

Essential Classics

Cosmopolitan 11

Vodka, Cointreau, Dash of Lime Juice & Cranberry Juice

Moscow Mule 11

Vodka, Lime Juice & Ginger Beer

Classic Daiquiri 9

Light Rum, Lime Juice, Sour Mix & Sugar

Old Fashioned 15

Whiskey, Maraschino Cherry, Orange Sliced & Sugar, Bitters

Mai – Tai 10

Light Rum, Dark Apricot Brandy, Sour Mix, Pineapple, Orange Juice & Float of Dark Rum

Pain Killer 9

Light Rum, Pineapple, Orange Juice & a Dash of Coconut Cream

French 75 11

Brandy, Sour Mix, Sugar & Prosecco

Rum Runner 11

Light Rum, Dark Rum, Banana Liqueur, Blackberry Brandy Grenadine, Sour Mix, Orange Juice & Float of 151 Rum

Bahama Mama 11

Light Rum, Spice Rum, Coconut Cream, Orange Juice, Pineapple Juice & Splash of Grenadine

SPECIALTIES

Mojito 11 **Margarita** 15

Classic Mojito

Classic Margarita Blue

Passion Fruit Mojito

Margarita Guava

Mango Mojito

Margarita



CAICU

Bar & Tapas

WINES

Sparkling

	Glass	Bottle
<i>Mionetto Prosecco</i>	13	39

Rose

<i>Justin Rosé</i>	13	39
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White

<i>Placido Pinot Grigio</i>	9	25
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<i>Emmolo Sauvignon Blanc</i>	14	48
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<i>Mer Soleil Chardonnay</i>	14	54
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<i>Leira Rias Baixas Albariño</i>	10	35
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Red

<i>Angeline Pinot Noir</i>	12	38
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<i>Josh Legacy</i>	13	44
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<i>Pulenta Malbec</i>	14	48
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<i>Malbec Bonanza Cabernet</i>	15	45
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<i>Decoy Merlot</i>	16	58
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BEERS

Local & Domestic

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

<i>Corona</i>	8
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<i>Heineken</i>	8
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<i>Blue Moon</i>	9
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18% Service charge will be added to all parties of six and above. PR Tax (10.5%) & City (1%) will be added.



CAICU

Bar & Tapas

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 & Chilli Slaw

Pork Sausage Sliders \$17

Local Pork Sausage, Queso de Hoja
& Arugula

Vietnamese Vegetable Rolls \$17 (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

Catch 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



* Tax will be added “Dishes may contain Allergens. If you have any dietary requirements please speak to a staff member.

”Consuming raw or undercooked meats poultry seafood shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.