

Late Night Cravings

Achiote Tempura Cauliflower	18
Crispy Tempura Cauliflower tossed in Tajin and Criolla Salsa with Jalapeno Crema	
Crispy Calamari	18
Fresh Calamari, Sweet & Spicy Peppers, Cajun Remoulade	
Carne Asada Fries	18
Crispy Fries Loaded with Carne Asada, Guacamole, Pico de Gallo, Guajillo Cheddar Sauce & Roasted Jalapeno Crema	
Quesabirria Flautas	19
Slow Braised Brisket & Oaxaca Cheese Rolled in Crispy Corn Tortillas with Beef Consommé	
Crispy Chicken Fingers	20
Crispy Chicken Tenders, French Fries & Honey Mustard	
Spice-Brined Chicken Wings	Half Dozen 12 Dozen 21
Classic Buffalo Sauce, Bleu Cheese Dressing, Carrot & Celery Sticks	

Breakfast Before Bed

Buttermilk Pancakes	22
Golden & Fluffy House-Made Buttermilk Pancakes	
Add: Chocolate Chips Banana Blueberry Strawberry Nutella +4	
Loaded Breakfast Bowl	24
Crispy House Potatoes tossed with Peppers, Onions, Bacon, Sausage & Cheddar Cheese Topped with Fluffy Scrambled Eggs, Served with Choice of Toast	
Bacon, Egg & Avocado Sandwich	26
Scrambled Eggs, Smashed Avocado, Apple-Wood Smoked Bacon, Griddled Cheddar & Cajun Remoulade on a Butter Toasted French Roll. Served with House Potatoes	
Carne Asada Breakfast Burrito	28
Scrambled Eggs, Pico de Gallo, Carne Asada, Cheddar Cheese & Jalapeno Crema, Served with House Potatoes	

Salads

Caesar Salad	Half 10 Full 17
Chopped Romaine Hearts, House Croutons, Parmesan Crisp & Classic Caesar Dressing	
Americano Wedge Salad	20
Romaine Hearts, Baby Heirloom Tomatoes, Bacon, Pickled Red Onion, Pepita Brittle, Roasted Corn, Cilantro & Avocado Ranch	
Add: Chicken 6 Salmon* 8 Shrimp 12	
WELLNESS BOWL	20
Quinoa, Farro, Lentils, Roasted Zucchini, Spiced Chickpeas, Avocado, Roasted Red Onion, Cilantro & Lemon Habanero Vinaigrette	

Sandwiches & Burgers *Served With Fries

Pulled Pork Sliders	24
Slow Smoked Pork Shoulder, Aji Amarillo BBQ Sauce, Pickles and Sweet & Spicy Slaw on Hawaiian Rolls	
Crispy Chicken Torta	25
Crispy Spice Brined Chicken Breast, Sweet and Spicy Slaw, Criolla Salsa, Avocado & Chimichurri on a Toasted Telera Roll	
Classic Burger*	24
Green Leaf Lettuce, Tomatoes, Red Onion & Dill Pickles on a Butter Toasted Brioche Bun	
Bacon Cheesy Burger*	28
Applewood Smoked Bacon, Cheddar & American Cheeses, Shredded Lettuce and Secret Sauce on a Butter Toasted Brioche Bun	
Add: Cheese 2 Mushrooms 2 Avocado 3 Bacon 3 Egg* 3 Double Patty 8	

Pizzas

Cheese	18
San Marzano Tomato Sauce, Mozzarella Cheese	
Pepperoni	20
San Marzano Tomato Sauce, Mozzarella Cheese & Hand Sliced Pepperoni	
Garden	21
San Marzano Tomato Sauce, Mozzarella Cheese, Peppers, Mushrooms, Onions & Tomatoes	
Meat Lover's	22
San Marzano Tomato Sauce, Mozzarella Cheese, Pepperoni, Sausage, Bacon & Ham	

Midnight Mains

Linguini Alfredo	24
Classic Alfredo Sauce, Linguini & Cracked Black Pepper	
Add: Chicken 6 Shrimp 12	
Cape Cod Fish And Chips	32
Crispy Beer Battered Cod, French Fries & Herbed Tartar Sauce	
Cowboy Ribeye*	52
Bone-In Center Cut Ribeye, Truffle Parmesan Fries & House-Made Steak Sauce	
Add: Chicken 6 Shrimp 12	

A 4% RRF has been added to your total bill. Restrictions may apply. An 18% on parties of 6 or more service charge has been added.

*Raw, undercooked and barely cooked foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish increases the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

Prices are subject to change without notice.

Appetizers

Achiote Tempura Cauliflower Crispy Tempura Cauliflower tossed in Tajin and Criolla Salsa with Jalapeno Crema	18
Crispy Calamari Fresh Calamari, Sweet & Spicy Peppers, Cajun Remoulade	18
Americano Ceviche Tostadas* Mahi and Shrimp Ceviche Piled on Crispy Corn Tortillas, Habanero Smashed Avocado, Pickled Radish & Leche de Tigre	20
Blackened Ahi & Radish Carpaccio* Spice Seared Ahi Tuna, Thinly Sliced Radishes & Cucumber, Cilantro, Sesame Seeds, Truffle Shoyu & Wakame Ailoi	22
Spice-Brined Chicken Wings Classic Buffalo Sauce, Bleu Cheese Dressing, Carrot & Celery Sticks	1/2 Dozen 12 Dozen 21
Quesabirria Flautas Slow Braised Brisket & Oaxaca Cheese Rolled in Crispy Corn Tortillas with Beef Consommé	19

Pastas & Bowls

Linguini Alfredo Classic Alfredo Sauce, Linguini & Cracked Black Pepper	24
Add: Chicken 6 Shrimp 12	
Baked Rigatoni Creamy Pink Sauce, Cherry Tomatoes, Mozzarella & Rigatoni Pasta	26
Cavatelli & Greens Cavatelli, Zucchini, Basil & Peas Tossed in a Creamy Pesto & Topped with Ricotta	28
Shrimp Radiatore Shrimp, Pancetta, Radiatore Pasta, Lemon Breadcrumbs & Poached Egg	34
Chicken Parmigiana Crispy Breaded Chicken Breast Drenched in Marinara and Molten Mozzarella Right at your Table, Served with Linguini Marinara	36
Wellness Bowl Quinoa, Farro, Lentils, Roasted Zucchini, Spiced Chickpeas, Avocado, Roasted Red Onion, Cilantro & Lemon Habanero Vinaigrette	20
Add: Chicken 6 Salmon* 8 Shrimp 12	
Poke Bowl* Cucumber, Radish, Seaweed Salad, Avocado, Brown Rice, Red Onion, Jalapeno, Sriracha Mayo & Poke Dressing	Salmon 25 Tuna 27 Veggie 19

Salads

Caesar Salad Chopped Romaine Hearts, House Croutons, Parmesan Crisp & Classic Caesar Dressing	Half 10 Full 17
Tropical Salad Mixed Greens, Fresh Apples, Hearts of Palm, Dried Mango, Papaya, Cherries, Candied Pecans, Pomegranate, and Pistachios in a Guava Vinaigrette	Half 10 Full 17
Americano Wedge Salad Romaine Hearts, Baby Heirloom Tomatoes, Bacon, Pickled Red Onion, Pepita Brittle, Roasted Corn, Cilantro & Avocado Ranch	20

Steak & Chops

Pork Chop Miso Braised and Pan Charred Bone-In Pork Chop, Kimchi Fries with a Sweet Chili Crisp Glaze	32
Chimichurri Skirt Steak Chimichurri Marinated Skirt Steak, Cilantro Rice & Black Bean Puree	34
Achiote St. Louis Ribs Slow Cooked St. Louis Ribs, Aji Amarillo BBQ Sauce, Criolla Slaw & Mexican Street Corn	Half 25 Full 39
Cowboy Ribeye* Bone-In Center Cut Ribeye, Truffle Parmesan Fries & House Made Steak Sauce.	52
Add Shrimp \$12	

Handhelds

Classic Burger* Green Leaf Lettuce, Tomatoes, Red Onion & Dill Pickles on a Butter Toasted Brioche Bun Served with Fries	24
Add: Cheese 2 Mushrooms 2 Avocado 3 Bacon 3 Egg* 3 Double Patty 8	
Crispy Chicken Torta Crispy Spice Brined Chicken Breast, Sweet and Spicy Slaw, Criolla Salsa, Avocado & Chimichurri on a Toasted Telera Roll, Served with Fries	25
Fish Tacos Crispy Fried Mahi Mahi, Sweet & Spicy Slaw, Pico de Gallo & Jalapeno Crema Served with Mexican Street Corn	26
Carne Asada Tacos Smashed Avocado, Radish, Onions & Cilantro, Served with Mexican Street Corn	26
Quesabirria Americano Dip Slow Braised Beef Brisket, Oaxacan Cheese, Onions & Cilantro Pressed on a Telera Roll with Beef Consommé Served with Fries	26

From The Sea

Cape Cod Fish And Chips Crispy Beer Battered Cod, French Fries & Herbed Tartar	32
Mojo Salmon* Mojo Marinated Salmon, Mango & Papaya Farro & Roasted Plantains	32
Lemon & Herb Crusted Mahi Pan Roasted Mahi, Pancetta Stewed Lentils & Potatoes	34
Crispy Grouper Corn Flake Crusted Grouper, Pea Puree & Crispy Bacon Fingerling Potatoes	34

Pizzas

Cheese San Marzano Tomato Sauce, Mozzarella Cheese	18
Pepperoni San Marzano Tomato Sauce, Mozzarella Cheese & Hand Sliced Pepperoni	20
Garden San Marzano Tomato Sauce, Mozzarella Cheese, Peppers, Mushrooms, Onions & Tomatoes	21
Meat Lovers San Marzano Tomato Sauce, Mozzarella Cheese, Pepperoni, Sausage, Bacon & Ham	22

Dinner Special \$68 | 3-Course Dinner

Achiote Tempura Cauliflower Crispy Tempura Cauliflower tossed in Tajin and Criolla Salsa with Jalapeno Crema	
Or	
Americano Wedge Salad (GF) Romaine Hearts, Baby Heirloom Tomatoes, Bacon, Pickled Red Onion, Pepita Brittle, Roasted Corn, Cilantro & Avocado Ranch	
Cowboy Ribeye* Bone-In Center Cut Ribeye, Truffle Parmesan Fries & House Made Steak Sauce	
Beignets Powdered Sugar with Raspberry Sauce	

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