



WE CATER EVENTS

[www.area337.com](http://www.area337.com)

710 Dr Michael Debakey Dr,  
Lake Charles, LA 70601

[f](#) [@](#) area337lc [☎](#) 337-488-8464

[www.area337.com](http://www.area337.com)

ORDER THROUGH



- Some items served in this establishment may contain imported seafood. Ask for more information.
- 20% gratuity will be added for parties of six (6) or more

# STARTERS

## Empanadas (Corn or Flour) ★

Smothered chicken (1) 3

Ground beef (1) 3.50

## Yucca balls 3.50

Mozzarella Cheese 

Ground beef  

## Latino Fried Cheese 8

Served with guava sauce.

## Caribbean Nachos 10 ★

Sliced fried green bananas, house cheese sauce and fresh pico de gallo.

**Add:** Smothered chicken 2

**Add:** Ground beef 3

## Shrimp Cocktail 13

Eight (8) poached shrimp dipped in house made cocktail sauce, avocado, orange served with fried green plantain slices.

## Sweet Plantains 6

Served with melted mozzarella cheese.

## Ceviche tostadas 14 ★

Shrimp and Cod fresh ceviche, served on corn tostada.

# SOUPS

Chicken soup



Beef soup



Cup 9 / Bowl 13

Cup 9 / Bowl 19

# AREPAS

Arepas are made of precooked corn meal, very common in the northern part of South America.

## Roasted Pulled Pork 11 ★

Avocado and tomato

## Pabellon 13

Shredded beef, braised black beans, sweet plantain and mozzarella.

## Blondie 11 ★

Smothered chicken and cheddar cheese.

## Caribbean 10 ★

Sweet plantain, braised black beans and avocado.

# KIDS

Served with white rice or potato fries.

## Rice and eggs 6

Scrambled or fried eggs

## Grilled steak 13

## Grilled chicken 7

## Chicken tenderloins 9

## Quesadillas 8

**Add** chicken 2

**Add** shrimp 4





## SPECIALITIES

# LATINO DISHES

Join us to experience the ultimate Latin culinary journey. Our top 10 dishes are a must-try for every flavor enthusiast—taste, enjoy and be inspired!



HONDURAS

**HONDURAN  
STYLE FRIED  
CHICKEN 17**



RIBEYE (10 oz) 22



VENEZUELA

**PABELLON 20**



MEXICO

**MOLCAJETE 45**



DOMINICAN REPUBLIC

**LA BANDERA 20**



MEXICO

**CHICKEN ENCHILADAS 18**



CUBA

**ROPA VIEJA 20**



COLOMBIA

**PAISA PLATTER 26**



PUERTO RICO

**CARNE FRITA 18**



# BUILD YOUR OWN

Some side dishes has an extra charge.



## STEP1: SELECT YOUR PROTEIN

### Beef



**Stew oxTail 23**

**Stew beef tips 20**

**Grilled steak 23**

**Vaca frita 22**

*Shredded beef refried with lime juice, fresh garlic and onion.*

**Ribeye 22**

### Poultry

**Stew chicken 15**



**Fried chicken (dark meat) 14**



**Grilled chicken breast 16**

**Breaded chicken breast 17**



### Pork



**Baked pulled pork 17**

**Fried pork belly 19**

**Fried pork chops 16**

**Fried pork chunks 17**

**Grilled pork steak 19**

### Seafood

**Whole red snapper 1-2 lbs MP**

**Shrimp 22\***

**Octopus 26\***

**Conch 34\***

*\*Served on garlic sauce or vinaigrette salad.*



## STEP2: CHOOSE YOUR RICE

### Rices



#### White rice

Pick red or black beans on the side.

**Dominican rice** (Moro de habichuela) rice and red beans.

**Cuban rice** (Congri)

rice and black beans made with pieces of pork belly and cumin.

**Puertorican rice** (Arroz con gandules)

rice and pigeon peas.

**Grandma style 2**

(arroz mampostia'o)

sauteed bell peppers, sweet plantains and pork belly then mixed with red beans and white rice.



## STEP3: PICK YOUR SIDE

### Greens

Grilled nopal (cactus)



Fresh sauteed vegetables (broccoli and carrot)

House salad (add avocado) 1

Wedge salad

Pickling cabbage

### Starches

Fried sliced green banana

Mofongo: Fried and mashed green plantain 2

Fried sweet plantain

Tostones: Double fried and mashed green plantain (Neutral on flavor)

Boiled Yucca served with garlic butter 0.50

Fried Yucca 0.50

• Some items served in this establishment may contain imported seafood. Ask for more information.



# FRESH FRUITS SODAS

Fresh fruits muddle and serve  
with Topo Chico and sugar rim.  
(ask for fruits options)

**NEW**



**5**



## Cuban Sandwich 17

Made with roasted pork, ham, swiss cheese,  
pickles and mustard sauce served on a  
pineapple poboy bread and sliced plantain  
chips.



## Pupusas pick 3 x 14

Griddled corn flour from El Salvador filled  
with plain cheese, beans, cactus, jalapeño,  
chicken or pork belly. made individually.

## Burger 14

Lettuce, tomato,  
pickles, red onion,  
american cheese  
served with  
french fries.  
(sub hamburger  
for shrimp)



## Power Bowl

Sauteed broccoli, carrots,  
pineapple and onion. Pick steak,  
chicken, shrimp or carnitas. Over  
rice or lettuce salad.





# SATURDAYS AND SUNDAYS BRUNCH

## OMELETTE\*

(BUILD YOUR OWN)

All our omelette come with golden flavorful hash brown & biscuit.

### Veggie options (Pick 2)

- Roasted broccoli, bell peppers, mushrooms, sweet plantain or black beans.

### Protein options (Pick 1)

- Oxtail meat, shredded beef or bacon.

### Cheese options (Pick 1)

- Cheddar, pepper jack, melted queso

\* Addition are subject to an extra charge

## BRUNCH DRINKS

	PIT	GL
<b>French 75.</b> Citrusy zing of lemon with the botanical notes of gin paired with prosecco.	<b>25</b>	<b>7</b>
<b>Mimosa.</b> Traditional, mango, passion fruit or pineapple. <b>Flight 17</b>	<b>20</b>	<b>5</b>
<b>Brunch punch.</b> Aperol, pineapple and passion fruit juice with prosecco.	<b>30</b>	<b>11</b>
<b>Pain killer.</b> Brugal, pineapple juice, coconut cream and orange juice.		<b>12</b>
<b>Orange creamsicle.</b> Vanilla absolut, coconut cream and orange juice.		<b>12</b>
<b>Bloody Mary.</b> Vodka, Shrimp, bacon, pickle, jalapeño, celery & olive.		<b>12</b>

## INTERNATIONAL BREAKFAST

### All American (USA) 14

Sausage or bacon, 2 fried eggs, hash brown & biscuit.

### Los 3 golpes (Dominican Republic) 14

Mashed green plantain served with fried cheese, salami, fried egg and sautéed red onion.

### Calenta'o paisa (Colombia) 18

Red beans and rice mixed with bell peppers and tomato served with fried egg, Colombian sausage and grilled steak.

### From Managua (Nicaragua) 16

Black beans and rice mixed with bell peppers and tomato, served with fried eggs, fried cheese, sweet plantain and flour tortillas.

### México lindo (México) 16

Chilaquiles and pork carnitas served with black refried beans and flour tortillas.

## PANCAKES (3) 13

### Pick 1 protein:

Sausage or glazed bacon

### Pick toppings:

Tres leches, strawberry, banana, nutella, New York cheese cake, chocolate chips.



## CROISSANTS

### Croissant french toast 12

Served with bacon and honey salad.

### Croissant Sandwich 11

Bacon, egg, ham and provolone. Served with honey salad



# DRINKS

## NON-ALCOHOLIC BEVERAGES

### Fresh juices

Mango, passion fruit or pineapple 3.75

### Fresh lemonade

Hibiscus, strawberry 3.50

### Imported Sodas 3.75

Mexican bottle coke

Apple soda

Colombian soda

Banana soda

Grape soda

Topo chico

# BEERS

## Domestics (3) Mexicans (4)

Budlight

Michelob ultra

Miller lite

Coors light

Dos equis

Corona

Modelo special

Pacifico

Victoria

## Draft Beers (4.5)

Corona premier, Pacifico, Dos equis, Modelo, Michelob. Crawford bock

# WINES

## WHITE WINES

	GL	BLT
<b>Conundrum.</b> White Blend. <i>Rutherford, California</i>	8	32
<b>Santa Margherita.</b> Pinot. <i>Grigio, Val d'Adige, Italia</i>	9	36
<b>Kendall-Jackson.</b> Chardonnay. <i>Santa Rosa, California</i>	9	35
<b>Duckhorn.</b> Sauvignon Blanc. <i>Napa Valley, California</i>	10	40
<b>Matua.</b> Sauvignon Blanc. <i>Marlborough, New Zealand</i>	8	32
<b>Fritz DE Katz.</b> Riesling. <i>Hechtsheim, Germany</i>	8	32

## RED WINES

	GL	BLT
<b>Achaval-Ferrer.</b> Malbec <i>Mendoza, Argentina</i>	9	36
<b>Decoy.</b> Pinot Noir. <i>American Canyon, California</i>	9	36
<b>Campo Viejo.</b> Rioja <i>Logroño, Espana</i>	8	32
<b>Caymus</b> Cabernet Sauvignon. <i>Fair Fields, California</i>	13	52
<b>Austin Hope 1LT.</b> Cabernet Sauvignon. <i>Paso Robles, California</i>	17	88
<b>Caymus 1Lt</b> Cabernet Sauvignon. <i>Napa Valley, California</i>	N/A	120



# IT'S 5 O'CLOCK COCKTAILS

## Mojitos 10 ★

Traditional, pineapple, coconut, tamarind, passionfruit, blueberry, raspberry, strawberry and beer mojito

(Mocktail 7)

## STEP1: PICK YOUR COCKTAIL

### Mules 10 (Mocktail 7)

*The classic mule, reimagined with a fun twist of flavors and spirits.*

**Liquor:** Moscow (vodka); London (gin), Mexican (tequila), or Caribbean (rum)

### Lemon drop martini 10 (Mocktail 7)

A sweet-tart of vodka and fresh lemon juice with your choice of house made flavors.

### House margaritas 10

Frozen or rocks

## STEP2: PICK A FLAVOR

Traditional, blueberry, mango, passionfruit, hibiscus, pineapple, prickly pear, raspberry, lavender, habanero or strawberry.



### Martini 12 (Mocktail 7)

Espresso, chocolate, watermelon, pink elderflower, mangonada, pornstar, key lime, creamsicle, sex under i-10, mamajuana or lychee.

**Sours 10** - (It contains Egg whites)  
Pisco, whiskey, vodka, gin or tequila.



\* All products here qualify for Happy Hour



# HOUSE \* COCKTAILS



## **Top Shelf Margarita 18**

Don julio Reposado or Mezcal.

## **Palomino 10**

A frozen mojito and piña colada together

## **Bourbon Punch 12**

Bourbon, sweet vermouth, orange juice & cranberry

## **Ocean water 10**

Coconut rum, coconut water & blue curaçao

## **Flora fresca 12**

Gin, lime, prickly pear, soda & cherry liqueur

## **Bourbon Abby 14**

Bourbon, ginger, cinnamon, mint, lime & ginger beer

## **Mamajuana passion 8**

Mango, passion fruit, coconut, daiquiri & mama juana

## **Ranch water 10 (mocktail 7)**

Cenote tequila, lime juice and Topo Chico

## **Old fashioned 13**

Bourbon whiskey, orange bitters, maraschino cherries and sliced orange.

## **Desert flower 13**

Mezcal, lime juice and prickly pear syrup.

## **Gatorita 13**

Tajin and chamoy rim

## **Gin Garden 13 (mocktail 7)**

Empress gin, lavender syrup, lime juice and egg white.

## **Paloma 10 (mocktail 7)**

Cenote tequila, lime juice, and a grapefruit-flavored soda.

## **Passion bayou mai tai 13**

Bayou spiced rum, passion fruit juice, mint leaves and lime juice.

**\*** *Not included in the happy hour*





RESTAURANT, EVENTS & CATERING

# CATERING SERVICES

BRING THE LATIN FLAVORS OF AREA 337 TO YOUR NEXT EVENT—NO MATTER THE SIZE OR STYLE.

- **Authentic Flavors:** Fresh, handcrafted dishes made with natural ingredients and bold spices.
- **Stress-Free Planning:** Customized menus, professional setup, and attentive service so you can focus on your guests.
- **Flexible Packages:** From light bites to full buffets, we adapt to your needs and budget.
- **Reliable Delivery:** On-time drop-off or full service—your food arrives ready to enjoy.



## CONTACT US TODAY



(337) 488-8464 [area337lc@gmail.com](mailto:area337lc@gmail.com)

