

BANYAN TREE GRILL

TO SHARE

GUACAMOLE & CHIPS \$19

AVOCADO • CILANTRO • TOMATO • CORN CHIPS

OCTOPUS CEVICHE \$25

MARIQUITAS • CILANTRO • LIME •
RED ONION • OCTOPUS

BUFFALO WINGS

HOT SAUCE OR BBQ

TEN WINGS \$19 • TWENTY WINGS \$37
CARROTS • CELERY

BBQ QUESADILLA \$23

CILANTRO • PULLED PORK •SCALLIONS • SOUR CREAM

FRIED GOLDEN SHRIMP \$24

CILANTRO • LIME CREMA • MANGO SALSA

HAND-HELDS

BLACKENED FISH TACOS \$25

MAHI-MAHI • PICKLED CABBAGE • AVOCADO LIME SAUCE
PICO DE GALLO • LIME • FLOUR TORTILLA

CHICKEN BALT \$24

GRILLED CHICKEN BREAST • BLACK PEPPER &
MAPLE GLAZE • AVOCADO • TOMATO LETTUCE •
SWISS CHEESE • HERB AIOLI
BRIOCHE BUN

ESJ BURGER \$25

8OZ ANGUS • GREEN LEAF • BACON
RED ONION • TOMATO • CHEDDAR CHEESE
SPECIAL SAUCE

IMPOSSIBLE BURGUER \$24

PLANT BASE PATTY • GREEN LEAF • TOMATO •
CHEDDAR CHEESE • SPECIAL SAUCE

SMOKED PULLED PORK

SANDWICH \$23

HOUSE BBQ SAUCE • CREAMY COLESLAW

ADD-ONS

BACON \$3 CHICKEN \$3

AVOCADO \$4 SHRIMP \$6

FLATBREADS

MARGHERITA \$20
TOMATO SAUCE
MOZZARELLA
ROMA TOMATOES
PECORINO SHAVINGS
PESTO

BBQ CHICKPEA \$23
& CAULIFLOWER
CAULIFLOWER BREAD
CILANTRO
LIME ZA'ATAR
AVOCADO

ADD PEPPERONI \$6

BOWLS & SALADS

WATERMELON, FETA & TOMATOES \$23

FETA CHEESE • MINT • RED ONION
CHERRY JUBILEE TOMATOES

CHICKEN CAESAR \$27

WHITE ANCHOVY • PARMESAN CRACKER
• BREAD CROUTONS • CAESAR DRESSING

HONEY & GARLIC PRAWNS BOWL \$25

HONEY • QUINOA • RADISH
• PICKLED CARROTS SCALLIONS

CRISPY TORTILLA SALAD \$23

ROMAINE • PICO DE GALLO • AVOCADO
QUESO FRESCO • BLACK BEANS
• CREAMY JALAPEÑO DRESSING

DESSERTS

LOCAL PINTA GELATO BY THE PINT \$14

ASK FOR FLAVOR AVAILABILITY

PUERTO RICAN RUM CAKE \$14

BARRILITO • SLICED • ALMONDS
SALTED CARAMEL

VEGAN CHOCOLATE CAKE \$12

BERRIES COMPOTE

CHOCOLATE CAKE \$12

BERRIES COMPOTE

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

* APPLICABLE LOCAL SALES TAX WILL BE ADDED TO YOUR CHECK.

BANYAN TREE GRILL

Zona del chupe

PA' LA PACHANGA

Margarita / Mezcalita \$16

TRADITIONAL • PASSIONFRUIT • MANGO
• STRAWBERRY • TAMARIND

RONARITA \$16

BACARDÍ SUPERIOR • TRIPLE SEC • AGAVE SYRUP •
LIME JUICE

PaLoma \$15

EL JIMADOR • LIME JUICE • GRAPEFRUIT SODA •
TAJIN RIM

La LLORONA \$17

GHOST SPICY TEQUILA • AGAVE • LIME JUICE
CUCUMBER • TAJIN RIM

Banyan MELON SPRITZ \$16

VODKA • ST. GERMAIN • LIME JUICE • CAVA • FRESH
WATERMELON JUICE

¡A VOLAR!

LOS CABALLITOS

EL Patrón \$35

PATRÓN FLIGHT
• SILVER • REPOSADO • AÑEJO

La vieja Andadura \$39

DON JULIO FLIGHT
• BLANCO • REPOSADO • AÑEJO

LOS CUATES \$39

CASAMIGOS FLIGHT
• BLANCO • REPOSADO • AÑEJO

HASTA VER LA CRUZ

VUELO SIN RETORNO \$45

MEZCAL TASTING
BURRITO ENSAMBLE • OJO DE TIGRE
• MONTELOBOS

LAS BIRRAS

(BEERS & SELTZER)

MEDALLA HEINEKEN \$7

MICHELOB CORONA \$8

OCEAN LAB IPA \$9

ADD:

CHELADA \$2

MICHELADA \$3

OJO ROJO \$4



WHITE CLAW SELTZER \$8

WATERMELON • MANGO • BLACK CHERRY • LIME

PA' OLVIDAR

(SHOOTERS)

Levanta Muertos \$11

TEQUILA • COLD BREW • COFFEE LIQUEUR

PICA PICA \$11

TEQUILA • CHARRO SAUCE • TAJIN RIM

SKREWBALL \$10

PEANUT BUTTER WHISKEY

WINES

SPARKLING

TORRE ORIA BRUT, CAVA 12 / 59

RUGGERI PROSECCO ROSÉ 15 / 65

LAURENT-PERRIER BRUT 25 / 149

LAURENT-PERRIER ROSÉ 189

VEUVE CLICQUOT BRUT 169

WHITE

LAGARIA PINOT GRIGIO 15 / 59

MONTE XIABRE ALBARIÑO 15 / 59

VERAMONTE SAUVIGNON BLANC 14 / 49

ROSÉ

FABRÉ COTES DU PROVENCE 15 / 59

WHISPERING ANGEL 79

RED

FINCA LALANDE CAB SAUVIGNON 14 / 49

DOMAINE BOUSQUET MALBEC 14 / 49

SIN PECAR

(MOCKTAILS)

SUNSHINE REFRESHER \$10

PINEAPPLE • MANGO SYRUP • GINGER BEER

PLEASE LET THE BARTENDER KNOW
ABOUT ANY INTOLERANCES OR
ALLERGIES.

