

## Appetizers

<b>GUACAMOLE</b>	14
Served with fried queso blanco, tostones, plantain chips, malanga chips & pico de gallo	
<b>AREPAS de POLLO/ROPA VIEJA</b>	12
sweet corn cakes topped with fried cheese, shredded chicken or beef	
<b>EMPANADAS TRIO</b>	12
chicken, beef and spinach w/3 cheeses (manchego, mozz and parmesan), latin herb aioli	
<b>CHICHARRONES DE POLLO</b>	13
fried bone-in-chicken chunks in a mixed garlic mojo, served with tostones	
<b>MOFONGUITOS TRIO</b>	13
deep fried mashed plantain mixed with butter, garlic & pork stuffed with chicken, beef & shrimp, topped with touch of sour cream	
<b>TACOS TRIO</b>	12
carnitas, beef & fish tacos topped with onion and cilantro & raddish	
<b>TACOS PATACON</b>	18
fried plantain taco shells topped with pork belly chicharron, siracha aioli, queso fresco & shredded lettuce	
<b>FRIED CALAMARI</b>	16
crispy fried squid served with latin herb tartar sauce & spicy tomato sauce	
<b>PULPO A LA PARRILLA</b>	22
grilled octopus served with red pepper chimichurri	
<b>CEVICHE DE CAMARONES</b>	16
shrimp marinated in citrus juices, tomatoes, onions, roasted peppers	
<b>PICADERA TAÍNA</b> <small>great for sharing</small>	34
mixed platter of fried chicken chunks, crispy pork, sausage, grilled skewers (shrimp, chorizo, beef & chicken) empanadas (chicken, beef) & yuca fries	

## Sushi Latino

<b>MADURITO</b>	14
chicken tempura, bacon, cream cheese, topped with sweet plantain & siracha sesame aioli	
<b>MEXICANO</b>	15
shrimp tempura, crispy white cheese, topped with guacamole, pico de gallo and plantain chips	
<b>VOLCANO</b>	16
shrimp tempura, cream cheese and avocado topped with salmon and kani crabmeat paste	
<b>EL FUERTE</b>	16
grilled steak & chicken, bacon, cream cheese, topped with avocado, sweet plantain	

## Soup & Salads

<b>SANCOCHITO / SANCOCHO</b>	12 / 20
Dominican stew with beef, pork, chicken, yucca, yautia, plantain & corn, served with side of white rice & avocado	
<b>ENSALADA DE AGUACATE</b>	15
avocado, mesclun greens tossed in a spanish vinaigrette <i>Salad Xtra's</i> - grilled chicken +6, shrimp +10, churrasco +16	
<b>CAESAR SALAD</b>	12
classic caesar salad, house-made dressing <i>Salad Xtra's</i> - grilled chicken +6, shrimp +10, churrasco +16	
<b>GOAT CHEESE CROQUETTE SALAD</b>	16
crispy goat cheese croquettes, arugula, pomegranate, red onions, balsamic vinaigrette	

## Entrees

<b>POLLO A LA CUBANA</b>	26
pan roasted french cut chicken breast in a garlic mojo served with black bean moro rice and maduros	
<b>LINGUINI</b>	24
<b>CHICKEN:</b> sauteed breast chunks, pancetta, shallots, garlic white wine, manchego cheese, cream and fresh basil	
<b>SHRIMP:</b> fresh tomato enchilado, garlic, basil & touch of cream	
<b>MAMA-FONGO</b>	19
mashed plantain w/garlic, herbs add pork belly +4 add chicken +6 add shrimp +10 add churrasco +16	
<b>CAMARONES AL AJILLO</b>	28
shrimp with a white wine garlic sauce served with a side mashed potatoes	
<b>PARGO "EL ORIGINAL"</b>	30
deep fried deboned whole red snapper, stuffed with mofongo topped with shrimp in garlic sauce	
<b>BOCA CHICA</b>	30
whole deep fried red snapper served with a side salad and tostones	
<b>SALMON</b>	28
grilled salmon topped with a tomato & red onion escabeche served with shrimp chofan rice and sautéed spinach	
<b>PAELLA</b>	45
saffron rice, clams, mussels, calamari, shrimp, bay scallops, lobster and chorizo garnished with roasted red pepper escabeche	
<b>CHURRASCO</b>	40
10oz grilled skirt steak topped with demi glacé, served with chimichurri, yucca fries	
<b>RIBEYE</b>	38
grilled 12oz ribeye steak served with mashed potatoes, grilled asparagus, demi glace & chimichurri	
<b>CHULETAS</b>	30
grilled or fried pork chops, Cuban garlic mojo, chimichurri, topped with sautéed red onions, served with yuca mashed topped with melted mozzarella cheese	
<b>PUERQUITO AL HORNO</b>	36
slow roasted pork shoulder with garlic & herb mojo served with black moro rice and maduros	
<b>MAMA-BURGER</b>	20
10oz grilled beef patty stuffed with chorizo & mozzarella cheese, fried onions, lettuce, served in a brioche bun, served with french fries	

## Kids Menu

<b>CHICKEN FINGERS W/FRIES</b>	12
<b>LINGUINI PASTA W/CHICKEN</b>	12
light butter sauce	

## Extras

<b>Tostones - fried plantain</b>	7
<b>Maduros - fried sweet plantain</b>	
<b>Yucca Fries</b>	
<b>French Fries</b>	
<b>Rice &amp; Beans (Black or Red)</b>	
<b>Mashed Potatoes</b>	
<b>Grilled Vegetables - seasonal</b>	
<b>Ensalada Verde - mixed green house salad</b>	
<b>Chofan Rice - Dominican shrimp fried rice</b>	9

## Dessert

<b>CUATRO LECHES</b>	9
vanilla sponge cake soaked in condensed, evaporated and whole milk, topped with dulce de leche	
<b>CHOCOLATE CAKE</b>	
moist dark chocolate cake layered with light chocolate mousse, topped with diced strawberries	
<b>COCONUT FLAN</b>	
coconut flavored cream custard flan, topped with toasted coconut flakes and caramelized pineapples	
<b>EMPANADAS DE GUAVA W/ ICE CREAM</b>	
fried empanadas stuffed with guava paste and whipped cream cheese, topped with vanilla ice cream	
<b>PUDIN DE PAN W / ICE CREAM</b>	
Dominican bread pudding, topped with dulce de leche and vanilla ice cream	



• **18% GRATUITY WILL BE INCLUDED IN YOUR BILL**

- If you have allergies, please alert us as not all ingredients are listed.
- Consuming raw or undercooked meat, seafood or eggs may increase your risk of food illnesses

## Cocktails

### JACK PUNCH

Jack Daniels whiskey, triple sec, peach schnapps,  
& fruit juice blend

14

### DOMINICAN PASSION

Mamajuana, passion fruit puree, lime juice

14

### HENNY TAINO

Hennessy VS, St. Germain house infused  
blueberry syrup, lime juice

14

### DOMINICAN MULE

Brugal Añejo, fresh lime juice,  
ginger beer, angostura bitters

14

### ELEGANT LADY

Belvedere vodka, St. Germain, cointreau,  
spiced pear liqueur, fresh lime juice, angostura bitters

16

### MEXICANITA

Don Julio Blanco Tequila, cointreau,  
tamarindo puree, tajin rim

18

### THE TURNPIKE

Hennessy V.S.O.P. blackberry liqueur, lime & simple syrup

18

### GUAVA-MIGOS

Casamigos Blanco Tequila, guava purée,  
orange liqueur, lime juice

18

### BAILEY'S COQUITO

Baileys Irish cream, coconut rum, toasted coconut rim

14

## Frozen

### PIÑA COLADA

Piña Colada, white rum  
Add \$8 served in a fresh pineapple

14

### HENNY COLADA

Piña Colada, Hennessy V.S.

16

### FROZEN SANGRITA

Tequila, triple sec. lime juice, topped with red sangria

15

### MARGARITA

Frozen, Silver Tequila, Cointreau, Lime Juice

**Choose Flavor Add \$2**

Mango, Passion Fruit, Strawberry, Coconut

14

### BULLDOG MARGARITA

Frozen Margarita, Tequila, Coronita beer

Large 30 • Extra Large 50

**Choose Flavor Add \$4**

Mango, Passion Fruit, Strawberry, Coconut

## House Specialty

### PIÑA CHULA

coconut rum, vodka, licor 43, pineapple juice  
served in a fresh pineapple

26

### SANGRIA

homemade Red Sangria or White Sangria

10/39

### MOJITOS

white rum, mint leaves, lime juice, simple syrup, club soda

12

**Choose Flavors Add \$2**

Mango, Passion Fruit, Strawberry, Coconut

## Seasonal Cocktails

### BOURBON SPICE

Woodinville Bourbon, spiced pear liqueur, lime,  
simple syrup, pineapple juice

14

### MAMAJILLO

Mamajuana, licor 43, kahlua, espresso, nutmeg

16

### HORCHATA MARTINI

Hennessy VS, rumchata, kahlua, espresso

18

### MANZANITA AZUL

Hendricks Gin, cinnamon syrup, apple juice, lime juice

18

## Wine List

### White Wine

House Selection Sauvignon Blanc, New Zealand 10/36

Primo Amore Moscato, Veneto Italy 9/34

Urban Riesling, Germany 9/34

Martin Códax Albariño, Rias Baixas Spain 11/38

Bortolluzi Pinot Grigio, Veneza Giulia Italy 44

Lapis Luna Chardonnay, California 9/34

Mer soleil Chardonnay, by Caymus, California 46

### Rose

Whispering Angel, Côtes de Provence France 12/46

### Red Wine

Belle Glos Las Alturas Pinot Noir, California 80

Duckhorn Merlot, California 79

Decoy by Duckhorn Cabernet Sauvignon, California 54

Abstract Grenache, St. Helena California 60

Terrazas Alto de Plata Malbec Reserva, Mendoza Argentina 12/38

Red Schooner Voyage, Malbec by Caymus, Argentina/California 85

House Selection Cabernet Sauvignon, Napa Valley, California 12/38

Daou Cabernet Sauvignon, Paso Robles California 46

Caymus, Cabernet Sauvignon, Napa Valley 140

8 Years In The Desert Zinfandel, St. Helena California 62

The Prisoner Zinfandel, Oakville California 84

Machete Petite Sirah, St. Helena California 76

