

La Cafeteria... \$9

Grab a lunch plate with 1 entrée and 2 sides from our hot bar
11 am - 3 pm on weekdays, no substitutions or shares
Menu may change based upon availability

EVERY DAY

LECHON - Roast pork marinated with our house mojo for 24 hours and roasted for 10 hours

CHICKEN CHAUFA - Stir fried rice and chicken, cooked in a wok with snow peas, red peppers, egg, onions, ginger, garlic, scallions, dark soy, jasmine rice and garnished with toasted sesame seeds

PICADILLO - Ground beef cooked with onions, garlic and red peppers. Mixed with chopped raisins, capers and olives

SIDES

JASMINE RICE

CUBAN BLACK BEANS

SALAD - comes with sherry vinaigrette

SOUP - Sopa del dia

VEGETABLE - Fresh seasonal vegetables prepared daily by the chef

MON **ARROZ CON POLLO**
Roasted chicken breast and thigh in sofrito rice with peas and peppers

TUE **IMPERIAL RICE**
Yellow rice with shredded chicken, layered with cheese, aioli and then baked

WED **ROPA VIEJA**
Braised shredded beef stew with sofrito, tomato, capers and green olives

THU **CHICKEN ESTOFADO**
Peruvian chicken and potato stew with olives, garlic, lemon and onions

FRI **FISH OF THE DAY**
Chef's selection of seafood, prepared traditionally and seasonally

Cans & Bottles

SELTZER:

TOPO CHICO *Guava Seltzer* . . . \$5

BEER:

TERRAPIN *Luau Krunkles IPA* . . . \$5

BELL'S *Two Hearted Ale 16oz* . . . \$6

SOL *Cerveza* . . . \$4

NODA *Rotating* . . . \$7

NODA *Pitchside Pilsner* . . . \$4

(official beer of Charlotte FC)

TECATE *Cerveza* . . . \$4

PABST *Blue Ribbon 16oz.* . . . \$4

CORONA . . . \$4

CORONA *Light.* . . . \$4

SIERRA *NEVADA Pale Ale* . . . \$5

LAGUNITAS *IPA* . . . \$6

PUNCHES

STILTSVILLE SPECIAL \$13
Rum Punch with pineapple and coconut honoring the Prohibition rum village on stilts in Biscayne Bay, served in a souvenir cup

TEQUILA KNOCK OUT \$13
We call it the T.K.O: Lunazul Blanco tequila, pomegranate juice, lime juice, grapefruit juice and ginger beer

REDS

EVOLUTION *PINOT NOIR* . . . \$12

JOEL GOTT *CABERNET* . . . \$13

BODEGA *FILON GARNACHA* . . . \$8

APPLE-CINNAMON *SANGRIA* . . . \$9

WHITES

HOUSE *ROSÉ* . . . \$7

ESTANCIA *PINOT GRIGIO BLEND.* \$8

LUZON *BLANCO* . . . \$7

PROA *CAVA BRUT.* . . . \$7

Drafts

BURIAL . . . \$9

Rotating

MODELO . . . \$6

Especial

STONE . . . \$6

Buenaveza Mexican Lager

RESIDENT *CULTURE* . . . \$9

Lightning Drops Hazy IPA

CATAWBA . . . \$9

White Zombie White Ale

Drinks

Jupiña . . . \$5

Jarritos (Grapefruit) . . . \$5

Inca Cola . . . \$5

Topo Chico Mineral Water . . . \$3

Coke . . . \$3

Diet Coke . . . \$3

Sprite . . . \$3

Dr. Pepper . . . \$3

Sweet Tea . . . \$3

Unsweet Tea . . . \$3

Dessert

KEY LIME PIE . . . \$9
You know it, you love it. Graham cracker crust, key lime custard and whipped cream

GUAVA MARIA . . . \$6
Strawberry & cream cheese ice cream topped with guava and Maria cookies

FLAN . . . \$7
Traditional vanilla custard with a burnt sugar top and caramelized syrup