



MENÚ DE BARRA

123 LOS ANTOJITOS DE LAS PICUAS

MY ANTOJITO... LOCAL FRITTERS \$34
MI ANTOJITO... FRITURAS LOCALES

Mini rabbit turnovers, skirt steak with peppers and jerez, creole shrimp, chicken, corned beef with cilantro and ripe plantain, smoked pork with onions, fresh white cheese (Queso de Hoja), bacalaíto fritter, served with mayoketchup or cilantro garlic aioli.

Mini pastelillos de conejo, churrasco con pimienta y jerez, camarones criollos, pollo, carne en conserva con cilantro y plátano maduro, cerdo ahumado con cebolla, queso blanco (Queso de Hoja), bacalaito / mayoketchup o aioli de cilantro y ajo.



CRIOLO BOWL
JARRON CRIOLLO

\$24

Crispy fried smoked pork bites served with pigeon pea rice and warm pickled Spanish onions.

Crujientes trozos de cerdo ahumado, servidos sobre arroz con gandules y acompañados de cebollas españolas encurtidas calientes.



LOCAL FRIED MORCILLA (SAUSAGE)

MORCILLA FRITA

\$14

Served on a bed of yuca
fries with cilantro aioli.

*Cama de palitos de yuca frita /
cilantro aioli.*



ROAD#3 QUESADILLAS \$16

QUESADILLAS ROAD#3

Chicken, skirt steak, shrimps,
cilantro and mixed cheese / pico de
gallo / choice of one protein.

Surf & turf available for an
additional \$8

*Pollo, churrasco, camarones, cilantro y
queso mixto / pico de gallo / (elegir una)*

(Mar y tierra / costo adicional) =\$8+



NACHO BORICUA

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\$12

Crispy pork skin, avocado pico de
gallo, and aioli.

*Chicharrón volao. / avocado pico
de gallo aioli.*



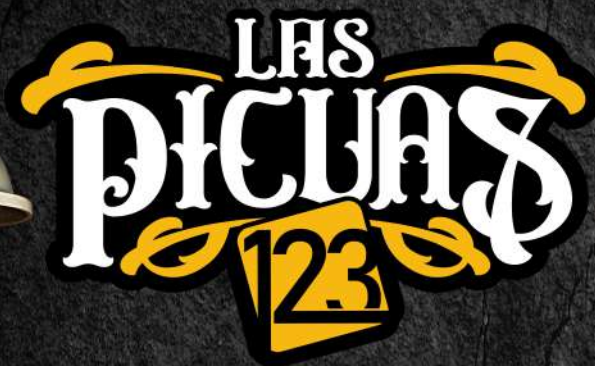
12 BUTTER SPICY DEEP FRIED CHICKEN WINGS \$19

12 ALITAS FRITAS EN MANTEQUILLA PICANTE

Bed of fries

Cama de papas fritas





PIZZA MENU

All house-made pizzas are personal size. / Todas las pizzas de la casa son de tamaño personal.



123 FOUR CHEESES PIZZA

PIZZA CUATRO QUESOS

\$14

Mozzarella, parmesan, local white cheese, brie and house tomato sauce with herbs.

Mozzarella, parmesano, queso blanco local, brie y salsa de tomate artesanal con hierbas.



PICUAS MEATS PIZZA

PIZZA DE CARNES PICÚAS

\$17

Ground ribeye, pepperoni, spanish sausage, mozzarella, truffle honey, blue cheese and arugula.

Ribeye molido, pepperoni, embutido español, mozzarella, miel trufada, queso azul y rúcula.



FISHMAN MARINERA PIZZA

PIZZA MARINERA DEL PESCADOR

\$22

Shrimp, octopus, calamari, conch, fish, mozzarella, cilantro aioli and smoked paprika.

Camarones, pulpo, calamar, carrucho, pescado, mozzarella, alioli de cilantro y paprika ahumada.



EL YUNQUE RAIN FOREST PIZZA

PIZZA BOSQUE EL YUNQUE **\$16**

Mushrooms, sun-dried tomatoes, caramelized onions, arugula, mozzarella and basil pesto.

Champiñones, tomates secos, cebollas caramelizadas, rúcula, mozzarella y pesto de albahaca.

DOÑA MENCHA ADOBO CHICKEN PIZZA

PIZZA DE POLLO ADOBADO DOÑA MENCHA

\$15

Adobo-seasoned chicken, fresh avocado, mozzarella cheese, local white cheese, homemade herb tomato sauce, finished with mayo-ketchup drizzle.

Pollo con adobo local, aguacate fresco, queso mozzarella, queso blanco local, salsa de tomate casera con hierbas y toque de mayoketchup.



ADDITIONS / ADICIONALES

Pink sauce or garlic herb cream sauce substitution +\$3. /
Sustitución por salsa rosada o crema de ajo y hierbas +\$3.



PICUAS COCKTAILS

- **Coco Chill**

(Don Q Coconut, Natural Coconut Water, Pineapple Juice, Splash of Coconut Cream)

- **Tropical Sangría**

(Cabernet- Vodka- Brandy- Natural juices Mix- Strawberry (Order it Frozen)

- **Rainforest**

(Malibu, Vodka, Natural Pineapple and Orange Juices, Blue Curaçao, Club Soda)

- **CLASSIC MARGARITA 123**

(On the Rocks Frozen)

House Tequila - Orange Liqueur - Natural Lemon Juice

*Extra charges when changing for the tequila of your choice such as:

- Patrón Silver
- Patrón Reposado

PICUAS MOJITOS

- Original
- Passion Fruit / *Parcha*
- Tamarind / *Tamarindo*
- Coconut / *Coco*
- Pama

- **MARGARITAS 123
(ON THE ROCKS OR FROZEN)**

Blue Curaçao

Strawberry

Mango / Passion Fruit

*Extra charges when changing for the tequila of your choice such as:

- Patrón Silver
- Patrón Reposado

- **GRAND MAI THAI**

Traditional Mai Thai taking you to a better experience With Bitters and Grand Marnier.

- **YUNQUE MULES**

(Options to choose from:)

- Moscow Mule
- London Mule
- Kentucky Mule
- Mezcal Mule

- **COQUÍ FASHIONED**

Woodford Reserve, Orange Bitter, Simple syrup.

- **LA MINA FASHIONED**

Woodford Reserve, Kahlua, Cocoa y Aromatic Bitters, simple syrup.

Choose your smoked flavor:

- Bourbon Barrel
- Cherry
- Apple
- Maple

- **PIÑA COLADA**

- (Non Alcohol / Rum)

DRINKS

Coca-Cola *Coca-Cola* *Coke* *Sprite* *Sprite*
zero ^{Diet} ZERO SUGAR

- Coke - Coca-Cola
 - Diet Coke - Coca-Cola de dieta
 - Coke Zero - Coca-Cola Zero
 - Sprite
 - Sprite Zero
 - White Grapefruit / Toronja blanca
 - Pink Grapefruit / Toronja rosada
 - Lemonade / Limonada
 - Apple Juice / Jugo de manzana
 - Acerola
 - Passion Fruit / Parcha
-
- Tamarind / Tamarindo
 - Coconut Water / Agua de coco
 - Water / Agua
 - Frappe / Frappé

BAR

- Medalla Ultra
- Michelob
- Heineken
- Heineken Light
- Heineken 0.0
- Ocean Lab
- Budlight
- Sour Monkey
- Rincon Blonde Ale
- Blue Moon
- Miller Light
- Stella
- Magna
- Boqueron Caja Muerto
- Boqueron Lager
- Neon Rainbow
- Residente Blanca
- Corona
- Modelo Especial
- Coors Light
- Samuel Adams
- Peroni
- Smirnoff Original

