i>	\$10.95
	<i>Shrimp.....</i>	\$11.95

Margaritas & Daquiris

	Glass	Pitcher
House Margarita <i>The original</i>	\$4.95	\$27.00
Frozen House Margarita	\$5.50	\$30.00
Strawberry Margarita/Daquiri	\$6.95	\$38.00
Cadillac Margarita <i>Blend of Grand Marnier, Cuervo Especial, Cointreau</i>	\$7.95	\$44.00
Mango Margarita/Daquiri	\$6.95	\$38.00
Banana Margarita/Daquiri	\$6.95	\$38.00
Ocean Blue Margarita <i>Margarita made with Blue Curacao</i>	\$6.96	\$38.00
Tropical Margarita <i>Mount Gay Rum, Cointreau & lime juice</i>	\$6.95	\$38.00
Pina Colada	\$6.95	\$38.00

Mojitos & Caipirinhas

Mojito <i>Traditional Cuban drink made with lime juice, rum & fresh mint</i>	\$6.95	\$38.00
Flavored Rum Mojitos <i>Ask your bartender for the current choices</i>	\$7.95	\$44.00
Cadillac Mojito <i>Made with 10 Cane Rum</i>	\$9.50	\$52.00
Caipirinha <i>Traditional Brazilian drink made with Cachaca, lime & sugar</i>	\$5.95	\$32.00

Cerveza

Sharps (N.A.), Bud Light, Miller Lite, Sam Adams lager, light & seasonal, Yuengling
\$4.50

Amstel Light, Corona, Dos Equis, Heineken, Negro Modelo, Pacifico, Red Stripe, Tecate
\$4.95

Martinis

\$9.00

Diana (Classic Martini)

Bombay Sapphire with Dry Vermouth

Norma Jean

Belvedere Vodka with olives

Austin Powers

Tanqueray with Dry Vermouth and onions

Baby Jane

Stoli O with White Crème de Cacao

Crystal Carrington

Ciroc Vodka with Blue Curacao

Dorothy

Stoli Citrus with cranberry juice

Priscilla

Stoli with X-Rated

Virginia Wolf

Stoli with cranberry juice and Blue Curacao

Blue Goose

Grey Goose with Hpnotiq

Lucy

Stoli with Red Bull and Cranberry

Appletini

Stoli with Apple Pucker

Mr. Goodbar

Stoli Vanil with Crème de Cacao

Ripley

Stoli Razberi with White Crème de Cacao

Patsy and Edina

Stoli with Frangelico

Rose Nyland

Skyy Citrus with Limoncello

Mounds Bar

Malibu Rum with White Creme de Cacao

Stella

Stoli with Peach Schnapps

Classic Cosmopolitan

Stoli, Citrus, or Ohranj with Triple Sec, lime juice and cranberry juice

Elton John

Stoli Vanil with Malibu Rum and Lime Juice

18 % Gratuity added to Parties of 6 or larger
No Separate Checks Please
No smoking

Wines

White Wine

Cuvee "French Kiss" Entre-Duex-Mers, France

Crisp and fruity blend of Sauvignon Blanc & Semillon

Glass Bottle

\$6.50 \$26.00

Marques de Riscall Verdejo, Spain

Bright citrus fruit with a grassy finish

\$6.50 \$26.00

Montevino Pinot Grigio, Italy

Light & easy drinking table wine

\$5.50 \$22.00

BV "Century Cellars" Chardonnay

Soft, apple & pear undertones

\$5.75 \$22.00

BV "Century Cellars" Sauvignon Blanc

Grassy, dry, strong finish

\$5.75 \$22.00

Montevino White Zinfandel

Fruity & sweet

\$5.00 \$20.00

Rose Wine

1+1=3 Rose Cabernet, Spain

Aromas of fresh strawberries & cherries, not sweet

\$7.50 \$30.00

Red Wine

Higuerela Grenache, Spain

Dark ruby color, plums, black currants, licorice

\$6.75 \$26.00

Dolium Malbec, Argentina

Rich with cassis and blueberries, aged in French Oak

\$7.25 \$28.00

Berthet-Rayne Cotes du Rhone, France

Dark berry fruit, cedar & cherry aromas, earthy finesse

\$7.50 \$30.00

Montevino Brioso Zinfandel, Italy

Light and fruity with notes of herbs and jams

\$6.00 \$24.00

La Orbe Rioja, Spain

Elegant structure with outstanding balance & structure

\$8.00 \$30.00

BV "Century Cellars" Cabernet

House Cabernet, full bodied

\$5.75 \$22.00

BV "Century Cellars" Merlot

\$5.75 \$22.00

Desserts

Mocha Cloud.....\$5.00

Flan (Seasonal Flavor).....\$5.00

Cheesecake (Seasonal Flavor).....\$5.00

Banana Bread Pudding.....\$5.00