

"EST. 2007"



— Eat. Drink. Party! —

WE ARE NOT A FAST FOOD RESTAURANT. YOUR FOOD IS MADE FRESH EVERY ORDER. PLEASE BE PATIENT

CHEF: MARIEL GUZMAN

TAPAS & SHAREABLES

CRISPY RICE TUNA	769
Arroz crujiente • Atún • Aguacate	
AHI TUNA NACHOS	799
Atún poke • Chips de wonton • Algas • Aguacate	
TUNA TARTARE	719
Spicy Tuna O Poke Ahi Tuna • Poke • Chips de wonton • Aguacate	
LOADED NACHOS / NACHOS CARGADOS	729
Birria de res • Shredded chicken • Pork belly	
SWEET PLANTAIN SHRIMP	599
Camarones al panko • Envuelto en plátano maduro	
QUESADILLAS	519
Chimichurri steak / Quesabirria / Buffalo Chicken	
GARLIC CHEESY BREAD	599
Pan de Ajo • Mozzarella • Parmesano • Salsa Vodka	
TOSTACHOS	499
Opciones: Tinga O Birria Tostones • Guacamole • Puerro • Cilantro aioli	

WINGS

6 \$529 / 12 \$899

Buffalo / Teriyaki / Old Bay / Sweet Chili Aioli

DIABLO SHRIMP	599
Camarones tempura • Aioli picante	
PORK BELLY / CHICHARRÓN	499
Honey Garlic O Classic Servido con guacamole • Limón	
CHIPS & DIP	539
Pico de gallo • Guacamole	
CHICKEN & CHEESE CROQUETTES	399
Croquetas de pollo • Mozzarella • Aioli de ajo	
ONNO'S YAROA	549
Opciones: Tinga O Birria Papas fritas • Queso • Tocineta • Aioli	

DUO MOFONGO

Plátano • Yuca • Pico de gallo

Pork Belly - Chicharrón \$409 / Garlic Shrimp - Camarones al ajillo \$599

BURGERS

7oz Angus Patty served with Fries or Yuca fries
Wedge Fries \$99 / Parmesan Wedge Fries \$199

ONNO'S	609
Tocineta • Queso • Huevo frito	
BACON AVOCADO	599
Tocineta • Aguacate • Lechuga	
WELLINGTON	599
Al horno • Hongos • Queso • Tocineta	
CLASSIC SMASH	579
Doble carne • Queso • Salsa especial	
PINEAPPLE BACON	599
Piña a la parrilla • Tocineta • Queso • Cebolla	
DOMINICANO	589
Queso de freir • Plátano maduro • Repollo • Salsa chimi	

SANDWICHES

Served with Fries Or Yuca Fries
Wedge Fries \$99 / Parmesan Wedge Fries \$199

GRILLED CHICKEN	439
Cebolla salteada • Queso mozzarella • Aioli de ajo	
CRISPY CHICKEN	499
Classic / Caesar / Buffalo	
HERB-GRILLED CHICKEN	499
Avocado • Chimichurri • Lechuga mixta	

SALADS

CAESAR	539
Chicken Schnitzel 99 / Grilled Chicken 99 / Shrimp 189	
SOUTHWEST CHICKEN	699
Aguacate • Habichuela negra • Tortillas • Queso	
AHI TUNA & AVOCADO	699
Repollo • Lechuga • Zanahoria • Pepino	
HOUSE HERB-CHICKEN	599
Lechuga mixta • Pollo • Tomate • Pepino • Vinagreta	

STREET TACOS

FLOUR OR CORN TORTILLA

 DIABLO SHRIMP	419
Salsa diablo • Guacamole • Repollo	
PORK BELLY	309
Ajo Sriracha • Repollo • Cilantro	
AL PASTOR	369
Piña • Repollo • Chicharrón	
CARNE ASADA	369
Salsa diablo • Chimichurri • Guacamole	
CHICKEN TINGA	299
Repollo • Guacamole • Crema de cilantro	
 AHI TUNA	539
4 tacos • Atún fresco • Aguacate	
QUESABIRRIA	399
Cebolla • Cilantro 3 tacos • Tortillas de maíz	
SWEET CHILI SHRIMP	419
Chili aioli • Repollo • Cilantro	

SIZZLING FAJITAS

Chicken 699 / Steak 789 / Shrimp 889

Guacamole • Pico de gallo • Crema agria • Queso
Habichuela • Refrita

PLATOS FUERTES

STEAK FRITES

Classic Chimichurri

Picaña Prime Angus 1.399

Sirloin Flap 1.299

Yuca Fries / Tostones / Wedge Fries / Parmesan Wedge Fries
Sautéed Mushrooms & Onions

 CHICKEN MILANESA	799
Arúgula • Parmesano • Tomate Cherry • Limón	
GARLIC SHRIMP BOWL	979
Camarones al ajillo • Arroz • Tostones • Aguacate	
CHICKEN PARM ALLA VODKA	769
Penne • Pollo Parmesano	
POKÉ BOWL	
Ahi Tuna 799 / Diablo Shrimp 719 / Chicken Teriyaki 699	
Arroz • Piña • Alga • Aguacate • Pepino	
BURRITO BOWL	699
Burrito deconstruido en un tazón • Birria de res / Chicharrón / Chicken	
Arroz • Habichuela Negra • Queso • Plátano maduro	
THAI FRIED RICE BOWL	
Steak 799 / Chicken 759 / Shrimp 819	
Arroz • Vegetales • Plátano maduro • Huevo Frito	
BURRITO	599
Birria de res / Chicken / Chicharrón	
Servido con pico de gallo • Guacamole • Nachos	

PIZZAS & CALZONES

FIRE ROASTED BRICK OVEN

WHITE

FOCACCIA	299
Aceite de ajo • Romero • Parmesano	
BIANCO	804
Salsa de hongo porcini • Mozzarella • Arúgula	
VEGGIE TRES QUESO	780
Aceite de ajo • Vegetales mixtos • Queso jack • Parmesano • Mozzarella fresca	
CAPRESE	804
Tomate cherry • Mozzarella fresco • Albahaca • Balsamico reducido	
AL PASTOR	699
Chicharrón • Piña • Cebolla • Crema de cilantro	
BUFFALO CHICKEN	729
 Salsa Buffalo • Mozzarella • Pollo al panko • Puerro • Salsa Ranch	
FIGGY GOAT	719
Queso de cabra • Miel • Higo Agrega Prosciutto 99	

PANINI RUSTICO

HECHO EN EL HORNO CON MASA DE PIZZA

VODKA PARM	599
Pollo parmesano a la vodka • Mozzarella • Albahaca	
ITALIANO	689
Prosciutto • Mozzarella fresca • Tomate • Rúcula	
CAPRESE	549
Mozzarella fresco • Albahaca • Tomate	
FIGGY GOAT	599
Prosciutto • Queso de cabra • Higo • Arúgula • Balsamico	
CHICKEN MILANESA	699
Queso cabra • Tomate • Arúgula • Balsámico	

RED

NEW YORK MARGHERITA	569
Pomodoro • Mozzarella • Albahaca	
CARNE ASADA & MAIZ	769
Vacio • Crema de cilantro • Maiz • Cebolla	
CLASSIC MARGHERITA	599
Mozzarella fresco • Albahaca • Aceite de oliva	
LA PARMA	792
Prosciutto • Arúgula • Tomates • Aceite trufa	
HAWAIIAN	649
Piña • Jamón	
PEPPERONI	599
Mozzarella • Pepperoni	
MEAT LOVERS	804
Birria de res • Pollo • Pepperoni • Jamón	
 LOCAL YOKAL	599
Maiz • Jamón	
VODKA	689
Parmesano • Albahaca	
 HOT HONEY PEPPERONI	639
Pepperoni classico • Miel picante	

COCKTAILS



SHOTS



MOCKTAILS

Virgin Cocktails



CHINOLA MULE
Pepino + Sirop + Chinola Cerveza de jengibre + Limón

CUCUMBER GIMLET
Soda + Pepino + Limón

SHIRLEY GINGER
Soda + Grenadine + Limón Cerveza de jengibre

STRAWBERRY MOJITO
Menta + Fresa + Soda

VIRGIN COLADA
Coco + Piña + Cereza

PINEAPPLE COBBLER
Jugo de fresa + Limón + Piña Soda

ORANGE CRUSHES

Freshly squeezed Orange Juice to order

THE CLASSIC CRUSH
Titos Vodka + Triple Sec + Sprite + Mint

ONNO'S CRUSH
Jose Cuervo + Triple Sec + Orange + Splash of Cranberry

COCONUT CRUSH
Vodka Triple Sec + Coconut + Splash of sprite + Lime

CRANBERRY ORANGE
Vodka + Cranberry juice + Splash of sprite

FRESH JUICES

STRAWBERRY
LEMONADE
PINEAPPLE
ORANGE
PASSION FRUIT



MULES



CLASSIC
Vodka + Limón + Cerveza de jengibre + Soda

AMERICAN
Titos + Cerveza de jengibre + Limón Menta

AMARETTO
Limón + Amaretto + Cerveza de jengibre

DARK & STORMY
Dark Rum + Cerveza de jengibre

KENTUCKY
Bourbon + Limón + Cerveza de jengibre

WINE

By the bottle & glass

TRASPICHE ASTICA RED AND WHITE
TRAPICHE ARGENTINA RED & WHITE
FRONTERA MERLOT
FRONTERA CHARDONNAY
FRONTERA CABERNET

WHITE
Yellow Tail Chardonnay, Australia
Beringer Napa Valley Chardonnay
RED
Yellow Tail Cabernet Sauvignon
Beringer Founders Estate Merlot

CHAMPAGNE

MOET CHANDON IMPERIAL BRUT
MOET IMPERIAL ICE ROSE
MOET IMPERIAL ICE BRUT
MASHIO PROSECO

BEER

PRESIDENTE / LIGHT
CORONA
MODELO
STELLA ARTOIS



COCKTAILS

 **OLD FASHIONED** \$699

Simple Syrup, Bourbon,
Angostura Bitters, Orange Zest

 **MANHATTAN** \$799

Rye Whiskey (or Bourbon),
Sweet Vermouth, Angostura Bitters,
Brandied Cherry (or Lemon Twist!)

 **FRENCH 75** \$599

Gin, Lemon Juice, Simple Syrup,
Champagne, Lemon Zest

 **SIDECAR** \$699

Cognac, Triple Sec, Lemon Juice,
Orange Zest

 **VESPER MARTINI** \$699

Gin (old Tom), Absolut Elyx, Lillet
Blanc, Lemon Zest

 **VODKA GINLET** \$599

Vodka, Lime Cordial, Lime

 **SOUTH SIDE** \$599

Lime Juice, Gin, Simple Syrup,
Mint Leaf

 **BEE'S KNEES** \$599

Lemon Juice, Gin, Honey

 **SPEAKEASY HIGHBALL** \$799

Scotch, Club Soda, Lemon Wheel
Garnish

 **HEMINGWAY DAIQUIRI** \$849

Light & Dark Rum, Luxardo Maraschino
Liqueur, Lime Juice, Simple Syrup, Grapefruit
Juice, Bitters

Hemingway didn't like sweet drinks, so as the
story goes, sometime in the 1930s he asked the
bartender at Havana's El Floridita to make him
something like a daiquiri with "No sugar and
double the rum."

 **HOT & DIRTY MARTINI** \$699

Splash of Pepperoncini Juice

 **TWILIGHT ZONE** \$699

Light Rum, DeKuyper Melon Liqueur,
Coconut Cream, Blue Curacao

 **PERFECT PEAR** \$849

Tequila Blanco, Guava Purée, Lime,
Pear Brandy

 **PANTERA ROSA** \$849

Mezcal, Blood Orange, Lemon, Agave,
Firewater Bitters

 **MARTINI** \$799

Have it your way!

-Gin or Vodka

-Traditional, Dry, Extra Dry, or Dirty

-Lemon Twist, Cocktail Onions, or Olive
Garnish

 **ESPRESSO MARTINI** \$849

Vodka (or Tequila!), Kahlúa, Freshly
Brewed Espresso, Simple Syrup, Coffee
Bean Garnish

 **NEGRONI** \$749

Gin, Sweet Vermouth, Campari,
Orange Peel Garnish

 **MARY PICKFORD** \$849

White Rum, Grenadine, Pineapple Juice,
Luxardo Maraschino Liqueur, Pineapple
Frond Garnish

 **EL MATADOR** \$1,199

Casamigos Blanco, Cointreau, Mint,
Jalapeño, Cucumber, Lime, Agave

 **SMOKIN ROSE** \$849

Mezcal, Lime, Rosemary, Orgeat,
Quinquina

 **THE MEXICILLIN** \$899

Mezcal, Lemon, Ginger, Honey

 **STRAWBERRY MARGARITA** \$530

Strawberry Purée, Grand Marnier,
Tequila Reposado, Fresh Basil Leaf

 **GOLD DIGGER** \$899

Rye Whiskey, Pickled Peaches,
Pineapple, Lemon, Cinnamon

 **DESERT SUNSET** \$849

Tequila Reposado, Lavender-Infused
Aperol

 **WILD COYOTE** \$799

Mezcal, Pear Liqueur, Lemon,
Cinnamon, Agave

 **ST. GERMAIN SPRITZ** \$999

Elderflower Liqueur, Prosecco,
Lemon Twist

 **THE CANDYMAN** \$849

Tequila, Ancho Chili, Lime, Honey,
Grenadine

 **WHEN DOVES CRY** \$849

Tequila Reposado, Strawberry Agave,
Pear Brandy, Firewater Bitters

KID'S MENU

Chicken Tenders 344
Served with fries

Mini Margherita Pizza 459

Penne Pomodoro 344

Cheese Quesadilla 344
Served with fries

SWEETS POSTRES

In House / Hecho En Casa

A ROUND OF BEER 699
Appreciated your meal? Buy the kitchen staff a round!

NUTELLA PIZZA 599
Masa de pizza · Nutella · Azucar en polvo

FRIED OREOS 299
4 Oreos Frito · Sirope de Chocolate

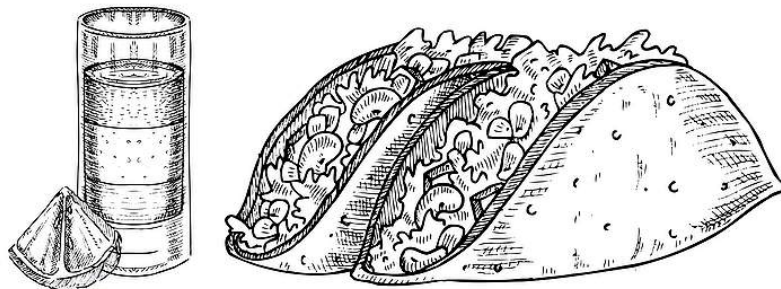
NUTELLA STICKS 489
Masa frita · Azucar · Nutella

By Ciocolata

BROWNIE A LA MODE 499
Helado de vainilla · Azucar en polvo

TACOS & TEQUILA

EVERY TUESDAY



\$199 MARGARITAS

Chinola • Classic • Strawberry • Mango

"NEW" MARGARITA PITCHERS \$1,099

Classic • Chinola • Strawberry • Mango

•• Taco Sampler \$599 ••

MAKE YOUR OWN TACOS - 3 FLOUR TORTILLAS / 3 CORN TORTILLAS
DIABLO SHRIMP • BIRRIA • PORK BELLY • CHICKEN TERIYAKI

TACOS

Flour or corn tortillas

THAI SHRIMP 119

Vinegar slaw • Shrimp tempura
Sweet chili thai sauce

DIABLO SHRIMP 119

Vinegar slaw • Shrimp tempura
Avocado

AHI TUNA 119

Wonton shell • Avocado • Tuna
spicy mayo & eel sauce

CARNE ASADA 119

Carne vacio marinado
Pico de gallo • Sriracha aioli

BIRRIA 99

Vinegar slaw • Guacamole
Lime cream • Cilantro

CHICKEN TERIYAKI 99

Slaw • Chicken teriyaki • Chives

PORK BELLY 99

Vinegar slaw • Sriracha garlic
sauce • Lime cream

AL PASTOR 99

Onion • Grilled pineapple • Cilantro

CHICKEN TINGA 99

Cream de cilantro • Guacamole • Cilantro

3 DIVISIÓN DE CUENTAS POR MESA.

10% PROPINA / 18% ITIBIS NO INCLUIDO / TAX & TIP NOT INCLUDED