Appetizers...

Picadera — $25
Platter of assorted fried meats, wings, chicharron de pollo, masitas de cerdo, chicken and beef empanadas, salami & fried cheese. served with mayo/ketchup, ranch & mojito sauce.

Chicharron de Pollo — $13
Boneless crispy fried chunks of breaded chicken breasts served with mayo/ketchup.

Masitas de Cerdo — $14
A flavorful dish of fried crispy pork chunks prepared in a tangy, garlicky marinade served w/mojito.

Empanadas — $9
3 Crispy turnovers filled with beef, chicken, or cheese. 3 for $9 / 6 for $15

Wings — $10
Choice of Buffalo Sauce (mild or hot), Teriyaki, Sweet Chili, Garlic Parmesan, Jerk, BBQ or Chipotle BBQ. (6)$10 (12)$18 (24)$30

Crab Cakes — $14
Jumbo lump crab meat in traditional seasoning, lightly pan fried, served over spring mix & cilantro aioli & tartar sauce.

Fried Calamari — $13
Batter-coated, deep fried squid, served with marinara sauce

Guacamole & Chips — $12
Home made guacamole served with crispy corn chips.

Quesadilla — $12
Choice of chicken, beef, or cheese, served with pico de gallo and sour cream.

Loaded Nachos — $18
Choice of chicken, pork, beef or cheese: topped with cheese sauce, beans, lettuce, pico de gallo & sour cream.

Mozzarella Sticks — $10
Hand battered mozzarella cheese quickly deep fried to golden perfection, served with marinara sauce.

*Consuming undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please advise your server of any known food allergies.

Mar Y Tierra
*Weekend Only

Seafood...

Mar Y Tierra — $58
14oz Angus rib-eye steak & lobster tail served w/ your choice of 2 sides. (Sub Shrimp for lobster tail). *Weekend Only

Salmon — $24
Pan seared salmon in a lobster cream sauce (non-dairy), served w/ your choice of 2 sides.

Shrimp In Garlic Sauce — $22
Shrimp sautéed in garlic butter sauce, served with your choice of 2 sides.

Seafood Platter "New" — $64
Fried shrimp, fried calamari, crab cakes, lobster tail & seasoned curly fries. *Weekend Only

Parrilla Mixta — $24
Grilled Shrimp, grilled churrasco, grilled chicken, & tostones served w/ mojito. (sub Chorizo for Shrimp)

Crispy Fried Shrimp — $24
Shrimp is breaded and fried until golden brown, served with tartar sauce & skinny fries or seasoned curly fries.

Mofongo.....

A Puerto Rican dish made from fried plantains mashed w/ pork rinds, salt, garlic, & oil. All mofongos are topped w/ cheese sauce & pico de gallo.

Classic Mofongo — $11
served with our Evo cream sauce or garlic butter sauce.

Chicken Mofongo — $18
Shredded chicken served with our Evo cream sauce or garlic butter sauce.

Roast Pork Mofongo — $18
Pernil served with au-jus sauce.

Shrimp Mofongo — $22
served with our Evo cream sauce or garlic butter sauce.

Steak Mofongo — $22
Served with grilled churrasco and chimichurri sauce.

Lobster Mofongo — $42
served with our Evo cream sauce or garlic butter sauce. *Weekend Only

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Entrée.....

Grilled Chicken with Avocado Salsa — $18
Cilantro lime grilled chicken breast topped with fresh avocado salsa (avocado, tomato, onion, and lime) served with cilantro aioli & your choice of 2 sides.

Chicharron de Pollo Dinner — $20
Crispy fried chunks of breaded chicken breasts served with mayo/ketchup & your choice of 2 sides.

Churrasco — $30
Grilled skirt steak topped with chimichurri sauce, served with your choice of 2 sides.

Grilled Rib-eye — $32
14 oz, Choice grade Certified Angus, boneless, hand-cut beef, lightly seasoned and grilled to order, served with your choice of 2 sides.

Pork Chops — $19
Center cut bone in Pork Chops, choice of fried or grilled, served with pico de gallo, mojito & your choice of 2 sides.

Pernil — $21
Slow roasted pork, with a robust garlic and oregano flavor, served with pico de gallo, au-jus sauce & your choice of 2 sides.

Masitas de Cerdo Dinner — $21
A flavorful dish of fried crispy pork chunks prepared in a tangy, garlicky marinade served with mojito & your choice of 2 sides.

Baked Mac & Cheese — $12
Our homemade four cheese blend baked mac & cheese, served with a side salad.
$18 Shredded Chicken or Roast BBQ Pork
$24 Shrimp (Fried or Evo Sauce | $24 Steak
Lobster Tail $42 *Weekend Only

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Classic Burger — $12
9 oz. 100% beef patty, lettuce, tomato, red onions, pickles & mayo/ketchup sauce on a toasted brioche bun. Choice of skinny fries or seasoned curly fries.

All Day Brunch Burger — $16
9 oz. 100% beef patty, a fried egg, bacon, caramelized onions, provolone cheese & mayo/ketchup sauce on a toasted brioche bun. Choice of skinny fries or seasoned curly fries.

Avocado Ranch Burger — $14
9 oz. 100% beef patty, avocado, swiss cheese, lettuce, tomato & ranch dressing on a toasted brioche bun. Choice of skinny fries or seasoned curly fries.

Keto Burger (low carb) — $14
9 oz. 100% beef patty, bacon, avocado, cheddar cheese, tomato, red onions, pickles & chipotle/mayo sauce wrapped in lettuce (no bun). Side of veggie fries.

Plant-Based Veggie Burger — $14
100% Plant-Based Burger (no eggs, no meat), homemade pattie topped with lettuce, tomato, red onions, pickles, & chipotle/BBQ on a brioche bun. Choice of skinny fries or seasoned curly fries.

Spicy Chipotle Burger — $16
9 oz. 100% beef patty, guacamole, hot peppers, provolone cheese, red onions, lettuce, tomato & chipotle/mayo on a toasted brioche bun. Choice of skinny fries or seasoned curly fries.

Bacon Cheddar Burger — $14
Lettuce, tomato & mayo/ketchup, & choice of skinny fries or seasoned curly fries.

Sandwiches

Cuban Sandwich — $12
Slow roasted pork, glazed ham, swiss cheese, dill pickles and mustard on a toasted hero bread. Choice of skinny fries or seasoned curly fries.

Philly Cheese Steak — $12
Toasted buttered hero stuffed with thinly sliced Steak, provolone cheese, peppers and onions. Choice of skinny fries or seasoned curly fries.

Homemade Cheesecake

"New"
Strawberry Shrimp Salad

Super Green Salad Mix

evo
Cocktail Lounge & Restaurant

KIDS MENU
$5 Cheeseburger w/fries
$5 Salchipapas
$5 Chicken Nuggets w/fries
$5 Quesadilla; Chicken, Beef or Cheese

SIDES
$5 White Rice or Yellow Rice
$5 Red Beans or Black Beans
$5 Green or Yellow Plantains
$5 Skinny Fries, Curly Fries or Yuca Fries
$5 Mixed Vegetables
$5 Sautéed Spinach
$5 Caesar Side Salad or House Side Salad

BEVERAGES
$3 12oz. Cranberry, Orange or Pineapple Juice
$2 Bottled Water | $6 San Pellegrino, 25.3oz
$3 Snapple Apple, Kiwi, Mango, Peach Tea, Lemon Tea or Raspberry Tea
$3 12oz. Fountain Soda; Coke, Sprite or Ginger Ale
$2 Can Soda; Coke, Diet Coke or Sprite
$2 Coffee, Tea or Green Tea | $5 Keto Coffee

SALADS
$10 House Salad
$10 Caesar Salad
$12 Super Green Mix Salad
(Organic Blend & Avocado)
$20 Strawberry Shrimp Salad
(Shrimp, Bacon & Romaine)

DESSERTS
$6 Homemade Cheesecake
$5 Chocolate Cake
$6 Creamy Caramel Flan
$7 Flancocho

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18% Service Charge will be added to orders $50+ and/or Groups of 5+