

CHICAGO EST. 2016



JIBARITOS



PUERTO RICAN FOOD

CHICAGO EST. 2016



JIBARITOS

PUERTO RICAN FOOD

BRUNCH MENU

9:00 a.m.

4:00 p.m.



BRUNCH

JIBARITOS CHICAGO

BRUNCH
HOURS09.00 AM
04.00 PM

PANCAKES & FRENCH TOAST

- **GUAVA SAUCE** \$15
House sauce, whipped cream and graham crackers.
- **CHURRO** \$15
Dulce leche, cinnamon sugar, graham crackers
- **STRAWBERRY CHEESECAKE** \$15
House cream, housemade strawberry sauce, graham crackers, whipped cream, cheesecake bites.
- **CREME BRULEE** \$15
House crème brûlée, caramelized bananas, cinnamon sugar.
- **FRENCH TOAST BITES** \$23
Served with dulce de leche, raspberry sauce, house sauce and nutella.
- **NUTELLA STACK** \$15
Ferreros & Nutella
- **CHICAGO BLUE DREAM** \$15.25
Housemade blueberry sauce & house cream
- **TRES LECHES** \$15
Housemade tres leches sauce, shredded coconut and fruits.

BREAKFAST
TOASTS

- **AVOCADO TOAST** \$14
Panini bread, avocado, sundried tomato pesto, arugula, feta cheese, prosciutto
- **TOSTON TOAST*** \$14.50
Toston base, Housemade guacamole, arugula, feta cheese, fried egg.
CHOICE OF: Smoked Salmon, Churrasco, Ropa Vieja, Lechón, Octopus or Shrimp.
- **DREAMS OF SALMON** \$20
Housemade guacamole, arugula, smoked salmon, burrata, sundried tomatoes.

SKILLETS & OMELETS*

- **PORK BELLY** \$16
2 eggs any style, pork belly, peppers, onion, tomato, 3 cheese blend, diced potatoes.
- **JIBARITO STYLE** \$15
2 eggs any style, sweet plantains, bacon, ham, peppers, onion, tomato, 3 cheese blend, avocado, diced potatoes
- **VEGETARIAN** \$14
2 eggs any style, peppers, onions, tomato, mushrooms, spinach, fresh mozzarella, avocado, diced potatoes.
- **ARTICHOKE DELIGHT** \$14.50
2 eggs any style, artichoke, onions, feta cheese, balsamic glaze, sundried tomato pesto, spinach, sundried tomato, diced potatoes.
- **MEET THE MEAT** \$18
2 eggs any style, skirt steak, bacon, sausage, pork belly, ham, peppers, onions, 3 cheese blend, diced potatoes
- **CHORIZO** \$16
2 eggs any style, chorizo, red onion, pico de gallo, salsa verde, guacamole, tortilla chips,, sour cream, diced potatoes
- **POLLO BRAVO *SKILLET*** \$17
2 eggs any style, housemade shredded chicken in red sauce, salsa verde, sour cream, 3 cheese blend, diced potatoes
- **FAJITA STYLE (CHEF'S FAVORITE)** \$18
2 eggs any style, skirt steak, peppers, onions, tomato, 3 cheese blend, avocado, sour cream, pico de gallo, diced potatoes.
- **CUBANITO** \$16
2 eggs any style, shredded beef (ropa vieja), sweet plantains, peppers, onions, ham, sourcream, 3 cheese blend, diced potatoes.

SIDES

- **BACON SIDE** \$5
- **PORK BELLY SIDE** \$7
- **TURKEY SAUSAGE** \$4.75
- **PLAIN PANCAKES (2)** \$6
- **PLAIN WAFFLE (1)** \$5.50
- **PLAIN FRENCH TOAST** \$6
- **TOAST** \$3
- **HOUSE POTATOES** \$5
- **SWEET PLANTAINS** \$4.75
- **2 EGGS SIDE (ANY STYLE)** \$5
- **BEIGNETS** \$8

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

(*) THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED



BRUNCH

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JIBARITOS CHICAGO

BRUNCH
HOURS

09.00 AM
04.00 PM

BREAKFAST COMBOS

CHOICE ONE SIDE :

DICED HOUSE POTATOES - TOAST - PANCAKE (1) - ENGLISH MUFFIN (1)

STEAK AND EGGS* \$24

2 eggs any style with skirt
steak (churrasco)

MEAT AND EGGS* \$14

2 eggs any style with **one** choice of meat:
Bacon, Ham, Turkey Sausage, Pork belly

GIANT BREAKFAST \$15.50

2 eggs any style with Bacon,
Ham, Turkey Sausage

FRIED EGG SANDWICH* \$13

Fried egg, bacon, American cheese,
chipotle mayo, arugula, guacamole.

● CHICKEN CRISPY

SANDWICH \$14

Corn flakes crispy chicken, ham,
bacon, feta cheese, arugula,
sundried tomatoe, chipotle mayo

BACK TO THE CHICKEN

SANDWICH \$14

grilled chicken breast, bacon,
lettuce, tomato, guacamole,
cheese, sundried tomato,
chipotle mayo

JIBARITO BREAKFAST

BURGER* \$14.75

2 beef patties, fried egg, glazed
bacon, American cheese, chipotle
mayo.

● DELUXE BURGER* \$15

2 beef patties, glazed bacon,
mushrooms, caramelized onions,
American cheese, chipotle mayo

SAN JUAN SANDWICH* \$14

Ropa vieja, fried egg, sweet
plantains, mozzarella,
guacamole, mayo

● CHURRASCO CHILAQUILES* \$25

2 eggs any style, skirt steak, salsa
verde, chips, 3 cheese blend,
avocado, sour cream

BURRITO BREAKFAST* \$14

Scramble egg, bacon, 3 cheese
blend, avocado, beans, salsa verde
and sour cream on the side

FRENCH TOAST FOR THE
QUEEN* \$14.75

2 fried eggs, ham, cheese,
bacon, chipotle mayo

HOUSE BAGEL* \$13

Scramble eggs, ham, cheese,
bacon, chipotle mayo

BISTEC MONTAO
SANDWICH* \$13

Steak with grilled onions, Fried egg,
bacon, american cheese, chipotle
mayo, sweet plantains

VEGGIE CHILAQUILES* \$17

2 eggs any style, salsa verde, chips,
pico de gallo, spinach, mushrooms,
tomato, mozzarella.

CHILAQUILES DE POLLO* \$17

2 eggs any style, shredded chicken,
red sauce, chips, 3 cheese blend

CUBANO FRENCH TOAST \$15

Lechon, ham, white cheese, chipotle
mayo, bbq sauce

BREAKFAST SPECIALS

BEST BENEDICT
FLIGHT TRIO ON \$20
EARTH*

House Benedict:

Pork belly, caramelized onions,
poached eggs, hollandaise

Egg Benedict:

ham, poached eggs,
hollandaise

Salmon Benedict:

Smoked Salmon, poached eggs,
feta cheese, hollandaise

MORNING NACHOS

Jalapeños, pickled onion, cheese, sour cream,
chipotle mayo, guacamole, pico de gallo
CHOICE OF: Churrasco \$23, Ropa Vieja \$20,
Pollo \$19

STUFFED AVOCADO

\$14

Arugula, mayo ketchup, sweet
plantains, feta cheese

CHOICE OF: Churrasco, Carne
Frita, Lechon, Shrimp, Octopus

CHICKEN N WAFFLES

\$15

House Waffles, Corn flakes crispy
chicken breast, bacon, mayo
ketchup, bbq sauce

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SPECIALS MENU

11:00 a.m.

8:00 p.m.



CHEF'S

SPECIALS

JIBARITOS CHICAGO

11.00 AM
08.00 PM

CHEF'S SPECIAL

- **TOSTONES RELLENOS DE CHURRACO*** **\$23**
Fried plantains cups, skirt steak, pico de gallo, 3 cheese blend, mayoketchup, avocado.

- **MOFONGO RELLENO DE CHURRASCO*** **\$23**
Stuffed mofongo with skirt steak, white sauce, peppers comes accompanied by arroz gandules and salad

- **CHURRASCO DE LA CASA*** **\$24**
Grilled skirt steak, sweet plantains, arroz de gandules, chimichurri side.

- **MOFONGO RELLENO DE MARISCOS** **\$23**
Stuffed mofongo with Sea Food mix, white sauce, mozzarella cheese

- **CHURRASCO GRATINADO SAN JUAN*** **\$25**
Skirt steak, white sauce, mozzarella cheese accompanied with sweet plantains and arroz con gandules

- **CAMARONES GRATINADOS** **\$22**
Shrimp in house made white sauce, peppers, mushrooms, spinach, mozzarella cheese with tostones side

- **JIBARITO PLANTAIN BURGER*** **\$13.5**
2 beef patties, glazed bacon, American cheese, arugula, fried egg, mayoketchup accompanied with French fries

PICADA JIBARITOS* (FOR TWO PPL) \$35

Grilled skirt steak, Grilled chicken, fried pork chops, arroz mamposteado, mofongo, French fries, yuca fries

APPETIZER

- **AMARILLOS GRATINADOS** **\$9.5**
Sweet plantains, white cream, mozzarella cheese

- **GRILLED OCTOPUS** **\$20**
Fresh octopus tentacle, bell peppers, balsamic glaze, potatoes

- **EMPANADA TRIO** **\$10**
3 empanadas of your choice
 - ground beef
 - shredded chicken & cheese
 - pizza
 - guava & cream cheese

- **JIBARITOS SAMPLER** **\$20**
Tostones, Sweet plantains, mini mofongo, yuca fries

- **SAN JUAN SAMPLER** **\$20**
Carne frita, Morcilla, bacalaitos (2), sorullos (2), rellenos (2), empanadillas (2)

SIDES

- **ARROZ MAMPOSTEADO** **\$9**

- **MAC N CHEESE**
 - PORK BELLY **\$9**
 - LOBSTER **\$10**
 - PLAIN **\$8**

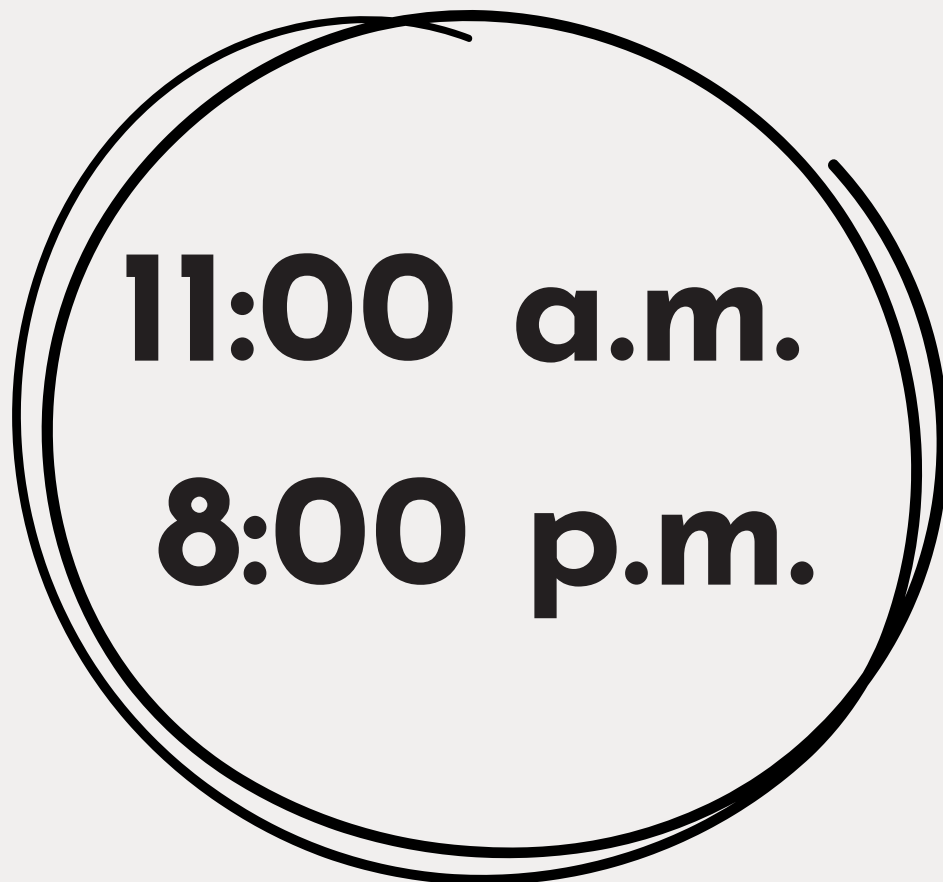
- **BIFONGO** **\$9**

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REGULAR MENU





REGULAR

MENU

JIBARITOS CHICAGO

11.00 AM
08.00 PM

APERITIVOS

ALCAPURRIA \$2

banana dumpling stuffed with ground beef or pork

RELLENO DE PAPA \$1.99

Smash potato ball stuffed with ground beef

EMPANADILLA

- Ground beef **\$2**
- Shredded Chicken & Cheddar **\$3**
- Pizza **\$2.25**
- Guava & Cream cheese **\$2.50**

SORULLITOS \$1.99

Sweet corn fritter

BACALAITOS \$2

fried cod fish fritter

PINCHOS \$3.75

Pork Shish Kebab

PESCADO FRITO \$5.50

Fried fish

HALF POUND \$5 / ONE POUND \$10

CARNE
FRITA

LECHON
ASADO

MORCILLA

SOUP

*Choice of : rice or noddles
made upon request (20 min)*

POLLO \$10.5

Chicken

RES \$10.5

Beef

CAMARON \$10.5

Shrimp

SALCHICHON \$10.5

Salami

SALADS

*Cold octopus and shrimp
salad mix with pico de gallo,
olive oil, garlic and spices*

PULPO \$18

Octopus

CAMARONES \$18

Shrimp

PULPO & CAMARON \$20

Octopus and Shrimp

SIDES

TOSTONES \$4.5

Fried Plantains chips

YUCA FRIES \$5

Cassava fries

ARROZ GANDULES \$5

Puerto rican rice - 16oz

HABICHUELA \$3

Beans - 16oz

MADUROS \$4.25

Sweet plantains

PAPAS FRITAS \$3.5

french fries

ARROZ BLANCO \$3

White rice - 16oz

MOFONGO \$5

*Fried smashed plantain with garlic,
olive oil and pieces of fried pork inside*

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REGULAR

MENU

JIBARITOS CHICAGO

11.00 AM
08.00 PM

ENTREES

Served with:

CHOICE OF 1: Puerto Rican rice and salad - White rice and Beans - Yuca fries - Tostones

**BISTEC
ENCEBOLLADO** \$13
Steak with onions

**LECHON
ASADO** \$13.50
Roasted Pork

**CHULETA EN
SALSA** \$14
*Fried pork chops in tomato
sauce*

**BISTEC EN
SALSA** \$14
Steak in tomato sauce

**PECHUGA AL
AJILLO** \$13.50
*Grilled chicken sautéed with
garlic butter with onions*

**POLLO
EMPANADO** \$14
Breaded chicken

ROPA VIEJA \$14.75
Shredded beef

**CARNE O POLLO
GUISADO** \$13
Beef or chicken stew

POLLO FRITO \$13.50
Fried chicken tight

**BISTEC
EMPANADO** \$14
Breaded steak

**CARNE
FRITA** \$13.50
Fried pork ribs

PESCADO FRITO \$12
Fried fish

**CHULETA
FRITA** \$13.50
Fried pork chops

CHURRASCO* \$25
Marinated Skirt Steak

PASTEL 2 \$13.75
Puerto Rican tamale

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REGULAR

MENU

JIBARITOS CHICAGO

11.00 AM
08.00 PM

MOFONGO

Fried green plantains smashed with garlic, olive oil, and pieces of fried pork ribs

ROPA VIEJA \$14

Shredded beef

LECHON ASADO \$13.50

Roasted Pork

CHULETA EN

SALSA \$14

Fried pork chops in tomato sauce

BISTEC EN SALSA \$14

Steak in tomato sauce

PECHUGA AL

AJILLO \$13.50

*Grilled chicken onions
sautéed with garlic butter*

POLLO

EMPANADO \$13.75

Breaded chicken

BISTEC

ENCEBOLLADO \$13.50

Steak with onions

CARNE O POLLO

GUISADO \$13.75

Beef or chicken stew

POLLO FRITO \$13.75

Fried chicken thighs

CHULETA \$13.50

FRITA

Fried pork chops

CARNE FRITA \$13.50

Fried pork ribs

PESCADO FRITO \$13.75

Fried fish

ENSALADA DE

PULPO Y CAMARON \$20

**Choice of : Only Shrimp,
Only Octopus or Both**
cold shrimp and octopus
salad mix with pico de
gallo, olive oil, garlic and
spices

CHURRASCO* 25.50

Marinated Skirt Steak

PULPO Y

CAMARON EN

SALSA \$20

**Choice of : Only Shrimp,
Only Octopus or Both**
shrimp and octopus in
tomato sauce

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REGULAR

MENU

JIBARITOS CHICAGO

11.00 AM
08.00 PM

JIBARITOS

Chicago signature sandwich based on puerto rican cuisine made with fried green plantains. **Includes:** lettuce, tomato, mayo, cheese and garlic on top

LECHON ASADO \$9

Roasted Pork

CUBANO \$9

Lechon, ham, white cheese, mustard and pickles

CHURRASCO* \$15

Marinated skirt steak with onions

PECHUGA DE POLLO \$9

Grilled chicken breast sautéed with garlic butter with onions

ROPA VIEJA \$13.50

Shredded beef

JAMON Y QUESO \$8

Ham and cheese

BISTEC

ENCEBOLLADO \$9

Steak with onions

PULPO \$14

Octopus sautéed with pico de gallo and garlic butter

BISTEC EN SALSA \$9.50

Steak in tomato sauce

CAMARON \$14

Shrimp sautéed with pico de gallo and garlic butter

VEGETARIANO \$8

Grilled bell peppers, onions, tomatoes and avocado

CAMARON Y PULPO \$15

Octopus and shrimp sautéed with pico de gallo and garlic butter

ADD ONS

ARROZ BLANCO Y HABICHUELA \$3.75
White rice and beans

PAPAS FRITAS \$3.5
French fries

EXTRA CARNE \$4
extra meat

ARROZ DE GANDULES \$3.75
Puerto rican rice

YUCA FRIES \$4.75
Cassava fries

AGUACATE \$3.25
Avocado

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REGULAR

MENU

JIBARITOS CHICAGO

11.00 AM
08.00 PM

SANDWICHES

Includes: lettuce, tomato, cheese and mayo

CHURRASCO* \$14

Marinated skirt steak with onions

BISTEC EN SALSA \$10

Steak in tomato sauce

ROPA VIEJA \$11

Shredded beef

BISTEC EMPANADO \$9

Breaded bistec

BISTEC

ENCEBOLLADO \$9

Steak with onions

CUBANO \$9

Lechon, ham, white cheese, mustard and pickles

LECHON ASADO \$9

Roasted Pork

VEGETARIANO \$8

Grilled bell peppers, onions, tomatoes and avocado

PECHUGA DE POLLO \$9

Grilled chicken breast sautéed with garlic butter with onions

JAMON, QUESO Y HUEVO* \$8.50

Ham, cheese and egg

POLLO EMPANADO \$10

Breaded chicken

JAMON Y QUESO \$8

Ham and cheese

MORCILLA \$8

blood sausage

ADD ONS

ARROZ BLANCO Y HABICHUELA \$3.75
White rice and beans

PAPAS FRITAS \$3.5
French fries

EXTRA CARNE \$4
extra meat

ARROZ DE GANDULES \$3.75
Puerto rican rice

YUCA FRIES \$4.75
Cassava fries

AGUACATE \$3.25
Avocado

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DRINKS



DRINKS

JIBARITOS CHICAGO

11.00 AM
08.00 PM

NON-ALCOHOLIC

S \$4.0 - M \$5.0

JUGO DE PARCHA

Passion fruit juice

\$ 7.0

VIRGIN PIÑA COLADA

Piña Colada Virgen

\$2

SODAS

*Coke - Diet Coke - Sprite -
Orange Soda - Grape Soda*

\$2.25

PUERTO RICAN SODAS

Kola Champagne - Cocorico - Malta India

COFFEE MENU

HOT - ICED

M - L

CAPPUCCINO

\$4 - \$5

CAFE LATTE

\$4 - \$5

MOCHA

\$4.5 - \$5.5

DOUBLE ESPRESSO

\$3

CAFE CON LECHE

\$4 - \$5

JIBARITOS SIGNATURE COFFEE

COQUITO LATTE

*Homemade coquito mix, espresso
shot and cinnamon*

\$ 4.5 - \$5.5

DULCE DE LECHE LATTE

*Homemade Dulce de leche mix,
espresso shot*

\$ 4.5 - \$5.5

NUTELLA LATTE

*Homemade Nutella mix, espresso
shot*

\$ 4.5 - \$5.5

ALL PRICES ARE SUBJECT TO A 18% SERVICE CHARGE AND APPLICABLE TAXES.

DRINKS



DRINKS

JIBARITOS CHICAGO

11.00 AM
08.00 PM

HOUSE COCKTAILS

\$ 10.5

MOJITOS

*silver rum, fresh mint,
fresh lime, agave*

\$ 10.5

MARGARITAS

(FROZEN OR ROCKS)

*Silver tequila, triple sec,
fresh lemon Juice, fresh
lime juice, agave*

\$ 11.0

MOSCOW MULE

*vodka, fresh lime
juice, ginger beer*

*Flavors : lime, passion fruit, guava, mango,
strawberry, blueberry, peach, pineapple*

BEERS

CORONA \$ 6.0

MODELO \$ 6.0

STELLA \$ 6.0

PRESIDENTE \$ 6.0

MILLER LITE \$ 6.0

MEDALLA \$ 5.0

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MUST BE 21 OR OLDER TO CONSUME DRINK RESPONSIBLY.

DRINKS



DRINKS

JIBARITOS CHICAGO

11.00 AM
08.00 PM

JIBARITOS SIGNATURE COCKTAILS

PARCHA PUNCH \$ 10.0

Silver rum, peach liqueur, fresh lime juice, pineapple juice, passion fruit,

GUAVA DAIQUIRI \$ 11.0

Coconut rum, fresh lime juice, guava puree, pineapple juice

MANGOTINI \$ 11.0

Malibu mango, triple sec, pineapple juice, cranberry juice.

MINTY NICKY \$ 12.0

Coconut rum, fresh lime juice, mint, agave, cocorivo

MEZCALRITA \$ 12.0

Mezcal, silver tequila, triple sec, fresh lime juice, fresh lemon juice, pineapple juice, mango puree + TAJIN rim

LAVENDER LEMONADE \$ 11.0

Gin, lavender, fresh lime juice

HOMEMADE COQUITO \$ 9.0

Coconut rum, combination milk, cinnamon

CAIPIRINHA \$ 12.0

*Cachaca, lime, agave
flavors available: classic lime, melao, tropical*

PARCHATINI \$ 10.0

Vodka, peach liqueur, pineapple juice, passion fruit, fresh lime juice

PARCHATINI \$ 10.0

Coconut rum, lime juice, peach liquor, blue curaçao, cocorico

SPICY LADY \$ 10.0

Makers Mark Whiskey, fresh jalapeño, blood orange syrup, fresh lime juice, agave

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BRUNCH



DRINKS

JIBARITOS CHICAGO

9:00 AM
04:00 PM

BRUNCH COCKTAILS

APEROL SPRITZ \$ 12.0

Aperol, champagne, soda water

BELLINI \$ 9.0

*Champagne, peach liqueur,
peach puree*

APEROL SPRITZ \$ 12.0

MOJITO

*Aperol, Silver rum, fresh mint,
fresh lime juice, agave, blood
orange.*

SANGRIA \$ 12.0

*House-made Sangria, ask your
server for the flavor of the day*

PAYASO \$ 10.0

Champagne, White wine, honey

COCO FRESCO \$ 12.0

*Cucumber vodka, fresh mints,
fresh lemon juice, pineapple
juice, coconut puree.*

SMASH CHAMPAGNE \$ 14.0

*Lillet, fresh mints, fresh lemon juice, agave
topped with champagne*

flavors: Lemon, Tropical, Berries

MIMOSAS!

MIMOSA \$ 8.0

classic orange juice

MIMOSA DELUXE \$ 9.0

MIMOSA BOTTOMLESS \$ 28.0

classic orange juice

**MIMOSA BOTTOMLESS
DELUXE \$ 33.0**

**MIMOSA DELUXE
PITCHER \$ 28.0**

MIMOSAS DELUXE FLAVORS

*CRANBERRY JUICE / PINEAPPLE JUICE / PASSION FRUIT JUICE /
GRAPEFRUIT JUICE / GUAVA JUICE*

must be 21 or older to consume drink responsibly.