

To Begin With.

MARYBLOODYMARY... LOADED 7.50
Zesty... with Chicharron, Pickle, Celery, Olives

MOJITOS????? 7.00
Traditional or Flavored, Mint, Rum
Sugar, Soda

SANGRIA.... 8.00
((Pitcher ?????...Talk to me))
Freshly Muddled Fruits, House Red
Grand Marnier, Brandi

WATERMELONSPRITZER 7.00
House Chardonnay, Topo Chico
Fresh Watermelon

CRANBERRYBERRYMIMOSA 7.00
Muddled Berries, Champagne, O.J.
Splash of Cranberry

STRAWBERRYBELLINI 7.00
Fresh Strawberries and Prosecco

FRUITJUICES.... Fresh and Not 4.00

On The Middle of The Table

MIXTO 11.50
Shrimp and Octopus Cocktail with Cucumber
Lime Cilantro, Avocado and Tomato

SPICEDCHICKEN&SPINACH 10.75
Baby Spinach, Candied Pecans, Shaved Mango
Creamy Chipotle Dressing

CEASARLATINO 8.50
Romaine Hearts, Zesty Latin Dressing
Cornbread Croutons & Fried Tortilla Crisps

FRUTATROPICAL 8.00
Seasonal Fruits and Almond-Nutella Cream
Granola Crisp

STUFFEDAVOCADO 9.50
Shrimp Salad, Calypso Cream, Crispy Shreds

CEVICHE 11.50
Prepared Daily with Today's Catch
Spicy Crisps and Avocado

GUACAMOLE 7.50
Orange Pico & Ancho Pepper Tortilla Chips

TOSTONES&MOJO 6.50
Plantain Fritters with Garlic Mojo

The Main Thing

STEAKCHURRASCO 10.00
Red Bliss Hash, Sofrito, Chimichurri

FOSTERTOAST 9.00
Caramelized bananas on cinnamon-raising
French Toast, Berries and Mango Syrup

MYWAYYOURWAYANYWAY 9.00
Fry, Sunny Side Up, Over Easy, Omelet
Scrambled?????...Bacon and Red Bliss Hash

ISLANDHOTCAKES 8.00
Hot and Fluffy...Sweet Plantains
Walnut-Honey Butter and Bacon, Red Bliss Hash

CUBALIBRE 10.00
Open Face, Pork, Ham, Swiss Chzz and Fry Egg
Red Bliss Hash

CASTRONMIGAS 9.00
Scrambled with Plenty Tortillas, Plenty Cheese
and Pico, Salsa on the Side

CILANTROCHICKEN 9.50
Our Lunch Popular, with Veggies and Potato

GRITS&SALMON 11.00
Cheese Grits and Latin Spiced Salmon
Veggies and Calypso

REALRANCHEROS 9.50
Fried Eggs on Tortilla, Beans, Ham and Cheese, Salsa

CARIBBEANROPAVIEJA 9.90
Shredded Beef, Stewed with Tomatoes, Olives and
Onions, white Rice and Black Beans

.Happy Ending

TRESLECHES 6.50
Spongy Cake, Soaked in Three Milk Syrup, Covered
with Crème Chantilly and Fresh Berries

CHOCOLATEADDICTION 7.90
Rum Moistened Cake, Warm Chocolate Ganache,
fresh Berries, Chocolate Truffle

BANANACHEESECAKE 7.50
Sautéed Finger Bananas, Sweet and Sour Cream

TROPICALFRUITBRULE 8.50
Fire-Glazed Seasonal Sliced Fruits and Berries on
Creamy Vanilla Sauce and House Ice Cream



brilliant

