

# Happy Hour Menu

## 3:00 PM TO 6:00 PM

### Happy Hour Plates

<b><u>Bistec Slider</u></b>	<b>\$9.00</b>	<b><u>Chicken Bites</u></b>	<b>\$10.00</b>
Thinly sliced marinated steak with onions, salsa rosa and jack cheese served on a soft roll.		Four fried marinated boneless bite size chicken breast with salsa rosa dip.	
<b><u>Cubano Slider</u></b>	<b>\$9.00</b>	<b><u>Chicken Wings</u></b>	<b>\$10.00</b>
Roasted pork, smoked ham, pickles, Dijon mustard, Swiss cheese and salsa rosa on grilled roll.		Six wings with salsa rosa dip.	
<b><u>Mini Beef Empanadas</u></b>	<b>\$4.00</b>	<b><u>Quesadilla</u></b>	<b>\$7.00</b>
Seasoned ground beef, green olives, capers, red peppers and raisins with salsa rosa dip.		Choice of beef, chicken, pork or shrimp and jack cheese on a flour tortilla.	
<b><u>Mini Chicken Empanadas</u></b>	<b>\$4.00</b>	<b><u>Fish Quesadilla</u></b>	<b>\$10.00</b>
Chicken breast, onions, peas, carrots and celery with salsa rosa dip.		Fish, bell peppers, onions and jack cheese on a flour tortilla.	
<b><u>Mini Guava Empanada</u></b>	<b>\$4.00</b>	<b><u>Maduros (V)</u></b>	<b>\$9.00</b>
Sweet guava and cheddar cheese with salsa rosa dip.		Ripe sweet plantains.	
<b><u>Mini Veggie Empanadas</u></b>	<b>\$4.00</b>	<b><u>Mofongo Plain</u></b>	<b>\$9.00</b>
Roasted onions, peppers, squash, zucchini and pepper jack cheese with salsa rosa dip.		Spiced mashed green plantains with pork broth.	
<b><u>The BLT Wrap</u></b>	<b>\$10.00</b>	<b><u>Tostones (V)</u></b>	<b>\$10.00</b>
Bacon, lettuce, tomatoes and salsa rosa wrapped in a warm tortilla.		Fried traditional pressed green plantains with salsa rosa dip.	
<b><u>Tacos</u></b>	<b>\$6.00</b>	<b><u>Yuca Al Mojo (V)</u></b>	<b>\$10.00</b>
Two tacos with the choice of beef, chicken breast, fish, pork or shrimp with avocado, onions and jack cheese on corn tortillas.		Cassava root with onions, garlic and olive oil mojo.	
<b><u>Tacos Vegan (V)</u></b>	<b>\$6.00</b>	<b><u>Yuca Frita (V)</u></b>	<b>\$9.00</b>
Two tacos with eggplant, avocado, jalapenos peppers, onions and tomatoes on corn tortillas.		Fried yuca with creamy cilantro and garlic dressing.	
		<b><u>Puerto Rican Sampler</u></b>	<b>\$22.00</b>
		Slow-roasted pork seasoned with garlic and oregano. Fried marinated boneless chicken breast. Served with maduros, yuca al mojo, tostones, and salsa rosa dip.	

### Cocktails

<b><u>Margarita</u></b>	<b>\$10.00</b>	<b><u>Screw Driver</u></b>	<b>\$10.00</b>	<b><u>Sangria</u></b>
24% ABV Tequila, Triple Sec. Lime Juice and Salt		24% ABV Vodka and Orange Juice		Glass - \$7.00
<b><u>Mojito</u></b>	<b>\$10.00</b>	<b><u>Tequila Sunrise</u></b>	<b>\$10.00</b>	Half Pitcher - \$22.00
24% ABV Rum, Lime Juice, Mint and Sugar.		24% ABV Tequila, Grenadine and Orange Juice		Pitcher - \$32.00
<b><u>Pina Colada</u></b>	<b>\$10.00</b>	<b><u>Beer 12 oz Bottle</u></b>	<b>\$5.00</b>	<b><u>Mimosa</u></b>
24% ABV Rum, Pineapple Juice and Cream of Coconut.		Corona, Modelo Especial, Negra Modelo and Pacifico.		Glass - \$7.00
				Half Pitcher - \$22.00
				Pitcher - \$32.00
				<b><u>House Red and White Wines</u></b>
				Glass - \$8.00
				Bottle - \$20.00

### Drinks

<b><u>Coco Rico</u></b>	<b>\$4.00</b>	<b><u>Fresh Lemonade</u></b>	<b>\$4.00</b>	<b><u>Sparkling Water</u></b>	<b>\$4.00</b>
<b><u>Diet Coke</u></b>	<b>\$4.00</b>	<b><u>Malta</u></b>	<b>\$4.00</b>	<b><u>Sprite</u></b>	<b>\$4.00</b>
<b><u>Ginger Ale</u></b>	<b>\$4.00</b>	<b><u>Mexican Coke</u></b>	<b>\$5.00</b>	<b><u>San Francisco Water</u></b>	<b>\$0.00</b>