

Beers

Landshark® Lager

A refreshing island lager from Margaritaville® Brewing Company \$8

Loaded Landshark®

A Landshark® lager topped with Margaritaville® Island Lime® Tequila \$11

Local & Domestic Beers

Budweiser \$6
Bud Light \$6
Coors Light \$6
Michelob Ultra \$6
Magna \$7
Medalla Light \$6

Imported Beers

Corona Extra \$8
Corona Light \$8
Heineken \$7
Heineken Light \$7
Sierra Nevada Pale Ale \$8
Sierra Nevada Torpedo \$8
Samuel Adams \$7
Blue Moon \$7
Dos Equis \$7

Non-Alcoholic

Clausthaler \$7
O'Doul's \$7

Draft Beer Available

Wines: Glasses & Bottles

Sparkling/Champagne

Prosecco, La Marca, Veneto, Italy
Cava Brut, Torre Oria, Spain
Prosecco, Mionetto, Italy

Glass / Bottle

\$8 / \$40
\$6 / \$36
\$13 / \$39

White/Rosé

Riesling, Chateau Ste. Michelle, Washington
Pinot Grigio, C'aprella, Italy
Chardonnay, Gran Cru, California
Malbec/Syrah, Rosé, Finca Flinchman, Argentina

\$8 / \$38
\$9 / \$25
\$9 / \$28
\$6 / \$32

Red

Cabernet Sauvignon, Gran Cru, California
Rioja, Toser, Spain
Merlot, Gran Cru, California
Pinot Noir, Robert Mondavi, California

\$9 / \$28
\$10 / \$35
\$9 / \$28
\$12 / \$38

Sangria

Red
White

\$8
\$8

Beverages

Pepsi • Diet Pepsi • 7up • Diet 7up \$3
Orange juice • Pineapple juice • Fruit punch • Apple juice \$3
Lemonade \$3
Snapple Iced Tea and Snapple Diet Iced Tea \$3.50

Desserts

Key Lime Pie \$8

Brownie Mousse \$8

5 o'clock Somewhere Bar & Grill



Starters

*El Yunque Nachos

Choice of grilled chicken or pulled pork, cheese sauce, cheddar and jack cheese, salsa, sour cream, guacamole & jalapeños \$17

Mongolian Vegan Lettuce Wraps

Tofu, carrots, zucchini, onions & bell peppers \$16

*Chicken Wings

BBQ glaze of buffalo style, blue cheese sauce, carrots & celery \$18

Ahi Tuna Poke Bowl GF

Avocado, seaweed, scallions, carrots, edamame & 'tostones' (fried plantains) \$21

Mongolian Chicken Lettuce Wraps

Iceberg lettuce & crispy rice noodles \$16

Salads

Island Caesar GF

Romaine lettuce, creamy dressing, avocado, grape tomatoes, pumpkin seeds, grilled corn & shaved parmesan \$14

Grilled Pineapple Salad

Grilled Pineapple, arugula, iceberg lettuce, almonds, strawberries, grape tomato, feta cheese & citric vinaigrette \$15

**Add chicken \$6 or shrimp for \$10*

Burgers, Sandwiches & More

*Catch of the Day GF

Pan seared and served with side salad, citrus dressing & sweet potato fries \$28

*Skirt Steak GF

Marinated papaya served with 'tostones' (fried plantains) & chimichurri sauce \$29

*5 O'clock Burger

Grilled ham, american cheese, over easy local egg & mayonnaise \$19

*Beach Burger

Homemade patty, coleslaw, tomatoes, choice of cheese \$18

Mofongo Cup

Yuca or Trifongo

Skirt steak strips \$29

Chicken breast & chimichurri \$22

Shrimp sautéed with onions & peppers \$28

Sautéed vegetables \$21

Choice of Creole or Scampi Sauce

Bistec "Encebollado" Sandwich

Minute steak, onion, Swiss cheese, lettuce, tomatoes with local bread \$18

Tripleta Sandwich

Chicken breast, smoked ham & sirloin steak strips, Swiss cheese, lettuce, tomatoes, national sauce, potato shoestring with local bread \$16

*Turkey Club Sandwich

Baked turkey breast, applewood smoked bacon, muenster cheese, lettuce, national sauce, tomato & avocado spread \$16

Sides

Sweet Potato Fries, 'Tostones' (Fried Plantains) or Mixed Fruit for \$5.

Burgers & sandwiches served with fries. Upgrade to Sweet Fries for \$2.

Kid's Corner

For Lil' Parakeets 12 and under. Served with choice of fries, fruit or salad.

***Kid's Burger \$9**
Kid's Quesadilla \$9

***Chicken Tenders \$9**
***Grilled Chicken Breast \$9**

**Cooked to order, consuming raw or undercooked meats could increase your risk of foodborne illness.
For your convenience, an 18% gratuity is added for parties of 6 or more which you may change or eliminate at your discretion.*

Margaritas

Who's to Blame®

Gold Tequila, triple sec and our house margarita blend \$12

Fins to the Left

Silver Tequila, blue curaçao, and house margarita blend \$12

Perfect Margarita

Gold and Silver Tequilas, triple sec, lime juice and fresh lime wedges \$12

Uptown Top Shelf Margarita

Gold Tequila, Cointreau®, Orange Liqueur and our house margarita blend topped with a Grand Marnier® float.
Excellent on the rocks \$12

Watermelon Margarita

Silver Tequila, triple sec, watermelon purée and our house margarita blend \$12

Boat Drinks

5 o'clock Somewhere

Silver Rum and passion liquor, 151 Rum, orange and pineapple juices with sweet and sour and a splash of grenadine \$12

Sailors Delight

Spiced Rum, Bacardi Coconut Rum, watermelon purée and pineapple juice \$11

Guavajito

Lemon Rum, guava purée, fresh mint and club soda \$10

Incommunicado

Gold Tequila, Silver Rum, vodka, gin, triple sec, pineapple and cranberry juices and sweet and sour \$11

Rainforest Adventure

Coconut Rum, mango and banana purées, orange juice and a float of Dark Rum \$11

Passion Mojito

Silver Rum, passion liquor, passion purée, simple syrup, fresh mint and club soda \$11

Frozen Concoctions

Havana's & Banana's

Dark Rum, Irish Cream liquor, crème de banana and coconut purée \$11

Ziggy Zaggy

151 Rum, piña colada, mango and strawberry purées in layers \$11

Key Lime Pie

Silver Rum, piña colada and our house margarita blend \$11

Off to the Virgin Islands

Our non-alcoholic daiquiri made with all-natural fruit purée. Your choice of: strawberry, raspberry, mango, banana or piña colada \$6

GF GLUTEN FREE

**Cash is not accepted. Tax will be added. Dishes may contain Allergens.
If you have any dietary requirements please speak to a staff member.*