

# I G U A N A S

COCINA PUERTORRIQUEÑA

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## TROPICAL & CLASSIC

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### PUERTO RICAN HAZE

Lime Rum, Pomegranate Syrup, Sour Mix  
& Lime Soda

\$16

### OLD FASHIONED

Bitters, Simple Syrup, Whiskey, Soda Water

\$16

### TAINO

Spiced Rum, Coconut Rum Filled with  
Puerto Rican Cola

\$16

### IGUANAS PUNCH

Mango Rum, Coconut Rum, Passion Fruit Juice,  
Acerola Juice & Pineapple Juice

\$16

### CUCUMBER MARTINI

Gin, Simple Syrup & Fresh Lime Juice

\$16

### YUNQUE BREEZE

Tequila, Pink Grapefruit Juice, Lime Juice,  
Simple Syrup & Club Soda.

\$16

### APEROL LEMONADE

Aperol, Gin, Fresh Sour

\$16

### RUM RUNNER

Light Rum, Dark Rum, Banana Liqueur, Blackberry  
Brandy, Sour Mix, Orange Juice, 151 Rum

\$16

### SKINNY COLADA

Coconut Rum, Coconut Water, Pineapple Juice  
& Float of Amaretto.

\$16

### MOSCOW MULE

Vodka, Lime Juice & Ginger Beer

\$16

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## SPECIALTIES

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### MOJITO

Flavors: Acerola, Passion Fruit & Mango

\$16

### MARGARITA

Flavors: Acerola, Blue & Guava

\$17

Tax and service charge not included.

Raw and undercooked food may be hazardous to your health.

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## W I N E S

### S P A R K L I N G

Mionetto Prosecco

Glass \$14 Bottle \$55 Carafe \$28

### W H I T E

Justine Rose

Glass \$14 Bottle \$55 Carafe \$28

Placido Pinot Grigio

Glass \$14 Bottle \$55 Carafe \$28

Leira Albariño

Glass \$12 Bottle \$50 Carafe \$24

Kendall Jackson Savignon Blanc

Glass \$14 Bottle \$55 Carafe \$28

Honig Sauvignon Blanc

Glass \$16 Bottle \$65 Carafe \$32

Mer Soleil by Caymus

Glass \$14 Bottle \$60 Carafe \$28

### R E D

Toser Ribera Del Duero

Glass \$15 Bottle \$60 Carafe \$30

Robert Mondavi Pinot Noir

Glass \$14 Bottle \$55 Carafe \$28

Josh Legacy Red Blend

Glass \$14 Bottle \$55 Carafe \$28

Pulenta Malbec

Glass \$16 Bottle \$60 Carafe \$32

Decoy Merlot

Glass \$16 Bottle \$62 Carafe \$32

Bonanza Cabernet Sauvignon by Caymus

Glass \$15 Bottle \$60 Carafe \$30

Suite Petite Petite Sirah by Chronic Cellars

Glass \$14 Bottle \$58 Carafe \$28

## B E E R S

### L O C A L D O M E S T I C

Medalla Light \$8

Magna \$8

### I M P O R T E D

Corona \$8

Coors Light \$8

Michelob Ultra \$8

Heineken \$8

### D R A F T B E E R \$ 8

### P R I V A T E L A B E L

Rio Mar Lager

Draft \$8

Bottle \$8

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## SOUPS & SALADS

### CARIBBEAN CAPRESE SALAD

Campari Tomatoes, Local Farm  
Mozzarella Cheese, Guava Shell, Fresh  
Basil & Tamarind Balsamic Glaze

\$16 <sup>GF</sup>

### CREAM OF

### ROOT VEGETABLES

Crispy Jamonilla, Annatto Oil  
& Arañitas

\$12 <sup>GF</sup>

### RIO MAR SALAD

Farmers Green, Mesquite Bacon,  
Black Beans, Cherry Tomatoes, Papaya &  
Caribbean Cherry Vinaigrette

\$17 <sup>GF</sup>

### ASOPAO DE POLLO

Chicken & Rice Soup

\$12 <sup>GF</sup>

## APPETIZERS

### PIONONO

Sweet Plantains Stuffed with  
Beef Picadillo

\$12 <sup>GF</sup>

### MOFONGO & KAN-KAN

Mini Mofongos, Kan-Kan Pork  
Belly Chop, Ajillo Sauce & Molasses

\$18 <sup>GF</sup>

### GAMBAS AL BARRILITO

Garlic Shrimp, Barrilito Rum  
& Lemon Sauce

\$16

### CASSAVA & SEVEN GRAINS

Cassava Cup on Seven Grains  
Fricassee

\$15 <sup>GF</sup>

### IGUANAS SAMPLER

Sorullitos, Alcapurrias, Pastelillos  
de Pizza & Mother Sauce

\$19 / \$32  
share

### CROQUETAS DE JAMÓN

Black Forrest Smoked Ham  
Croquettes, Sun-dried Tomatoes  
Alioli

\$14 / \$26  
share

### PORK BELLY PROSCIUTTO

Slow Cooked Pork Belly Wrapped with  
Smoked Prosciutto, Sun-dried Cherry  
& Guava Sauce

\$18 / \$34  
share

### QUESO CON GUAYABA

Fried Local Cheese &  
Guava Sauce

\$11 / \$20 <sup>GF</sup>  
share

### TENDERLOIN ESCABECHE BATATA


Sweet Potato Cup Filled with  
Filet Mignon, Oregano Garlic &  
Braised Onion Sauce

\$18 / \$32 <sup>GF</sup>  
share

### CHICKEN CHICHARRONES

Boneless Chicken Thighs Seasoned,  
Plantain Chips & Mother Sauce

\$14 / \$26  
share

 Indicates Gluten Free. \*Cook to order, consuming raw or under cooked meats could increase your risk of food borne illness.

Tax and service charge not included. "Dishes may contain Allergens. If you have any dietary requirements please speak to a staff member".



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## CLASSIC PLATES & STEAKS

<b>LAMB PORTERHOUSE 12 oz</b> Calgary Lemon Pepper Seasoning & Buttery Demi	\$52 <sup>GF</sup>	<b>ANGUS BEEF ESCABECHE TIPS</b> \$30 <sup>GF</sup> Trifongo Cup, Angus Beef Escabeche Tips, Oregano Garlic & Braised Onion Sauce
<b>FILET MIGNON 8 oz</b> Prime Tenderloin, Grilled to Perfection & Buttery Demi	\$65 <sup>GF</sup>	<b>RIO MAR ARROZ CON POLLO</b> \$21 <sup>GF</sup> Traditional Chicken Rice, Creole Pork Essence Pink Beans, Avocado Mousse & Sweet Plantains
<b>ANGUS SKIRT STEAK 10 oz</b> Mesquite Grilled Angus Skirt Steak with Piquillo Peppers Chimichurri	\$52 <sup>GF</sup>	<b>IGUANAS MOFONGO</b> \$29 <sup>GF</sup> Choice of Garlic Shrimp, Vegetables Stew, Chicken Creole or Angus Skirt Steak
<b>POLLO ORGÁNICO AL AJILLO</b> Free Range Chicken Breast & Butter Garlic Demi	\$26 <sup>GF</sup>	<b>STUFFED PORK LOIN</b> \$29 <sup>GF</sup> Stuffed with Local Sausage, Smoked Carnitas
<b>PAN SEARD WILD ATLANTIC SALMON</b> Choice of Creole or Garlic Sauce	\$35 <sup>GF</sup>	<b>CHULETA KAN-KAN</b> \$30 <sup>GF</sup> Niman Ranch Pork Belly Chop & Guava Teriyaki
<b>CARIBBEAN LOBSTER</b> Choice of Creole or Garlic Sauce	MP <sup>GF</sup>	

## SIDE DISHES

RICE N' BEANS, FRIED PLANTAINS, CASSAVA STICKS, SWEET PLANTAINS, SAUTEED VEGETABLES, AREPAS, MOFONGO, HOUSE SALAD, FRENCH FRIES, MAMPOSTEAO RICE, SWEET POTATOES FRIES, PIGEON PEAS RISOTTO, PASTA SALAD, ROASTED CAULIFLOWER PUREE.	\$9
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## DESSERT MENU

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**COCONUT CUSTARD** \$ 8  
Chocolate Crisp Pearls & Caramel Sauce

**FLANCOCHO** \$ 8  
Vanilla Custard, Chocolate Cake,  
Chocolate Crisp Pearls, Whipped Cream,  
Chocolate & Caramel Sauce

**COQUITO TRES LECHEs** \$ 12  
Chocolate, Vanilla & Red Velvet Sponge  
Cake, Salty-Sweet Popcorn with Merengue  
Candy

**CHOCOLATE LAVA CAKE** \$12<sup>GF</sup>  
Chocolate Fudge, Granola Dust,  
Chocolate & Caramel Sauce

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