

HOUSE COCKTAILS

MOJITO NO ES \$14.35

Ron Del Barrilito 3 estrellas, basil leaves, lime juice mixed with homemade blueberry syrup topped with a splash of ginger beer

SPICY SANDYRITA COLADA \$14.35

Tequila Patrón, Cointreau, lime juice and pineapple spiced with habanero and topped with toasted coconut flakes

PEPINO DE MAR \$13.45

Beefeater Gin, St. Germaine, cucumber-lime juice with a slice of fresh cucumber

ROAD TO RUM \$13.45

Ron Del Barrilito 3 estrellas, Luxardo Maraschino, homemade hibiscus-ginger syrup, fresh lime juice, hibiscus flower sprinkle

HEAR ME OUT! \$13.45

Stoli Vodka, Bacardi Coconut Rum, homemade basil sour, fresh lime juice, homemade blueberry syrup

SPARKLING WINE

Prosecco Mionetto Bottle	\$10.76	\$33.18
Marques de Monistrol Cava		\$35.87
Piper Heidsieck Cuvée Brut Champagne	\$13.45	\$58.30
Tsarine Champagne		\$79.82

WHITE WINE

Nobilo Sauvignon Blanc <i>New Zealand</i>	\$10.76	\$34.08
Vignette De Fiorini Pinot Grigio <i>Italy</i>	\$10.76	\$28.70
Salentein Res Chardonnay <i>Mendoza, Argentina</i>	\$10.76	\$37.67
Leira Albariño <i>Spain</i>	\$11.65	\$44.84

RED WINE

Intrinsic Red Blend <i>Columbia Valley, Washington State</i>	\$10.76	\$40.36
Domaine Bousquet Malbec <i>Mendoza, Argentina</i>	\$10.76	\$34.08
Hahn Founders Merlot <i>Central Coast, California</i>	\$11.65	\$49.33
La Madrid Cabernet Sauvignon Gran Reserva <i>Mendoza, Argentina</i>	\$11.65	\$45.74

CLASSIC COCKTAILS

Mojito	Piña Colada
Old Fashioned	Bushwacker
Espresso Martini	Miami Vice
Aperol Spritz	Sangría Red or White
Negroni	Margarita
Manhattan	Bloody Mary
Paper Plane	Martini
Moscow Mule	Cosmopolitan
Caipiriña	Mimosa

DRAFT BEER

PUERTORRICAN BREWERIES

Ask your server what's on tap! \$7.17

RINCÓN BEER CO.

RINCÓN PLAZA

Sandy Blonde Ale	\$8.97
Overhead IPA	\$9.87
Marejada Summer IPA	\$8.97
B.O.N.U.S. Guava Pineapple	\$8.97
Bruma Lager	\$8.97

OCEAN LAB BREWING

ISLA VERDE, CAROLINA

Mayawest Lager	\$6.28
SJU Lager	\$6.28
Blonde Ale	\$6.28
IPA	\$6.28
Mambo Passion Fruit Wheat	\$6.28
Ruby Grapefruit Ale	\$6.28
BOB Blood Orange Blonde	\$6.28
Stout	\$6.28

BOQUERÓN BREWING

CABO ROJO

Blonde Ale	\$5.83
Crash Boat IPA	\$5.83
Caja de Muerto Ale	\$5.83
Boquerón Lager	\$5.83

SANTURCE BREWING

SANTURCE, SAN JUAN

Santurce Lager	\$8.07
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CERVEZERA DE PR

MAYAGÜEZ

Medalla Can	\$2.69
Medalla Bottle	\$4.04

IMPORTED BEER

Heineken	\$5.38
Corona	\$5.38
Loaded Corona	\$8.07
Coors Light	\$4.48
Michelob Ultra	\$5.38

SOFT DRINKS

Blueberry Basil Mocktail	\$9.35
Karibe Kombucha	\$6.54
Coconut Water	\$5.61
Perrier	\$3.59
Perrier 25oz.	\$6.28
Juices	\$4.67
Lemonade	\$4.67
Lemonade Fresh Flavors	\$5.61
Sodas	\$3.59
Iced Tea	\$2.69
Acqua Panna 1L Water	\$6.54
Bottled Water 16oz.	\$1.87

APERITIVOS

CEVICHE \$14.95

dorado, parcha, chips de tortilla de maíz

ROLLITOS DE LECHUGA \$13.08

carne molida, amarillitos, pimientos piquillo

CANASTAS DE PLÁTANO \$14.02

rellenas de "pulled pork", queso feta, repollo

TUNA TARTARE \$18.69

atún, guacamole, pepino, melón, tostones
+chipotle aioli \$1.87

ALBÓNDIGAS DE VEGETALES \$14.95

con salsa de maíz y pimiento rojo rostizado, pan
sourdough tostado con ajo

TACOS DE PESCADO \$18.69

filete de pescado a la parrilla, aioli de chipotle,
pico de gallo, verduras

SURTIDO PUERTORRIQUEÑO \$16.82

taquitos, yuquitas, bolitas de queso, croquetas de
jamón, sorullitos

ENSALADAS & SÁNDWICHES

ENSALADA TAMBOO \$16.82

mézclum, melón, pepino, tomate, cebolla lila, queso
feta, walnuts, vinagreta de parcha
+pollo \$9.35 | +dorado \$13.08 | +veggie patty \$9.35

ENSALADA CAESAR \$14.02

lechuga romana, queso parmesano, repollo lila, pan
sourdough tostado con ajo, aderezo caesar
+pollo \$9.35 | +dorado \$13.08 | +veggie patty \$9.35

SÁNDWICH DE POLLO \$16.82

pechuga a la parrilla, pesto de cilantrillo y walnuts,
tocineta, mozzarella, lechuga y tomate en pan sourdough

BURGER DE PESCADO \$22.43

dorado empanado, salsa tártara, lechuga,
tomate, cebolla encurtida, pan brioche

VEGGIE BURGER HOMEMADE \$17.76

patty a base de plantas, salsa tártara,
cebolla lila, mézclum, tomate, brioche vegano
+queso \$1.87

TAMBOO BURGER \$20.56

patty de media libra de carne molida a la parrilla,
cebolla lila, pepinillos, lechuga, tomate
+tocineta \$1.87 | +queso \$1.87

SÁNDWICHES Y BURGERS SALEN CON PAPAS O TOSTONES

PLATO PRINCIPAL

FILETE DE PESCADO \$39.25

pescado local salteado con mantequilla, vino
blanco, ajo, cilantrillo, cebolla lila y tomate, servido
con el acompañante de su elección

COSTILLAS TAMBOO \$29.91

tiernas costillas de cerdo en salsa BBQ de guayaba
con arroz mampostea'o

PIMIENTO RELLENO \$28.04

de churrasco a la parrilla, mampostea'o, queso de
papa y refrito sobre salsa de maíz y pimiento rojo
rostizado, chips

BOWL DE QUÍNUA \$20.56

mampostea'o de quínua, berenjena a la
parrilla, amarillitos, vegetales de temporada
+pollo \$9.35 | +dorado \$13.08 | +veggie patty \$9.35

CHURRASCO A LA PARRILLA \$42.99

mantequilla de cilantrillo, acompañado
de arroz blanco, habichuelas rosadas y tostones

PECHUGA A LA PARRILLA \$24.30

servida con majado de viandas escabechado

MORI'S RAMEN \$22.43

caldo de cerdo con fideos de arroz, huevo hervido y
vegetales de temporada
+costillas \$9.35 | +filete de atún \$14.95

FISH N' FRIES \$20.56

filete de dorado empanado, papas fritas, salsa tártara

TORRE DE VEGETALES \$16.82

berenjena y amarillitos a la parrilla, vegetales
salteados, salsa de maíz y pimiento rojo rostizado,
reducción balsámica
+pollo \$9.35 | +dorado \$13.08 | +veggie patty \$9.35

NO SE PERMITEN SUSTITUCIONES

¡Nuestro menú es preparado con ingredientes frescos para su disfrute frente al mar! Favor notificar a su mesero sus alergias a ingredientes. Consumir carnes, aves, mariscos, crustáceos o huevos crudos o parcialmente cocidos puede incrementar el riesgo de enfermedades transmitidas por alimentos. Favor espere a ser atendido.

Máximo de dos cuentas por mesa.

¡Buen provecho!

APPETIZERS

CEVICHE \$14.95

mahi, passion fruit, corn chips

LETTUCE WRAPS \$13.08

lean ground beef, sweet plantains, piquillo peppers

PLANTAIN BASKETS \$14.02

filled with pulled pork, feta cheese, topped with slaw

TUNA TARTARE \$18.69

watermelon, guacamole, cucumber, served with tostones | +chipotle aioli \$1.87

VEGGIE BALLS \$14.95

with roasted red pepper & corn sauce, garlic bread

FISH TACOS \$18.69

grilled fish with greens, pico de gallo, and chipotle aioli

SURTIDO PUERTORRIQUEÑO \$16.82

assortment of Puerto Rican fried goods

SALADS & SANDWICHES

TAMBOO SALAD \$16.82

mesclun, watermelon, cucumber, tomatoes, red onions, feta cheese, walnuts, passionfruit vinaigrette
+chicken \$9.35 | +mahi \$13.08 | +veggie patty \$9.35

CAESAR SALAD \$14.02

romaine, parmesan, red cabbage, toasted sourdough, creamy caesar dressing
+chicken \$9.35 | +mahi \$13.08 | +veggie patty \$9.35

CHICKEN SANDWICH \$16.82

grilled chicken breast, crispy bacon, cilantro-walnut pesto, mozzarella, lettuce, tomatoes, sourdough bread

FISH BURGER \$22.43

fried mahi, tartar sauce, lettuce, pickled onions, tomatoes, brioche bun

HOMEMADE VEGGIE BURGER \$17.76

grain & veggie patty, mesclun, tomatoes, onions, tartar sauce, vegan brioche bun
+cheese \$1.87

TAMBOO BURGER \$20.56

angus beef half-pounder, onions, lettuce, tomatoes, pickles, brioche bun
+bacon \$1.87 | +cheese \$1.87

SANDWICHES & BURGERS SERVED WITH FRIES OR TOSTONES

MAIN COURSE

PAN-SEARED FISH FILLET \$39.25

local fish in white wine and butter with garlic, cilantro, red onions, and tomatoes served with your choice of side

TAMBOO BABY BACK RIBS \$29.91

tender ribs with guava-barbecue sauce served with mampostea'o rice

STUFFED PEPPER \$28.04

grilled skirt steak, mampostea'o rice, black bean hummus, cheddar cheese and pico de gallo, roasted red pepper & corn sauce, corn chips

QUINOA BOWL \$20.56

quinoa mampostea'o, grilled eggplant, seasonal veggies, sweet plantains
+chicken \$9.35 | +mahi \$13.08 | +veggie patty \$9.35

GRILLED SKIRT STEAK \$42.99

with cilantro butter served with white rice, red beans and tostones

GRILLED CHICKEN BREAST \$24.30

served with root veggie mash 'escabechado'

MORI'S RAMEN \$22.43

pork broth with rice noodles, boiled egg and seasonal veggies

+baby back ribs \$9.35 | +seared tuna fillet \$14.95

FISH N' FRIES \$20.56

breaded mahi fillet, tartar sauce, fries

VEGGIE TOWER \$16.82

grilled eggplant and sweet plantain, sautéed vegetables, roasted red pepper & corn sauce, balsamic reduction

+chicken \$9.35 | +mahi \$13.08 | +veggie patty \$9.35

NO SUBSTITUTIONS

Our menu is crafted with fresh ingredients and is meant to be enjoyed by the beach! Please notify waiting staff of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses. We kindly ask all our guests to wait to be tended.

Maximum of two checks per table.

¡Buen provecho!