

SNACKS

- Avocado-Cucumber Gazpacho, Lobster Salad, Chives, Lime 14 ^(GF)
- Grilled Jerk Wings, Sriracha-Local Honey Glaze, Cilantro, Lime, Coleslaw 13 ^(GF)
- Chicken or Pork Quesadilla, Cheddar, Monterey Jack Cheese, Pico de Gallo, Guacamole, Sour Cream 16
- Local Pork Longaniza Sliders, Potato Shoe-Strings, Brioche 14
- Mahi-Mahi Tacos, Jicama, Chipotle Cream, Lime, Cilantro 17.5
- Coconut Shrimp Tacos, Spicy Brussel Sprout Slaw, Recao Aioli 19
- Fruit & Yogurt
- Selection of Fresh Tropical Fruit, Mint, Yogurt 16 ^{(GF)(V)}
- Flavored Organic Greek Yogurt, Selection of Fruit, Granola, Honey 16 ^{(GF)(V)}
- Selection of Flavors: Coconut, Berry, or Papaya
- Acai Sorbet Bowl, Fresh Fruit, Granola, Honey, Chia Seed 16 ^{(GF)(V)}

SALADS

- Grilled Avocado, Heirloom Tomatoes, Cumin Mascarpone, Lemon Crumbs, Extra Virgin Olive Oil 15
- Local Gathered Greens, Grilled Pineapple, Mango, Papaya, Black Beans, Avocado, Orange Vinaigrette 13 ^{(GF)(V)}
- Island Caesar Salad, Romaine, Queso Capaez, Avocado, Cilantro, Plantain, Banana-Caesar Dressing 14.5 ^(GF)
- Seared Tuna Salad, Haricot Vert, Radish, Cherry Tomato, Potato, Boiled Egg, Herb Vinaigrette 17 ^(GF)
- Quinoa, Radicchio, Succotash, Charred Corn, Beans, Pigeon Peas, Parsley, Queso Montebello 13 ^(GF)
- Enhancements from the Grill
- Tuna 8, Mahi-Mahi 7, Chicken 4, Shrimp 7

PIZZA

- Margherita, Heirloom Tomato, Soft Mozzarella, Basil, Cilantro Pesto 16
- Eggplant, Onions, Proscuitto, Vaca Negra, Oregano 15
- Brie, Truffle, Pear, Honey, Arugula 17
- Smoked Salmon, Goat Cheese, Caper Vinaigrette 18
- Cubana, Roasted Pork, Ham, Swiss, Mustard, Pickle Relish 17
- Wild Mushroom, Truffle Pesto, Taleggio, Basil 18
- Chicken Confit, Roasted Tomato, Scallion, Celery, Parmesan 14.5
- Speck Pizza, Soft Gorgonzola, Figs, Guava-Balsamic Reduction 15

Ask for our Daily Special

Chef de Cuisine Ruben Guzman

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

GF Indicates Gluten Free and V for Vegetarian choices.

SANDWICHES

Chicken BALT, Applewood Smoked Bacon, Avocado, Bibb Lettuce, Tomato, Sofrito Aioli, Focaccia 17

Island Style Pulled Pork, Oregano Rub, Sweet Plantains, Smoked Guacamole, Soft Bun 16

Crispy Fish Po Boy, Spicy Coleslaw, Mallorca Hoagie 19

Roasted Eggplant, Quinoa, Avocado, Black Bean Hummus, Spinach Tortilla Wrap 17^(V)

Angus Beef Burger, Lettuce, Tomato, Onion, Pickle, Pan Sobao 21

Selection of Cheese American, Swiss, Cheddar, Gorgonzola, Provolone

Enhancements 2 Each

Fried Egg, Avocado, Bacon, Mushrooms

SANDWICHES SERVED WITH MIX GREENS, FRENCH OR SWEET POTATO FRIES

JUICE BAR 9 ^{(GF)(V)}

Papaya Smoothie, Tahitian Vanilla

Strawberry, Raspberry, Blueberry, Coconut Milk

Cucumber, Avocado, Mint, Almond Milk, Lime Juice

PB&J, Peanut Butter, Banana, Apple Juice, Strawberry

Green Juice, Celery, Spinach, Basil, Lime

Tropical Fruits, Pineapple, Mango, Spinach, Lemon, Mint

ON THE SIDE

Gathered Greens 7.5 ^{(GF)(V)}

Fresh Fruits 7 ^{(GF)(V)}

French Fries 8 ^(V)

Truffle Fries 12

Sweet Potato Fries 8 ^(V)

KIDS MENU

Chicken Breast with side 12 ^(GF)

Mahi-Mahi Taco with side 8

Fruit Salad 7 ^{(GF)(V)}

Mac & Cheese 7.5

Cheese Pizza 10

Chicken Quesadilla 6.5

Kids Caesar 6 ^(GF)

All Beef Hot Dog with side 9

Beef Sliders with side 7.5

DESSERTS

Chocolate Chip Cookies 9

Kids Fruit Plate, Mango Sorbet 9 ^(GF)

Mini Flavored Cookies 9

Your Choice of Chocolate Chip, Oatmeal-Raisin or Peanut Butter

S'mores Pizza, Nutella Ganache, Caramelized,
Hazelnuts, Graham Crumble, Marshmallows 10 ^(V)

Selection of House Made Ice Creams & Sorbets 9 ^(GF)

Assorted Ice Cream Bars 9 ^(GF)

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