boringuen bar & patio

LUNCH SPECIALS : JUNE 14 - 18

MONDAY, JUNE 14

All-American Pull Pork

Hickory Smoked Pork with our signature guava-bbq sauce accompanied by mac & cheese and coleslaw.

*Gary Sinise Foundation – Free for Service Members in uniform or with valid ID.

TUESDAY, JUNE 15

Ranchero Chicken Breast

Grilled to perfection topped with Chipotle-Gouda cream sauce, "pico de gallo", guacamole. Served over Mexican rice and jalapeño corn relish.

WEDNESDAY, JUNE 16

Grouper with Mango Salsa

Crispy Panko breaded grouper with fried cassava bites with sweet chili sauce.

THURSDAY, JUNE 17

Pork Chops

Grilled pork chops covered in a mushroom and thyme cream sauce accompanied by mashed Yukon potatoes.

FRIDAY, JUNE 18

"Bistec a la criolla"

Stewed cubed steak with peppers and onions served with "Mamposteau" rice with sweet plantains.

Every lunch includes an entrée, choice of side, salad, and soda or water for just \$9. Also available every day:

Chef's local cuisine special of the day! Ask for our popular sides: 3-Bean Salad, Chef Salad, Cole Slaw, French Fries, and Tostones.