



Piqueos - Small Tasting Plates

Vegetarian / Vegetariano

Guacamole - tomato picante, Mojito chips or crispy plantains	\$6.50
Garlic Bread - buffalo mozzarella, roasted tomato sauce, Parmesan cheese	\$5.00
Nacho's - shaved romaine, tomato picante, queso fresco, black beans, fried jalapeno, avocado, sour cream	\$7.00
Add Chicken...\$3.00 Add Skirt Steak Chili...\$3.00 Add Shrimp...\$4.00	
Steamed Edamame - sea salt.....	\$5.00
Black Bean Soup - roasted corn, tomato salsa, sour cream	\$5.00
Dirty Rice - saffron, roasted corn, tomato and black beans.....	\$4.50
Truffle Fries - parmesan sea salt cracked pepper.....	\$5.00
Burrata - blistered tomatoes, basil aioli, grilled crostini, black olive vinaigrette	\$9.00
Asparagus Fritos - Truffle aioli, arugula, lemon, shaved Parmesan.....	\$7.00
Roasted Baby Beets - blue cheese, roasted pistachio's, balsamic glaze	\$6.00
Manchego Mac n Cheese - garlic and bread crumbs and caramelized onions	\$8.00

Meat / Carne

Skirt Steak Chili Con Carne - cheddar cheese, green onion, Mojito chips.....	\$7.00
Lamb Lollipops - Minted tomato salad, spiced coriander yogurt sauce	\$12.00
Spicy Chicken Wings - chipotle, cool corn and creamy blue cheese.....	\$7.00
Madjulle Dates - blue cheese, smokey bacon, almond yogurt	\$7.50
Duck Buns - duck confit, hoisin, scallion cucumber riata.....	\$9.00
Mojito Sliders ground chuck, shaved romaine, tomato picante, spicy aioli, manchego cheddar	\$10.00
Crispy Pork Belly - White chocolate Yucca smear, red pepper jelly, pan jus.....	\$10.00
Grilled Chorizo cipollini onion, sweet peppers, salsa verde.....	\$8.00
Skirt Steak Two Ways	\$11.50
skirt steak chili, crostini, fritos, queso fresco tomato picante	
Plate of Serrano Ham & Manchego Cheese	\$11.00
grilled bread, olives, roasted peppers	
Pulled Pork Empanada	\$6.00
roasted poblano, charred tomatoes, goat cheese ranch, tomatillo	
Ham and cheese croquettes - Serrano ham, manchego, spicy mustard sauce.....	\$8.00
Ropa Vieja - shredded beef, tomato ragu, sweet pepper, cripsy plantains	\$8.00

Seafood / Mariscos

Lobster Guacamole	\$12.00
maine lobster, tomato picante, Mojito chips or crispy plantains	
Grilled Octopus - salsa verde, cilantro, white bean purée, olive tapenade	\$10.00
Oven Baked Oysters - Creamy corn, chorizo, fire roasted peppers.....	\$9.50
Ceviche Mixto lime, onion, cilantro, avocado, tomato, jalapeno,..... coconut vinaigrette plantain chips	\$10.00
Camarones Fritos - scallions, chile lime aioli.....	\$9.00
Tuna Tar Tar - crispy corn tortilla, cucumber, scallion cream, spicy mango glaze	\$9.50
Lobster Mac n Cheese - creamy manchego and caramelized onions	\$12.00
Crispy Calamari - chipotle aioli, shaved romaine, tomato picante.....	\$9.00
Steamed Clams chorizo saffron broth, potatoes, roasted red pepper rouille garlic crostini	\$9.00
Paella - mussels, clams, featured fish, shrimp, chorizo, saffron rice	\$14.00
Steamed Mussels - lemon grass, chilies, coconut milk, garlic crostini.....	\$8.00
Boquerenes - White anchovies, garlic chips, grilled crostini, lemon, parsley	\$8.00

Large Plates

Sizzling Cast Iron (fish of the day)	Market Price
arugula fennel orange salad, fried potatoes, salsa verde, whole grain mustard aioli	
Chicken A la Brasa	\$18.00
spice rubbed, saffron rice, butter basted grilled corn, pan jus	
Churrasco Chimichurri - rice, beans, butter basted grilled corn	\$21.00
Enchilada	\$18.00
chipotle, tomato sauce, black beans, corn salsa, sour cream, crispy tortilla	
Paella - Mussels, clams, featured fish, shrimp, chorizo, saffron rice	\$24.00
Brown Sugar Cured Ribeye	\$26.00
roasted cipollini onion, balsamic glaze, crispy sweet potato fries	
Grilled Mojito Mixto Chorizo, lamb lollipop, pulled pork, pulled chicken, roasted fingerling potatoes, salsa verde truffle, aioli, arugula salad	\$28.00

Mariscos Crudos - Raw Bar

Chilled Shrimp	\$2.50
East Coast Oysters / West Coast Oysters	\$2.50
Little Neck Clams	\$2.00
Stone Crab Claws (when available)	Market Price
Retel One Oyster Shooter	\$10.00
Served with chipotle cocktail sauce, jalapeno and cilantro mignonette, whole grain mustard aioli	

Raw Bar Tastings

Small 6 oysters, 6 clams, 2 shrimp, mussels, ceviche	\$29.00
Large 8 oysters, 8 Clams, 3 shrimp, mussels, crab claws, ceviche	\$39.00

Mama's Hand Pressed Wood Fired Quesadillas

Pulled Chicken	\$9.00
Marinated Skirt Steak	\$11.00
Lobster	\$14.00
Pulled Pork	\$9.00
Grilled Shrimp	\$11.00
Wild Mushroom	\$11.00
Jack cheddar cheese, tomato picante, guacamole, scallion cream, shaved romaine	

Taco's Taco's Taco's

Pulled Pork	\$8.00
Sliced Seared Tuna	\$12.0
Smoked Chicken	\$7.50
Grilled Skirt Steak	\$10.00
Mojito Marinated Shrimp	\$9.50
Black bean purée, avocado, queso fresco, jalopino radish slaw, fresh lime	

Sandwiches & Salads

Mojito Burger manchego, shaved Ham, grilled onions, shaved lettuce, avocado, spicy aioli	\$12.50
Hand Chopped Tuna Burger	\$14.00
spicy black bean purée, fork mashed avocado, tomato vinaigrette shaved romaine	
CBLT	\$10.00
marinated grilled chicken breast, bacon, lettuce, tomato, chipotle aioli	
The Cubano Serrano Ham & Pulled Pork	\$11.50
sliced pickles, Swiss cheese, whole grain mustard, baguette	
Grilled Lobster Salad	\$15.00
toasted brioche crouton, orange, fennel, radish, chives, Bibb lettuce, whole grain mustard dressing	
The Mojito	\$7.00
mixed greens, tomatoes, roasted peppers, grilled red onion, croutons, siranca vinaigrette	
The Wedge	\$9.00
bacon, avocado, red onion, tomato, egg, bacon vinaigrette, creamy blue cheese	
Lettuce Wraps - Bibb lettuce, tomato picante, avocado, roasted peppers, grilled mushrooms, manchego, sunflower sprouts, chick pea purée	\$12.00
All sandwiches are served with skinny fries Add shrimp...\$6.00 Add grilled chicken...\$4.00 Add Skirt Steak...\$6.00	