

Pork & Beans Soft Shell Taco

*Braised Pork Shank with Refried Black Bean Puree &
Flamed Corn Tortillas*
\$9

Ropa Vieja Tacos

*Three Hard Shell Tacos with Ropa Vieja & Queso Fresca
served with Guacamole & Salsa Roja*
\$9

Crab Cakes

*Blue Crab & Manchego with Citrus
Glaze & Fennel Thai Basil Salad*
\$12

Sea Salt & Jalapeño Popcorn

Fresh Popped Kettle Corn with White Cheddar
\$7

Mac & Cheese Fundido

*Homemade Baked Macaroni & Cheese
with Tasso Ham & Bread Topping*
\$10

Seafood Pizza

*Clams, Mussels & Rock Shrimp
with Roasted Garlic Chimichurri*
\$16

Mussels

*Garlic Steamed Mussels with Onions, Pepper
& Grilled Baguette*
\$14

Pizza Cubana

Shaved Ham, Brunoise Pineapple & Jalapeño
\$12

SIGNATURE COCKTAILS

Mojito

Hand Pressed Fresh Mint Leaves, Simple Syrup, Fresh
Lime Juice, Club Soda & A Generous Portion of
Bacardi Superior Rum
\$12

Pear & Citrus

Organic Pear Juice, Grey Goose La Poire,
Canton & St. Germain Liqueur, Simple Syrup
& Fresh Lemon Juice
\$13

SIGNATURE COCKTAILS

Margarita

Fresh Lime Juice, Simple Syrup, Perfectly Balanced with
Cazadores Blanco Tequila
\$12

Blackberry Pineapple Sidecar

Hand Pressed Blackberries Drawn Across A Liquid
Canvas of Hennessy "Privilège" Cognac, Cointreau,
Freshly Squeezed Lemon Juice & Freshly
Extracted Pineapple Juice
\$14

BOTTLE SERVICE LIST

Premium Vodkas, Tequilas & Rum

Grey Goose (& Flavors)	\$325
Belvedere	\$300
Ketel One	\$300
42 Below	\$275
Patron Silver	\$300
Don Julio Blanco	\$300
Don Julio 1942	\$550
Bacardi Superior	\$250

Scotch & Whiskey

Crown Royal	\$300
Buchanan's 12yr	\$325
Jack Daniels	\$275
Johnny Walker Blue	\$550

Cognac & Champagne

Veuve Clicquot	\$250
Moët Rosé Imperial	\$250
Dom Perignon, 2002, Epernay	\$500
Hennessy "Privilège" VSOP	\$300

Conga Room Specials

Grey Goose & Patron	\$600
Jack Daniels & 42 Below	\$525
Grey Goose & Bacardi Superior	\$550
Patron & Bacardi Superior	\$525
Grey Goose & Moët Rosé Imperial	\$550
Patron & Moët Rosé Imperial	\$525