



Pomegranate Margarita

Sauza Silver Tequila, Pama Liqueur,
Cointreau , Pineapple

Cosmic Blue

Ketel One Citroen, blue curacao,
lime juice, cranberry juice

Strawberry Lemonata

Ketel One Citroen, lemonade, strawberries
pineapple, mint

Lemon Glacier

Ketel One Citroen, frozen lemonade

Blueberry Mojito

Stoli Blueberry, blueberries

Mission Bay Mai Tai

10 Cane Rum, Myers Dark
fresh lime juice
orange juice, mango coulis

Million Dollar Mojito

10 Cane Rum, Chandon fresh
Brut, fresh lime juice, mint

Pineapple Mojito

Bacardi Rum, fresh lime juice,

Hyatt Margarita

Don Julio Blanco Tequila,
Grand Marnier, fresh lime
fresh lemon juice

Spicy Cucumber Gimlet

Tanqueray Rangpur Gin,
Sriracha Hot Chili Sauce,
fresh lime juice, cucumber

Caesar Salad

chopped romaine lettuce, traditional dressing, fresh parmesan, white anchovy and a warm garlic crouton
top it with grilled chicken
top it with salmon
top it with chili rubbed shrimp

Avocado & Tomato Salad

red onions & red bell peppers drizzled with cumin dressing

Plantain Chips

with papaya salsa & garlic mojo

Cuban Beef Picadillo Empanadas

Cuban style beef filling served with pulled chicken

Baja Grilled Fish Tacos

grilled mahi mahi in soft corn tortillas, fresh pico

Jumbo Lump Crab Cake Sandwich

served on toasted ciabatta

Angus Burger

8 oz grilled burger, crisp lettuce, sliced tomato and red onion garnishes. French fries and mustard herd dip

Grilled Marinated Chicken

with papaya mint salsa and ensalada mixta

Guacamole Molcajete

tomato, fresh lime, cilantro poblano chilies & fresh chips

Chips & Salsa

roasted salsa & papaya salsa

Shrimp & Scallop Ceviche

cooked and marinated shrimp in citrus juice

Roasted Chicken Tortilla Soup

served with avocado & fresh pico

Chicken Al Pastor Quesadilla

corn and flour tortillas filled with Oaxaca cheese and roasted tomato salsa a chipotle aioli
Served with sour cream

Cuban Sandwich

pulled pork, sliced ham, Swiss cheese, pressed in and lime mayo baguette, garlic mojo dipping and plantain chips

Chicken Sandwich

grilled chicken on ciabatta, sliced tomato, crisp lettuce and herb spread

Marinated Portobello Burger

on a whole wheat bun with garlic aioli

Marinated Sliced Skirt Steak

served with charred peppers and onions flour tortillas, fresh pico and guacamole

**Dry Sparkling Wines
Wines**

Segura Viudas, Brut, Cava, Spain
California

Sweet White/Blush Wines

Beringer, White Zinfandel, California
Clean Slate, Riesling, Germany

Dry Light Intensity White Wines

Danzante, Pinot Grigio, Italy
Clos du Bois, Pinot Grigio, Sonoma

Dry Medium Intensity White Wines
California

Rock Rabbit, Sauvignon Blanc, California
Canvas, Chardonnay,
by Michael Mondavi, California
Kendall-Jackson, Chardonnay
"Vintner's Reserve", California

Draught

Stone IPA
Coronado Brewing Co: Mermaids Red Ale
Stella Artois
Blue Moon
Miller Lite
Karl Strauss: Seasonal

Dry Medium Intensity Red

A by Acacia, Pinot Noir, "A",
Robert Mondavi Private
Selection,
Cabernet Sauvignon, California
Canvas, Merlot,
by Michael Mondavi California
Wolf Blass, Shiraz, South Australia
Canvas, Cabernet Sauvignon,
by Michael Mondavi, California
Blackstone, Merlot, Napa
Sterling, Merlot, Napa
Spellbound, Petite Sirah,

Dry Full Intensity Red Wines

Ravenswood, Zinfandel, Napa

Bottles

Budweiser
Bud Light
O' Douls
Miller Chill
Michelob Ultra
Heineken
Heineken Light
Corona
Corona Light
Pacifico
Samuel Adams
Bass Ale
Fox Black Currant Cider
Guinness

Please ask about our seasonal brews and
monthly specials.