



## Essential Classics

<b>Cosmopolitan</b>	<b>11</b>
<i>Vodka, Cointreau, Dash of Lime Juice &amp; Cranberry Juice</i>	
<b>Moscow Mule</b>	<b>11</b>
<i>Vodka, Lime Juice &amp; Ginger Beer</i>	
<b>Classic Daiquiri</b>	<b>9</b>
<i>Light Rum, Lime Juice, Sour Mix &amp; Sugar</i>	
<b>Old Fashioned</b>	<b>10</b>
<i>Whiskey, Maraschino Cherry, Orange Sliced &amp; Sugar, Bitters</i>	
<b>Mai – Tai</b>	<b>10</b>
<i>Light Rum, Dark Apricot Brandy, Sour Mix, Pineapple, Orange Juice &amp; Float of Dark Rum</i>	
<b>Pain Killer</b>	<b>9</b>
<i>Light Rum, Pineapple, Orange Juice &amp; a Dash of Coconut Cream</i>	
<b>French 75</b>	<b>11</b>
<i>Brandy, Sour Mix, Sugar &amp; Prosecco</i>	
<b>Rum Runner</b>	<b>11</b>
<i>Light Rum, Dark Rum, Banana Liqueur, Blackberry Brandy Grenadine, Sour Mix, Orange Juice &amp; Float of 151 Rum</i>	
<b>Bahama Mama</b>	<b>11</b>
<i>Light Rum, Spice Rum, Coconut Cream, Orange Juice, Pineapple Juice &amp; Splash of Grenadine</i>	

## SPECIALTIES

<b>Mojito</b>	<b>11</b>	<b>Margarita</b>	<b>15</b>
<i>Classic Mojito</i>		<i>Classic Margarita Blue</i>	
<i>Passion Fruit Mojito</i>		<i>Margarita Guava</i>	
<i>Mango Mojito</i>		<i>Margarita</i>	

18% Service charge will be added to all parties of six and above. PR Tax (10.5%) & City (1%) will be added.



# CAICU

Bar

## WINES

	Glass	Bottle
<b>Sparkling</b>		
<i>Mionetto Prosecco</i>	<b>13</b>	<b>39</b>
<b>Rose</b>		
<i>Justin Rosé</i>	<b>13</b>	<b>39</b>
<b>White</b>		
<i>Placido Pinot Grigio</i>	<b>9</b>	<b>25</b>
<i>Emmolo Sauvignon Blanc</i>	<b>14</b>	<b>48</b>
<i>Mer Soleil Chardonnay</i>	<b>14</b>	<b>54</b>
<i>Leira Rias Baixas Albariño</i>	<b>10</b>	<b>35</b>
<b>Red</b>		
<i>Angeline Pinot Noir</i>	<b>12</b>	<b>38</b>
<i>Conundrum Red Blend</i>	<b>13</b>	<b>44</b>
<i>Navarro Correa "Alegoria"</i>	<b>14</b>	<b>48</b>
<i>Malbec Bonanza Cabernet</i>	<b>15</b>	<b>45</b>
<i>Decoy Merlot</i>	<b>16</b>	<b>58</b>

## BEERS

### Local & Domestic

<i>Medalla Light</i>	<b>6</b>
<i>Magna</i>	<b>8</b>
<i>Coors Light</i>	<b>6</b>
<i>Michelob</i>	<b>6</b>
<i>Miller Lite</i>	<b>6</b>
<b>Draft Beer</b>	<b>8</b>

### Imported

<i>Corona</i>	<b>8</b>
<i>Heineken</i>	<b>8</b>
<i>Blue Moon</i>	<b>9</b>

18% Service charge will be added to all parties of six and above. PR Tax (10.5%) & City (1%) will be added.

## BITES

**Chips & Dip \$12 (GF)**

Sour Guava Honey

**Ahi Tuna Tostones \$19 (GF)**

Togarashi Mayo, Avocado

**Gambas al Ajillo \$19**

Baguette Toast

**Pork "Ropa Vieja" &  
Cassava Baskets \$17**

**Baby Organic**

**Spinach Salad \$15 (GF) (V)**

Queso D' Hoja, Guava Shells, Grape Tomatoes,  
Walnuts & Guava Dressing

**Steam Pork Dumpling \$12**

Triple Ginger Sauce

**Caicu Burger \$19**

Sharp Cheddar & Chili Slaw

**Pork Sausage Sliders \$17**

Local Pork Sausage, Queso de Hoja &  
Arugula

**Vietnamese**

**Vegetable Rolls \$12 (GF) (V)**

Avocado, Pickle Carrots, Cucumbers,  
Aji Amarillo

**Birria Tacos \$18**

Braised Beef Short Ribs, Salsa Roja,  
Oxaca Cheese

**Steak n Frites \$39**

Prime NY Steak, Maitre D' butter & Parmesan  
Fingerling Truffle Fries

**Cath of the Day (MP)**

Chef inspired

**EXPLORE RUM**  
**PUERTO RICO: RUM CAPITAL OF THE WORLD**

**ASK FOR OUR RUM MENU**

**RUM FLIGHTS**  
**THREE 1.5-OUNCES TASTING**

**#1 SELECT ANY 3 PREMIUM RUMS**

**#2 SELECT ANY 3 PRESTIGE RUMS**

