

# The Cannon Club

## *Daily Menu*

### Appetizers

- Cod Fish Croquettes \$14**
- Spinach Croquettes \$14**
- Serrano Ham Croquettes \$14**
- Coconut Shrimp \$16**
- Homemade Hummus \$11**
- Ceviche de Mero \$16**
- Cannon Club Salad**
- Camarones Al Ajillo \$19**
- Plato Español \$23**
- Tuna Tartare \$21**
- Chorizo al Vino \$18**

### Sides

- Saffron Rice \$6**
- Grilled Asparagus \$9**
- French Fries \$6**
- Mushrooms Al Ajillo \$6**
- Side of Cannon Club Salad \$6**

### Dessert

- Chocolate Cake \$12**
- Carrot Cake \$12**

### Entrees

- NY Steak 8oz \$38**  
with chimichurri served with your choice of side.
- Parmesan Chicken Breast \$24**  
8oz chicken breast in parmesan cheese sauce served with your choice of side.
- Salmon Fillet \$28**  
8oz salmon fillet in mustard honey sauce served with your choice of side.
- Ossobucco Stuffed Ravioli \$26**  
ravioli stuffed with ossobucco served in a brown butter sauce and truffle oil with red pepper flakes.
- Seafood Paella \$32**  
octopus, shrimp and fish with mixed in saffron rice.
- Vegetable Paella \$24**  
assorted vegetables mixed in saffron rice.
- Meat Paella \$32**  
churrasco, chicken and chorizo with assorted vegetables mixed in saffron rice.
- Filet Mignon \$55**  
10oz of Prime Beef with Demi Glaze.
- Grilled Octopus \$29**  
6oz. Grilled Octopus served with your choice of side.
- Lamb Chop \$42**  
Two French Cut Grilled Lamb Chops with Chimichurri Oil and a side of your choice.

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## COCKTAIL MENU

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

## LIQUORS

### Rum

Don Q Cristal  
Barrilito  
Bacardi Superior  
Bacardi Gold

### Vodka

Absolute  
Titos

### Whiskey

Dewars 12  
Dewars 18  
Dewars 25  
Black Label  
Jack Daniels  
Macallan 12  
Jameson

### Bourbon

Woodford Reserve  
Jim Beam

### Rye

Wild Turkey Rye

### Tequila

Available

### Gin

Bombay  
New Amsterdam  
Haymans

### Mezcal

Available

### Spirits

Cointreau  
Grand Marnier  
Amaro Montenegro  
Frangelico  
Liquor 43

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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, raisin, 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 Pluma Vinho Verde

\$36

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

# The Cannon Club WINE LIST

## ROSÉ

### **Bodegas Nabal Rose**

**\$38**

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%. Albillo Mayor and Garnacha 15%  
Ribera del Duero, Spain

### **Clos de Lom Monastrell Rose**

**\$42**

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

## SPARKLING

### **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 Brut Champagne** **\$94**

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

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