

STARTERS

PASTELITO FLIGHT | 14

Chicken & Cheese, Beef, Cheese, Top Mix Sauce

CHICKEN WINGS | 16

Add your choice of flavor:

Plain, Whiskey BBQ, Honey Hot, Sweet Chili, Mango Buffalo, Lemon Pepper, or Creamy Garlic Parmesan

TRUFFLE PARM CALAMARI | 19

Fried Calamari, Pickles, Onion, Truffle Aioli

SHRIMP CEVICHE | 18

Raw Shrimp, Avocado, Mango Pico, Ceviche Salad, Plantain Strips

PLANTAINS & FRIED CHEESE | 17

Fried Plantains, Fried Cheese, Top Mix Sauce

SHRIMP PLANTAIN GUACAMOLE BITES | 19

Grilled Shrimp, Plantain Cups, House Made Guacamole, Top Mix Sauce

COCONUT CHILI FRIED SHRIMP | 19

Coconut Battered Fried Shrimp, House Slaw, Coconut Chili Lime Aioli

TOP MIX SAMPLER | 33

Fried Pork, Plantains, Fried Cheese, Chicken Tenders, Top Mix Sauce

PLANTAIN STRIPS & GUACAMOLE | 14

Plantain Strips, House Made Guacamole

STEAK & CHEESE EGG ROLLS | 16

Grilled Shaved Steak, American Cheese, Egg Roll Wrap, Top Mix Sauce

MUSSELS IN COCO CREOLE SAUCE | 24

Steamed Mussels, Coco Creole Sauce, Chorizo Crumble, Garlic Bread

PLATES

CHOOSE YOUR SIDE COMBINATION:

- White Rice & Beans
- Yuca Cubana & Broccolini
- Mofongo (contains pork)
- Yellow Rice w/Pigeon Peas (Arroz Con Gandules)
- Trifongo (no pork)

THEN, ADD YOUR PROTEIN:

- Grilled Chicken | 22
- Caribbean Baked Chicken | 24
- Ropa Vieja | 24
- Carne Frita | 22
- Chicharron (Pollo or Cerdo) | 22
- Sautéed Shrimp | 26
- Salmon | 32
- Churrasco | 46
- Ribeye | 58
- Pork Chop (Fried or Grilled) | 28

TOMAHAWK STEAK FRITES | 136

24 oz. Tomahawk Steak, Yuca Fries, Broccolini, Red & Green Chimichurri

CARIBBEAN FISH AND CHIPS | 46

Whole Red Snapper, Fried Plantains, Avocado, House Slaw, Coconut Chili Lime Aioli

*RIBEYE STEAK WITH YUCA CUBANA | 58

12 oz. Ribeye Steak, Mushrooms, Green Chimichurri, Yuca Cubana

CARIBBEAN BBQ CHICKEN W/ BAKED MAC & CHEESE | 24

Baked Caribbean BBQ Chicken, Baked Mac & Cheese, Cornbread

SWEET PLANTAIN RAVIOLI | 24

Sweet Plantain Stuffed Ravioli, Tarragon Brown Butter Cream, Cilantro Breadcrumbs, Arugula Salad

GRILLED SALMON WITH CAULIFLOWER PUREE | 32

8 oz. Salmon, Brussel Sprouts, Cauliflower Puree, Guisado Crema

CHURRASCO STEAK WITH TRIFONGO | 46

10 oz. Skirt Steak, Trifongo, Broccolini, Truffle Cream

A 20% auto gratuity is added for parties of 6 or more or \$100 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.

Please inform your server if a person in your party has a food allergy.



Vegan



Contains Nuts



Gluten Friendly (other items can possibly be made gluten friendly upon request, please ask server)



For weekly specials, please scan here

BURGERS & MORE

*TOP MIX BURGER | 21

8 oz. Certified Angus Beef Patty, House Slaw, Fried Cheese, Top Mix Sauce, Brioche Bun

*CARIBBEAN BBQ SMASH BURGER | 21

Two 4 oz. Certified Angus Beef Patties, American Cheese, Avocado, Onion Strings, Caribbean BBQ Aioli, Brioche Bun

*MAPLE BACON BURGER | 21

8 oz. Certified Angus Beef Patty, Bacon, Maple Aioli, Lettuce, Tomato, Brioche Bun

CARIBE FRIED CHICKEN SANDWICH | 18

Fried Chicken, Blue Cheese, Lettuce, Tomato, Pickles, House Slaw, Brioche Bun

PERNIL CHIMI SANDWICH | 18

Shredded Pork, House Slaw, Tomato, Top Mix Sauce, Plantain Bun

SALMON FISH TACOS | 19

Tempura Fried Salmon, House Slaw, Avocado, Corn Tortilla, Chipotle Aioli

*All burgers & sandwiches served with choice of: Fries, Plantain Strips, Sweet Plantains (+2), Tostones (+2), Caesar Salad (+2) or House Salad (+2)

SALADS & BOWLS

CAESAR SALAD | 14

Romaine, Creamy Caesar Dressing, Parmesan, Croutons

GRILLED MANGO & AVOCADO CHOPPED SALAD | 16

Mixed Greens, Mango, Avocado, Pinto Beans, Tomato, Onion, Red Pepper, Passion Fruit Balsamic, Plantain Strips

GRILLED OCTOPUS SALAD | 36

Marinated Octopus, Arugula, Tomato, Onion, Jalapeno, Red Bell Pepper, Cilantro, Chili Lime Vinaigrette

BBQ RANCH FRIED CHICKEN SALAD | 22

Fried Chicken, Romaine, Tomato, Pinto Beans, Scallions, Shredded Cheese, Bacon, Onion Strings, BBQ Ranch

BURRATA SALAD | 19

Fresh Burrata, Sliced Tomato, Avocado, Sweet Plantains, Cashew Pesto

TROPICAL RICE BOWL | 18

White Rice, Pinto Beans, Lettuce, Tomato, Avocado, Plantain Strips, Shredded Cheese, Chipotle Aioli, Top Mix Sauce

Add to any salad/bowl:

Grilled Chicken +7 | Salmon +14 | Grilled Shrimp +11 | Churrasco +26 | Pernil +7

VEGAN

BANG-BANG BRUSSELS SPROUTS | 19

Tempura Fried Brussel Sprouts, Sweet Chili Glaze, Scallions

CAULIFLOWER TACOS | 19

Tempura Fried Cauliflower, House Slaw, Avocado, Vegan Chipotle Crema

ISLAND HARVEST BOWL | 21

Quinoa, Farro, Brussel Sprouts, Cauliflower, Sweet Plantains, Pinto Beans, Red Cabbage, Avocado, Chili Lime Vinaigrette

VEGAN BURGER | 19

House Made Vegan Patty, Avocado, Lettuce, Tomato, Onion Strings, Vegan Chipotle Crema, Fries

SIDES:

Fries, Plantain Strips, Sweet Plantains, Tostones, Yuca Fries, Caesar Salad, House Salad, Fried Cheese, Broccolini, Avocado, House Slaw, Rice, Guacamole, Brussel Sprouts, Beans, Yuca Cubana

COCKTAILS

MONO BORRACHO | 18

Taffer's Bourbon, House Made Banana Simple Syrup, Chocolate Bitters, Walnut Bitters

ONE NIGHT IN OLD SAN JUAN | 16

Captain Morgan Spiced Rum, Malibu Coconut Rum, Coconut Puree, Orange Juice, Pineapple Juice

TOP MIX SPICY MARGARITA | 17

Jalapeno Infused Jose Cuervo, Triple Sec, Lemon Juice, Simple Syrup, Tajin Rim

CARIBBEAN MAI TAI | 17

Parrot Bay Coconut, Captain Morgan Spiced Rum, Orange Juice, Pineapple Juice, Grenadine

EL VIEJO MARGARITA | 16

José Cuervo Tequila, Triple Sec, House Made Sour Mix

PASSPORT TO HAVANA MOJITO | 16

Bacardi White Rum, Lime Juice, Simple Syrup, Club Soda

Add your choice of flavor (+1.50) to any Mojito/Margarita/Caipirinha:

Passion Fruit | Mango | Guava | Lychee | Coconut | Strawberry | Kiwi | Peach

ACROSS THE TIJUANA BORDER | 18

Don Julio Blanco Tequila, Ancho Reyes Chili Liqueur, Mango Puree, Fresh Lime

MAKE ME WET | 17

Mount Gay Eclipse Rum, Bacardi Superior White Rum, Coconut Puree, Passion Fruit Puree, Fresh Lime, Angostura Aromatic & Orange Bitters

CAIPIRINHA | 16

Brazilian Cachaça, Fresh Lime, Sugar, House Made Sour Mix

TOP MIX GINGER HONEYCOMB | 16

Jack Honey Whisky, Ginger Puree, Pure Honey, Passion Fruit Juice, Lemon Juice, Simple Syrup

LA MAMA DE LA MAMA DE LA MAMA | 18

Buchanan 12yr, Mango Puree, Lime Juice, Splash of Sprite

BEBESOTA | 17

Hennessy VS, Pineapple Juice, Passion Fruit Juice

MARTINIS

TOP MIX ESPRESSO MARTINI | 17

Absolut Vanilla Vodka, Kahlua, Frangelico, Cold Brew Coffee, Whipped Cream

BESITO ROSADO | 17

Hendricks Gin, Guava Puree, Triple Sec, Lemon Juice

MANGO DROP MARTINI | 17

Tito's Handmade Vodka, Triple Sec, Fresh Lemon Juice, Mango Puree, Simple Syrup

LYCHEE MARTINI | 17

Absolut Pear Vodka, Lychee Puree, Elderflower, Lemon Juice

COCKTAIL FLIGHTS

TOP MIX CARIBBEAN FLIGHT | 28

Caipirinha flight consisting of four flavors:
Passion Fruit, Mango, Guava, & Lychee

TOP MIX MARGARITA FLIGHT | 28

Margarita flight consisting of four flavors:
Strawberry, Kiwi, Coconut, & Pineapple

TOP MIX WINE FLIGHT | 28

Wine flight consisting of Top Mix's hand selected wines.
Mix and match to your choosing

WINE

RED

CABERNET SAUVIGNON | 14

Joel Gott, California

PINOT NOIR | 13

Three Thieves, California Republic

ROSSO | 13

Vitiano, Italy

WHITE

SAUVIGNON BLANC | 14

Joel Gott, California

PINOT GRIGIO | 13

Three Thieves, California Republic

MOSCATO | 13

Terra D'Oro, California

CHARDONNAY | 13

Three Thieves, California Republic

ROSÉ & BUBBLES

ROSÉ | 14

Joel Gott, Central Coast

PROSECCO | 13

Avissi, Italy

MOCKTAILS

LA VIRGEN PIÑA COCO | 12

Coconut Cream, Pineapple Juice, Orange Juice, Sprite

LA VIRGEN CARIBEÑA | 12

Ginger beer, Passion Fruit, Guava Puree, Lime Juice

LA VIRGEN MOJITO | 12

Soda Water, Mint, Simple Syrup, Lime Juice

LA VIRGEN DIABLA | 12

Jalapeno Infused Pineapple Juice, Coconut Cream, Guava Puree, Lime Juice, Tajin

BEER

NON-ALCOHOLIC | 7

Heineken Zero
Run Wild IPA

Jarritos Soda | 4.5

Guava, Mandarin, Mango, Passion Fruit, Pineapple, or Tamarind

BOTTLES | 7

Heineken
Corona
Modelo
Presidente
Bud Light
Guinness
Medalla Light

DRAFT

Blue Moon | 8
Stella | 8
Michelob Ultra | 7
Cloud Candy IPA | 9
Boom Sauce | 11
Allagash White | 8

Sam Adams (Seasonal) | 8
Clown Shoes: Rainbows are Real | 10
Dogfish Head 60 Minutes IPA | 9
Harpoon IPA | 10
Downeast Cider | 8
Jack Abby's Lager | 8

HARD SELTZER CANS | 7

Downeast (Seasonal Flavor)

High Noon:

Black Cherry, Passion Fruit, Pineapple, or Mango

DESSERTS

ESPRESSO TRIPLE CHOCOLATE CAKE | 12

*Chocolate Cake,
Espresso Chocolate Mousse,
Vanilla Ice Cream,
Strawberries,
Blueberries*

ARROZ CON LECHE CHEESECAKE | 14

*Fresh Cheesecake,
Chocolate Cookie Straw,
Caramel Glaze,
Powdered Sugar*

COCONUT FLAN | 12

*Fresh Coconut Custard,
Whipped Cream,
Mint*

PASSION FRUIT CREME BRULEE | 13

*Passion Fruit Custard,
Mixed Berries,
Mint*

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DESSERTS

ESPRESSO TRIPLE CHOCOLATE CAKE | 12

*Chocolate Cake,
Espresso Chocolate Mousse,
Vanilla Ice Cream,
Strawberries,
Blueberries*

ARROZ CON LECHE CHEESECAKE | 14

*Fresh Cheesecake,
Chocolate Cookie Straw,
Caramel Glaze,
Powdered Sugar*

COCONUT FLAN | 12

*Fresh Coconut Custard,
Whipped Cream,
Mint*

PASSION FRUIT CREME BRULEE | 13

*Passion Fruit Custard,
Mixed Berries,
Mint*

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