



ANTILLANO

Santurce

Bar

Kitchen

CÓCTELES ORIGINALES



PINEAPPLE VESPER

*Beefeater 24, Brugal Extra Dry,
Cocchi Americano Infused With
Grilled Pineapple,
Lemongrass Tincture*

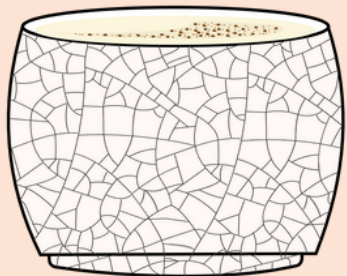
\$11



MAUBY JULEP

*Woodford Reserve,
Don Q Reserva 7, Mavi Cordial,
Bitters, Cacao Nib Tincture,
Yerba Buena*

\$11



SANTURCE FLIP

*Amontillado Sherry,
Rhum Clement Mahina Coco,
Demerara Syrup,
Espresso Coffee, Egg*

\$10



EL CARIBEÑO

*Bacardi 4, Sombra,
Pink Grapefruit, Passion Fruit,
Dry Spices Syrup,
Cayenne Pepper*

\$11





LA TRINIDAD

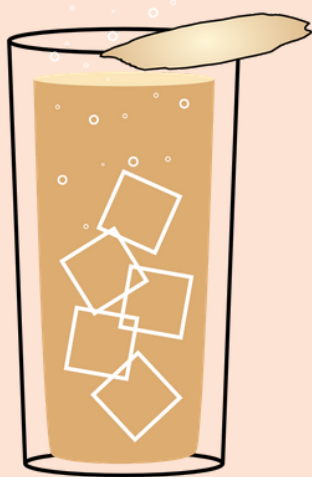
*Barrilito Tres Estrellas,
Cardamaro, Espresso Coffee
Syrup, Tobacco Tincture*

\$12

SANDÍAII SANDÍAII SANDÍAII

*Mutiny, Watermelon,
Luxardo Apéritif, Agave,
Black Pepper Tincture*

\$12



1954

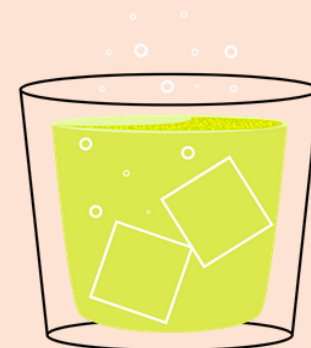
*Brugal 1888, Smith & Cross,
House Coconut Cream,
Fresh Pineapple Juice,
Mamajuana Tincture*

\$11

EL NACIONAL

*Crab Island, Fresh Pineapple
Juice, Pistachio Syrup,
Peach Liqueur, Sea Salt*

\$12



GUAVA COBBLER

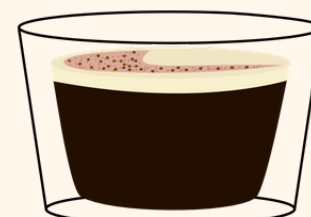
*Cocchi Di Torino, Campari,
Guava Purée,
Grapefruit Oleo Saccharum*

\$11

CARAJILLO DEL MONTE

*Alto Grandre 5 Year Rum,
Licor 43,
Espresso Shot*

\$9



CLÁSICOS CARIBEÑOS



PIÑA COLADA

PUERTO RICO • 1954

Don Q Oro, House Coconut Cream, Pineapple Juice, Lime

\$9

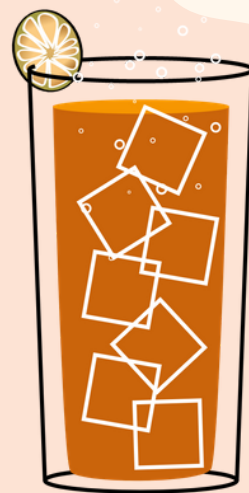


CUBA LIBRE

CUBA • 1900

Bacardi Blanco, Lima, Coca Cola

\$7



EL PRESIDENTE

CUBA • 1913-1915

Bacardi Blanco o Bacardi 4, Orange Curaçao, Dry Vermouth, Grenadine

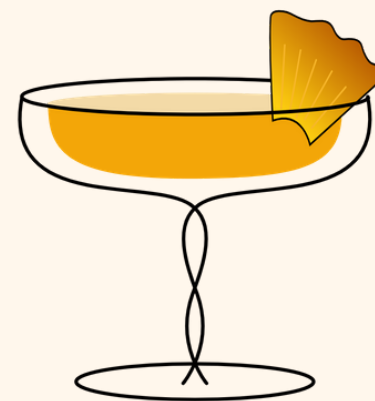
\$12

HOTEL NACIONAL

CUBA • 1931-1933

Bacardi Blanco o Bacardi 4, Pineapple Juice, Lima, Simple Syrup, Apricot Liqueur

\$11





MOJITO

CUBA · 1929-1942

*Bacardi Blanco, Simple Syrup,
Lime, Yerba Buena,
Soda Water*

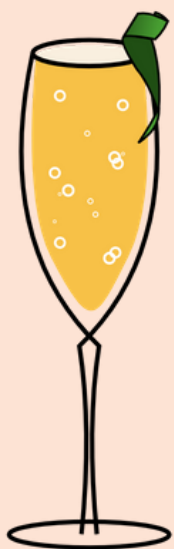
\$10

DAIQUIRI

CUBA · 1896

*Bacardi Blanco, Lime,
Simple Syrup*

\$8



AIR MAIL

CUBA · 1918-1930

*Bacardi 4, Lime,
Honey Syrup, Bubbles*

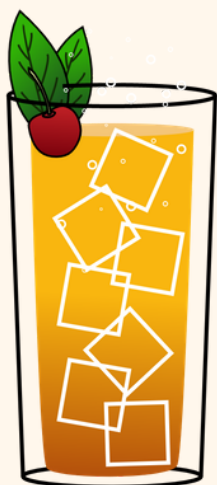
\$11

TI PUNCH

MARTINICA · 1887

*Clement Agricole,
Demerara Syrup, Lime*

\$11



PLANTER'S PUNCH

JAMAICA · 1928

*Myers Dark Rum, Simple Syrup,
Lime, Grenadine, Angostura,
Soda Water*

\$9



CERVEZAS

MEDALLA LIGHT

\$3.50

OCEAN LAB

\$6

HEINEKEN

\$4

CORONA

\$4

HAPPY HOUR

4PM - 7PM

GARIBALDI 2.0

*Campari,
Fluffy Grapefruit Juice*

\$7

PREMIUM MARGARITA

*Don Julio blanco
Cointreau,
Lime, Agave*

\$8

APEROL SPRITZ

*Aperol,
Bubbly Wine,
Soda*

\$8

MARGARITA

*Jimador,
Triple Sec, Lime*

\$6

MEDALLA LIGHT

\$2.50



SPARKLING WINES

ARIA

Spain

\$26

TATTINGER BRUT

France

\$65

PIPPER HEISIECK

France

\$55



WHITE WINES

BONTERRA

Chardonnay - California

\$32

FANTINEL

Pinot Grigio - Italy

\$28

GAIA

Blend - Argentina

\$29

MAR DE FARDES

Albariño - Spain

\$48

RED WINES

Y3 TAUREAU

Blend - California

\$45

ABSTRACT

Blend - California

\$58

TIM

Tempranillo - Spain

\$45

ALPHA & OMEGA II

Blend - California

\$75

MACHETE

Petit Sirah - California

\$75

ROSARIO VERA

Rioja - Spain

\$32

REDWICK VINTNERS

Blend - California

\$25

LUCA

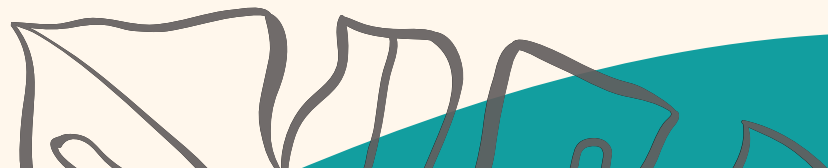
Pinot Noir - Argentina

\$35

ENEMIGO MÍO

Garnacha - Spain

\$36



MENÚ DE COMIDA

MONTADITO DE SALMOREJO

*Salmorejo de Cangrejo Sobre
Tortitas de Yautia.
(Yautia Fritters Topped with
Stewed crab.)*

\$8

ALITAS

JAMAICAN JERK STYLE

*Alitas hechas a la Parrilla con un
Marinado Jamaicano. *Un Poco Picante.
(Grilled Chicken Wings with Jamaican
Jerk Style Rub. *A Little Spicy)*

\$11

TABLA DE CORTES FRÍOS

*Surtido de Jamones y Quesos.
(Charcuterie board with Ham and Cheese.)*

\$19

CROCANTES DE ATÚN

*Una Mezcla de Atún Picante con Maduritos
y Cebollines Sobre Arroz Crocante.
(Mix of Spicy Tuna with Sweet Plantain and
Chives Over Crispy Rice.)*

\$14

PIÑA COLADA FISH BAO

*Pescado Empanado en Coco, Mermelada Picante de Piña y Pepino
Dentro de un Bao Bun. *Opción Vegetariana: Tofu.
(Breaded Fish with Coconut Batter, Spicy Pineapple Marmalade and
Cucumber Inside a Bao Bun.) *Vegetarian Option: Tofu.*

\$15 FISH \$12 TOFU

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

STEAK

14 OZ

NY Steak o Churrasco a la Parrilla Junto a Cebolla Ligeramente Empanada Acompañado de Chimichurri Sofrito. (NY or Skirt Steak Made on the Grill with Crispy Onion Strings and Chimichurri Sofrito.)

\$30 NY STEAK \$28 CHURRASCO

TUNA TARTARE

Atún, Aguacate, Seaweed y Vianda chips.

(Tuna, Avocado, Seaweed and Vianda Chips.)

\$14

CHICHARRÓN DE CERDO

Cerdo Frito con Limon y Pique del País. (Kan Kan Bites with Lime and a Side of Local Hot Sauce.)

\$8

TIRADITO

Pescado Crudo en Lascas de Limón, Ají Dulce y Aceite Infusionado de la Casa Junto a Vianda Chips. (Raw Fish Cured with Lemon, Sweet Pepper, and House Infused Oil. Side of Vianda Chips.)

\$13

POSTRES

LA SUCRE BY SANDRA NANETTE

Cambia Semanalmente.

Favor Preguntar por Nuestra Selección.

(Changes Weekly.)

Please Ask for Our Selection.)

Ron del Barrilito
★ ★ ★



ALTO GRANDE
Puerto Rican Rum
— EST. 1839 —

MUTINY
ISLAND VODKA

BEEFEATER
LONDON

CAMPARI



CRAB ISLAND
RUM

DON
Q



WOODFORD RESERVE

APEROL

Sombra
xxMEZCALxx