

The
Eclipse

EL ALMUERZO

CHINCHORRO

BACALAITOS 10
PUERTO RICAN STYLE COD FRITTERS • MARKET SALAD

TEMPURA SHRIMP 14
PINEAPPLE SWEET CHILI

CHICHARRONES 8
PORK • ONION & CILANTRO MOJO

CHILI TEMPURA ONION RINGS 10
TAMARIND PONZU • BLACK SESAME

SORULLITOS DE MAIZ 8
ROMESCO MAYO

PORK BELLY TACOS 14
CHIPOTLE AND MANGO MAYO • PICKLED CABBAGE
CILANTRO

PUERTO RICAN BITES 12/18
CHICHARRONES • SORULLITOS DE MAIZ • BEEF TURN OVER
GUAVA AND CHEESE TURNOVER • CORNED BEEF ALCAPURRIAS

CHICHARRONES DE PULPO 14
CORN BREADED • ARUGULA • CITRUS & SMOKED PAPRIKA AIOLI

DUCK WINGS 16
BEER CONFIT • CHILES AND ORANGE MARMALADE

SMALL PLATES

TERRANO BORINCANO 10
ROASTED GARLIC HUMMUS • ROOT VEGETABLES CHIPS
DAILY TOMATOES • HOUSE BREAD

MARKET CEVICHE MP
DAILY INFUSED • MINI AREPAS

ORGANIC MIX GREENS SALAD 12
DAILY TOMATOES • GINGER PICKLING WATERMELON
FETA • CANDIED NUTS • JULIANNE APPLES
BRICK OVEN FOCACCIA • MANGO VINAIGRETTE

AHI TUNA TARTAR TACOS 14
WASABI SCENTED AHI TUNA • LIME • CILANTRO
ADD AVOCADO RELISH 2

BEER BBQ BRAISED RIBS 16
TRIFONGO • SPICY ONIONS

MARKET FRESH OYSTERS MP
CHAMPAGNE MIGNONETTE • LEMON WEDGES

SANDWICHES & WRAPS

SERVED WITH FRENCH FRIES/ SMALL SIDE SALAD
SWEET POTATO FRIES ADD 2

VEGGIE WRAP 16
QUINOA • COUSCOUS • CILANTRO • GREEN CURRY • MINT
YOGURT • OLIVES • ROASTED VEGETABLES • MARKET TORTILLA

GRILLED AHI BURGER 18
ASIAN MARINADE • GREEN HERB MAYO
HORSERADISH PICKLES • RED ONIONS

CPC WRAP 18
WAGYU CHURRASCO • SWEET PLANTAIN
CILANTRO AND SMOKED JALAPEÑO MAYO • PROVOLONE CHEESE

SHORT RIBS AND BRISKET SLIDERS 18
CARAMELIZED ONIONS • TRUFFLE MAYO • BACON
CHIPOTLE GOUDA • BRIOCHE BUN

8OZ. SHACKS WAGYU BURGER 14
HICKORY SMOKED BUN • MAKE YOUR OWN BURGER. .50 EACH:
SAUTÉED ONIONS • PIQUILLO PEPPERS • WILD MUSHROOMS • BACON
ROASTED TOMATOES • SWISS CHEESE • GOAT • AMERICAN CHEESE
PROVOLONE • CHEDDAR • GORGONZOLA
MAKE DOUBLE MEAT ADD 8

LARGE PLATES

MARKET DAILY CATCH MP

10 oz. GRILLED WAGYU CHURRASCO MP
GANDULES MAMPOSTEAO • MANGO CHIMICHURRI

MOFONGO A LA MARISCADA 34
MARKET SEAFOOD • TAMARIND CREOLE SAUCE • YUCA MOFONGO

14 oz. GRILLED PORK CHOP 30
STIR FRY RICE • BOURBON BBQ

8 oz. GRILLED 1855 BLACK ANGUS NEW YORK STEAK MP
WILD MUSHROOMS • CHARDONNAY AND SHALLOT BUTTER • SAUTÉED POTATOES

PRAWN CHAUFA 28
PERUVIAN STIR FRY • SWEET PLANTAIN • SMOKED HAM • EGG • GINGER

HOUSE MADE DAILY PASTA MP
ADD: PRAWNS 14 • CHICKEN 8

THE GRILLED COB SALAD 18
AVOCADO • SMOKED CHICKEN • HARD BOILED EGG • RED ONIONS • CHERRY TOMATOES • APPLE WOOD SMOKED BACON
FETA CHEESE • SMOKED PAPRIKA • GRAIN DIJON MUSTARD DRESSING

LA NICOISE SALAD 22
GRILLED AHÍ TUNA • HARICOTS VERTS • BOILED EGG • ANCHOVIES • BOILED POTATOES • ORGANIC GREENS • CHAMPAGNE VINAIGRETTE

PIZZAS

GARLIC AND CHEESE STICKS 12
OREGANO AND GARLIC INFUSED OLIVE OIL

CHEESE PIZZA 12
CRUSHED TOMATOES • DAILY MOZZARELLA
SUBSTITUTE DAILY MOZZARELLA FOR MOZZARELLA DI BUFFALA 2

MARGUARITA 14
CRUSHED TOMATOES • DALY MOZZARELLA
ROASTED TOMATOES • FRESH BASIL
SUBSTITUTE DAILY MOZZARELLA FOR MOZZARELLA DI BUFFALA 2

MED 16
ROASTED GARLIC HUMMUS • DALY MOZZARELLA
MEDITERRANEAN MIX OLIVES • PIQUILLO PEPPERS • FETA
SUBSTITUTE DAILY MOZZARELLA FOR MOZZARELLA DI BUFFALA 2

MAKE YOUR OWN PIZZA
START PRICE 8

SAUCES
CRUSHED TOMATOES SAUCE 2
OLIVE OIL 2
BÉCHAMEL 2
ROASTED GARLIC HUMMUS 3

CHEESE
MOZZARELLA 2
FRESH MOZZARELLA 4
FETA 4

TOPPINGS
BALSAMIC REDUCTION 1
MEDITERRANEAN MIX OLIVES 3
PIQUILLO PEPPERS, TORN BASIL, ARUGULA, PEPPERONI, CAPICOLA 2
PROSCIUTTO DI PARMA, SHRIMP 4

JACINTO 18
CRUSHED TOMATOES • DAILY MOZZARELLA • PROSCIUTTO • PEPPERONI
CAPICOLA • CRUSHED TOMATOES • DALY MOZZARELLA
SUBSTITUTE DAILY MOZZARELLA FOR MOZZARELLA DI BUFFALA 2

THE ECLIPSE 16
PROSCIUTTO DI PARMA • DAILY MOZZARELLA • CRUSHED TOMATOES
LOCAL ARUGULA • BASIL • BALSAMIC REDUCTION
SUBSTITUTE DAILY MOZZARELLA FOR MOZZARELLA DI BUFFALA 2

MIDDLES 20
FENNEL ROASTED SHRIMP • BÉCHAMEL • ROASTED TOMATOES • TURN BASIL

GUAVATE 17
ROASTED PULLED PORK • SWEET PLANTAIN • PICKLED RED ONIONS
CILANTRO PESTO • CHIPOTLE GOUDA CHEESE