

LARGE PLATES

grilled local catch of day

ask your waiter for today's local catch
mp.

grilled beef tenderloin

8 oz. grass fed organic angus beef
24.

homemade pasta special

please ask your waiter for today's creation
12.
with chicken - 14.
with grilled shrimp - 18.

beer marinated skirt steak

8 oz. grass fed organic angus beef
18.

el lechon

please ask your waiter for today's pork special
mp.



SIDES

4. each

tomatoes, buffalo mozzarella, basil
Puerto Rican rice and beans
tostones or sweet plantains
arroz mampostado

SEASONAL SPECIALS

pavochon club

cooked al forno turkey breast, sweet ham,
provolone cheese, smoked bacon, piquillo
mayo, dijon mustard, pickled red onions, french
baguette
12.50

pasteles de yuca

traditional Puerto Rican treat

This menu is focused on highlighting our local farms, and artisan producers that call the Northwest coast of Puerto Rico home. I source the ingredients used in these dishes where I believe some of the best product of the Island is showcased. I truly hope that you will enjoy your meal as much as I enjoy making it for you.

Chef Jeremie Cruz

SMALL PLATES

cucumber cilantro gimlet

house infused cucumber vodka, muddled cilantro and cucumber, fresh lemon-lime
10.

ginger margarita

house infused ginger tequila, fresh ginger, Cointreau, fresh lime, salt
10.

salma hayek

house infused jalapeno tequila, fresh lemon-lime, paprika rim
10.

Eclipse pisco

Pisco, egg whites, lemon lime, crystalized ginger
10.

mojitos & margaritas

passion fruit, tamarind, strawberry, or mango
8.

flirtini

house infused citrus vodka, fresh lemon-lime, cranberry, bubbly
10.

g.f.c.

house infused ginger vodka, muddled basil, fresh lemon-lime, ginger simple
10.

pink panther

muddled watermelon and strawberry, house infused citrus vodka, grapefruit juice
10.

the comet

starfruit puree, house infused citrus vodka, fresh lemon lime
10.

frozen sangria

best way to beat the heat!
10.

tuna tartar tacos

wasabi scented locally caught tuna, yogurt, avocado, pickled onions
12.

terrano borincano

hummus, root vegetable chips, grilled focaccia
8.

tempura shrimp

sweet plantain chili sauce
12.

ceviche

catch of the day, coconut, orange, vidalia onions
12.

shacks caesar salad

cheese flat bread, grilled chorizo, queso del pais
12.

with grilled chicken - 14.

with grilled shrimp - 17.

with catch of the day - 18.

market seafood salad

served in casava copitos
12.

Eclipse salad

local greens, caramelized nuts, local citrus segments, blue cheese crostini
10.

tierra prometida salad

compressed watermelon, wild blueberries, market greens, fried feta, balsamic reductions, grapefruit
10.

cheese platter

chef's selection of cheeses, artisan bread, organic honeycomb honey
mp.

shrimp lemongrass and coconut soup

10.

market inspired soup

mp.

SANDWICHES

served on artisan bread with fries & local green side salad

fresh catch

tomatoes, lettuce, guacamole, chipotle remoulade
14.

grilled tuna club

locally caught tuna, smoked bacon, spiced green herb mayo
14.

jobos open face

prosciutto, grilled portabello, provolone, goat cheese, dijon mustard, roasted garlic bread
12.

e.h.c

grilled smoked ham, mozzarella, red onion, cognac aioli
10.

portobello veggie wrap

portobello, goat cheese, grilled eggplant, pesto mayo, olives, roasted peppers, organic sprouts
12.

avocado & tempura shrimp wrap

lettuce, wasabi remoulade, rice paper
14.

the burger

8 oz. pure angus ground beef

10.50

bacon, portobello, roasted peppers

.75 each

blue, provolone, swiss, american goat cheese

.50 each

manilo burger

8 oz. pure angus ground beef, brioche toast, camembert cheese, apple puree, dijon mustard
12.

gallito burger

8 oz. pure angus ground beef, kaiser roll, smoked gouda, pickled jalapenos, cremini mushrooms

12.

veggie burger

quinoa, couscous, basil, cilantro, mint, yogurt, calamata olives, piquillo, baguette
12.

BOTTLED DOMESTIC BEERS

Magna

4.

BOTTLED IMPORTED BEERS

Samuel Adams

Heineken

Stella Artois

Peroni

Corona

Coors Light

Negra Modelo

5.

IMPORTED DRAFT BEERS

please ask your server for our available selection of imported craft beers

9.

DOMESTIC DRAFT BEER

Medalla, pale lager

Puerto Rican pale lager, very light and crisp

5.

beer sampler

not sure which beer to have? have fun and experience any 6 of them - 2.5 oz pours

10.

THE PIZZA

3 dollar surcharge for Buffalo Mozzarella

marguerita

crushed tomato, daily mozzarella, torn basil
12.

gladiola

Margherita with Buffalo Mozzarella
15.

the Eclipse

prosciutto di parma, daily mozzarella, crushed
tomato, local arugula, basil, balsamic reduction
14.

verduras

grilled eggplant, roasted tomatoes, roasted red
peppers, balsamic reduction topped with arugula
14.

jacinto

fennel sausage, capicola, chili oil, fresh oregano
14.

queso

crushed tomato, daily mozzarella
12.

THE PIZZA

our pizza is a classic Neapolitan Pizza. We prepare our pizza as it is done in Naples, Italy – the old fashioned way. We use a special flour made exactly for wood oven baking. Our tomatoes are grown organically for us in the mountains of Adjuntas where they enjoy the cooler air of the mountains rendering a characteristic flavor. These tomatoes are also hand-picked by a family run businesses allowing them to ripen on the vine. Our Cheese is also Italian – you may choose between the classic Mozzarella or the Buffalo Mozzarella

THE OVEN

Our oven is hand built; and can easily reach temperatures over 800 degrees. The high heat, which lock in the flavor and moisture of the dough and the specialty ingredients we use, gives our pizza its special flavor.

PIZZA FRITTATAS

frittata served over our pizza crust and baked in the pizza oven

jobos

chorizo, piquillo, mushrooms, red onions
12.

eclipse

prosciutto, mozzarella, organic arugula, local
organic cherry tomatoes
12.

granjero

yukon potatoes, pecorino cheese, local goat
cheese, mushrooms, onions
12.

chef's frittata

please ask your waiter for today's chef's creation
12.