



SUNDAY BRUNCH

Upstairs at The RipJack

BREAKFAST CLASSICS

GRANOLA PARFAIT

Layers of granola, fresh fruit, and yogurt topped with toasted coconut flakes 3,500

ACAI BOWL

Blended acai and banana topped with granola 4,000

BACON BENEDICT

Bacon, poached eggs, and hollandaise 6,500

RUM POACHED MANGO FRENCH TOAST

2 slices of french toast filled with cream cheese and topped with Flor de Cana rum poached mango 5,000

CARAMELIZED ONION & GOAT CHEESE QUICHE 7,000

STACK OF BANANA PANCAKES 3,500

MONTE CRISTO

Two slices of french toast stuffed with cheese and bacon topped with powdered sugar and served with syrup 5,500

BRAKFAST WRAP

Scrambled eggs, gallo pinto, pico de gallo, cilantro, cheese & avocado 5,500

DESAYUNO TIPICO

Fried eggs, fried farmers cheese, sweet plantains, gallo pinto, and pico de gallo 5,500

CASADOS

Served with brown rice, black beans, plantains & salad

GRILLED CHICKEN BREAST 5,000

GRILLED MAHI 6,600

SEARED AHI TUNA 6,600

GRILLED OR GARLIC SAUTEED SHRIMP 7,000

SALADS

GRILLED CHICKEN KALE CAESAR SALAD
6,000

GRILLED CHICKEN BLT SALAD
Served with chipotle ranch dressing 5,500

SESAME SEARED TUNA SALAD
with heart of palm, avocado and sesame, ginger
dressing 7,500

BURRATA CAPRESE SALAD
Burrata cheese, rustic style tomatoes and basil pesto
6,500

SANDWICHES AND LUNCH PLATES

OPEN FACE GRILLED CHEESE & TOMATO
SOUP 6,500

CHICKEN TOSTADAS
Spicy chicken served on crispy corn tortillas served
with sour cream and fresh avocado 6,000

BBQ FRIED CHICKEN SANDWICH
Sweet and crispy fried chicken served over tropical
slaw 5,900

PULLED PORK SLIDERS
Served with sweet potato haystack fries 6,500

VEGGIE BOWL
Hummus, gallo pinto, cabbage, carrot, lettuce, pico de
gallo, beets, hemp seeds, and sesame ginger dressing
6,500

HOT GARLIC SHRIMP
Grilled garlic shrimp served with homemade hummus
and garlic bread 8,500

ARGENTINIAN STEAK
12 oz NY Strip served with two fried eggs over french
fries with chimichurri sauce 10,200

