



Welcome to VINO Tinto, where Asian international cuisine meets the classic gourmet grill.

APPETIZERS

🍤 SHRIMP CEVICHE

\$39.00

Fresh lime juice mixed with chopped onions, tomato, and cilantro, served with corn tortilla chips and a spicy habanero sauce.

Conch Ceviche (Seasonal) \$35.00

Mixed Seafood \$55.00 | Pico de Gallo \$ 15.00

🍷 ITALIAN BRUSCHETTA

Shrimp or smoked salmon with marinated tomatoes and basil, topped with carrots, cucumber, and balsamic vinegar.

Plain \$ 12.00 | Shrimp \$18.00 | Smoked Salmon \$ 25.00

🍖 GRILLED ITALIAN SAUSAGE

\$26.00

Italian sausage, grilled and served with homemade chimichurri sauce and garlic bread.

🧀 CHEESE & CHARCUTERIE

\$74.00

A mix of Swiss, cheddar, mozzarella, and gouda paired with Italian sausage, smoked ham, olives, fresh fruits, nuts, bread, and homemade jam.

🍤 DEEP FRIED WONTONS

\$22.00

🌿 Served with a sweet Chili sweet and sour sauce on the side.

Options: Pork | Vegetable

🍷 VINO TINTO CHICKEN WINGS

Carefully marinated chicken wings served with your choice of sauce and french fries.

10 pcs \$25.00 | 20 pcs \$50.00

Sauces Available:

Sweet & Sour | Habanero | Pepper Wings | BBQ

🍷 DUMPLINGS

Plump pan-fried dumplings with your choice of chicken or pork, served with homemade Asian sauce on the side.

12 PCS \$23.00 | 18 PCS \$35.00

🍖 CRISPY BEEF TIPS

\$34.00

🌿 Imported beef tenderloin, cut into bite-sized strips, deep fried and tossed with garlic, ginger, and crushed pepper.

🍖 CRISPY CHICKEN TIPS

\$28.00

🌿 Chicken breast, cut into bite-sized strips and tossed with garlic, ginger, and crushed pepper.

🍖 CRISPY PORK BELLY TIPS

\$36.00

🌿 Pork belly carefully diced into bite-sized strips and tossed with garlic, ginger, and crushed pepper.

STIR FRY, HOT PLATES & ASIAN SPECIALS

All meals include your choice of white rice or rice and beans, except Tokyo dishes.

BEEF STIR FRY

\$33.00

Beef tenderloin with a delicious mix of broccoli, cabbage, carrots, baby corn, onions and sweet peppers, mushrooms.

SHRIMP STIR FRY

\$37.00

Shrimp with a delicious mix of broccoli, carrots, cabbage, baby corn, onions, sweet peppers, and mushrooms.

CHICKEN STIR FRY

\$25.00

Sliced chicken breast sautéed with a delicious mix of broccoli, cabbage, carrots, baby corn, onions, sweet peppers, and mushrooms.

SPECIAL MIXED STIR FRY

\$45.00

A perfect blend of shrimp, beef tenderloin, chicken, with fresh seasonal vegetables and mushrooms.

🍷 TOKYO FRIED CHICKEN

\$30.00

Chicken breast carefully prepared in a Japanese traditional recipe, seasoned with the chef's secret mix and encrusted with golden crispy panko to perfection. Served with a fresh side salad and grilled potatoes on the side.

🍷 THE GENERAL'S CHICKEN

\$33.00

A blend of sweet and sour that is sure to delight. Chicken breast breaded and seasoned with our special house blend. Served with seasoned vegetables.

CHICKEN HOT PLATE

\$33.00

Sliced chicken breast sautéed with garlic, onions, mushrooms, baby corn, carrots, sweet pepper, and the Chef's secret recipe.

BEEF HOT PLATE

\$37.00

Sliced imported beef tenderloin sautéed with garlic, onions, mushrooms, baby corn, carrots, and sweet pepper, seasoned with the Chef's secret recipe.

🍖 PORK BELLY HOT PLATE

\$35.00

Sliced pork belly sautéed with garlic, jalapeños, onions, mushrooms, carrots, and sweet pepper, finished with the Chef's spicy sauce.

SPECIAL MIXED HOT PLATE

\$45.00

Shrimp, beef tenderloin, and chicken sautéed with fresh vegetables in the Chef's special sauce.

🍷 TOKYO FRIED PORK CHOPS

\$35.00

Panko-crusted, deep-fried pork chop seasoned with our special recipe, served with a side salad and grilled potatoes.

🍷 TOKYO FRIED FISH

\$45.00

Panko-crusted, deep-fried snapper fillet served with a side salad and grilled potatoes.

VEGETARIAN STIR-FRY

\$19.00

Fresh mixed vegetables sautéed in a savory sauce, served hot and flavorful.

🌶️ SPICY 🌿 MILD 🍷 HIGH ON GLUTEN 🥚 CONTAINS EGG 🌿 VEGETARIAN 🕒 SPECIAL PREP AND COOK TIME

All Prices are in Belize Dollars. GST and a 7% service charge are not included.

Please inform your server of any food allergies or dietary restrictions.

STEAKS & GRILL

▲ SURF & TURF

Imported rib-eye steak paired with your choice of grilled shrimp, finished with the chef's signature garlic-butter sauce and grilled vegetables.

Shrimp \$109.00

ANGUS RIB-EYE STEAK

\$88.00

Marinated Angus rib-eye steak, grilled to perfection, served with grilled vegetables and baked potatoe.

🌶️ BABY BACK RIBS

\$60.00

▲ 1.5+ lbs baby back ribs, braised with brandy and spices, mildly spicy, served with grilled vegetables and baked potatoes.

LAMB CHOPS

\$88.00

Local lamb chops seasoned with fresh herbs, served with grilled vegetables and baked potatoe.

CARNÍVORO PLATTER

▲ 2 persons **\$130.00**

1 Italian sausage, 8 oz rib-eye steak, (2)8 oz grilled pork chops, Argentinian chimichurri, grilled vegetables, and 2 baked potatoes.

Add grilled chicken for **\$10.00**

4 persons **\$260.00**

3 Italian sausages, 16 oz rib-eye steak, (2)8 oz grilled pork chops, and grilled chicken, Argentinian chimichurri, grilled vegetables, and 3 baked potatoes.

▲ GRILLED PORK CHOPS

\$50.00

16 oz. pork chops, grilled and glazed with brandy and special seasonings, served with grilled vegetables and baked potatoe.

SEAFOOD

All meals include your choice of white rice or rice and beans.

LEMON & GARLIC BUTTER FISH

\$52.00

Pan-grilled snapper fillet with olive oil, garlic, and lemon butter.

CURRY SHRIMP

\$39.00

Shrimp in fresh yellow curry and seasonal vegetables.

🌶️ COCONUT FRIED SHRIMP

\$42.00

Crispy panko shrimp, deep-fried and served with a side salad and tartar sauce.

▲ FRIED FISH

Whole fresh snapper, seasoned and fried to a golden crisp. Served with Belizean rice and beans, potato salad, and fried plantains.

16 oz \$85.00 | 32 oz \$150.00

This item comes with a complimentary appetizer due to its special preparation and cooking time.

GRILLED CHIMICHURRI SHRIMP

\$45.00

Grilled shrimp skewers served with chimichurri and grilled vegetables.

GARLIC BUTTER SHRIMP

\$45.00

Perfectly sautéed shrimp, drizzled with fresh garlic and butter.

▲ PAN FRIED SALMON

\$65.00

8 oz. Imported Alaskan salmon fillet, pan-fried and served with grilled vegetables.

This item comes with a complimentary appetizer due to its special preparation and cooking time.

SEAFOOD SOUP

\$55.00

Clams, mussels, shrimp, snapper accented with cilantro, garlic, potatoes, carrots, and tomatoe.

PASTAS

🌶️ CHICKEN PASTA

\$35.00

Sautéed chicken breast with olives, garlic, mushroom and olive oil. Served with house-made garlic bread.

🌿 Vegetarian Option **\$19.00**

🌶️ SHRIMP PASTA

\$38.00

Sautéed shrimp with tomatoes, olives, garlic, mushrooms, and olive oil. Served with house-made garlic bread.

🌿 VINO TINTO CHICKEN PESTO PASTA

\$35.00

Homemade pesto sauce, grilled chicken breast and garlic bread.

Shrimp \$38.00 | Vegetarian Option \$25.00

🌿 SEAFOOD PASTA

\$55.00

Black mussels, clams, and local shrimp with onions, tomatoes, and brandy, served with garlic bread.

🌶️ SPICY 🌿 MILD 🌾 HIGH ON GLUTEN 🥚 CONTAINS EGG 🌿 VEGETARIAN ▲ SPECIAL PREP AND COOK TIME

All Prices are in Belize Dollars. GST and a 7% service charge are not included.

Please inform your server of any food allergies or dietary restrictions.

BURGERS & WRAPS

All burgers and wraps come with french fries.

-  **VINO TINTO BEEF BURGER** **\$29.00**
1/4 lb premium beef patty with a double layer of crispy bacon, cheese, lettuce, onions, and a sunny-side-up egg.
-  **CRISPY CHICKEN BURGER** **\$22.00**
Crispy chicken breast, cheese, lettuce, tomato, and onions.
-  **GRILLED CHICKEN BURGER** **\$24.00**
Grilled chicken breast, cheese, lettuce, tomato, and onions.
-  **CRISPY FISH BURGER** **\$35.00**
Fish fillet encrusted with panko to a golden crisp, cheese, lettuce, tomato, and onions.

-  **VINO TINTO CHICKEN WRAP** **\$22.00**
 Marinated chicken sautéed in pepper sauce with zucchini, onions, and tomatoes, wrapped in a flour tortilla.
-  **BUFFALO CHICKEN WRAP** **\$22.00**
 Crispy chicken breast, deep-fried, buffalo sauce, veggies, and wrapped in a fresh flour tortilla.
-  **VINO TINTO BEEF WRAP** **\$22.00**
 Carefully marinated beef tenderloin, sautéed in a special pepper sauce with zucchini, onions, and tomatoes
-  **CHIPOTLE CHICKEN WRAP** **\$22.00**
 Grilled chicken wrapped in a fresh warm flour tortilla, with chipotle sauce and veggies.

BELIZEAN

- BELIZEAN RICE & BEANS** **\$24.00**
Rich stew chicken, served with traditional rice and beans, Belizean potato salad and fried plantain.

- BELIZEAN CURRY CHICKEN** **\$40.00**
Marinated chicken breast, fresh yellow curry. Served with white rice on the side.
 Vegetarian Option \$25.00

SALADS

- HOUSE SALAD** **\$20.00**
Grilled chicken with veggies and olives, served with the Chef's house-made dressing.
Plain \$15.00 | Shrimp \$25.00 | Smoked Salmon \$30.00
-  **CHICKEN CAESAR SALAD** **\$22.00**
Fresh lettuce with croutons, parmesan, and Caesar dressing.
Plain \$15.00 | Shrimp \$25.00 | Smoked Salmon \$30.00

-  **CITRUS APPLE SALAD WITH CHICKEN** **\$24.00**
Fresh apple, lettuce, walnuts, orange wedges, bacon, feta, croutons, with balsamic dressing.
Plain \$18.00 | Shrimp \$27.00 | Smoked Salmon \$30.00
-  **POKE BOWL SALAD** **\$22.00**
Fresh assorted greens and vegetables served with pasta in a creamy chipotle sauce.
Plain \$15.00 | Shrimp \$25.00 | Smoked Salmon \$30.00

DESSERTS

Vino Tinto Cheesecake	\$15.00
Chocolate Cake	\$12.00
Key Lime Pie	\$12.00
Brownie Ice Cream	\$12.00
Caramel Flan	\$12.00

SIDES & EXTRAS

Mashed Potato	\$6.00
French Fries	\$6.00
Sweet Potato Fries	\$8.00
Side Bread & Butter	\$4.00
Rice & Beans or White Rice	\$4.00
Green Salad or Grilled Veg (Side Size)	\$8.00
Fried Ripe Plantain	\$5.00

 **SPICY**  **MILD**  **HIGH ON GLUTEN**  **CONTAINS EGG**  **VEGETARIAN**  **SPECIAL PREP AND COOK TIME**

All Prices are in Belize Dollars. GST and a 7% service charge are not included.

Please inform your server of any food allergies or dietary restrictions.

NON-ALCOHOLIC BEVERAGES

SOFT DRINKS

Sanpellegrino Mineral Water 750ml	\$15.00
Perrier Mineral Water 750ml	\$15.00
Purified Water 500ml	\$3.00
Coca Cola 355ml	\$3.50
Orange Fanta	\$3.50
Red Fanta	\$3.50
Sprite	\$3.50
Ginger Ale	\$3.50

COFFEE

Black Brewed Coffee (Unlimited Refills)	\$2.50
Americano (Espresso & Hot Water)	\$4.00
Cappuccino	\$10.00
Espresso	\$5.00
Frozen Mocha	\$10.00
Baileys Coffee & Whipped Cream	\$15.00
Caramel Frappuccino	\$12.00

FRUIT JUICES

Watermelon	\$4.00
Orange	\$4.00
Pineapple	\$4.00
Cranberry	\$4.00
Iced Tea	\$4.00

MOCKTAILS

Spa Day	\$12.00
Cucumber slice, fresh mint leaves, basil, lime juice, ginger syrup, soda water	

Ginger D-Tox	\$12.00
Fresh ginger, lime, agave and ginger ale.	

Pineapple Refresher	\$12.00
Pineapple juice, sprite, basil leaves and lime.	

ALCOHOLIC BEVERAGES

BEERS

🍷 Belikin Regular	\$7.00
🍷 Belikin Stout	\$7.00
🍷 501 Lager	\$7.00
🍷 Landshark	\$7.00
🍷 Red Stripe	\$12.00
🍷 Heineken	\$10.00
🍷 Guinness	\$10.00
Corona	\$10.00

LOCAL RUMS

Old Master Extra Mature	\$7.00
Caribbean Gold	\$6.00
3 Barrel	\$6.00
One Barrel	\$6.00
Coconut Rum	\$6.00

BELIZEAN CRAFTED & ORGANIC RUMS

Belizean Fine Rum "Don Omario 10 Years"	\$16.00
Copalli Organic White	\$10.00
Copalli Barrel Rested	\$10.00
Tiburón White Tip (92 Proof)	\$12.00
Tiburón 8 Years	\$12.00

IMPORTED RUMS

Ron Zacapa 23 Year	\$18.00
Flor de Caña 18 Years	\$18.00
Captain Morgan Spiced Rum	\$12.00

VODKA

Grey Goose	\$14.00
Tito's Handmade	\$12.00
Ketel One	\$12.00
Absolut	\$12.00
Hyper Vodka	\$5.00

WHISKEY & BOURBON

The Macallan Quest Single Malt 12 Years	\$36.00
The Glenlivet Single Malt 12 Years	\$32.00
The Glenfiddich Reserve Cask	\$30.00
Buchanan's Deluxe Aged 12 Years	\$18.00
Evan Williams Kentucky Bourbon	\$14.00
Jim Beam's Straight Bourbon	\$14.00
Jack Daniels Sour Mash (Classic)	\$14.00
Crown Royal Fine Deluxe	\$14.00
Crown Royal Apple	\$12.00
Johnnie Walker Black Label	\$15.00
Johnnie Walker Red Label	\$10.00
Fireball Cinnamon Whiskey	\$10.00
Baileys Irish Cream	\$10.00

GIN

The Botanist	\$18.00
Hendricks	\$18.00
Bombay Sapphire	\$12.00
Tanqueray	\$12.00
Baron Gin	\$5.00

TEQUILAS BY SHOT

Don Julio Añejo	\$25.00
Don Julio Reposado	\$20.00
Patron Reposado	\$22.00
Patron Silver	\$18.00
Mezcal Zignum Reposado	\$20.00
180 Gold	\$15.00
180 Silver	\$15.00
Jose Cuervo Gold	\$14.00
Jose Cuervo White	\$12.00

🍷 Contains yeast. All liquors and spirits are served as 1.5 oz with a mixer of your choice.
All prices are in Belize Dollars. GST and 7% Service Charge are not included.

COCKTAILS

SIGNATURE COCKTAILS

Strawberry Spicy GT. \$17.00
Gin, fresh strawberry, orange , lime juice, honey syrup, fresh jalapeños slices, tonic water.

Red N Fashioned \$18.00
Bourbon, homemade red-wine syrup, orange peel, angostura bitters

Hibiscus Punch \$17.00
Coconut rum, White rum, mint leave, hibiscus puree, lime juice, simple syrup, orange juice.

Vino Tinto Espresso Martini \$18.00
Vodka, coffee liqueur, fresh espresso, signature homemade coffee syrup.

Vino Tinto Mojito \$17.00
White rum, mint leaves, lime wedge, lime juice, simple syrup, red wine.

CLASSIC COCKTAILS

Moscow Mule \$16.00
Vodka, lime juice, simple syrup, top with home made ginger beer. *(Ask server for available flavor.)*

Daiquiri \$17.00
White rum, strawberry, lime juice, sugar syrup. Served frozen or straight. *(Ask server for available flavor.)*

Mojito \$17.00
White rum, mint leaves, lime juice, lime wedges, simple syrup, soda water. *(Ask server for available flavor.)*

Margarita \$17.00
Tequila, orange liqueur, lime juice, simple syrup. *(Ask server for available flavor.)*

Paloma \$18.00
Tequila, lime juice, grapefruit juice, soda water.

Caipirinha \$17.00
Cachaça, lime wedges, brown sugar, angostura bitters.

Caipiroska \$15.00
Vodka, lime wedges, brown sugar, angostura bitters.

Long Island Iced Tea \$20.00
Light rum, vodka, tequila, Orange liqueur, Gin, Lime juice, Coca ola.

Mai Tai \$15.00
Orange juice, Pineapple juice, Lime juice, Disaronno White rum, Dark rum, a float of Myers's rum.

Old Fashioned \$17.00
Bourbon, Brown sugar, Angostura bitters.

Panty Ripper \$12.00
Coconut rum, pineapple juice, grenadine.

Belizean Pain Killer \$12.00
Extra mature rum, Pineapple juice, Orange juice, Coconut cream, Nutmeg.

SOURS

Whiskey Sour \$17.00
Whiskey, Lemon juice, Simple syrup, Optional egg white.

Amaretto Sour \$17.00
Amaretto, Simple syrup, Lime juice, Optional egg white.

MARTINIS

Cosmopolitan \$17.00
Lime juice, Cranberry juice, Cointreau, Vodka.

Garden Martini \$17.00
Fresh basil leaves, cucumber, lime juice,honey, Gin.

Belizean Key Lime Pie Martini \$18.00
Lime juice, Pineapple juice, Orange juice, Coconut cream, Infused vanilla vodka

SPRITZERS & WINE COCKTAILS

Sangria(Red or White) \$16.00
Orange juice, Pineapple juice, Coconut rum,Brandy topped with house wine.

Mimosas: Orange and Prosecco \$18.00
Orange juice, Sparkling wine. *(Minimum order of 2)*

Hugo the Belizean Flavor \$18.00
Mint leaves, Lime juice, Simple syrup, Vodka topped with prosecco *(Minimum order of 2)*

Watermelon Spritzer \$18.00
Vodka, Lime juice, House made watermelon syrup, Watermelon juice, Prosecco.

Caribbean Spritzer \$18.00
Campari, Soda water, Prosecco.

FROZEN COCKTAILS

Daiquiri \$17.00
Lime juice, Simple syrup, Strawberry syrup, White rum. *(Ask server for available flavor.)*

Piña Colada \$17.00
Coconut Cream,Pineapple juice, Dark rum.

Mudslide \$17.00
Vodka, Irish cream, coffee liqueur, vanilla ice cream.

Baileys Colada \$15.00
Baileys, Dark rum, Coffee liqueur, Coconut cream and topped with whipped cream.

If your favorite classic isn't listed, our bartenders can make it upon request.
All prices are in Belize Dollars. GST and 7% Service Charge are not included.

WINES BY THE GLASS

All wines by the glass are served in 5 oz portions.

HOUSE WINES

La Ruta 5 Chardonnay, Chile	\$14.00
La Ruta 5 Sauvignon Blanc, Chile	\$14.00
La Ruta 5 Merlot, Chile	\$14.00
La Ruta 5 Cabernet, Chile	\$14.00
Sparkling Mionetto Prosecco Brut ,Italy (Minimum 2-glass order)	\$14.00
Sparkling Zonin Prosecco, Italy (Minimum 2-glass order)	\$16.00
Sparkling Ice Edition JP Chenet, France (Minimum 2-glass order)	\$16.00
Ozeki Classic Sake Junmai, chilled to 46–50°F or served at room temperature	\$16.00

WINES BY THE BOTTLE



SPARKLING

Champagne Moët & Chandon Imperial Brut, France	\$280.00
Sparkling Zonin Prosecco, Italy	\$110.00
Sparkling Ice Edition JP Chenet, France	\$110.00
Lambrusco Bianco dell'Emilia, Italy	\$80.00



WHITE WINES

Zonin Pinot Grigio, Italy	\$116.00
Fantinel Pinot Grigio, Italy	\$133.00
Herencia, Trabajo Chardonnay, Argentina	\$96.00
Trapiche, Chardonnay, Argentina	\$96.00
Calvet, Chardonnay, France	\$96.00
Santa Emma, Amplus Chardonnay, Chile	\$48.00
Tierra del Fuego, Sauvignon Blanc, Chile	\$90.00
Calvet, Sauvignon Blanc, France	\$110.00
Maison Castel, Sauvignon Blanc, France	\$110.00



RED WINES

Maison Castel Pinot Noir, France	\$110.00
Santa Ema Terroir Reserva Merlot, Chile	\$110.00
Calvet Merlot, France	\$96.00
Catalpa Merlot, Argentina	\$153.00
Trapiche Broquel Malbec, Argentina	\$140.00
Herencia Malbec, Argentina	\$110.00
Calvet, Cabernet Sauvignon, France	\$96.00
Tierra del Fuego Cabernet Sauvignon, Chile	\$90.00
Santa Ema Terroir Reserva Cabernet Sauvignon, Chile	\$110.00



SAKE

Ozeki Classic Sake Junmai, Chilled to 40-50°F or at Room Temperature	\$145.00
--	----------

All prices are in Belize Dollars. GST and 7% Service Charge are not included.