

## Cocktails

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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 №1 Gin, St. Germain, Fresh Lime juice	. Audi
Fresh Watermelon Juice, Fresh Passion Fruit Juice	



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
<b>Grapefruit 46</b> Maker's Mark 46 Bourbon, Fresh Grapefruit Juice Simple Syrup, Fresh Lemon Juice and Grapefruit Sparkling Water	15
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	Draft Beer 16oz
Magna 7	
Coors Light 8	
Michelob 8	Beer Bucket's
Miller Lite 8	Miller Lite 25
Corona	Medalla 25
Heineken 8	Corona



# WINES

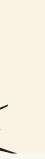
Sparkling	Glass	Bottle
Zonin Prosecco	14	40
Taittinger, Brut		65
Krug, Grande Cuvee Brut 1/2 Bottle		105

#### White

Peter Yealands, Sauvignon Blanc	15	49
Bottega Vinaia, Pinot Grigio	15	50
Mer Soleil by Caymus, Chardonnay	15	55
Sling & Spear, Chardonnay		60

#### Red

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







#### **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

<sup>\*</sup> 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.