



Appetizers

Calamari Fritti	11.50
Crispy Calamari & Mango Chili Sauce	
Grass Dumplings	8.50
Chicken Lemon Grass & Ponzu Sauce	
Coconut Shrimp	10.50
Mustard Piña Colada Sauce	
Steamed Mussels (GF)	12.00
Tomato, Basil Roasted Garlic Broth	
Pizza Margherita	10.00
Fresh Tomato, Basil & Mozzarella	
ChiCharones (GF)	9.50
Pork Bites Fried, Yuca Frita & Spicy Marinara Sauce	
Beef Empanadas	8.00
Salsa Verde, Salsa Roja, & Tsukemono Salad	
Chicken Wings	7.00
BBQ Or Spicy Pineapple With Ranch Dip	
Salmon Tartar Zumba	10.50
Avocado, Sesame Tuile, Honey-Sriracha Sauce	
Chili & Chips Casserole (GF)	8.50
Chili, Baked Mozzarella, & Corn Tortilla Chips	

SALADS

Add Chicken \$5, Shrimp \$6, Grilled Steak \$7

Cesar Salad	8.50
Romaine Lettuce, Parmesan Cheese Garlic Bread Croutons	
Caprese Salad (GF)	9.00
Fresh mozzarella, basil, & EVOO balsamic vinaigrette	
Sink Salad (GF)	9.50
Mixed greens, Tomato, Corn, Onions, Cucumber, Avocado, Hard Boiled Egg, & Lime Vinaigrette	

NOODLES & PASTAS

Add chicken \$5, Shrimp \$6, Grilled Steak \$7

Piggy Bowl	13.50
Ramen Noodles, Pulled Pork, Nappa Cabbage Cilantro, Green Onions, & Hanjuku Egg	
Udon Sakana	14.00
Salmon, Baby Bok Choy, Cilantro, & Tomato Sriracha Fish Sauce	
Everything But Fried	13.50
Stir Fried Egg Noodles, Vegetables & Orange Chili Sauce	
Fettuccine Al'Fredo	16.50
Cauliflower, Azteca Brandy Cream Sauce & Pecorino	
Rigatoni Bolo	18.00
Italian Sausage, Cherry Peppers, Tomato Bolognese & Parmigiano	
Penne a la Vka	16.50
Oven Roasted Tomato Sauce & Parmigiano	
Asian Cioppino	20.00
Ramen Noodles, Shrimps, Calamari, Clams, Mussels, & Junmai Sake Broth	

SOUPS

Potato Cheddar Soup	7.50
Bacon & Garlic Croutons	
Chicken Noodle Soup	7.50
Vegetable & Coriander	

MAIN COURSES

MEATS

Grilled Sirloin Steak (GF)	26.00
Herb Butter Sauce, Papas Bravas, & Vegetables	
Paillard Fried Chicken	21.00
Panko Crusted Chicken Breast, Mix Greens, Tomato, Red Onions, Mozzarella, & Madeira Mushroom Sauce	
BLT Burger	12.50
Bacon, Lettuce, Tomato, Swiss Cheese, & French Fries	
Filet Mignon Medallions	25.00
Bacon Wrapped, Fettuccine, Mushroom Parsley Parmesan Sauce	
BBQ Pork Ribs	21.00
Coleslaw & French Fries	

FISH

Shrimp Scampi	20.50
Chorizo, Potato Gnocchi, Garlic-Wine Butter Sauce	
Tilapia Limón	20.00
Mashed Potato, Vegetables, Capers Lemon Sauce	
Salmon Teriyaki	22.00
White Sesame Seed Crusted, Spinach & Rice	

SIDES 5.00

French Fries (GF), Cornbread (GF), Sautéed Spinach (GF)

Executive Chefs:

Jose David Martinez

Maria Angelina Martinez



Kids Menu

Chicken Tenders with French Fries	\$6.50
Macaroni & Cheese	\$6.50
Penne with butter or tomato sauce	\$6.50
Quesadillas with mozzarella cheese	\$6.50

BEVERAGES

Soda	\$2.00
Orange Juice	\$2.50
Shirley Temple	\$2.50
Apple Juice	\$2.00

DESSERTS

Vanilla Ice Cream & Sprinkles	\$3.50
Strawberries ice cream (2 scoops)	\$3.50



Snack Bar Menu

Late Night

Chips & Salsa	\$4.00
Yuca Hush Puppies	\$8.00
Roasted Pimiento Sauce	
Chicken Wings	\$7.00
Ranch Dip, BBQ or Pineapple Hot Sauce	
French Fries	\$5.00
Ketchup	
Pizza Marguerita	\$10.00
Fresh Basil, Tomato & Mozzarella	
Grass Dumplings	\$7.00
Chicken, Lemon Grass & Ponzu Sauce	
Chicharrones	\$9.50
Fried Pork Bites, Yuca Frita & Marinara Sauce	
Beef Empanadas	\$8.00
Tsukemono Salad & Salsas Verde Y Roja	
BBQ Pulled Pork Sandwich	\$8.00
In a Roll with Plantain Chips	

DESSERTS

CHOCOLATE LAYER CAKE \$8

Pistachio Ice Cream

CANDIED CHEESECAKE \$8

Strawberry Ice Cream
& Raspberry Sauce

BANANA CRÈME BRÛLÉE \$8

Banana Custard & Caramel Crust

ROSKA TEMPURA \$8

Caramelized Crispy Doughnut
& Vanilla Ice Cream