

COCKTAILS

THE MOJITO

11.⁹⁵

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

SANGRIAS {carafe sangria 29.⁹⁵}

RED SANGRIA 9.⁹⁵
red wine, brandy, tropical juices & fruit

WHITE SANGRIA 9.⁹⁵
sparkling wine, st germain elderflower liquor, mint & fruit

ROSÉ SANGRIA 9.⁹⁵
dripping springs orange vodka, marques de caceres rosé, housemade thyme infused syrup

from south america

CAIPIRINHA 10.⁹⁵
ypióca cachaca, lime, raw sugar

MANGO CAIPIRINHA 10.⁹⁵
ypióca cachaca, lime juice, raw sugar, mango syrup

PREMIUM CAIPIRINHA 11.⁹⁵
our classic or mango caipirinha with leblon premium cachaca

PISCO SOUR 10.⁹⁵
pisco la caravedo, lime juice, housemade piconcillo syrup. *a peruvian classic.*

WITH TEQUILA & MORE

PALOMA 10.⁹⁵
el jimador blanco tequila, housemade grapefruit syrup, club soda, grapefruit ice, lime juice, candied grapefruit zest

SKINNY MARGARITA 9.⁹⁵
el jimador blanco tequila, 03 orange liquor, light agave nectar, lime juice

MARGARITA
el jimador blanco tequila, lime juice, 03 orange liquor, housemade piconcillo syrup, shaken hard & garnished with a lime
regular 8.⁹⁵ | large 10.⁹⁵

PITAYA MARGARITA 11.⁹⁵
el jimador blanco tequila, lime juice, 03 orange liquor, housemade piconcillo syrup, shaken hard & garnished with a lime.

MANGO HABANERO MARGARITA 13.⁹⁵
churrascos private label
herradura salve, habanero tincture, mango syrup, 03 orange liquor, lime juice, smoked chili salt rim

ROASTED PINEAPPLE MEZCALITA 12.⁹⁵
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. ⁹⁵	
PASQUA, <i>Pinot Grigio</i> , Venetie, Italy	10. ⁹⁵	14. ⁹⁵
CHURRASCOS 'AVE', <i>Sauvignon Blanc</i> , Maipo Valley, Chile	11. ⁹⁵	15. ⁹⁵
CATENA 'APPELLATION TUPUNGATO', <i>Chardonnay</i> , Mendoza, Argentina	11. ⁹⁵	15. ⁹⁵
SONOMA CUTRER, <i>Chardonnay</i> , Russian River Valley, California	14. ⁹⁵	19. ⁹⁵
CHÂTEAU STE. MICHELLE, <i>Riesling</i> , Columbia Valley, Washington	10. ⁹⁵	14. ⁹⁵
MARQUES DE CACERES, <i>Rosé of Tempranillo & Garnacha Tinta</i> , Rioja, Spain	8. ⁹⁵	12. ⁹⁵
CHÂTEAU MIRAVAL, <i>Cinsault-Grenache-Syrab-Rolle</i> , Cotes de Provence, France	10. ⁹⁵	14. ⁹⁵

REDS

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

LUNCH

\$15.⁹⁵ FRIDAY FEATURE

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

\$5.⁹⁵ LUNCH COCKTAIL:

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

\$5.⁹⁵ LUNCH DESSERTS

ASK TO SEE OUR DESSERT SELECTION

ENSALADAS

CAÉSAR 8. ⁹⁵ 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>
PAMPAS 9. ⁹⁵ 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>
DESIGN YOUR OWN SALAD 14. ⁹⁵ ask for the salad card, select directly from our chef's pantry
CRAB & AVOCADO 17. ⁹⁵ jumbo lump crab salad, peeled roma tomato, guacamole, red onion, fresh basil, jalapeño vinaigrette
AHI TUNA 15. ⁹⁵ seared tuna, mixed greens, heart of palm, orange, celery, red onion, toasted pumpkin seeds, queso fresco, mango pisco vinaigrette

FISH TACOS 15.⁹⁵
two fish tacos with jalapeño remoulade, crunchy cabbage & rocoto sauce served with rice & black beans
choice of grilled or fried

CARNITAS TACOS 14.⁹⁵
two tacos of crisp guajillo braised pork with guacamole, tomatillo sauce & pickled onions served with rice & black beans

PORK CUBAN SANDWICH 15.⁹⁵
pressed sandwich of achiote braised pork, sliced pork belly, provolone, mustard & pickled relish on crisp rustic bread with french fries

LATINO CHICKEN SANDWICH 14.⁹⁵
plantain crusted chicken, black bean sauce, provolone, lettuce & pico de gallo on brioche with french fries

AMAZÓN BURGER 14.⁹⁵
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

POLLO al AJILLO 16. ⁹⁵ grilled chicken breast, roasted garlic sauce, served with grilled vegetables & rice
POLLO JALAPEÑA 16. ⁹⁵ grilled chicken breast with mild onion jalapeño crema, crispy jalapeño chips, pico de gallo, queso fresco & gallo pinto
POLLO AZTECA 16. ⁹⁵ grilled chicken breast with spinach, mushrooms, red bell peppers, chipotle crema & rice
POLLO ENCAMISADO 17. ⁹⁵ plantain crusted chicken over spicy smoked black bean sauce, crema america, seared panela cheese & roasted tomato
MILANESA de POLLO 17. ⁹⁵ plantain crusted chicken, idiazabal mac & cheese, peeled grape tomato, pickled cabbage
GAMBAS al AJILLO 19. ⁹⁵ pan roasted shrimp, grilled zucchini, roasted tomato, garlic, lemon butter & rice
PLANTAIN CRUSTED SHRIMP 19. ⁹⁵ fried jumbo shrimp with caribbean rice & jalapeño remoulade dipping sauce
BACON WRAPPED STUFFED SHRIMP 22. ⁹⁵ grilled skewer of jumbo shrimp, stuffed with smoked panela cheese, red jalapeño over caribbean rice, topped with ajillo sauce
GRILLED RAINBOW TROUT 23. ⁹⁵ 9oz whole butterflied clear springs rainbow trout, chimichurri, shrimp, avocado, tomato & peruvian aji pepper crema
NORWEGIAN SALMON 24. ⁹⁵ 8oz grilled salmon, achiote grilled shrimp, tomatillo sauce, avocado, pico de gallo & queso fresco
GRILLED SNAPPER & SHRIMP 28. ⁹⁵ 10oz grilled red snapper filet, sautéed shrimp, spinach, mushrooms, red bell peppers, in a creamy chipotle sauce

CARNITAS 17.⁹⁵
crispy pork carnitas, onion, red peppers, avocado, radish & cilantro with tomatillo salsa

SMOKED PORK SPARERIBS 20.⁹⁵
corn smoked pork spareribs, tamarind – guajillo glaze, served with side of idiazabal mac & cheese

THE CHURRASCO 8 oz 44.⁹⁵
signature center cut certified angus beef® tenderloin, butterflied, char-grilled & served with roasted andean potatoes, grilled vegetables & béarnaise sauce

PETITE CHURRASCO 6 oz 35.⁹⁵
certified angus beef® tenderloin, butterflied, char-grilled & served with roasted andean potatoes, grilled vegetables & béarnaise sauce

GRILLED BEEF BROCHETTE 23.⁹⁵
skewer of bacon wrapped certified angus beef® tenderloin with onion, bell pepper & poblano over caribbean rice, topped with ajillo sauce

FILETE en SALSA JALAPEÑA 21.⁹⁵
8oz petite filet, mild onion jalapeño crema, crispy jalapeño chips, pico de gallo, queso fresco & gallo pinto

LOMO SALTADO 19.⁹⁵
peruvian stir fried beef tips, red onion, red & aji peppers, ginger, french fries & rice

LOMO LATINO 21.⁹⁵
8oz petite filet, spicy black bean sauce, crema america, smoked panela cheese, avocado, roasted tomato

ASADO en SALSA SETAS 21.⁹⁵
8oz grilled petite filet, mushroom & spanish sherry sauce, pickled onion & tempura mushroom