

Wednesday &
Thursday



STARTING AT

\$44.95

Per Person

Prix Fixe Three Course Menu

FIRST COURSE

One Per Person

Alcapurria Con Carne

Green Banana Fritter
Stuffed with Ground Beef

Pastelillos De Carne o Pollo

Choice of a Beef or Chicken
Pastelillo / Empanada

Bacalaito / Codfish Fritter

A Classic Delicious 8"
Codfish Fritter

Chicharron De Pollo

A Skewer of Crispy Breaded
Fried Chicken

Churrasco Pincho

A Skewer with Savory
Churrasco w/ Guava BBQ

Pionono Con Carne

Sweet Plantain wrapped around
Savory Ground Beef & Cheese

SECOND COURSE

Choose One - Served with One choice of Rice & Beans, Rice & Gandules, Sweet Plantains or Tostones.
Or substitute with Mofongo +5

Pernil Asado (Roasted pork)

Slow roasted succulent shredded Roast
Pork with garlic, citrus & spices.

Pollo Guisado (Stewed chicken)

Chicken stew simmered in a rich, savory
sauce cooked with potatoes and carrots.

Bistec Encebollado (Steak with Onions)

Tender cube steak slow-cooked with
sweet onions and bold island seasoning.

Asopao De Pollo (Chicken & Rice Soup)

Chicken and Rice Soup in a savory sofrito
broth with authentic Puerto Rican flavor.

Chillo Frito +9

Whole Fried Red Snapper in a garlic sauce
with peppers & onions

Churrasco A La Parilla +14

Tender, juicy skirt steak grilled to perfection,
served with house-made chimichurri sauce

Chuleta Kan Kan +9

Our 1lb Showstopper Cut Pork Chop
with belly & rib attached

Camarones Al Ajillo +9

7 wild caught Shrimp in a Garlic olive
oil sauce with peppers & onions.

THIRD COURSE

Guava Cheesecake

Rich, creamy New York style cheesecake
topped with a sweet and tangy guava sauce

Tres Leches

Soft, moist sponge cake soaked in three creamy
milks, topped with fluffy whipped cream

Dine in Only, No Sharing or Substitutions on this Special Menu.

Beverage Menu



C O C K T A I L S

SUNSET IN RINCON 14

AMARETTO, RON DE BARRILITO, PINEAPPLE JUICE AND LIME, OVER ICE.

LA TAINA 14

HOUSE GIN, APEROL, GRAPEFRUIT JUICE, LIME JUICE, BASIL GARNISH

AMOR DEL YUNQUE 16

DON Q SILVER RUM, HENNESSY COGNAC, LONDON DRY GIN, LEMON JUICE, ORANGE JUICE, ORGEAT, SWEET VERMOUTH SERVED OVER ICE

COQUI TANGO 15

DON Q COCONUT RUM, DON Q SILVER RUM, BLUE CURACAO, ORANGE & PINEAPPLE JUICE, GARNISHED WITH ORANGE WHEEL & GUMMY COQUI

EL CACIQUE 14

MEZCAL TEQUILA, TAMARIND JUICE POURED OVER ICE, GARNISHED WITH TAJIN & ORANGE WHEEL

OLD SAN JUAN 16

DON Q 7 YEAR AGED RUM, COCONUT ICE CUBE, ORANGE BITTERS, GARNISHED WITH ORANGE PEEL & CHERRY

LYCHEE MARTINEZ 15

HAKU VODKA, LYCHEE LIQUOR, LYCHEE JUICE, & COCO LOPEZ

B E E R & W I N E

MEDALLA LIGHT 6

MEDALLA LIGHT IS A PALE LAGER FROM PUERTO RICO KNOWN FOR ITS CRISP, REFRESHING TASTE

CORONA 6

MEXICAN LAGER KNOWN FOR ITS CRISP, REFRESHING, AND BALANCED TASTE

MODELO ESPECIAL 6

MODELO DARK LAGER, SPECIFICALLY A MUNICH DUNKEL-STYLE, RICH, SMOOTH TASTE AND BALANCED, FLAVORFUL PROFILE

MODELO NEGRA 6

MEXICAN PILSNER-STYLE LAGER KNOWN FOR ITS RICH, FULL FLAVOR AND CRISP, CLEAN FINISH. IT HAS A GOLDEN HUE AND SMOOTH NOTES OF ORANGE BLOSSOM HONEY WITH A HINT OF HERB

WINE

CHARDONAY, PINOT GRIGIO, MALBEC, CABERNET

\$19.95 Per Person

Unlimited Sangria
or Flavored Mimosas



*90 Minute Time Limit

P I T C H E R S

WHITE OR RED SANGRIA 35

MARGARITA 52

MOJITO 40

FRUIT FLAVORS TO MARGARITA & MOJITO PITCHERS 5

B E V E R A G E S

SODAS: 3

COCA COLA, DIET COKE, SPRITE

GINGER ALE, PINEAPPLE, KOLA CHAMPAGNE

COCO RICO

JUICES: 3

PASSION FRUIT, MANGO, TAMARINDO,

CRANBERRY, PINEAPPLE, ORANGE

WATER:

BOTTLED WATER 2

SAN PELLEGRINO 3

