

COCKTAILS

los clásicos

MOJITO

Muddled Mint Leaves, Bacardi Superior Rum, Simple Syrup & Freshly Squeezed Lime Juice
12

CUBA LIBRE

Mexican Bottled Coca-Cola & Bacardi Gold
13

CAIPRINHA

Muddled Lime Quarters, Cachaca & Simple Syrup
13

SIGNATURE

Blackberry Pineapple Sidecar
Hand Pressed Blackberries
Drawn Across a Liquid Canvas
of Hennessy "Privilège"
Cognac, Cointreau, Freshly
Squeezed Lemon Juice &
Freshly Extracted Pineapple
Juice 14

Elderflower Margarita
Patron Tequila
St. Germain Elderflower
Liqueur, Cointreau, Simple
Syrup & Freshly Squeezed Lime
Juice 14

Pear & Citrus
Organic Pear Juice, Grey
Goose La Poire, Canton & St.
Germain Liqueur, Simple Syrup
& Freshly Squeezed Lemon
Juice 13

The Conga "Smash"
Muddled White Grapes & Mint
Accompanied with Aperol
Aperitivo, Grey Goose Vodka
& Freshly Squeezed Lime Juice
13

BEERS

12 OUNCES

O'Douls/ Bud Light
Corona, Amstel Light,
Heineken

16 OUNCES

Blue Moon, Victoria,
Negra Modelo, Stella Artois

BOCA Kitchen

THE CONGA ROOM

COLD

- MIXED GREENS SALAD** *toasted pepitas/ cilantro lime vinaigrette* **8**
- CHILLED "CAESAR"** *croutons/parmesan cheese* **9**
- COBB** *chicken/ avocado/ tomatoes/ chorizo/ bleu cheese/ egg* **12**
- BABY BEET SALAD** *avocado puree/ baby beets/ greens* **10**
- CEVICHE** *tuna/shrimp/lime/tortilla chips* **10**

SMALL PLATES

- PORK BELLY SLIDERS** *chipotle glaze/ spicy slaw* **15**
- ANGUS SLIDERS** *pickles/ jalapeno ketchup/ smoked onions* **14**
- SWORDFISH** *crispy rice paper/avocado/grapefruit* **16**
- MARGHERITA PIZZA** *four cheese/ tomatoes/ pesto* **12**
- PIZZA CUBANA** *jamon/pineapple/pico de gallo* **13**
- FRIED RICE** *red rice/ ham/ bacon/ pineapple chutney/ vegetables/ fried egg* **14**
- TOSTADA** *seared hamachi/black bean puree/avocado whipped cream* **17**
- TRUFFLE** *cilantro fries* **8**
- HOMEMADE CHIPS** *chipotle salsa roja/ guacamole* **7**
- CUBAN BLACK BEANS** *with warm tortillas* **7**

MAINS

- FRIED CHICKEN** *half chicken/ jalapeno waffle* **20**
- BURGER** *aged cheddar/ jalapeno bacon jam/ chipotle remoulade/ fries* **17**
- RAVIOLI** *smoked Oaxaca cheese/ roasted poblano tomato sauce* **19**
- CHICKEN SANDWICH** *crispy chicken breast/ pickles/ ancho apple butter/fries* **16**
- ROASTED SEABASS** *charred fennel/ celery root puree/ warm tomato olive salsa* **21**
- PORK SHANK** *creamy faro/braising jus* **20**
- IMPORTED HANGER STEAK** *crushed butter poached potatoes/ chimichurri* **23**

DESSERTS

- TRES LECHES** *rum whipped cream* **8**
- FLAN** *fresh berries* **8**
- HOMEMADE CHOCOLATE CHIP COOKIES** *with a glass of 2% milk* **7**
- CHEESE PLATE** *rotating selection* **9**