



# CAICU

Bar & Tapas

## Cocktails

### Mojito's

12

*Made with Bacardi Rum, Fresh Mint  
and your choice of flavors  
Passion Fruit, Tamarindo, Guanábana, Acerola  
Mango, Guava, Coconut, Spicy and Original*

### Spicy Mule

14

*Tito's Vodka, Ancho Reyes 'Chile Verde' liqueur  
Fresh Lime Juice & Ginger Beer*

### Aperol Spritz

14

*Aperol, Prosecco, Splash of Soda  
and Garnish with An Orange Slice*

### Caicu Signature Grand Old Fashion

15

*Made with Buffalo Trace Bourbon*

### El Jíbaro

14

*Bacardi 4 years, Amaretto Disaronno  
Fresh Lime, Sugar*

### Don Barrilito

15

*Ron Del Barrilito 3 Stars, Fernet – Branca,  
Fresh Strawberry Juice, Fresh Lime & Fresh Mint*

### Guanábana Coquito

13

*Bacardi Spice, Baileys, Cream of Coconuts  
Guanábana (Soursop Juice) and Cinnamon*

### Don't Ginx The Passion

13

*The London Nº1 Gin, St. Germain, Fresh Lime juice,  
Fresh Watermelon Juice, Fresh Passion Fruit Juice*

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





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## **Caicu Grand Margarita 40oz** 40

*Made with Patron, Cointreau and your choice of flavors, Passion Fruit, Tamarindo, Guanábana, Acerola, Mango, Guava, Spicy and Original*

*Also available in regular size 16oz* 15

## **Grapefruit 46** 15

*Maker's Mark 46 Bourbon, Fresh Grapefruit Juice, Simple Syrup, Fresh Lemon Juice and Grapefruit Sparkling Water*

## **Espíritu Santo** 18

*The London Nº1 Gin, Macerated rosemary and Fresh Lime juice*

## **Caicu Sunset** 18

*Patron Añejo, Ancho Reyes, Fresh passion fruit juice, pineapple juice, Fresh lime juice with Tajín Rim*

### BEERS

#### Local, Domestic & Imported

Medalla Light	6
Magna	7
Coors Light	8
Michelob	8
Miller Lite	8
Corona	8
Heineken	8

<b>Draft Beer 16oz</b>	
Rio Mar Lager	8
<b>Beer Bucket's</b>	
Miller Lite	25
Medalla	25
Corona	35

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## WINES

### Sparkling

	Glass	Bottle
<i>Zonin Prosecco</i>	14	40
<i>Taittinger, Brut</i>		65
<i>Krug, Grande Cuvee Brut 1/2 Bottle</i>		105

### White

<i>Peter Yealands, Sauvignon Blanc</i>	15	49
<i>Bottega Vinaia, Pinot Grigio</i>	15	50
<i>Mer Soleil by Caymus, Chardonnay</i>	15	55
<i>Sling &amp; Spear, Chardonnay</i>		60

### Red

<i>Lucky Draw, Cabernet</i>	14	49
<i>St. Francis, Merlot</i>	15	50
<i>Artadi, Viñas De Gain Tempranillo</i>		65
<i>La Crema, Pinot Noir</i>		71
<i>The Prisoner Red Blend</i>		100

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## BITES

**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.