DINNER MENU

CHARRED AJI DULCE PEPPERS wok-fried sweet peppers, miso dare-mayo (V/VG*)	9
PERNIL EGGROLL choice of sauce	9
FRITO MIXTO tostones, yuca, maduros + choice of sauce (VG/GF*)	13
CHIPS N' DIP king crab, aji amarillo, jalapeño, sesame, chive	20
BACALAO CAESAR SALAD little gem, pecorino, bacalao crisps, chive (GF*)	18
CEVICHE AJI VERDE striped bass, green apple, avocado, red onion, cilantro (GF*)	24
SWEET & SOUR CABBAGE chinese flat cabbage, scallion, garlic, fresno chilis (VG/GF)	16
CHINESE LONG BEANS red bell pepper, achiote, jalapeño, lemon (VG/GF)	18
GRILLED PRAWNS achiote coconut sauce, ginger-chive (GF)	27
TOFU GUISADO silken & smoked tofu, olive, tomato, peppers + side of rice (VG, GF*)	25
CHICHARRÓN DE POLLO pickled red onions + choice of sauce (GF*)	25
TRES SALCHICHAS FRIED RICE longaniza, lap cheong, chorizo, red peppers, peas	25
THRICE-COOKED CHICHARRÓN 48-hour brined pork belly, guava bbq, pickled aji (GF*)	28
BLACK PEPPER BEEF braised beef, stir-fried pepper, pickled fresno + side of rice (GF*)	34
ROASTED DRUNKEN CHICKEN ginger-chive, fried garlic & shallots, jus, herbs	37
POP'S FLAN traditional custard flan (V/GF)	11

FRITO SIDES (VG/GF*) choice of tostones, yuca or maduros	7
RICE (VG/GF) jasmine rice	6
PUERTO RICAN STEWED BEANS (VG/GF) house sazón, calabaza	6
RICE & BEANS COMBO	11
GREEN SAUCE (V) jalapeño, cilantro, scallion	3
MAYOKETCHUP (V)	3
SPICY DUCK SAUCE (VG) preserved plum, apricot, house hot mustard	3
TRES SABORES a caddy of all three sauces	7



V= vegetarian, VG= vegan, GF= gluten free, * = can be made as/may have cross-contamination

Please inform your server if you have a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. A service charge of 20% will be added to all parties of 6 or more, and tabs left open.