



SMALL PLATES

TRIO DE TOSTONES 15

9 plantains served with Ropa Vieja (shredded flank steak with onions, peppers and cilantro), Pineapple Mango Salsa and Garlic Shrimp & Avocado

SHRIMP CEVICHE 8

Shrimp, red onion, tomato, avocado, cilantro, serrano chiles

SURULLITOS 3

Mini corn fritters

EMPANADAS 4

Chicken - oven baked turnover with chicken, onion, raisin, and egg

Ground Beef - fried turnover with ground beef, onion and green pepper

BOTTOMLESS SMALL PLATES 35

2 HOUR LIMIT

All parties must participate.
Bottomless Small Plates
(tacos and postre excluded)
\$5 Sangria / \$40 Pitcher



CHILE CON QUESO DIP (V) 7

Served with plantain chips

PLANTAINS (V) 6

Tostones (fried green plantains) served with a side of mojito garlic sauce.

Maduros (sweet ripened plantains) served with a side of crema.

ROPA VIEJA 7

Rice, shredded flank steak, black beans and sweet plantains



SPICY CHORIZO 6

Spicy chorizo sautéed in a red wine honey glaze

ENSALADA CHILENA 4

Tomatoes, thinly sliced onions, and cilantro tossed in a light olive oil dressing



SPICY BATTERED CAULIFLOWER 7

Served with a side of mango sauce

SIDE GUACAMOLE 1.50

FLATBREAD PIZZA 7

Pick 2 toppings.

Each additional \$25

Cheese, pepperoni, basil, tomato, red onion, green pepper, pineapple, bacon bits

Postre

FLAN 6

CREME BRULEE 6

TRES LECHE 6

CHEESE & GUAVA EMPANADAS 5

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

SODA 2.50

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

JUICE 3

Pineapple Juice, Cranberry, Orange
Juice, Cran-Apple Juice



Main Street Tacos

BEER BATTERED SHRIMP TACO 4.50

Shrimp, cabbage slaw, cilantro, radish, lime zest sauce

BEER BATTERED AVOCADO TACO (V) 4.50

Avocado, queso fresco, cilantro, onion, chipotle crema

CHICKEN 4

Sauteed chicken, pineapple mango salsa, queso fresco, cilantro

ROPA VIEJA 4.50

Shredded flank steak, sweet jalapeño, corn, red onion, queso fresco, cilantro

CHORIZO 4 🌶️

Chorizo cooked in red wine sauce, pineapple, cilantro, queso fresco



Photography: Creative Ruckus

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Brunch

SAT & SUN 9 AM - 2 PM



BOTTOMLESS BRUNCH 25
2 HOUR LIMIT
All parties must participate.
Bottomless Starters + One Entree
\$2 Mimosas / +\$1 with Passoa / \$5 TSB Bloody Mary

Starters

CHEESE AND GUAVA BITES (V) 5
Diced queso blanco and guava paste

PLANTAINS (V) 6
Maduros (sweet plantains), side of crema

Tostones (fried green plantains), side of mojito garlic sauce

BAGUETTE (V) 4
Served with butter and jam

POTATO BITES 7 🌶️
Diced potatoes wrapped in applewood smoked bacon, topped with a dash of hot sauce

FRIED CHEESE (V) 5

CARAMEL APPLE CINNAMON BUN (V) 3
Caramel and cinnamon glazed apples baked in the center of a cinnamon bun

Main Dish

SPANISH TORTILLA (V) 6
Spanish omelette served at room temperature, made with eggs, potatoes and onions

MALLORCA SANDWICH 8
Egg, ham and cheese served in semi-sweet bread covered with powdered sugar

TSB TOSTONES 12
Fried plantains topped with ropa vieja and poached eggs

MANGO PINEAPPLE SHRIMP 9
Mango glazed shrimp, pineapple and onion. Served with a side of avocado and toasted bread

CHICKEN & WAFFLES 8

WAFFLES & FRUIT (V) 7



SODA 2.50
Sierra Mist, Pepsi, Diet Pepsi, Orange Crush, Lemonade, Fruit Punch, Schweppes Ginger Ale

JUICE 3
Pineapple Juice, Cranberry, Orange Juice, Grapefruit, Cran-Apple Juice

CAFE CON LECHE 3.50
Espresso and milk

MIMOSA 4
Sparkling wine and orange juice
GUAVA PASSION FRUIT MIMOSA 6
Sparkling wine, Passoa, guava nectar

BLOODY MARY 5
TSB BLOODY MARY 12
Garnished with a fried plantain, old bay shrimp, old bay chicken, olives, and celery

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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

HAPPY HOUR 4:30 - 7 PM
WELL DRINKS \$5

Cocktails

PASSION FRUIT MULE 10

Passion fruit puree, vodka, ginger beer, mint leaves

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

MOJITO 9

Mints, lime, rum, club soda. Make it a Passion Fruit or Mango for +\$1

Hard Cider

COYOTE HOLE CIDERWORKS, SANGRIA HARD CIDER 8

16 oz apple hard cider blended with rose wine, cranberries and mangos. Made locally at Lake Anna.

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

White Wine

APALTAGUA CHARDONNAY 9 / 30

SANTA CAROLINA RESERVA SAUVIGNON BLANC 11 / 36

FALERNIA RESERVA PEDRO XIMENEZ 8 / 27

Sweet / Sparkling

CANYON ROAD WHITE ZINFANDEL 7 / 22

CANYON ROAD MOSCATO 7 / 22

ERBEN RIESLING 7 / 22

VERDI SPARKLING WHITE WINE 7 / 22

DE LUCA SPARKLING ROSE 40

CHAMPAGNE TAITTINGER 70

HAPPY HOUR 4:30 - 7 PM HOUSE WINE WEDNESDAY \$5

White Zinfandel, Sauvignon Blanc, Pinot Grigio, Moscato, Reisling, Cabernet Sauvignon, Merlot



Sangria

Glass \$9 Flight \$12 Bowl \$16 Pitcher \$50

VERY MERRY BERRY

Red sangria, rum, sparkling cider, orange and berries

CRANBERRY ORANGE

Sweet red sangria, Grand Marier, rum, lemonade, cranberries and oranges.

BLUSHING LEMONADE

White Zinfandel, lemonade, peaches and apples

SHANGRI-LA

Rosé wine, cognac, guava nectar, peach and cranberry juice.

BERRY FEISTY

White sangria, raspberry lemonade, rum and a surprise hint of jalapeño

WHISKEY SOUR

White wine, bourbon, lemon, limes, cherry

ICED TEA

Moscato, bourbon, honey, sweet tea

MANGO MADNESS

White sangria mixed with mango nectar and vodka.

MARGARITA SANGRIA

White wine, tequila, sour mix, lime, lemon, cherry

BOTTLES TO GO

17 oz / \$20 32oz / \$35