



SMALL TALK

OUR STORY

Small Talk, Big Stories.

We believe the best moments in life often begin with a little Small Talk.

A simple conversation, a shared cocktail, a delicious bite, or a fine cigar. Before you know it, hours have passed and memories have been made.

That's why we created Small Talk Camuy, a cozy little place where flavorful tapas, handcrafted cocktails, premium cigars, and great company come together.

Inspired by our love for hospitality and bringing people together, we wanted to create a space where strangers become friends, conversations flow, and life slows down just enough to enjoy the little things.

Whether you're here for a delicious meal, a perfectly crafted cocktail, or to unwind with a good cigar, there's always a reason to stay a little longer.

Because sometimes, the smallest conversations lead to the greatest stories.

Welcome to Small Talk. Sip, savor, smoke & stay awhile.



SMALL TALK

HOUSE COCKTAILS

14

FROM THE BARREL

Barrillito 2 Estrellas – Blueberry –
Raspberry – Lime – Spiced Syrup

SIERRA SUNSET

Mezcal – Lime – Agave – Capelletti –
Pineapple Juice

GUAVA MULE

Vodka – Lime – Ginger – Guava sage –
Ginger beer

MONKEY BUSINESS

Bourbon – Bitters – Spiced syrup –
Banana liquor

ROMERO Y JULIETA

Gin – St. Germain – Lime – Rosemary Syrup –
White Grapes

SMALL TALK

Gin – Vodka – Lileth bianco

WAKE ME UP!

Vodka – Coffee liquor – Coffee – Spiced syrup

PURPLE PAPER PLANE

Bourbon – Amaro – Capelletti



SMALL TALK

TAPAS

SLIDERS 15

Manchego Cheese – Bacon Marmalade –
Caramelized Onions – Mushrooms

TACOS 13

Romaine Lettuce – Wine-Sautéed Shrimp – Mango
– Cherry Tomatoes

KEBABS

Churrasco 15 – Shrimp 12

MEATBALLS 16

Chorizo – Beef – Wine

CEVICHE TROPICAL

Shrimp 14

DORADO BITES 14

Breaded and Fried Mahi Mahi

PORK BELLY 14

Guava – Bell Peppers

CHURRASCO 25

Grilled – Chimichurri Papaya

TOAST 9

Crushed Tomato – Manchego Cheese – Serrano
Ham

TRUFFLE FRIES 11



SMALL TALK

MAIN COURSES

HOUSE SIGNATURE RICE 32

10oz Grilled Skirt Steak – Papaya Chimichurri
– Sautéed Asparagus

SALMON WITH MALANGA 26

Purple Malanga Mash with a Hint of Coconut –
Pan-Seared Salmon – Garlic & White Wine
Reduction – Sautéed Asparagus – Cherry
Tomatoes

CHICKEN PENNE ALFREDO 18

House-Made Alfredo Sauce – Spinach –
Grilled Chicken Breast – Wine-Sautéed
Cherry Tomatoes

SIDES

- Sautéed Asparagus
- Tostones (Crispy Fried Plantains)
- Truffle Fries

Additional Charge: \$6

- Creamy Alfredo Pasta
- Signature House Rice
- Creamy Mashed Purple Malanga

Additional Charge: \$8

"Every great story starts with Small Talk"