

# COCKTAILS

## THE MOJITO

11.<sup>95</sup>

barceló rum, housemade piloncillo syrup, fresh mint, soda, sugar cane stick

## SANGRIAS {carafe sangria 29.<sup>95</sup>}

**RED SANGRIA** 9.<sup>95</sup>  
red wine, brandy, tropical juices & fruit

**WHITE SANGRIA** 9.<sup>95</sup>  
sparkling wine, st germain elderflower liquor, mint & fruit

**ROSÉ SANGRIA** 9.<sup>95</sup>  
dripping springs orange vodka, marques de caceres rosé, housemade thyme infused syrup

## from south america

**CAIPIRINHA** 10.<sup>95</sup>  
ypióca cachaca, lime, raw sugar

**MANGO CAIPIRINHA** 10.<sup>95</sup>  
ypióca cachaca, lime juice, raw sugar, mango syrup

**PREMIUM CAIPIRINHA** 11.<sup>95</sup>  
our classic or mango caipirinha with leblon premium cachaca

**PISCO SOUR** 10.<sup>95</sup>  
pisco la caravedo, lime juice, housemade piloncillo syrup.  
*a peruvian classic.*

## WITH TEQUILA & MORE

**PALOMA** 10.<sup>95</sup>  
el jimador blanco tequila, housemade grapefruit syrup, club soda, grapefruit ice, lime juice, candied grapefruit zest

**SKINNY MARGARITA** 9.<sup>95</sup>  
el jimador blanco tequila, 03 orange liquor, light agave nectar, lime juice

**MARGARITA**  
el jimador blanco tequila, lime juice, 03 orange liquor, housemade piloncillo syrup, shaken hard & garnished with a lime  
*regular 8.<sup>95</sup> | large 10.<sup>95</sup>*

**PITAYA MARGARITA** 11.<sup>95</sup>  
el jimador blanco tequila, lime juice, 03 orange liquor, housemade piloncillo syrup, shaken hard & garnished with a lime.

**MANGO HABANERO MARGARITA** 13.<sup>95</sup>  
*churrascos private label*  
herradura salve, habanero tincture, mango syrup, 03 orange liquor, lime juice, smoked chili salt rim

**ROASTED PINEAPPLE MEZCALITA** 12.<sup>95</sup>  
ilegal mezcal joven, lime juice, orange liquor, housemade roasted pineapple purée

## WINES BY THE GLASS

### WHITES & MORE

	6oz	9oz
MARQUES DE CACERES, <i>Cava Brut</i> , Vega del Magro, Spain	9. <sup>95</sup>	
PASQUA, <i>Pinot Grigio</i> , Venecie, Italy	10. <sup>95</sup>	14. <sup>95</sup>
CHURRASCOS 'AVE', <i>Sauvignon Blanc</i> , Maipo Valley, Chile	11. <sup>95</sup>	15. <sup>95</sup>
CATENA 'APPELLATION TUPUNGATO', <i>Chardonnay</i> , Mendoza, Argentina	11. <sup>95</sup>	15. <sup>95</sup>
SONOMA CUTRER, <i>Chardonnay</i> , Russian River Valley, California	14. <sup>95</sup>	19. <sup>95</sup>
CHÂTEAU STE. MICHELLE, <i>Riesling</i> , Columbia Valley, Washington	10. <sup>95</sup>	14. <sup>95</sup>
MARQUES DE CACERES, <i>Rosé of Tempranillo &amp; Garnacha Tinta</i> , Rioja, Spain	8. <sup>95</sup>	12. <sup>95</sup>
CHÂTEAU MIRAVAL, <i>Cinsault-Grenache-Syrah-Rolle</i> , Cotes de Provence, France	10. <sup>95</sup>	14. <sup>95</sup>

### REDS

	6oz	9oz
ERNESTO CATENA 'PADRILLOS', <i>Pinot Noir</i> , Mendoza, Argentina	9. <sup>95</sup>	13. <sup>95</sup>
TALBOTT 'KALI HART', <i>Pinot Noir</i> , Monterrey, California	14. <sup>95</sup>	19. <sup>95</sup>
TINTO NEGRO, <i>Malbec</i> , Uco Valley, Argentina	11. <sup>95</sup>	15. <sup>95</sup>
ANGULO INNOCENTI 'CHURRASCOS 30 YEAR ANNIVERSARY', <i>Malbec</i> , Mendoza, Argentina	12. <sup>95</sup>	16. <sup>95</sup>
CHURRASCOS 'CORAZÓN', <i>Cabernet Sauvignon</i> , Maipo Valley, Chile	12. <sup>95</sup>	16. <sup>95</sup>
DRUMHELLER, <i>Cabernet Sauvignon</i> , Columbia Valley, Washington	12. <sup>95</sup>	17. <sup>95</sup>
COUSINO MACUL, <i>Finis Terrae</i> , Maipo Valley, Chile	13. <sup>95</sup>	18. <sup>95</sup>

# LUNCH

served tuesday through saturday until 4 pm

## \$15.<sup>95</sup> FRIDAY FEATURE

16oz PORK TENDERLOIN FILET  
served with a redskin potato puree & pineapple glaze

## \$5.<sup>95</sup> LUNCH COCKTAIL:

MOJITO, PALOMA, MARGARITA,  
CAIPIRINHA, MANGO CAIPIRINHA, PISCO SOUR,  
RED SANGRIA, WHITE SANGRIA

## \$5.<sup>95</sup> LUNCH DESSERTS

ASK TO SEE OUR DESSERT SELECTION

## ENSALADAS

<b>CAÉSAR</b> 8. <sup>95</sup> chopped heart of romaine, caesar dressing, fresh grated parmigiano reggiano, garlic rosemary crostini & black pepper <i>add grilled chicken 5 / add petite filet 6</i>	
<b>PAMPAS</b> 9. <sup>95</sup> mixed greens, grilled bell peppers, onion, mushrooms, asparagus, fire roasted tortilla strips, cotija cheese with choice of dressing <i>add grilled chicken 5 / add petite filet 6</i>	
<b>DESIGN YOUR OWN SALAD</b> 14. <sup>95</sup> ask for the salad card, select directly from our chef's pantry	
<b>CRAB &amp; AVOCADO</b> 17. <sup>95</sup> jumbo lump crab salad, peeled roma tomato, guacamole, red onion, fresh basil, jalapeño vinaigrette	
<b>AHI TUNA</b> 15. <sup>95</sup> seared tuna, mixed greens, heart of palm, orange, celery, red onion, toasted pumpkin seeds, queso fresco, mango pisco vinaigrette	

<b>FISH TACOS</b> 15. <sup>95</sup> two fish tacos with jalapeño remoulade, crunchy cabbage & rocoto sauce served with rice & black beans <i>choice of grilled or fried</i>	
<b>CARNITAS TACOS</b> 14. <sup>95</sup> two tacos of crisp guajillo braised pork with guacamole, tomatillo sauce & pickled onions served with rice & black beans	
<b>LATINO CHICKEN SANDWICH</b> 14. <sup>95</sup> plantain crusted chicken, black bean sauce, provolone, lettuce & pico de gallo on brioche with french fries	
<b>AMAZÓN BURGER</b> 14. <sup>95</sup> ground tenderloin, sliced pork belly, provolone, avocado, pico de gallo, pickled onion, mustard, jalapeño mayonnaise on brioche with french fries	

served with complimentary salad or soup of the day

<b>POLLO al AJILLO</b> 16. <sup>95</sup> grilled chicken breast, roasted garlic sauce, served with grilled vegetables & rice	
<b>POLLO JALAPEÑA</b> 16. <sup>95</sup> grilled chicken breast with mild onion jalapeño crema, crispy jalapeño chips, pico de gallo, queso fresco & gallo pinto	
<b>POLLO AZTECA</b> 16. <sup>95</sup> grilled chicken breast with spinach, mushrooms, red bell peppers, chipotle crema & rice	
<b>POLLO ENCAMISADO</b> 17. <sup>95</sup> plantain crusted chicken over spicy smoked black bean sauce, crema america, seared panela cheese & roasted tomato	
<b>GAMBAS al AJILLO</b> 19. <sup>95</sup> pan roasted shrimp, grilled zucchini, roasted tomato, garlic, lemon butter & rice	
<b>BACON WRAPPED STUFFED SHRIMP</b> 22. <sup>95</sup> grilled skewer of jumbo shrimp, stuffed with smoked panela cheese, red jalapeño over caribbean rice, topped with ajillo sauce	
<b>PLANTAIN CRUSTED SHRIMP</b> 19. <sup>95</sup> fried jumbo shrimp with caribbean rice & jalapeño remoulade dipping sauce	
<b>GRILLED RAINBOW TROUT</b> 23. <sup>95</sup> 9oz whole butterflied clear springs rainbow trout, chimichurri, shrimp, avocado, tomato & chipotle cream sauce	
<b>GRILLED SNAPPER &amp; SHRIMP</b> 28. <sup>95</sup> 10oz grilled red snapper filet, sautéed shrimp, spinach, mushrooms, red bell peppers, in a creamy chipotle sauce	
<b>CARNITAS</b> 17. <sup>95</sup> crispy pork carnitas, onion, red peppers, avocado, radish & cilantro with tomatillo salsa	

<b>SMOKED PORK SPARERIBS</b> 20. <sup>95</sup> corn smoked pork spareribs, tamarind - guajillo glaze, served with side of french fries	
<b>SHRIMP ENCHILADAS</b> 19. <sup>95</sup> sautéed shrimp, roasted tomato, sliced avocado, chipotle sherry cream sauce, quesadilla & queso fresco, black beans	
<b>THE CHURRASCO 8 oz</b> 44. <sup>95</sup> signature center cut certified angus beef® tenderloin, butterflied, char-grilled & served with roasted andean potatoes, grilled vegetables & béarnaise sauce	
<b>PETITE CHURRASCO 6 oz</b> 35. <sup>95</sup> certified angus beef® tenderloin, butterflied, char-grilled & served with roasted andean potatoes, grilled vegetables & béarnaise sauce	
<b>GRILLED BEEF BROCHETTE</b> 23. <sup>95</sup> skewer of bacon wrapped certified angus beef® tenderloin with onion, bell pepper & poblano over caribbean rice, topped with ajillo sauce	
<b>FILETE en SALSA JALAPEÑA</b> 21. <sup>95</sup> 8oz petite filet, mild onion jalapeño crema, crispy jalapeño chips, pico de gallo, queso fresco & gallo pinto	
<b>LOMO SALTADO</b> 19. <sup>95</sup> peruvian stir fried beef tips, red onion, red & aji peppers, ginger, french fries & rice	
<b>LOMO LATINO</b> 21. <sup>95</sup> 8oz petite filet, spicy black bean sauce, crema america, smoked panela cheese, avocado, roasted tomato	