

BREAKFAST

Until 2pm

Two eggs \$ 10.95

Any style, accompanied by your choice of toast and French fries, home fries, or hash browns.

Ham & Cheese Omelette \$ 12.95

Chopped ham with melted American cheese. Accompanied by toasted bread of your choice with French fries, home fries, or hashbrowns.

Italian Omelette 🍷 \$ 13.95

Pepperoni, Italian Sausage, green peppers, and mozzarella cheese. Accompanied by toasted bread and your choice of French fries, home fries, or hash browns.

Western Omelette \$ 12.95

Ham, green peppers, and onions with cheddar cheese. Accompanied by toasted bread and your choice of French fries, home fries, or hash browns.

Veggie Omelette \$ 14.95

Onions, green peppers, fresh spinach, mushrooms, tomatoes and feta cheese. Accompanied by toasted bread and your choice of French fries, home fries, or hash browns.

Parties of 8 or more will have an 18% gratuity included

Pancakes 🍷 \$ 10.95

Pancakes with fresh fruit and whipped cream.

Add eggs of any style for \$3

Add chocolate chips, banana, or blueberries for \$2

French Toast 🍷🍷 \$ 12.95

Our delicious homemade recipe of French toast made with brioche bread and cinnamon and served with fresh fruit.

Fruit Salad \$ 9.95

Fresh fruits, honey and granola.

Bagel with cream cheese \$ 5.95

Ham, Egg & Cheese Sandwich \$ 10.95

Oatmeal \$ 4.95

Grilled Cheese \$ 4.95

Side Orders \$ 2.95

Bacon, ham, sausage links, sliced turkey breast.

Breads

Club bread, whole wheat, hoagie roll, Puertorican bread, or bagel.

BRUNCH

HOURS - 10am - 2pm Sat & Sun only

Steak & Eggs \$ 24.95

Poached eggs on skirt steak over a bed of home fries with bechamel sauce on top.

Breakfast Burrito 🍷🍷 \$ 14.95

Scramble eggs with bacon, hash browns, and American cheese wrapped in a warm tortilla covered with mild salsa and melted cheese, with a side of ranch sauce.

Tower Bread \$ 20.95

Veggie and meat stuffed tower bread with fried egg on top with bechamel sauce.

Pizza Brunch \$ 19.95

A delicious combination of pesto sauce, cream cheese, mozzarella, spinach, eggs and sliced turkey breast.

APPETIZERS

Garlic Bread with Cheese \$ 9.95

Fried Calamari Rings 🍷🍷 \$ 12.95

Spinach Dip 🍷🍷 \$ 16.95

Onion Rings 🍷 \$ 8.95

Chorizo Parrillero 🍷 \$ 13.95

Argentinian Empanadas 🍷🍷 \$ 7.95

Fish Nuggets 🍷🍷 \$ 13.95

A Sampler

bacalaitos, buffalo wings, fish nuggets, chorizo argentino, bread (2)

Half \$ 19.95

Full \$ 31.95

Buffalo Wings \$ 10.95

Bacalaitos \$ 9.95

SOUP & SALAD

- Soup of the Day** \$ 7.95
- Mix Green or Arugula** 🍷🍷 \$ 14.95
Refreshing salad with grapes, feta, cheese & cherry tomatoes.
- Bariloche Mix Salad** 🍷 \$ 14.95
Romaine, cherry tomatoes, feta cheese, almonds & strawberries.



- Caesar Salad** \$ 12.95
Romaine, croutons & parmesan cheese.
- Bari's Chef Salad** \$ 16.95
Lettuce, tomatoes, hardboiled eggs, ham, salami & provolone rolls.

Dressings

House vinaigrette, blue cheese, thousand island, Italian, French, ranch, or caesar.

SANDWICHES



- Italian Hoagie** 🍷 \$ 13.95
Ham, salami, pepperoni, provolone, lettuce, tomato, and red onions with Italian dressing on a hoagie roll served cold with French fries.
- Tuna Hoagie** \$ 14.95
Tuna with mayo, lettuce, tomato, onions, and American cheese on a hoagie roll served cold with French fries.
- Meatball Parmesan** 🍷 \$ 15.95
Our homemade meatballs with marinara sauce, and mozzarella on a hoagie roll with French fries.
- Grilled Chicken Sub** 🍷 \$ 15.95
Grilled Chicken Breast with lettuce, tomato, onions, and Swiss cheese on a hoagie roll with French fries.
- Club Sandwich** \$ 15.95
Traditional BLT, Ham or Turkey with Swiss cheese, lettuce & tomato on club bread with French Fries.

- Lomito Sandwich** 🍷🍷 \$ 19.95
Argentinian sandwich with skirt steak, fried egg, lettuce, tomato, ham, and swiss cheese on a hoagie roll with French fries.

- Philly Cheesesteak** 🍷 \$ 17.95
Thin sliced steak with caramelized onions, sautéed peppers, and mushrooms with provolone on a hoagie roll with French fries.

- Veggie Delight** \$ 13.95
Sautéed mushrooms, green peppers, broccoli & black olives, and hoagie roll with French fries.

Change French fries to sweet potato fries or onion rings for \$2.

Turn any sandwich into a wrap, white flour, whole wheat, or spinach tortilla.

BURGERS

- Cheeseburger** \$ 12.95
Our 1/2 pound beef burger with American cheese, lettuce, tomato, onions, and pickles on a handcrafted brioche bun with French fries.
- Bacon Cheeseburger** 🍷 \$ 13.95
Our 1/2 pound beef burger with American cheese, crispy bacon, lettuce, tomato, onions, and pickles on a handcrafted brioche bun with French Fries.



- Mushroom Swiss Burger** 🍷🍷 \$ 14.95
Our 1/2 pound beef burger, swiss cheese, sautéed mushrooms, and onions, lettuce, tomato, and pickles on a handcrafted brioche bun with French fries.

- Cheyenne Burger** \$ 15.95
Our 1/2 pound beef burger, cheddar cheese, barbecue sauce, onion rings, and bacon on a handcrafted brioche bun with French fries.

Change the french fries to sweet potato fries or onion rings for \$2.

PIZZA

| | | | |
|---|----------------------------|---|----------------------------|
| Argentina | Small \$ 19 Large \$ 25 | Meat Lovers | Small \$ 22 Large \$ 32 |
| Traditional Argentinian combination of tomato sauce, mozzarella, red peppers, ham, and green olives. | | A great combination of tomato sauce, mozzarella, bacon, pepperoni, Italian sausage and ham. | |
| Fugazzetta 🍷🍷 | Small \$ 20 Large \$ 28 | Four Cheese 🍷 | Small \$ 20 Large \$ 26 |
| Traditional Argentinian mozzarella-stuffed pizza topped with onions and parmesan cheese. | | Tomato sauce with mozzarella, ricotta, provolone, and blue cheese. | |
| Provolone & Ham | Small \$ 19 Large \$ 25 | Veggie Lovers | Small \$ 20 Large \$ 30 |
| A great combination of our tomato sauce, mozzarella, chopped ham, and provolone cheese on top. | | A selection of fresh vegetables such as broccoli, spinach, mushrooms, onions, green peppers, black olives with our mozzarella cheese, and tomato sauce. | |
| Humita | Small \$ 19 Large \$ 25 | Chicken Broccoli 🍷 | Small \$ 20 Large \$ 28 |
| Inspired by a pre-Hispanic dish from the Andean region of Argentina, mozzarella, white and tomato sauce, corn, parmesan, and red peppers. | | An exquisite combination of tomato sauce, mozzarella, fresh tomato, spinach, black olives, broccoli, and chicken breast. | |
| Parrillada Argentina 🍷 | Small \$ 25 Large \$ 35 | Eggplant Parmigiana | Small \$ 20 Large \$ 26 |
| A perfect combination of tomato sauce, mozzarella, red onions, Argentinian sausages, Churrasco, and Chimichurri sauce. | | Our tomato sauce, mozzarella, eggplant, fresh basil, tomato, and parmesan. | |
| Prosciutto & Arugula 🍷 | Small \$ 21 Large \$ 30 | Valeriana 🍷 | Small \$ 21 Large \$ 27 |
| A combination with mozzarella, tomato sauce, prosciutto, and fresh arugula. | | A refreshing combination of garlic and olive oil covered with mozzarella, broccoli, onion, chopped tomato, and bacon. | |
| Mozzarella | Small \$ 16 Large \$ 21 | Spinach 🍷 | Small \$ 20 Large \$ 25 |
| Our own recipe of tomato sauce with mozzarella cheese. | | A combination of white & tomato sauce, mozzarella, spinach, and parmesan cheese. | |
| Single topping | Small \$ 18 Large \$ 24 | Garden | Small \$ 20 Large \$ 25 |
| Choose between pepperoni, bacon, ham, salami, Italian sausage, or ground beef. | | The fresh combination of tomato sauce, mozzarella, onions, green peppers and mushrooms. | |
| Premium Single topping | Small \$ 20 Large \$ 27 | Margarita 🍷 | Small \$ 20 Large \$ 25 |
| Choose between Spaniard Chorizo, shrimps, anchovies, cantimpalo, prosciutto, chicken breast, calamari or mussels. | | The fresh combination of tomato sauce, mozzarella, fresh basil, and fresh tomatoes. | |
| Clásica 🍷 | Small \$ 22 Large \$ 28 | Artichoke & Spinach 🍷 | Small \$ 22 Large \$ 26 |
| A combination of mozzarella, tomato sauce, authentic Spaniard chorizo with ham, black olives, and green peppers. | | A refreshing combination of tomato sauce, mozzarella, artichoke hearts, spinach, cherry tomatoes, chicken & fresh basil. | |
| Mescolare | Small \$ 20 Large \$ 27 | Napolitana 🍷 | Small \$ 20 Large \$ 25 |
| A classic combination of mozzarella, tomato sauce, black olives, onions, green peppers, pepperoni, and Italian sausage. | | The fresh and classic combination of our tomato sauce, mozzarella, fresh tomatoes & garlic. | |
| Hawaii Pizza | Small \$ 19 Large \$ 26 | Pesto 🍷🍷 | Small \$ 22 Large \$ 29 |
| A classic combination of mozzarella, tomato sauce, ham, pineapple, and cherries. | | Our homemade basil pesto sauce with mozzarella, chicken breast, tomato, ricotta, and parmesan | |

PIZZA

Seafood

The taste of the sea in a pizza, with the combination of mussels, shrimp, squid, black olives, red onions, red and green peppers.

Small \$ 23
Large \$ 32

La Puertorriqueña

Inspired on a typical Puertorrican dish with ripe plantains, ground beef, mozzarella cheese, and glazed on the border.

Small \$ 20
Large \$ 26

Chicken Carbonara 🍷🍷

Our homemade white sauce with chicken, bacon, and onions covered with mozzarella cheese.

Small \$ 22
Large \$ 29

Palmitos

Argentinian combination of heart of palm, ham, green olives, red peppers, and golf sauce with mozzarella and tomato sauce.

Small \$ 20
Large \$ 26

Philly Cheesesteak 🍷

Sautéed green peppers, caramelized onions and thin sliced steak with tomato sauce, mozzarella, white sauce, and provolone.

Small \$ 22
Large \$ 31

La Cincuenta

A combination of mozzarella, tomato sauce, green peppers, fried eggs, bacon, ham, ground beef.

Small \$ 21
Large \$ 27

Salty & Spicy

A great combination of mozzarella, tomato sauce, anchovies, jalapeños, green peppers, and pepperoni.

Small \$ 20
Large \$ 26

Change any small pizza to a calzone for the price of the small pie + \$2
Change any small pizza to cauliflower dough for the price of the small pie + \$2
Extra topping on a small pie starting at \$2.50
Extra topping on a large pie starting at \$3.50

SPECIALTIES

Milanesa Napolitana 🍷

A traditional Argentine dish of breaded beef covered in tomato sauce, ham, and mozzarella with slices of fresh tomato on top. Recommended with French Fries.

\$ 22.95

Chicken Breast

Choose between Italian Style, Garlic Sauce, Grilled, Breaded or Parmesan.

\$ 18.95

Churrasco 8 oz

8oz Grilled Skirt Steak. Recommended with French Fries.

\$ 21.95

Churrasco 10 oz 🍷

10oz Grilled Skirt Steak. Recommended with French Fries.

\$ 26.95

Bistec Encbollado 🍷

A traditional Caribbean dish of steak with caramelized onions on top. Recommended with rice and beans.

\$ 19.95

Carne Frita

A traditional Puerto Rican dish of fried pork pieces with caramelized onions on top. Recommended with fried plantains (tostones).

\$ 18.95

Fried Pork Chops

Recommended with rice and beans.

\$ 18.95

Chuleta Can Can 🍷🍷

A Puerto Rican style of fried pork chop with the rib meat, fat, and skin all still attached. Recommended with rice and beans.

\$ 26.95

All the dishes come with a salad and one compliment: rice and beans, french fries, sweet potato fries, onion rings, tostones, amarillos, or sautéed vegetables.
Side mofongo (\$4.50) or additional complement (\$3.50)



ALL FOODS ARE PREPARED USING INGREDIENTS THAT MAY CAUSE ALLERGIC REACTIONS TO SOME PEOPLE. MEATS PREPARED RARE MAY CAUSE HEALTH PROBLEMS.

MOFONGO

Chicken

Veggie

Churrasco 🍷

Shrimps 🍷🍷

Mar & Tierra 🍷



\$ 26.95

\$ 24.95

\$ 28.95

\$ 29.95

\$ 32.95

WHAT IS A MOFONGO?

It is the Puerto Rican national dish par excellence. It is fried and mashed plantains with garlic and butter, which can be stuffed with meat or seafood.

FISH & SEAFOOD

Grouper Filet

\$ 20.95

Choose between garlic sauce, grilled or breaded. Recommended with fried plantains (tostones).

Whole Red Snapper

By Weight

Fried whole red snapper. Recommended with fried plantains (tostones). Price varies by weight. Subject to availability.

Grilled Salmon

\$ 26.95

Grilled Salmon filet. Recommended with sautéed vegetables or fried plantains (tostones).

Shrimps

\$ 24.95

Sautéed shrimp on garlic or creole sauce. Recommended with fried plantains (tostones).

All the dishes come with a salad and a choice of a complement: rice and beans, french fries, sweet potato fries, onion rings, tostones, amarillos, or sautéed vegetables.

Side mofongo (\$4.50) or additional complement (\$3.50)

PASTA

Spaghetti & Meatballs

\$ 20.95

Fettuccine Alfredo

\$ 18.95

Add chicken for \$5.00

Add shrimps or churrasco for \$6.00

Lemon Shrimps

\$ 24.95

Spaghetti and shrimp with a white sauce of lemon and white Wine. Top with tomatoes, parsley & parmesan.

Bolognesa

\$ 22.95

Our Homemade Italian Meat Sauce over a bed of spaghetti & parmesan.

Broccoli Pesto

\$ 21.95

Pasta penne with our fresh homemade basil pesto, cherry tomatoes, broccoli & parmesan.

Add chicken for \$5.00

Add shrimp or churrasco for \$6.00

Vodka Prosciutto

\$ 23.95

Pasta penne with homemade pink vodka sauce, green peppers, onions, and prosciutto.

Chicken or Eggplant Parm

\$ 20.95

Breaded Chicken breast or fresh eggplant with marinara sauce and mozzarella accompanied with spaghetti.

Lasagna

\$ 20.95

All the pastas come with a side of Ciabatta bread.

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KID'S MENU

Available for children 12
years or under

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|----------------------------|---------|
| Chicken Nuggets with Fries | \$ 8.95 |
| Mac N Cheese 🍷🍷 | \$ 8.95 |
| Kid's Cheeseburger | \$ 8.95 |
| Spaghetti 🍷 | \$ 8.95 |
| Mozzarella Sticks | \$ 8.95 |

DESSERTS

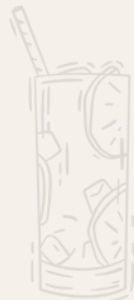


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| Coconut Flan 🍷🍷 | \$ 7.95 |
| Vanilla Flan 🍷 | \$ 7.95 |
| Cheese Flan 🍷 | \$ 7.95 |
| Tres Leches Cake 🍷🍷 | \$ 9.95 |
| Chocolate Cake | \$ 9.95 |
| Cheesecake | \$ 8.95 |
| Amaretto Cheesecake 🍷 | \$ 9.95 |

SOFT DRINKS

NO REFILL

| | |
|--------------|---------------------|
| Coke | Club Soda |
| Diet Coke | Ok Kola Champagne |
| Coke Zero | Lemonade |
| Sprite | Fruit Punch |
| Sprite Zero | Apple Juice |
| Dr. Pepper | Orange Juice |
| Fanta Orange | Grapefruit Juice |
| Fanta Grape | Pineapple Jucie |
| Ginger Ale | Passion Fruit Juice |
| Perrier | Cranberry Juice |
| Iced Tea | Tomato Juice |



FRAPPÉ OR DAIQUIRI

| |
|----------------------------|
| Strawberry |
| Lemon |
| Mango |
| Passion Fruit |
| Combination of two flavors |

COFFEE

Cibales Puerto Rican
coffee or Decaf

Latte

Espresso with steamed milk.

Cappuccino

Espresso with steamed milk, whipped cream, and cinnamon.

Vanilla Latte

Espresso with milk, vanilla, and foam.

Iced Coffee or Frapuccino

Espresso with milk, ice or blended, with whipped cream on top, and cinnamon.

Caramel Macchiato

Espresso with milk, caramel, and whipped cream.

Mochaccino

Espresso with milk, chocolate, and whipped cream.

Vanilla Caramel

Espresso with milk, vanilla, caramel, and whipped cream.

Irish Cream Coffee

Espresso with milk, Bailey's, and whipped cream.

ALL FOODS ARE PREPARED USING INGREDIENTS THAT MAY CAUSE ALLERGIC REACTIONS
TO SOME PEOPLE. MEATS PREPARED RARE MAY CAUSE HEALTH PROBLEMS.

BEERS

PUERTO RICO

Medalla Light
Medalla Ultra Light
Magna Premium Lager
Ocean Lab IPA
Ocean Lab Blonde Ale
Ocean Lab Mambo
Ocean Lab Lager
Boqueron Blonde Ale
Del Oeste Residente Maibock
Del Oeste Residente Tripel

NETHERLANDS

Heineken
Heineken 0.0
Heineken Silver

BELGIUM

Stella Artois

ITALY

Peroni

ARGENTINA

Quilmes

USA

Coors Light
Michelob Ultra
Michelob Ultra Gold
Blue Moon
Lagunita IPA

MÉXICO

Corona
Modelo Especial
Modelo Negra

SPAIN

Alhambra



Turn any beer into a Colombian Michelada for an additional \$2 or a Mexican Michelada for an additional \$4.

COCKTAILS

CLASSIC

Red Sangría

Red wine, rum, grenadine, and orange juice.

White Sangría

White wine, pineapple rum, grenadine, orange juice, and pineapple juice.

Margarita

Tequila, Triple Sec, and Sour Mix

Long Island Iced Tea

Rum, Gin, Tequila, Vodka, Triple Sec, Sour Mix, and Coke

Mimosa

Champagne and orange juice.

Sex on the Beach

Vodka, Peach Schnapps, pineapple juice, cranberry juice, and cherry.

Mojito

Rum, Hierbabuena (spearmint), lime juice, club soda, sugar, and slices of lime.

Barbados Sunrise

Blue Curaçao, Rum, orange juice, and grenadine.

Moscow Mule

Vodka, ginger beer, and lime juice.

Rum Punch

Rum, mango syrup, pineapple juice, orange juice, and grenadine.

Piñacolada

Rum, coconut cream, and pineapple juice.

Classic Caipirinha

Cachaça, lime slices, and sugar.

Old Fashioned

Bourbon, angostura, house syrup and orange slice.

Cosmopolitan

Vodka, Cointreau, cranberry juice, and lemon juice.

Martini

Gin and dry Vermouth.

Negroni

Gin, Campari and red Vermouth.

Bellini

Champagne and Peach Schnapps.

Fernandito

Fernet and Coke.

Bloody Mary

Vodka, tomato juice, lemon juice, tabasco, pepper, and salt.

COCKTAILS

PREMIUM

La Esposa de Don Julio

Don Julio tequila, fresh lime juice, agave nectar, and Cointreau.

La Patrona

Patrón tequila, fresh lime juice, agave nectar, and Cointreau.

The Passion of the Mint

Rum, Passoã, hierbabuena (spearmint), passion fruit juice, lime slices, sugar, and club soda.

El Cojito

Don Q Coco rum, Rum, hierbabuena (spearmint), coconut cream, lime slices, sugar, and club soda.

Piñajito

Club Caribe pineapple rum, Rum, hierbabuena (spearmint), pineapple juice, lime slices, sugar, and club soda.

Mangojito

Club Caribe mango rum, Rum, hierbabuena (spearmint), mango syrup, lime slices, sugar, and club soda.

Gingerjito

Rum, hierbabuena (spearmint), ginger syrup, lime slices, sugar, and club soda.

Fresajito

Rum, hierbabuena (spearmint), strawberry syrup, lime slices, sugar, and club soda.

Campari Spritz

Campari, Champagne, and Soda.

Aperol Spritz

Aperol, Champagne, and Soda.

Caipirinha Roja

Cachaça, strawberry slices, lime slices, and sugar.

Mudslide

Vodka, Kahlua, Baileys, and heavy cream.

Espresso Martini

Vodka, Kahlua, espresso, vanilla, and syrup.

Latte Martini

Vodka, Baileys, espresso, vanilla, and syrup.

Rum Fashioned

Ron del Barrilito 3 Star, house syrup, angostura, and orange bitter.

SHOTS

Chichaito (Little Fuck)

Palo Viejo rum and Paloma Anís.

RumBall

RumChata and Fireball

Little Beer

Licor 43 and whipped cream.

Green Tea

Jameson, Peach Schnapps, sour mix, and lemon soda.

Lemon Drop

Vodka, Cointreau, lemon, and sugar.

MOCKTAILS

Bari Beach

Orange juice, coconut cream, lemon juice, and club soda.

Ginger Snap

House ginger syrup, lemon juice, orange juice, and mint.

Flamingo Sunset

Strawberry syrup, lemon juice, cranberry juice, and coconut cream.

Coco Crush

Passion fruit syrup, coconut syrup, lemon juice, and club soda.



WINES

Make a reservation

787-724-0501

● RED

CABERNET SAUVIGNON

| | |
|------------|-------|
| Sebastiani | \$ 38 |
| Norton | \$ 28 |
| Alamos | \$ 26 |
| Catena | \$ 36 |
| Lapiz Luna | \$ 32 |

MALBEC

| | |
|---------------|-------|
| Alamos | \$ 26 |
| Mysterio | \$ 27 |
| Norton Altura | \$ 45 |
| Enemigo | \$ 38 |

MERLOT

| | |
|----------|-------|
| Columbia | \$ 36 |
| Sibaris | \$ 27 |

PINOT NOIR

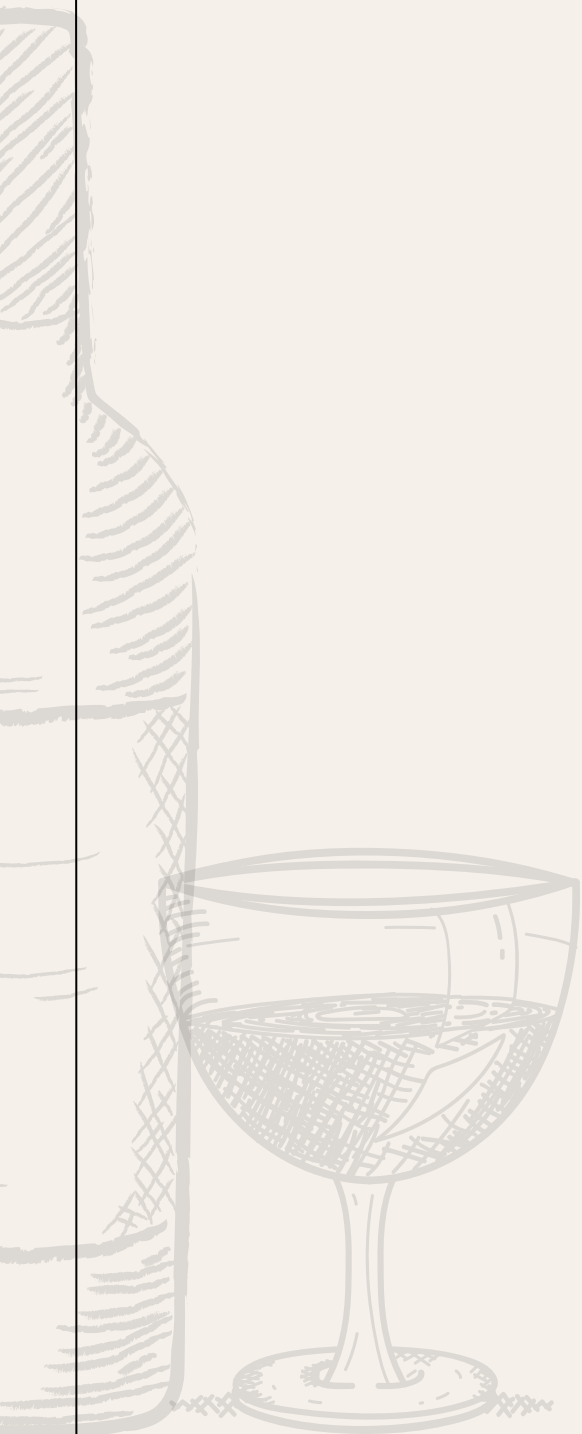
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| Sibaris | \$ 28 |
| Saurus | \$ 35 |
| Canyon Road | \$ 24 |
| Block Nine | \$ 36 |

RIBERA DEL DUERO

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|---------|-------|
| Semele | \$ 28 |
| Arrocal | \$ 26 |

TEMPRANILLO

| | |
|----------------|-------|
| Torres Coronas | \$ 30 |
| Arrocal | \$ 35 |



WINES

Make a reservation

787-724-0501

● **RED**

RIOJA

Lan D-12 \$ 32

Santiago Reserva \$ 34

GARNACHA

Honoro Vera Organic Grapes \$ 24

PRIMITIVO

Suolo Rosso \$ 26

BLEND TINTO

Lapiz Luna \$ 28

Chianti Reserva \$ 35

Lote Negro - Norton \$ 58

CABERNET FRANC

Catena \$ 36

El Enemigo \$ 34

Argento \$ 35

● **WHITE**

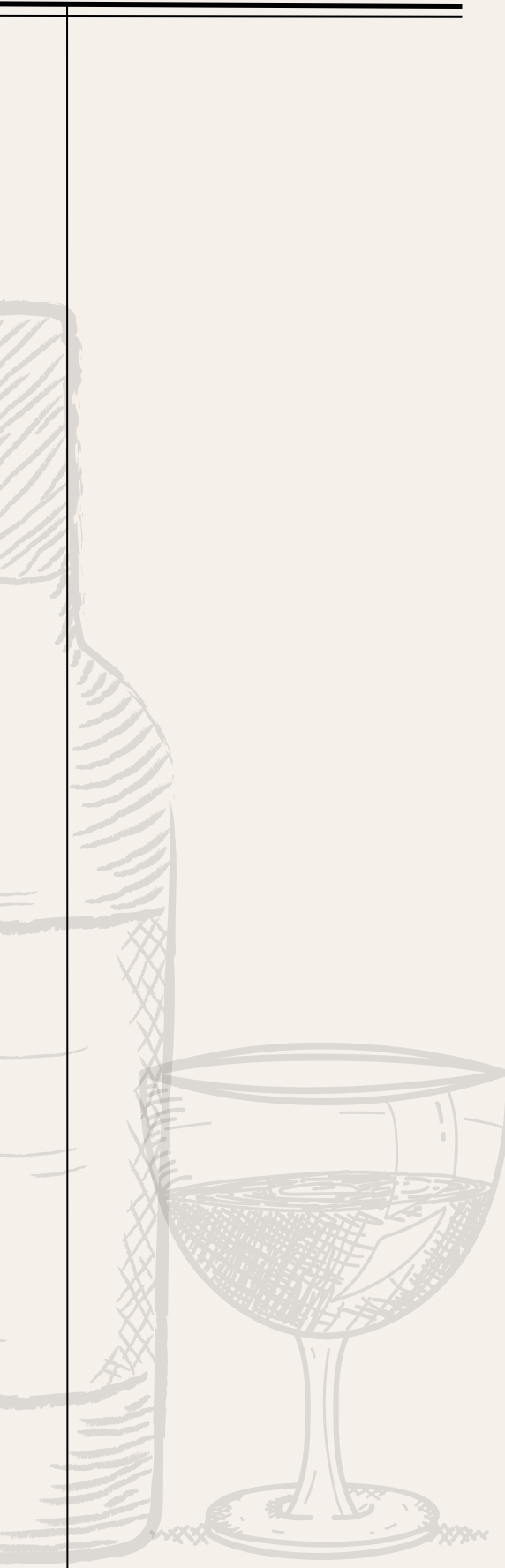
ALBARIÑO

Marieta \$ 32

Martin Códax \$ 36

O Fillo da Condessa \$ 35

Santiago Ruiz \$ 38



WINES

Make a reservation

CHARDONNAY

| | |
|-----------|-------|
| Alamos | \$ 26 |
| Argento | \$ 40 |
| Spellbond | \$ 32 |

PINOT GRIGIO

| | |
|-------------|-------|
| Fantinel | \$ 34 |
| Canyon Road | \$ 24 |
| Sun Goddess | \$ 30 |

SAUVIGNON BLANC

| | |
|-------------|-------|
| Norton | \$ 28 |
| White Haven | \$ 40 |
| Alpasion | \$ 30 |

GRÜNER VELTLINER

| | |
|--------|-------|
| Norton | \$ 28 |
|--------|-------|

● OTHER GRAPES

| | |
|-------------------|-------|
| Vesevo Falanghina | \$ 30 |
|-------------------|-------|

○ SPARKLING

| | |
|--------------------------------|-------|
| Segura Viudas | \$ 30 |
| Segura Viudas Rosé | \$ 32 |
| La Marca Prosecco | \$ 33 |
| La Marca Prosecco (1/2 Bottle) | \$ 15 |
| Vald'oca Prosecco | \$ 34 |

