

The Cannon Club

Daily Menu

Appetizers

- Cod Fish Croquettes \$14**
- Spinach Croquettes \$14**
- Serrano Ham Croquettes \$14**
- Coconut Shrimp \$18**
- Homemade Hummus \$14 V**
- Ceviche de Mero \$18**
- Cannon Club Salad \$15 V**
- Camarones Al Ajillo \$20**
- Plato Español \$24**
- Tuna Tartare \$22**
- Chorizo al Vino \$18**
- Coconut chicken \$16**

Sides

- Spanish Rice \$6 V**
- Grilled Asparagus \$10 V**
- French Fries \$6 V**
- Mushrooms Al Ajillo \$9**
- Side of Cannon Club Salad \$8 V**

Dessert

- Chocolate Cake \$15**
- Carrot Cake \$12**
- Guava Flan \$12**
- Creme Brulee \$12**

Entrees

- NY Steak 10oz \$42**
with chimichurri served with your choice of side.
- Parmesan Chicken Breast \$29**
8oz chicken breast in parmesan cheese sauce served with your choice of side.
- Salmon Fillet \$30**
8oz salmon fillet in mustard honey sauce served with your choice of side.
- Ossobucco Stuffed Ravioli \$28**
ravioli stuffed with ossobuco served in a brown butter sauce and truffle oil with red pepper flakes.
- Asparagus Ravioli \$26 V**
Asparagus stuffed raviolis in San Marzano sauce with vegan mozzarella
- Lobster ravioli \$28**
Homemade Raviolis, stuffed with Lobster served parmesan cream sauce.
- Filet Mignon \$55**
10oz of Prime Beef with Demi Glaze.
- Grilled Octopus \$36**
9oz. Grilled Octopus served with your choice of side.
- Lamb Chop \$45**
Three French Cut Grilled Lamb Chops with Chimichurri Oil and a side of your choice.
- Vegan Lasagna \$28 V**
Vegan Lasagna with Impossible Meat and San Marzano tomato sauce
- Halibut Fillet \$38**
9oz Halibut in chickpea chorizo stew.

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COCKTAIL MENU

Aperol Spritz	\$12	Cosmopolitan	\$12
Cava, Aperol, club soda, citrus garnish		Vodka, lime juice, cranberry and orange liqueur	
The Gold Rush	\$15	Moscow Mule	\$14
Bourbon, lemon juice, honey syrup and angostura bitters		Vodka, ginger beer and lime juice, garnished with a slice or wedge of lime and a sprig of mint	
Martini	\$12	Tropical Rum Punch	\$15
Choice of Vodka or Gin, Neat or Dirty, Twist or Olives		Choice of Passion fruit juice served with Rum	
Negroni	\$15	Tamarind Gin Sour	\$15
Gin, sweet vermouth, Campari garnished with orange peel		Gin, tamarind juice, lemon juice, simple syrup and aquafaba	
Margarita	\$15	Mojito	\$12
Tequila, orange liqueur, lime juice topped with brut cava. Served on the rocks		Parcha, Coconut or Guava flavor	
Paloma	\$10	Old Fashioned	\$15
Tequila, lime juice, pink grapefruit juice and club soda		Bourbon or Rye, angostura bitters, simple syrup garnished with orange peel	
Bartenders Cocktail	\$18	Bees Knees	\$14
Pin up Old Fashion		Gin, Honey and Lime	
Espresso Martini	\$15	Espresso Martini Zero Proof	\$12
A sumptuous mix of vodka, coffee liqueur and espresso		Espresso Martini prepared with Lyre's alcohol-free spirits. Espresso, Simple, Cocoa bitters. Non-Alcoholic drink	

LIQUORS

Rum	Whiskey	Bourbon	Gin	Spirits
Don Q Cristal	Dewars 12	Woodford Reserve	Bombay	Cointreau
Barrilito	Dewars 18	Jim Beam	New Amsterdam	Grand Marnier
Bacardi Superior	Dewars 25		Haymans	Amaro Montenegro
Bacardi Gold	Black Label			Frangelico
	Jack Daniels	Wild Turkey Rye		Liquor 43
Vodka	Macallan 12		Mezcal	
Absolute	Jameson		Available	
Titos				
		Tequila		
		Available		

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WINE LIST

RED

Austin Hope Cabernet Sauvignon \$78

The classic ruby color of this wine is stunning and sets the stage for this robust Cabernet sauvignon. On the nose, aromas of tobacco, dark chocolate shavings, fresh black currant hints of savory notes.

Gen 5 Cabernet Sauvignon \$42

Lush flavors of wild blackberry pie and blueberries with hints of mocha and baking spices.

Varvaglione Papale Primitivo Zinfandel \$68

100% Primitivo (Zinfandel). Intense aromas of blackberries, black currants, bramble, beef jerky, violet florals, prune, raisins, baking spices and vanilla. This is a dry wine with medium plus acidity, high chalky tannins, culminating in a full-bodied wine.

WHITE

Argiolas Costamolino Duemilaventidue \$54

Vermentino grapes. Costamolino hints at aromas of pine and mint coupled with ripe stone fruit and sweet citrus.

Vie di Romans Flors di Uis \$88

On the palate graceful flavors of 40% Riesling and 45% Malvasia Istriana melt perfectly with the weight and texture of 15% Friulano.

Raeburn Chardonnay \$42

An array of complex fruit tones ranging from pear to Gravenstein apple to nectarine. Complemented with toasted oak, vanilla and hints of creme brûlée with balanced and elegant finish.

Sand Point Moscato \$36

White peach, orange blossoms and honeysuckle are balanced by a little sparkle giving the wine a light body and refreshing finish.

Casa Santos Lima \$36

Pluma Vinho Verde

Albarino. Vinho Verde with a citrine color this wine has a fresh and fruity aroma with notes of passion fruit and white flowers.

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WINE LIST

ROSÉ

Bodegas Nabal Rose

Fresh and appetizing, with frank and pleasant sensations, good structure and aromatic complexity. It has an admirable evolution in the mouth with a broad and harmonious final sensation. Perfect to accompany fish and seafood, as well as pasta and rice dishes. Tempranillo 85%. Albariño Mayor and Garnacha 15% Ribera del Duero, Spain

\$38

Clos de Lom **Monastrell Rose**

Rosé shows a pale pink colour with pink goldish hints. The intense smell is complex with aromatic explosion of ripe fruit with a well-integrated diary background. Remind us of ripe fruits such as: pineapple, grapefruit, banana and red apple. Its flavor is wide, highly fruity, fresh and with a lively acidity, leaving an intense and long refreshing taste. Spain

\$42

GH Mumm Grand Cordon \$117

Notes of ripe peaches, apricots and pineapple cascade from the glass. The aromatic richness and complexity are underscored by touches of vanilla and pastry, dried fruits, yeast and honey.

Phillippe Gonet Extra \$94 **Brut Champagne**

Aromas of fresh butter and brioche. Characterized by its Chardonnay fruit flavor and straightforwardness, it is both a vivacious and generous Blanc de Blancs champagne. France.

Maschio Prosecco Brut \$32

It's fruity and floral with aromatic orange blossom notes and peach and almond flavors.

2018 Schug Brut \$36 **Carneros Sparking** **Wine Rouge de Noirs** **Pinot Noir**

This is a sparkling Pinot Noir. Like a Brut Rose only darker, this "saignee method" bubbly has vibrant berry flavors and a brilliant red color rarely found in sparkling wine.

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WINE BY THE GLASS

Sand Point Pinot Noir \$12

Delicate aromas of ripe strawberry, black raspberry, and warm baking spice, this is a wine everyone can enjoy.

Sand Point Chardonnay \$12

Bright tropical fruit and rich, toasty oak notes highlight wine.

Sand Point Moscato \$12

It is a classic Moscato with natural sweetness and crisp acidity.

Vinho Verde \$14

With a citrine colour this wine has a fresh and fruity aroma with notes of passion fruit and white flowers.

BEERS

Magna \$4

Magna brings elegance to a full-bodied beer. brewed in Puerto Rico, this pale lager is a beer for beer lovers.

Medalla \$4

Local Medalla beer is light and refreshing. A favorite go to on a hot day.

Alhambra Verde \$5.50

An intense, full-bodied pilsner that is a reinterpretation of the Bohemian-style Pilsner. 6.4% Alc. Vol.

DRINKS

Mocktail \$8

Ask for a refreshing non-alcoholic suggestion.

Guava Juice \$5

Passion Fruit Juice \$5

Lemonade \$5

Caribbean Cherry Juice \$5

Bottled Water \$2

Coca Cola \$2.50

Diet Coke \$2.50

Sprite \$2.50

Ginger Ale \$2.69

Club Soda \$2.50