
BEERS

PERONI	6	BLUE MOON	7
STELLA ARTOIS	6	SAMUEL ADAMS	5
HEINEKEN	6	PRESIDENTE	6
MAGNA	5	CORONA	6
MEDALLA	5	CORONA LIGHT	6
MICHELOB	5	COORS LIGHT	6

DRAFT BEER

MEDALLA 6

CRAFT COCKTAILS

A LETTER TO LAURANCE, TAMARIND, GINGER AND TEQUILA MILAGRO 14

CLARA'S 1900, A SMOKY COMBINATION OF CINNAMON, MAPLE AND TEMPLETON RYE WHISKY 15

PRETTY IN PINK, REFRESH YOUR SENSES WITH THIS TWIST OF THE BLOODY MARY, CHERRY TOMATOES, GRAPEFRUIT, AND A HINT OF THYME MIX WITH BELVEDERE VODKA 14

SOMEDAY, A CLASSIC DAIQUIRI WITH RUM ABUELO 12, CITRUS AND VANILLA NOTES AND A TOUCH OF CHOCOLATE 14

FABULOUS 150, HENDRINCK'S GIN, RASPBERRY SYRUP, GINGER, CITRUS AND EGG WHITES 15

BOOZE-FREE CRAFTER

BERRY & BERRY, FROZEN BERRIES, BASIL AND MINT LEAVES 10

PANELA

Cocina Social

BAR MENU

CORNED BEEF EMPANADAS, SWEET CORN DIP 12

POLENTA CALAMARI, LIME JUICE, PIQUILLO COCONUT TARTAR 12

GOAT CHEESE CROQUETAS GUAVA GLAZE 11

CHICKEN CHICHARRONES,

SPICY PIMENTON TARTAR, HONEY LIME SYRUP 11

COCKTAILS

ROCKEFELLERS 1958 FAVORITES

PASSION STORM

NATIVE RUM, JAMAICAN RUM, ORANGE LIQUEUR,
PASSION FRUIT JUICE, CLUB SODA 10

PISCINA

A CLASSIC FROM OUR HOUSE, NATIVE AND JAMAICAN
RUM, ORANGE LIQUEUR, LIME & LEMON JUICE 9

POCO COCO LOCO

LOCAL RUM, BENEDICTINE, COCONUT CREAM,
COCONUT WATER & CINNAMON POWDER ON TOP 9

COCKTAILS

PANELA

AGED RUM, LEMON JUICE, ORANGE NOTES AND EGG WHITES 11

LITTLE MISS SUNSHINE

FRESH CITRUS, GINGER AND A COMBINATION OF CHARDONNAY AND
PROSECCO 11

SUMMER CRUSH

GIN, ST. GERMAIN, DISARONNO, CRANBERRY, LEMON, SIMPLE SYRUP 12

BY THE GLASS

SPARKLING

SCHRAMSBERG, BLANC DE BLANCS, USA 12

MIGNONNET PROSECCO BRUT ROSE, CA 8

CANELLA PROSECCO, ITALY 8

WHITE

ALBARIÑO DON PEDRO SOUTOMAIOR, SPAIN 9

CHARDONNAY JOSH, JOSH CELLARS, CALIFORNIA 9

SADVIGNON B. KENDALL JACKSON, VITNER'S RESERVE, CA 10

RIESLING DR. LOOSEN, GERMANY 9

PINOT GRIGIO LAGARIA, DELIE VENEZIE 9

PINOT GRIS CLAUDLINE, OREGON 9

RED

CABERNET MOTTO BACKBONE, CALIFORNIA 9

MAIBEC ALTOS LAS HORMIGAS, ARGENTINA 8

MERLOT KENDALL JACKSON, SONOMA COUNTY 12

PINOT NOIR MEIOMI, SONOMA COUNTY, CALIFORNIA 9

TEMPRANILLO LA PLANTA, ARZUAGA SPAIN 8

BLEND 19 CRIMES RED BLEND, AUSTRALIA 8

ROSE

ROSE CHATEAU D'ESCLANS, FRANCE 12

FROM THE GARDEN

Panela Greens, Tomato, Avocado, Orange, Mango and Passion Fruit Vinaigrette 14

Thai Chicken, Carrots, Onions, Peanuts, Crispy Noodles, and Peanut Dressing 13

Baby Caesar, White Anchovy, Pickled Purple Onions, Reggiano Cheese, Focaccia Croutons 11
(Add Chicken 6)

Touch of Bayou, Mixed Greens, Pan Seared Blackened Salmon, Cucumbers, Sun Dried Cranberries, Blue Cheese, Caramelized red Onions, Cherry Tomatoes and Toasted Walnuts 24

SHARE

Ahi Tuna-Salmon Tartare, Tostones, Sesame Aioli, Seaweed 15

Traditional Hummus, Curry Pita Chips 12

Blue Crab Salad, Blood Orange Avocado, Malanga Chips 18 *New*

Chicken Crispy Tacos, Corn Tortilla, Chipotle Yogurt, Carrot, Pickled Onions, Cilantro, Queso Fresco 14 *New*

Chicken Chicharrones, Sofrito Mayo 11

Adobo Pork Carnita Quesadilla, Sour Black Bean Crema, Avogallo 12

Polenta Crispy Calamari, Lime Juice, Piquillo Coconut Tartar 12

Five Spice Baby Back Ribs, Guava Glaze 14

ON THE BUN

Hole 'n One Sliders, All Beef, Lettuce, Tomato, Onions, Poppy Seed Brioche 15
• **Add Your Cheese:** American, Swiss, Blue Cheese or Cheddar •

Turkey Club, Bacon, Swiss, Tomato, DB Mayo 16

Chicken Pesto Panini, Ciabatta, Bufala Mozzarella, Arugula, Tomato, Balsamic 19
• also ask for it as a salad •

It's a Wrap, Garlic Wrap, Ribeye, Muenster Cheese, Caramelized Onions, DB Mayo 16 *New*

Pradera Burger, Flame-Broiled Sirloin Burger 17
• **Add Your Cheese:** American, Swiss, Blue Cheese or Cheddar •

(Fries, Malanga Chips, or Fruits included)

SIT DOWN

Chicken Breast Paillard, Lightly Breaded, Arugula, Papaya, Shaved Reggiano 21

Atlantic Salmon, Achiote & Chive Oil Balsamic, 25

Panela Churrasco, Cilantro Chimichurri, Yautia Crisp 24

"The above plates include one side dish"

Pizza a la focaccia

Bianca, Bacon, Leek, White Cream Sauce 17 *New*

Chef Lover's, Ham, Sausage, Chorizo Parillero, Apple Wood Bacon, Tomato Sauce 21 *New*

Margherita, House Made Tomato Sauce, Mozzarella, Basil, Kalamata Olives 18 *New*

fajitas

Classic Fajitas, Choice of sizzling hot Chicken, Beef or Mixed sautéed with Onions and Peppers. Warm Flour Tortillas, Pico de Gallo, Cheddar Cheese, Sour Cream and Guacamole.

Fajitas for One Chicken \$18 • Churrasco \$22 • Shrimp \$24 • Chicken & Churrasco \$20 • Meat & Shrimp \$23

Fajitas for Two Chicken \$27 • Churrasco \$33 • Shrimp \$36 • Chicken & Churrasco \$30 • Meat & Shrimp \$34

WITH

Potato Fries 4 Veggie Cannelloni 8

Green Plantain "Tostones" 6 Quinoa 8

Herbed Roasted Fingerling Potatoes 6

Panela Salad 8 • Caesar Salad 6 ***Side Portions**

Truffle Parmesan Fries 8

SWEETS

Apple Crumb, Vanilla Ice Cream 14

Key Lime pie, Coconut Ice Cream 13

Broken Brownie, Hot Caramel, Vanilla Ice Cream, Chocolate Shavings 12

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness 18% Gratuity will be included on all parties of five or more. •Mario Pagan Executive Chef•

BREAKFAST



BAGEL & SMOKED SALMON 13

Toasted Bagel, Smoked Salmon, Capers, Neufchatel Cheese, Red Onion, Tomato and Extra Virgin Olive Oil



BENEDICTS YOUR CHOICE

Traditional Style with Canadian Bacon, Florentine Style with Creamed Spinach and Parmesan Cheese or North Atlantic Style with Smoked Salmon

12

CLASSICS

DORADO FRENCH TOAST 11

Thick Sliced Brioche Bread Dipped in Vanilla Egg Batter; then Fried to Perfection. Sprinkled with Cinnamon and Brown Sugar

FLUFFY PANCAKES 11

Choose from Banana, Blueberries, Strawberries or Traditional

BELGIAN WAFFLES 12

Light and Fluffy Waffles, Fresh Strawberries and Whipped Cream

ALL AMERICAN 10

Two Eggs Any Style, Breakfast Potatoes and Your Choice of Crispy Bacon or Grilled Ham

OUR STYLE

PANELA OMELETTE 14

Create your own, Onions, Peppers, Ham, Cheddar Cheese, Mushrooms, Tomatoes, Spinach



CARIBBEAN

CEREAL 8

Slowly Cooked Oatmeal in Coconut Milk. Topped with Cinnamon and Seasonal Fruits

INTERNATIONAL

BREAKFAST BURRITO 12

Soft Flour Tortilla, Scrambled Eggs, Cheddar Cheese Served with Refried Beans and Fresh Salsa

STEAK & EGGS 24

Pan Seared Tenderloin of Beef with your choice of Eggs

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Kids' CHOICES

HUNGRY



Tenders 7

Chicken Breast 10



Mac & Cheese 7

Chicken Spaghetti
Marinara or Alfredo 10



Kids Churrasco 12



Cheese Pizza 8



Double Sliders 10
Add Your Cheese:
American, Swiss,
Blue Cheese or Cheddar

WITH

Potatoes Fries

Rice & Beans

Green Plantain "Tostones"

Pasta

Fruits

SWEETS



Broken Brownie 12

Apple Crumb, Vanilla Ice Cream 12

Vanilla or Chocolate Ice Cream 7

BEVERAGES



Chocolate Milk Shake 5

Juices, Orange or Cranberry 3

Fresh Lemonade 6

Piña Colada 5

18% Gratuity will be included on all parties of five or more. Menu options for kids under 12 years old.