

COCKTAIL MENU

> La Suegra \$16

A delightful blend of Tito's vodka and St. Germain, balanced with panela honey, infused with the vibrant sweetness of uchuvas for a refreshing twist.

> Quisqueya \$18

A bold blend of Talisker Scotch and Mamajuana, sweetened with ginger honey and a splash of lime, accented by a dash of Angostura.

> El Suegro \$16

A smoky young 400 conejos mezcal meets tropical mango jam and zesty lime, with a hint of agave honey and refreshing cucumber. Rimmed with Tajín and topped with a smoky flourish.

> Montañas de Mi Tierra \$15

A vibrant mix of aguardiente amarillo and coffee liqueur, blended with tangy lulo juice, panela syrup, and a hint of lemon for a bold, unforgettable twist.

> Guarapo Envenenado \$16

A rich blend of Brugal 1888 and pure tamarind, sweetened with panela honey and cardamom, finished with a hint of smoky cinnamon.

> El Patrón \$17

Brugal Añejo blended with fresh orange juice and guava purée, balanced by cinnamon syrup and a sharp touch of lime.

* Please enjoy responsibly. Must be 21 or older to consume alcoholic beverages. Consumption of alcoholic beverages during pregnancy can cause birth defects. Please drink responsibly. Please inform your server of any allergies or dietary restrictions.

NON ALCOHOLIC DRINKS

> Cranberry Juice \$4

- > Apple Juice
- > Orange Juice

> Mango Pulp \$5

- > Blackberry Pulp
- > Passion Fruit Pulp
- > Tree Tomato Pulp

> Coca-Cola Fountain Drinks \$4

> Colombiana \$5

- > Mangana
- > Naranjada
- > Uva

LEMONADE

> Limonada de Coco \$12

Creamy coconut with a bright citrus twist.

> Limonada de Maracuya \$12

Exotic passion fruit with a tropical tang and tajin rim.

> Limonada de Mango \$12

Golden mango and zesty lime with a tajin kick.

> La Quieres con Alegría \$6

TROPICAL MICHELADAS

> Michelada de Maracuya \$10

Tangy passion fruit with lime, a hint of sweetness and a tajin rim refreshingly bold.

> Michelada de Mango \$10

Sweet mango and zesty lime a tajin twist
A tropical sparkling every sip.

> Michelada de Lychee \$10

Exotic lychee with lime and salted rim light
Fruity and perfectly fizzy.

APERITIVO

> Chorizo \$10

Grilled chorizo, charred to perfection with deep Latin spices.

> Chicken Wings \$14

Crispy wings glazed in your choice of house sauce. bbq, buffalo, spicy honey.

> Camarones al Ajillo \$17

Shrimp sautéed in garlic-infused butter, aromatic and indulgent.

> Huevitos / Quail Eggs \$6

Delicate quail eggs, simply seasoned and elegant.

> Patacones \$17

Crispy green plantains topped with your selection of chicken, beef, shrimp or pork belly.

> Chicharrón en Miel Picante \$15

Crispy pork glazed with a refined sweet-heat finish.

> Seviche de Chicharrón \$16

Citrus-marinated crispy pork with fresh, bright notes.

> Empanadas de Carne \$12

Golden perfectly crispy beef empanadas.

> Pasteles de Pollo \$12

Golden fried filled with seasoning chicken.

> Butifarras \$14

Classic Caribbean sausage, juicy and richly spiced.

> Chunchurria \$13

Crispy fried tripe, bold and authentic.

> Maduros con Queso \$9

Caramelized ripe plantains topped with melted cheese.

> Mussels Shrimp \$20

Shellfish sautéed in a refined house garlic sauce.

> Yola \$17

Upscale Dominican street classic, rich and satisfying, shrimp or beef.

> Salami con Yuca \$14

Fried salami served with golden yuca, simple and bold.

SALADS

> Cesar Salad \$14

romaine lettuce tossed in a classic Caesar dressing, finished with shaved Parmesan and garlic croutons.

> House Salad \$14

Fresh spring mix greens with shredded carrots and ripe tomatoes, lightly tossed in our house vinaigrette dressing.

> Shrimp _____ \$8

> Chicken _____ \$6

> Beef _____ \$10

> Salmon _____ \$10



MAIN ENTRÉES

> Suegra's Burger* \$21

All-beef burger with pancetta and American cheese, served with coleslaw, house sauces, and French fries.

> Chuzo de Pollo \$22

Grilled chicken kabob wrapped in bacon, served with French fries.

> Yaroa \$20

Loaded French fries topped with fried hot dog, quail eggs, and house sauces.

> Perro \$19

Colombian-style street hot dog with coleslaw, crushed chips, bacon, mozzarella, and house sauces.

> Pollo Salteado \$20

Garlic or lime-marinated chicken, served with mofongo.

> Churrasco* \$27

Grilled skirt steak served with fried plantains and chimichurri sauce.

> Mar y Tierra* \$35

New York steak and shrimp, served with garlic butter criollas and lobster sauce.

> Salmón* \$30

Pan-seared salmon served with vegetables in garlic butter.

> Bandeja Paisa* \$27

Traditional Medellín-style platter with rice, beans, sweet plantains, chorizo, pork belly, grilled steak, and arepa.

> Suegro Burger* \$25

Beef burger with pancetta, Mozzarella cheese, caramelized onions, grilled pineapple, crushed chips, lettuce tomato house sauces, and French fries.

> Chuleta \$25

Grilled pork chop served with fried yuca and grilled pineapple.

> Quisqueya Burger* \$23

Beef burger topped with salami, muenster cheese caramelized onions, and chipotle sauce.

> Pollo en Champiñones \$20

Chicken and earthy creamy Mushroom. Accompanied with Rice and Crispy french fries.

> Cazuela de Frijoles \$20

Our flavorful Bean Stew with shredded beef, pork belly all simmered to per-fection, Topped with sweet plantains, fried egg and a side of white rice.

> Pataburger* \$20

Bacon cheeseburger on crispy fried plantain "buns", guacamole, lettuce, tomato. Served with fries.

* Consuming raw or undercook meats, poultry seafoods, Shellfish or eggs may increase your risk of foodborn illness.
A 20% gratuity will be added to parties of 6 or more.