

TAPAS

TAMAL EN CAZUELA 2 4

FRESH CORN CASSEROLE, CRISPY DUROC BELLY, SAUTEED ONIONS & PEPPERS, PULLED PORK, MICRO CILANTRO

BURNT ENDS EMPANADAS 1 3

(2) SMOKEY BRISKET ENDS, SMOKED MOZZARELLA, CARAMELIZED ONIONS

AJI AMARILLO SMOKED SALMON FISH DIP 1 4

MAYO, CREAM CHEESE, CELERY, LIME, PICKLINGS, TORTILLA CHIPS

CRISPY MOZZARELLA STICKS 1 4

(3) SMOKED BUFFALO MILK CHEESE BLEND, GARLIC AIOLI

* BRISKET MOLE 2 3

FROM SCRATCH MOLE POBLANO, COTIJA CHEESE, MICRO CILANTRO

* YUCAS BRAVAS 1 1

FRIED YUCA, CHIPOTLE-ROCOTO AIOLI, SALSA MACHA (SPICY)

BRISKET ARANCINI BALLS 1 6

(3) ITALIAN ARBORIO RICE RISOTTO, SMOKED MOZZARELLA, PARMESAN

ULTIMATE LOADED NACHOS 1 6

PULLED PORK, AVOCADO-CILANTRO SAUCE, PICKLED RED ONIONS, PICKLED JALAPEÑOS, TOMATOES, CILANTRO, NATA CREAM, COTIJA CHEESE

DUCK CROSTINIS 1 6

(3) SEARED SMOKED DUCK, SMOKED MOZZARELLA, HERB CROSTINI

TOSTONES CON LECHON 1 5

(2) HAND-PRESSED PLANTAIN, PULLED PORK, GARLIC & AVOCADO-CILANTRO SAUCE, PICKLED RED ONIONS, COTIJA CHEESE

PASTRAMI TEQUEÑOS 1 3

(4) SMOKED PASTRAMI, WHITE CHEESE, GARLIC AIOLI

SMOKED CROQUETAS 1 3

(4) DOUBLE SMOKED HAM, HOUSE SMOKED GOUDA CHEESE, LIME WEDGES

BRISKET AREPITAS 1 6

(3) CRISPY AREPAS - CHOOSE CHIMICHURRI OR *SALSA MACHA (SPICY)

FROM THE PIT

SERVED FAMILY STYLE

W/ HOUSE DILL PICKLES & SWEET PICKLED RED ONION

CAFECITO RUBBED BRISKET 1 9 HALF POUND
3 7 FULL POUND

15-HOUR SMOKED USDA PRIME ANGUS
BRISKET, CHIMICHURRI

BLACK & BLEU SAUSAGE 8/LINK

BRISKET BEEF, HERBES DE PROVENCE, BLEU CHEESE

PULLED PORK 1 6 HALF POUND
12-HOUR SMOKED PORK BUTT 3 0 FULL POUND

BABY BACK RIBS HALF RACK 1 9 / FULL 3 7
DUROC PORK, DOMINO RUB, GUAVA-ANCHO BBQ

PORK BELLY AL PASTOR 1 7 HALF POUND
(FRIDAYS & SATURDAYS ONLY) 3 3 FULL POUND

DUROC PORK, ANCHO & PASILLA CHILI, ACHIOTE, SMOKED PINEAPPLE

HOT SLICED PASTRAMI 2 0 HALF POUND
(SATURDAYS ONLY) 3 9 FULL POUND

HOUSE CURED AND SMOKED PRIME ANGUS BRISKET

MEAT QUATTRO

80Z BRISKET, 80Z PULLED PORK, 1 SAUSAGE LINK, HALF RACK RIBS
5 9



FEEDS 4

SMOKEHOUSE PLATTER

1 LB PRIME BRISKET, 1LB PULLED PORK,
2 BLACK & BLEU SAUSAGES, RANCH SLAW,
BRISKET BAKED BEANS, HONEY CORNBREAD, BBQ SAUCE,
DILL PICKLES, PICKLED RED ONIONS

NO SUBSTITUTIONS ALLOWED

1 0 5

SANDWICHES

SERVED W/ FRIES OR RANCH SLAW

PASTRAMI ON RYE REGULAR 2 0 DOUBLE 2 9

SMOKED HOUSE CURED PRIME BRISKET PASTRAMI, WHOLE GRAIN DIJON

REUBEN PASTRAMI 2 3

SMOKED HOUSE CURED PRIME BRISKET PASTRAMI, SWISS CHEESE,
THOUSAND ISLAND SAUCE, SAUERKRAUT, PICKLED MUSTARD SEED, RYE

BEAST CROQUETA PREPARADA 1 8

SMOKED HAM, SMOKED GOUDA, SMOKED HOUSE CROQUETAS,
GUAVA-SRIRACHA KETCHUP, BAGUETTE

PULLED PORK 1 6

SLAW, GUAVA-ANCHO BBQ, DILL PICKLES, POTATO BREAD

SIDES

TRUFFLE MAC & CHEESE 80Z-9 / 160Z-15
BACON, TRUFFLE OIL, 3-CHEESE

HONEY CORNBREAD 9
WHIPPED HONEY BROWN BUTTER

PLATANITOS 9
SWEET PLANTAINS, NATA, COTIJA

BAKED BEANS 80Z-8 / 160Z-14
BRISKET, MOLASSES, ONION

RANCH SLAW 80Z-7 / 160Z-12
HOMEMADE RANCH, CABBAGE, CARROTS

POTATO SALAD 80Z-9 / 160Z-14
DILL, ANCHO, EGG, MAYO

HAND-CUT YUCA FRITA 10
PARSLEY-CILANTRO MOJO, GARLIC AIOLI

POTATO BREADS 6
SMOKED TALLOW BEEF TOASTED

FRENCH
FRIES

SEA
SALT 8

BAR-B
CUE 9

SALT &
VINEGAR 9

BUTTERMILK
RANCH 10

TRUFFLE
PARMESAN 12

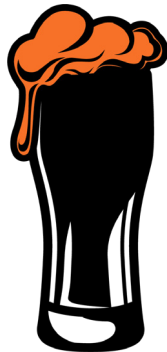
BEER

CRAFT

SUN LAB BREWING SUN HAZE 8 HAZY IPA - 6.5 % - MIAMI
SWEETWATER GUMMIES 7 IMPERIAL IPA - 10 % - GEORGIA
WYNWOOD LA RUBIA 7 BLONDE ALE - 5 % - WYNWOOD
J WAKEFIELD EL JEFE 8 GERMAN HEFEWEIZEN - 5 % - WYNWOOD
FUNKY BUDDHA TROPICAL FLORIDIAN 7 GERMAN ALE - 5.2 % - FLORIDA
AECHT SCHLENKERLA 10 SMOKED MARZEN - 5.1 % - GERMANY
FOUNDERS KBS 8 IMPERIAL STOUT - 12.2 % - MICHIGAN
LA TROPICAL PASIONTINI 7 PASSION VODKA MARTINI - 5.9 % - MIAMI

IMPORT

MODELO ESPECIAL 7 LAGER - 5 % - MEXICO
STELLA 7 PALE LAGER - 5.2 % - BELGIUM
CORONA LIGHT 7 LIGHT LAGER - 4 % - MEXICO
DELIRIUM 9 BELGIAN ALE - 8.5 % - BELGIUM



DRAFT

THE TANK BREWING FREEDOM TOWER 8
AMBER ALE - 5.2 % - MIAMI
ST. BERNARDUS ABT NITRO 11
BELGIAN QUADRUPEL ALE - 10% - BELGIUM
LOST CITY BREWING OLETA RIVER 8
IPA - 6.9 % - MIAMI
TARPOON RIVER HONEY LOVE 8
CREAM ALE - 9.5 % - FT. LAUDERDALE

Ask For Our Rotating Beer On Tap

- FLIGHT -



6 oz Pours Of Four Beers On Tap - 16



MICHELADA - MODELO, TOMATO, SPICES, LIME, WORCESTERSHIRE 12
BLOODY MARY - LIME, BLUE CHEESE OLIVES, COCKTAIL ONION 12

VINO



ORIN SWIFT ABSTRACT - RED BLEND California - bottle 39
Dark chocolate notes with earthy seasoned leather finish

ORIN SWIFT MACHETE - RED BLEND California - bottle 69
Full-bodied, dark berry, barbecue & coffee flavors with long finish

RAFAEL ADOBE GUADALUPE - RED BLEND Baja California, MX - bottle 72
CAB & Nebbiolo blend, fig & cocoa notes, velvety aftertaste

CASANOVA DI NERI - BRUNELLO Montalcino, Italy - bottle 85
Cherry fruit complemented by wood & mushroom. Intense bold red with a long, resonant aftertaste. Only 2,500 cases imported

VIK LA PIU BELLE - RED BLEND Millahue Valley, Chile - bottle 99
96 pt James Suckling rating, aged 24 months in french oak barrels, intense tannins, Michelle & Harry's favorite wine

HOUSE WINE BY THE GLASS



CABERNET SAUVIGNON, CALIFORNIA
CHARDONNAY, CHILE
PINOT GRIGIO, CALIFORNIA

9

ALL WINE BOTTLES ARE HAND SELECTED BY THE OWNERS
"GREAT WINES! FAIR PRICES, ENJOY!" - MICHELLE AND CHEF HARRY

WINE

CAYMUS "50 ANNIVERSARY" - CABERNET Napa Valley - (1L) bottle 120
Full bodied rich vintage, French Oak with a sweet fruit aftertaste

VIK MILLA CALA - RED BLEND Millahue Valley, Chile - bottle 55
94 pt James Suckling rating, bordeaux style blend

IL POGGIONE - BRUNELLO Montalcino, Italy - bottle 75
Toasty, earthy, mulberry & roasted herb notes, medium bodied

BELLE GLOS - PINOT NOIR Russian River Valley, California - bottle 59
Toasted oak, robust & rich, hints of dark cherry, cola, dill & nutmeg

ORIN SWIFT MANNEQUIN - CHARDONNAY California - bottle 45
Aromatic notes of yellow peach, crème fraiche & candied walnuts

CALLAWAY - CABERNET SAUVIGNON California - bottle 29

THREE BY WADE - ROSE California - bottle 27

WILSON CREEK - ALMOND SPARKLING Temecula, Ca - bottle 29

RED WINE SANGRIA

Chilean Cabernet, Freshly Squeezed
Orange Juice, Orange Spritz, All Natural

60 oz Pitcher 34 Glass 9



Persons under the age of 21 are not permitted to consume alcoholic beverages

(Brought your own bottle? - Cork Fee - 750ml bottle - \$19)

SODAS

CRAFT SODA BOTTLES

\$4.25

FLYING CAULDRON BUTTER BEER

"Harry potter" taste, natural butterscotch flavor, no alcohol

SPRECHER ORANGE DREAM

Super creamy citrus, made with wisconsin honey

SPRECHER ROOT BEER

Fire-Brewed, Made With Wisconsin Honey, Award winning

OLDE BROOKLYN CONEY ISLAND CREAM

Nostalgic vanilla aroma, smooth, made with real sugar

FROSTIE VANILLA ROOT BEER

1939 Recipe, creamy, caffeine free, made with real sugar

FROSTIE BLUE CREAM

Nostalgic soda pop, caffeine free, made with real sugar

PEPSI BOTTLE

Original logo bottle, made with real sugar

SPARKLING WATER

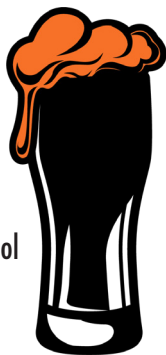
\$4

LIQUID DEATH

Carbonated 100% mountain water, minerals & electrolytes

LIQUID DEATH SEVERED LIME

Lime flavored sparkling, lightly sweetened with agave



TEAS & LEMONADE

\$5 - 20 OZ BOTTLES

JOE TEA PEACH

Natural peach flavor, made with real sugar

JOE TEA BLACK

Unsweetened black tea, all natural, zero calories

JOE "ARNOLD PALMER"

Half lemon tea, half lemonade, made with real sugar

JOE CLASSIC LEMONADE

Perfect balance of sweet & tart, made in small batches

JOE PINK LEMONADE

Perfect balance of sweet & tart, made with real sugar

MORE

MEXICAN COKE

DIET COKE

JUPIÑA

SPRITE

INCA COLA

JARRITOS MANDARIN

POSTOBON

MALTA

NESQUIK CHOCOLATE MILK

BOTTLED STILL WATER

** ALL SODAS SUBJECT TO AVAILABILITY*

DAILY SPECIALS



WEDNESDAY

WINE WEDNESDAY: DISCOUNTED WINE OFFERINGS DURING DINE-IN

THURSDAY

ALL DAY HAPPY HOUR: BEERS, WINE & TAPAS AT SPECIAL PRICES



FRIDAY

SMOKED BURGERS: CREATIONS SUCH AS AL PASTOR, REUBEN, BRISKET & MORE!

SATURDAY

MOFONGO & TRIFONGO: MADE FROM SCRATCH PUERTORICAN FAVORITE



SUNDAY

BRUNCH: EGCELLENT DISHES PLUS MIMOSAS, BLOODY MARY, MOFONGO AND MORE!



TAPAS

BURNT ENDS EMPANADAS 13
(2) SMOKEY BRISKET ENDS, SMOKED MOZZARELLA, CARAMELIZED ONIONS

AJI AMARILLO SMOKED SALMON FISH DIP 14
MAYO, CREAM CHEESE, CELERY, LIME, PICKLINGS, TORTILLA CHIPS

TAMAL EN CAZUELA 24
FRESH CORN CASSEROLE, CRISPY DUROC BELLY, SAUTEED ONIONS & PEPPERS, PULLED PORK, MICRO CILANTRO

*** BRISKET MOLE** 23
FROM SCRATCH MOLE POBLANO, COTIJA CHEESE, MICRO CILANTRO

BRISKET ARANCINI BALLS 16
(3) ITALIAN ARBORIO RICE RISOTTO, SMOKED MOZZARELLA, PARMESAN

TOSTONES CON LECHON 15
(2) HAND-PRESSED PLANTAIN, PULLED PORK, GARLIC & AVOCADO-CILANTRO SAUCE, PICKLED RED ONIONS, COTIJA CHEESE

PASTRAMI TEQUEÑOS 13
(4) SMOKED PASTRAMI, WHITE CHEESE, GARLIC AIOLI

SMOKED CROQUETAS 13
(4) DOUBLE SMOKED HAM, HOUSE SMOKED GOUDA CHEESE, LIME WEDGES

BRISKET AREPITAS 16
(3) CRISPY AREPAS - CHOOSE CHIMICHURRI OR *SALSA MACHA (SPICY)

SANDWICHES

SERVED W/ FRIES OR RANCH SLAW

PASTRAMI ON RYE REGULAR 20 DOUBLE 29
SMOKED HOUSE CURED PRIME BRISKET PASTRAMI, WHOLE GRAIN DIJON

REUBEN PASTRAMI 23
SMOKED HOUSE CURED PRIME BRISKET PASTRAMI, SWISS CHEESE, THOUSAND ISLAND SAUCE, SAUERKRAUT, PICKLED MUSTARD SEED, RYE

BEAST CROQUETA PREPARADA 18
SMOKED HAM, SMOKED GOUDA, SMOKED HOUSE CROQUETAS, GUAVA-SRIRACHA KETCHUP, BAGUETTE

PULLED PORK 16
SLAW, GUAVA-ANCHO BBQ, DILL PICKLES, POTATO BREAD

SIDES

TRUFFLE MAC & CHEESE 80Z-9 / 160Z-15
BACON, TRUFFLE OIL, 3-CHEESE

HONEY CORNBREAD 9
WHIPPED HONEY BROWN BUTTER

RANCH SLAW 80Z-7 / 160Z-12
HOMEMADE RANCH, CABBAGE, CARROTS

BAKED BEANS 80Z-8 / 160Z-14
BRISKET, MOLASSES, ONION

HAND-CUT YUCA FRITA 10
PARSLEY-CILANTRO MOJO, GARLIC AIOLI

POTATO SALAD 80Z-9 / 160Z-14
DILL, ANCHO, EGG, MAYO

FRENCH
FRIES

SEA
SALT
8

BAR-B
CUE
9

SALT &
VINEGAR
9

BUTTERMILK
RANCH
10

TRUFFLE
PARMESAN
12

PLATES

SMOKEHOUSE BREAKFAST 20
2 EGGS YOUR WAY, SMOKED BRISKET, BLACK & BLEU SAUSAGE, BACON

***OAXACA OMELETTE** 18
25-INGREDIENT MOLE POBLANO, PULLED PORK, COTIJA CHEESE, CILANTRO

***BRISKET STEAK N' EGG** 22
SEARED SMOKED BRISKET, FRIED EGG, CRISPY ONIONS, SPICY MACHA SAUCE

***MOLE CHILAQUILES** 18
FRESHLY FRIED TOTOPOS, PULLED PORK, 25-INGREDIENT MOLE POBLANO, DICED TOMATOES, CREMA, COTIJA, FRIED EGG

WAFFLE Y MAS 16
POWDERED SUGAR WAFFLE, 2 EGGS YOUR WAY, BACON, TOAST

TRIPLE PLAY 24
BRISKET, PULLED PORK, SAUSAGE, SLAW, CORNBREAD

DESAYUNO MOFONGO 22
PORK BELLY MOFONGO, BACON, FRIED EGG

EGG BENEDICTS

TWO POACHED EGGS ATOP HONEY CORNBREAD OR BAGUETTE
TOPPED W/ HOLLANDAISE SAUCE - SERVED W/ SLAW ADD FRIES +3

- TRUFFLED MUSHROOM 19
- BRISKET 20
- PULLED PORK 18
- SPINACH FLORENTINE 18
- PASTRAMI 21
- SMOKED DUCK 19

BELGIAN WAFFLES

BROWN BUTTER 11 | POWDERED SUGAR 9 | NUTELLA 12 | DULCE DE LECHE 10

MOFONGO / TRIFONGO

MIXED WITH SMOKED PORK BELLY, GARLIC, BROTH, BUTTER

- **BRISKET:** SMOKED ANGUS PRIME BEEF 29
- **PULLED PORK:** CHERRY WOOD SMOKED PORK BUTT 26

FROM THE PIT



CAFECITO RUBBED BRISKET 19 HALF POUND 37 FULL POUND
15-HOUR SMOKED USDA PRIME ANGUS BRISKET, CHIMICHURRI

BLACK & BLEU SAUSAGE 8/LINK
BRISKET BEEF, HERBES DE PROVENCE, BLEU CHEESE



PULLED PORK 16 HALF POUND 30 FULL POUND
12-HOUR SMOKED PORK BUTT

SMOKEHOUSE PLATTER

105
1 LB PRIME BRISKET, 1LB PULLED PORK, 2 BLACK & BLEU SAUSAGES, RANCH SLAW, BRISKET BAKED BEANS, HONEY CORNBREAD, BBQ SAUCE, DILL PICKLES, PICKLED RED ONIONS