



Sangria Bar & Grill

Dominican Inspired Cuisine
 Chef Fede Alvarez Cordero

Pa' Picar

Appetizers

- NEW** Casabe Nachos 10
casabe chips, chicken, avocado, black bean pico de gallo, pickled red onion & sour cream
**ropa vieja \$2, pulled pork \$2, chicharron \$3*
- Taquitos de "Yaniqueque" 8
chicken, black bean puree, avocado and pico de gallo
- shrimp, avocado, pineapple-mango salsa and chipotle aioli 10
- crispy tilapia, avocado, coleslaw and grilled corn salsa 12
- Chimi-Sliders 9
ground beef, chimi coleslaw & sliced tomatoes in a house-made soft roll
- Empanaditas de Camaron 10
dominican-style patties stuffed w/ shrimp
- NEW** Croquetas "Moro de Guandules" 12
crab meat stuffed pigeon pea & coconut rice croquettes w/ jalapeno aioli
- Mofonguitos 11
plantain cup trio w/ ropa vieja, pulled pork octopus or cod fish topped w/ whipped avocado
- Alitas al Carbon 9
grilled chicken wings in guava bbq, chipotle honey glaze or hoisin-sesame sauce
- Bollitos de Platano Maduro 10
sweet plantain rolls stuffed with chicken served w/ balsamic glaze
- Guacamole 9
traditional guacamole w/ "dominican chips"
**add pork chicharron \$4*
- Calamari Chicharron 10
crispy calamari w/ marinara sauce
- Pulpo a la Parrilla 12
grilled octopus w/ potatoes, pico de gallo, paprika & sour orange vinaigrette

Ensaladas

Salads

- House Salad 12
mixed greens, avocado, tomatoes & onions tossed w/ honey-balsamic vinaigrette
- Cesar Neo-Classica 13
hearts of romaine lettuce w/ cherry tomatoes, parmesan cheese & crispy plantain strips tossed in a house caesar dressing
**add chicken \$2 or shrimp \$4*
- Churrasco Salad 17
grilled skirt steak w/ hearts of romaine lettuce, dried cranberries & pistaccio tossed in a cabrales cheese dressing

Pa' Comer

Entrees

- Pescado Samana 20
coconut crusted chilean sea bass over sauteed veggies & a coco-curry sauce
- "Asopao" de Sanchez 19
inspired "asopao" shrimp risotto topped with lime-avocado mousse.
**add lobster \$6*
- NEW** Ropa Vieja Ragu 20
penne w/ shredded beef & sweet plantain ragu
- Langosta Mofongo 27
shrimp & mussel stuffed lobster tail served w/ lobster meat mofongo
- Pollito Cubano 18
organic chicken breast stuffed w/sweet plantain & chorizo sofrito puree served w/ black bean rice & avocado salad
- NEW** Frutti di Punta Cana 24
linguini w/ jumbo shrimp, clams, mussels, cherry tomatoes & spinach
- Boca Chica & La Caleta 22
crispy snapper filet over shrimp & calamari stri fry rice
- Paella Valenciana 25
spanish saffron rice w/ lobster, clams, mussels, shrimp, calamari, chicken, & chorizo

Churrascaria

From the Grill

- Churrasco 809 22
skirt steak
- Pollo al Carbon 16
grilled deboned chicken
- Chuletas de Cerdo 17
pork chops
- Salmon a la Chinola 21
grilled salmon w/ a passion fruit glaze
- Filete de Res 24
filet mignon
- Rib-eye 23
- Parrillada de Carne 45
a sampling of churrasco, pork, chicken & chorizo (add \$10 for filet mignon)
grilled items choose one side

Sides

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| Tostones
<i>fried green plantains</i> | Yuca Frita
<i>cassava fries</i> |
| Maduros
<i>fried sweet plantains</i> | Papas Fritas
<i>french fries</i> |
| Arroz y Habichuelas
<i>white rice & beans</i> | Arroz Moro Negro
<i>black bean rice</i> |
| Pure de papa
<i>truffle mash potatoes</i> | Pure de Yautia
<i>taro mash</i> |
| Espinaca al Ajillo
<i>sautéed spinach with garlic</i> | Vegetales al Vapor o Grill
<i>steamed or grilled vegetables</i> |

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your waiter of any allergies or dietary restrictions you may have. We allow eliminations but no substitutions.

18% service fee will be added for parties of 6 or more