

PLACITA

BUEN DIA!

AVOCADO CIABATTA / 10

Chili Salt, Feta, Cilantro.

BAGEL Y LOX / 12

Smoked Salmon, Cream Cheese, Red Onion, Capers

EL CLEMENTE / 13

Waffle, Two Eggs, Bacon or Ham, House Potatoes.

LOBSTER BENNI / 16

English Muffin, Poached Eggs, Lobster, House Hollandaise, y House Potatoes

TRADITIONAL BENNI / 15

English Muffin, Poached Eggs, Ham, House Hollandaise, y House Potatoes.

EL FLORENTINE / 14

English Muffin, Poached Eggs, Spinach, House Hollandaise y House Potatoes.

CHICKEN Y WAFFLE / 14

Fried Chicken Strips, Belgian Waffle, House Syrup

BREAKFAST SAMMI / 14

Fried Egg, Ham, Spicy Cream Cheese on a croissant. Served with Tots.

THE MCBLOK / 12

Local Longaniza Patty, Egg and cheese on an English Muffin, Served with tots.

PATTY MELT / 14

Beef or Veggie Burger with Cheddar, Caramelized Onions y Secret Sauce on Brioche con House Potatoes

FISH TACOS / 14

Mahi, Red Pickled Cabbage, Avocado y Spicy Aoili

ENSALADA AVOCADO / 12

House Greens, Pickled Onion, Tomato, Peppers, House Citrus Dressing

SOUP Y SAMMI / 14

Grilled Cheese con Savory Tomato Soup.

Add One Egg / 2

Add Ham / 4

Add Bacon / 4

BUILD YOUR OWN BREAKFAST / 4

One Egg / 2

Ham / 4

Add Bacon / 4

Breakfast Potatoes / 4

Tots / 4

Waffle / 4

Salad / 6

Sopa / 6

Toast / 4

English Muffin / 3

Croissant / 5

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LIBATIONS

CHICHAITO MARTINI / 13

Espresso, House Coffee Infused Anise,
Crab Island Rum

ARCAICO / 13

Santa Ana Rum, Velvet Falernum,
Fernet, Cardamom

SAHUMERIO / 10

Barrilito 3 Star, Iced Coconut Water,
Rosemary Smoke

BLACK SAIL / 12

Crab Island Rum Café, Don Q Crystal,
Cocchi Vermouth Di Torino, Velvet
Falernum, y Orange Bitters

ACU ACU / 12

Crab Island Rum, Giffard Peach, Piña,
Mint, Limón, Demerara Syrup.

BLOK CAIPIRINHA/ 10

Crab Island Rum, Lime, Basil, Pink
Peppercorn

LAVENDER MULE / 10

Skyy Vodka, Limón, Ginger Beer, y
Lavender Syrup.

GIN GIN / 12

Death Door Gin, Ginger Syrup, Lime,
Tonic, y Orange Sorbet

NOLA MILK PUNCH/ 12

Dark Rum, Cream, Vanilla y Nutmeg.

NEW YORK SOUR / 10

Jim Beam Rye, Lime, Simple Syrup,
Red Wine Float

SEÑORITA ARRIBA/ 11

Jimador Tequila, Orange Liquor,
Lime, Fire Roasted Habanero

SMOKEY PIÑA / 13

Montelobos Mezcal, Jimador Tequila,
Cointreau, Lime, Charred Pineapple,
Smoked Salt Rim

MORNINGS

ISLAND MARY/ 10

Skyy Vodka, Vermouth, Limón, Tomato
Juice, Worcestershire, Tabasco, y
Celery Bitters.

MIMOSA FLIGHTS / 36

Great for the table. Bottle of Proseco,
OJ, Parcha, Acerola, y Guanábana

MIMOSA/ 9

House Bubbles, Splash of Fresh Local Juices

IRISH COFFEE / 9

Café Infused Jameson, SC Demerara,
Cold Brew, y Sweet Cream.

Y MAS

Medalla Botella / 5

Corona / 6

Topo Chico Spiked Seltzer / 4

Sun Setz/4

Fresh Juice / 4

Soda / 3

Espresso / 4

Americano / 4

Cafe con Leche / 4.5

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VINO COPA O BOTELLA

SPARKLING

**CANTI, PROSECCO, DOC,
MILLESIMATO / 9 / 30**

Milano, Italy, 2018
Pleasantly Fruity, Dry, Great with
entire meal or as Apertif

**VALFORMOSA, CLASSIC
BRUT, ROSE / 10 / 38**

Espana, 2016
Strawberries, Watermelon, Dry,
Great with Shellfish, Lean Fish or as
an Apertif

WHITES

**SERRA DE ESTRELA,
ALBARINO / 9 / 34**

Rias Baixas, 2018
Pineapple & Citrus Fruits, Grea with
Salads, Chicken & Fish

**ERRAZURIZ E S,
CHARDONNAY / 9 / 33**

Chile, 2016
Tropical Aromas, French Oak, Great
with Pork, Fish & Veggies

**STARBOUROGH,
SAUVIGNON BLANC / 10 / 37**

New Zealand, 2018
Grapefruit, Passionfruit, Green Notes,
Great with Fish, Salads & Chicken

ROSE

ALTO DE LOS ROMEROS 9 / 29

Chile, 2018
Summer Fruits and Juicy Berries,
Great with Salads, Pork or Shellfish

REDS

**FIGUEROA 4,
TEMPRANILLO / 10 / 37**

Ribera Del Duero, 2018
Ripe Dark Berries, Peppery Flavor,
Great with Beef

**LOUIS MARTINI, CABERNET
SAUVIGNON / 11 / 41**

California, 2016
Dark Fruit Aromas, Oaky, Great with Red
Sauce, Seafood, Beef, Pasta

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VINO BOTELLA

SPARKLING

**VALFORMOSA, CLASSIC
BRUT / 32**

Espana, 2016
Fruity Notes, Zesty Palate, Great with
Shellfish, Lean Fish or as an Apertif

**PERRIER JOUET, GRAND
BRUT, CHAMPAGNE / 115**

France
Notes of Cherry, Plum Lemon &
Bergamota. Great with Fish, Poultry &
Veggies

WHITES

**HONEY MOON,
PARELLADA / 40**

Espana, 2016
Organic, Intense Aromas, Floral Notes,
Great with Salads or as an Apertif

**TENUTA MORER,
PINOT GRIGIO / 32**

Italy, 2016
Semi Dry, Crisp & Fruity. Great with
Shellfish, Veggies or as an Apertif

**EDNA VALLEY,
CHARDONNAY / 50**

California, 2017
Fresh hints of Vanilla, Ripe Apples,
Classic Buttery, Great with Salads &
Poultry

ROSE

MARIUS PEYOL / 33

Cotes de Provence, France 2018
Dry Style Rose, Notes of Red Berries,
Great with Shellfish, Veggies and
Poultry

REDS

**RIOJA SANTIAGO,
TEMPRANILLO / 32**

Spain, 2017
Oakly & Smooth, Great with Roasted
Meat, Cheese & Spicy Food

**EMBOCADERO,
TEMPRANILLO / 34**

Spain, 2017
Red Berries, Spices, Fresh with Good
Acidity, Great wuth Beef & Veal

LA MADRID, MALBEC / 45

Argentina, 2018
Plum Tart, Creamy, Great with Spicy
Food, Beef & Poultry

**CLOS DE LA TIERRA,
CARIGNAN / 45**

Priorat, Spain, 2015
Strawberry, Oak & Fig Notes, Great
with Lmb, Beef, & Poultry

**LUCIANA CORDIOLI,
VALPOLICELLA / 50**

Ripasso, Italy
Ripe, Dark Fruit, Mineral Notes, Great
with Beef, Pasta & Lamb

**ATER, PRIMITIVO,
ZINFANDEL / 70**

Italy, 2014
Ripe, Dark Fruit, Mineral Notes, Great
with Beef, Pasta & Lamb

JUSTIN, CABERNET / 90

California, 2017
Black Cherries & Spices, Great with Steaks &
Red Sauces

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