

The  
Eclipse

LA CENA

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## TAPAS

**CHICHARRONES DE PULPO** 14  
CORN BREADED • ARRUGULA •  
CITRUS & SMOKED PAPRIKA AIOLI

**MARKET FRESH OYSTERS** MP  
CHAMPAGNE MIGNONETTE • LEMON WEDGES

**PAN CON TOMATE** 8  
TOASTED BARRA GALLEGA • GARLIC  
OLIVE OIL • RUBBED TOMATO

**CROQUETAS DE QUESO** 12  
RACLETTE • SMOKED GOUDA • MAHON  
CONFIT GARLIC MAYO

**PAN FRIED PADRON PEPPERS** 10  
PIMENTON • OLIVE OIL • GARLIC • SEA SALT

**BABY GAMBAS AL AJILLO** 16  
WHITE WINE • GARLIC • BRANDY • ONIONS  
FRESH PARSLEY

**CASTELVETRANO CONFIT OLIVES** 8  
FRESH HERBS • GARLIC • PAN CON TOMATE

**CHARCUTERIE** 18  
CHEF SELECTION OF THREE CURED  
SPANISH MEATS • PAN CON TOMATE

**TABLA DE QUESOS Y CHARCUTEIE** 24  
CHEF SELECTION OF THREE CHEESES & THREE  
CURED SPANISH MEATS • MARKET FRUIT  
MARMALADE • PAN CON TOMATE

**MONTADITOS DE LOMO DE CERDO IBERICO** 14  
SLOW ROASTED IBERICO PORK LOIN  
BARRA GALLEGA • PICKLED MUSTARD,  
TOMATO MERMELADE

**PINCHOS DE POLLO** 8  
CHICKEN KEBAB • CHARRED MANGO BBQ  
BARRA GALLEGA

**DUCK WINGS** 16  
BEER CONFIT • CHILES AND ORANGE MARMALADE

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## TO SHARE

**TERRANO BORINCANO** 10  
ROASTED GARLIC HUMMUS • ROOT VEGETABLES  
DAILY TOMATOES • HOUSE BREAD

**PUERTO RICAN BITES** 14/20  
CHICHARRONES • SORULLITOS • MEAT TURNOVERS  
GUAVA AND CHEESE TURNOVERS • CORNED BEEF ALCAPURRIAS

**LOCAL FRESH CATCH CEVICHE** MP  
DAILY INFUSED • MINI AREPAS

**FRIED CALAMARI** 16  
PECORINO BREADED • CITRUS ALIOLI

**COCONUT SHRIMP TEMPURA** 16  
PINEAPPLE SWEET CHILI • RED CURRY • ALIOLI

**AHI TUNA TARTAR TACOS** 16  
WASABI SCENTED AHI TUNA • AVOCADO RELISH • LIME • CILANTRO

**ROPA VIEJA EGGROLLS** 14  
SPICY TAMARIND REDUCTION • CILANTRO • SOURSOP MAYO

**CHEESE PLATTER** 20  
CHEF SELECTION OF FOUR CHEESES  
WARM OLIVE ANTIPASTO • PETTIT BARRA GALLEGA

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## SMALL PLATES

**PULPO A LA BRAZA** 18  
CANNELLINI BEANS • LONGANIZA • SAFFRON • WHITE WINE  
TOMATOES • SWEET POTATO CHIPS

**GRILLED ROASTED VEGETABLES** 14  
BALSAMIC & THYME MARINADE • PEPPERED MOZZARELLA DI BUFFALA  
SUN DRIED TOMATO PESTO

**PORK BELLY SLIDERS** 16  
PICKLED CABBAGE • SESAME HABANERO MAYO  
STOUT BEER • DIJON MUSTARD • PAN SOBAO

**MUSSELS** 24  
WHITE WINE • ROMA TOMATOES • ROASTED GARLIC • ONIONS  
CANTIMPALO • SAFFRON • ARTISTAN BREAD

**ORGANIC MIX GREEN SALAD** 12  
DAILY TOMATOES • GINGER PICKLING WATERMELON • FETA  
CANDIED NUTS • JULIANNE APPLES • BRICK OVEN FOCACCIA  
WILD BERRIES AND CHAMPAGNE VINAIGRETTE

**THE ECLIPSE CAESAR** 12  
LOCAL ROMAINE • ANCHOVIES • ROASTED GARLIC CAESAR DRESSING  
CILANTRO • LARGE CROUTONS • FRESH GRANA PADANO

**MARKET INSPIRED SOUP** MP

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# WOOD FIRED PIZZA

## 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. THESE TOMATOES ARE ALSO HAND-PICKED BY A FAMILY RUN BUSINESS ALLOWING THEM TO RIPEN ON THE VINE. OUR CHEESE IS ALSO ITALIAN - YOU MAY CHOOSE BETWEEN CLASSIC MOZZARELLA OR MOZZARELLA DI BUFFALA.

## THE OVEN

OUR OVEN IS HAND BUILT; AND CAN EASILY REACH TEMPERATURES OVER 800 DEGREES. THE HIGH HEAT LOCKS IN THE FLAVOR AND MOISTURE OF THE DOUGH, AND THE SPECIALITY INGREDIENTS GIVE OUR PIZZA ITS UNIQUE FLAVOR.

## 2 DOLLAR SURCHARGE FOR MOZZARELLA DI BUFFALA

**GARLIC AND CHEESE STICKS 12**  
OREGANO AND GARLIC INFUSED OLIVE OIL

**CHEESE PIZZA 12**  
CRUSHED TOMATOES • DAILY MOZZARELLA  
SUBSTITUTE FRESH MOZZARELLA 2

**MARGUERITA 14**  
CRUSHED TOMATOES • DAILY MOZZARELLA  
ROASTED TOMATOES • FRESH BASIL  
SUBSTITUTE FRESH MOZZARELLA 2

**GUAVATE 17**  
ROASTED PULLED PORK • SWEET PLANTAINS  
PICKLED RED ONIONS • CILANTRO PESTO  
CHIPOTLE GOUDA CHEESE

**JACINTO 18**  
CRUSHED TOMATOES • PROSCIUTTO • PEPPERONI  
CAPICOLA • DAILY MOZZARELLA

**MIDDLES 20**  
FENNEL ROASTED SHRIMP • BÉCHAMEL  
ROASTED TOMATOES • TORN BASIL

**THE ECLIPSE 16**  
PROSCIUTTO DI PARMA • DAILY MOZZARELLA  
CRUSHED TOMATOES • LOCAL ARUGULA • BASIL  
BALSAMIC REDUCTION

**MED 16**  
ROASTED GARLIC HUMMUS • MEDITERANEAN MIX  
OLIVES • PIQUILLO PEPPERS • FETA

**MAKE YOUR OWN PIZZA**  
BASE PRICE 8

**SAUCE**  
CRUSHED TOMATOES 2  
OLIVE OIL 2  
BÉCHAMEL 2  
ROASTED GARLIC 2

**CHEESE**  
DAILY MOZZARELLA 2  
FRESH MOZZARELLA 4  
FETA 4

**TOPPINGS**  
BALSAMIC REDUCTION 1  
PIQUILLO PEPPERS 2 • TORN BASIL 2 • ARUGULA 2  
PEPPERONI 2 • CAPICOLA 2  
MEDITERRANEAN MIX OLIVES 3  
PROSCIUTTO DI PARMA • SHRIMP • 4 EACH

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# LARGE PLATES

**LOCAL CATCH OF THE DAY MP**  
GRILLED LEMON & TROPICAL FRUIT RELISH  
CHOICE OF: GANDULES RISOTTO • GRILLED VEGETABLES  
OR MAMPOSTEAO

**ECLIPSE SEAFOOD PASTA 38**  
MARKET SEAFOOD • FENNEL • TARRAGON • SAFFRON

**PAN SEARED ORGANIC CHICKEN 30**  
FUFU PUREE • PASTELES RISOTTO • CHICHARRON VOLAO  
PITORRO AND SOFRITO

**PORK TENDERLOIN 30**  
PAN SEARED • STIR FRY NOODLES • TAMARIND PONZÚ  
SHIITAKE MUSHROOMS

**GRILLED LOCAL SPICED BLACK ANGUS  
"1855" RIBEYE MP**  
GARLIC AND THYME SMASHED FINGERLING POTATOES  
COGNAC TRUFFLE BUTTER • GRILLED VEGETABLES

**WILD GAME MP**  
PLEASE ASK YOUR WAITER FOR TODAY'S SELECTION

**CAST IRON BLACK ANGUS "1855" FILET MP**  
WILD MUSHROOM AND HERB AUJUS • CRISPY GORGONZOLA MAC AND CHEESE

**ARROZ CON POLLO 28**  
OUR INDIGENOUS PLATE • ROASTED PEPPERS AIOLI • TOSTONES • AVOCADO

**GRILLED WAGYU CHURRASCO MP**  
MIXED POTATO GRATIN • BOURSIN CHEESE SPHERE • MARKET VEGETABLES

**GRASS FED ORGANIC LAMB CHOPS 36**  
GREEN LENTIL CASSEROLE • FRESH HERBS • LEMON GARLIC SAUCE

**CORNISH GAME HEN 24/34**  
CONGRÍ • GINGER • CITRUS AND HONEY GLAZE

**HOMEMADE MARKET PASTA MP**  
PRAWNS ADD 14 • CHICKEN ADD 8

Consuming raw or undercooked • poultry • fish •  
shellfish or eggs may increase your risk of food-borne illnesses. 5/21