

## BRUNCH

### Mimosa \$4

OJ/Cranberry

### Add a Flavor \$1

Apple Cider, Peach Punch,  
Mango, Passion fruit, Guava,  
Cran Mango, Cran Pomegranate,  
Cran Apple

### Guava Passionfruit

### Mimosa \$6



## BRUNCH

### Bloody Mary \$5

### TSB Bloody Mary \$12

Pint garnished w/olives,  
fried chicken, old bay shrimp  
and bacon

### Cafe Con Leche \$3

Add a Khalua or Baileys +\$2



Sangria  
Sample \$1

### Sangria Glass \$9

### Sangria 20oz Bowl \$16

### Sangria Pitcher \$50

Serves 8 glasses

### 32oz BOTTLE TO GO \$35

### Sangria Flight \$12

You pick 4



### Apple Cider Sangria

White wine, brandy, apple cider, orange  
and cinnamon sticks

### Berry Feisty

White wine, rum and raspberry  
lemonade infused with jalapeño

### Blood Orange

White Zinfandel with blood orange vodka

### Traditional Red

Merlot, rum, apple, orange and berries

S  
A  
N  
G  
R  
I  
A

### Lavender Lemonade

Pinot Grigio, lavender, lemonade and  
lemon flavored rum.

### Just Peachy

Moscato, brandy, peach punch

### Coconut Mango

Pinot Grigio, rum, coconut water, lime,  
mango and cherry juice

### Raspberry Pomegranate

Cabernet Sauvignon, cranberry  
pomegranate juice and raspberry vodka

Signature  
Cocktails



### Flamenco Beach \$8

Guava and passion fruit rum

### Playa Sucia \$8

Peach juice, passion fruit and  
mango rum

### Palominito \$10

Sparkling wine, rum, mint, passion  
fruit puree

### Passion Fruit Mule \$10

Passion fruit puree, vodka, ginger  
beer, mint leaves

PUMPKIN SPICE  
COQUITO \$5

### Caipirinha \$9

Cachaça, lime, sugar,  
mint Make it a Passion  
Fruit or Mango for +\$1

### Pisco Sour \$8

Pisco, lemon, egg white  
and angostura bitters

### Margarita \$10

Dark tequila, grand marnier.  
Flavors: mango, strawberry,  
passion fruit, jalamango for +1

### Mojito \$9

Mint, lime, rum, club soda  
PASSION FRUIT MOJITO \$10  
MANGO MOJITO \$10  
JALAMANGO MOJITO \$10

## BEER

### 16oz ON TAP

### Angry Orchard

### Chameleon IPA

### Miller Light

### BOTTLED

### Corona

### Beer Bucket \$18

6 mini medalla bottles

### CANNED

### Sangria Hard Cider \$8

16oz

Coyote Hole Ciderworks, Lake Anna

### Medalla \$5

Brewed in Puerto Rico

## NON-ALCOHOLIC

### Juice / Tea \$3

No free refills

Pineapple Juice, Orange Juice,  
Cran-Apple Juice, Sweet Tea  
Unsweet Tea

### Coconut Water \$2.50

### Mocktail \$5



## NON-ALCOHOLIC

### Soda \$2.50

Sierra Mist, Pepsi, Diet Pepsi,  
Cranberry, Orange Crush,  
Lemonade, Fruit Punch,  
Schweppes Ginger Ale

### Shirley Temple \$3



# WINE

## WHITE WINE

### Santa Carolina Reserva Sauvignon Blanc

11 / 36

### Falernia Reserva Pedro Ximenez

8 / 27



## SWEET / SPARKLING WINE

### Canyon Road White Zinfandel

7 / 22

### Canyon Road Moscato

7 / 22

### Peter Mertes Riesling

7 / 22

### Verdi Sparkling White Wine

7 / 22

### De Luca Sparkling Rose

40

### Champagne Taittinger

70

## RED WINE

### Apaltagua Gran Reserva Envero

### Carmenere

13 / 42

### Santa Carolina Reserva Merlot

9 / 30

### Santa Carolina Pinot Noir

11 / 36

### 1924 Double Black Cabernet Sauvignon

9 / 30

### Viña Carmen Frida Kahlo Cabernet

### Sauvignon

12 / 39





## BRUNCH

**BOTTOMLESS BRUNCH \$25PP / Ages 10 below \$15**

All parties must participate, 2 hour limit

Bottomless starters for the table, each person picks 1 entree

Taxes & 20% Gratuity not included

*\$2 Mimosa (orange or cranberry) / \$5 Sangria Glass / \$40 Sangria Pitcher*

### Starters

**Baguette (v) \$5**

Served with butter and jam

**Ham Egg & Cheese Empanada \$5**

**Rellenos de Papa \$7**

Croquettes filled with ground beef, onion and green pepper

**Cheese and Guava Bites (v) (gf) \$6**

Diced queso blanco topped with guava paste

**Fried Cheese (v) (gf) \$5**

**Spicy Battered Cauliflower (v) \$7**

Served with a side of mango sauce

**Maduros (v) (gf) \$6**

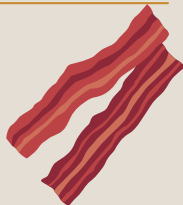
### Sides

**Bacon \$2**

**\*Egg 75¢**

**Guacamole \$2.50**

**Short stack (2) \$2**



*Some items are not able to be modified. Please alert your server of any allergies or dietary restrictions.*

### Main Entree

**Spanish Tortilla (v) \$6**

Spanish omelette served at room temperature, made with eggs, potatoes and onions

**\*Mallorca Sandwich \$10**

Egg, ham and cheese served in semi-sweet bread covered with powdered sugar

**\*TSB Tostones (gf) \$12**

Fried plantains topped with ropa vieja and poached eggs

**\*Shrimp Ceviche (gf) \$9**

Shrimp, red onion, tomato, avocado, cilantro, serrano chiles. Served with a side of plantain chips

**Mango Pineapple Shrimp \$10**

Mango glazed shrimp, pineapple and onion. Served with a side of avocado and toasted bread

**Mahi-Mahi Salad \$8**

Mahi-Mahi arugula and spinach salad topped with apples, diced pear, queso fresco and lemon poppyseed dressing (V no mahi-mahi, VG no cheese)

**Chicken & Waffles \$9**

**Waffles & Fruit (v) \$10**

**Chorizo Scrambled Eggs \$7**

Scrambled eggs, chorizo, white onion and cilantro, served with a side of corn tortillas.

\*Consumer Advisory Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses. Alert your server if you have special dietary requirements.



## Kids Menu

**Waffle & Fruit (v) (vg) \$5**

**Pancakes (v) \$5**

Topped with Chocolate Syrup and Whip Cream



**Scrambled Eggs \$4**

Add Cheese .50¢

**Popcorn Shrimp and Fries \$7**

## POSTRE



**Flan \$6**

**Tres Leches \$6**

**Pumpkin Spiced Latte Ice Cream \$4**

**Caramel Apple Fritter \$6**

**Cheese and Guava Empanada \$5**

## Dessert Cocktails

**Chocolate Martini \$10**

**Pumpkin Spice Coquito \$5**

Brunch hours are Saturday and Sunday, 10:00am - 2:00pm.

Kitchen closes at 1:30pm to flip service for evening menu.

Bar stays open.