

CHURRASCOS LUNCH

two courses 20

SIDES

GRILLED MARKET VEGETABLES 7.95

GRILLED ASPARAGUS 6.95
with béarnaise

BRUSSELS SPROUTS 5.95
roasted with tamarind agave glaze

IDIAZÁBAL MAC & CHEESE 5.95
with crispy onion
add crab & shrimp 4.95

CHILES y CEBOLLAS 4.95
jalapeño, red bell & onions –
flambéed tableside

SEASONED FRENCH FRIES 4.95

wines by the glass

6oz 9oz

Segura Viudas, *Cava*, PENEDES, SPAIN 9.95

Bulletin Place, *Pinot Grigio*, AUSTRALIA 8.95 12.95

Catena Apellation Tupungato, 10.95 14.95
Chardonnay, MENDOZA, ARGENTINA

Cordúa 'Ave', *Sauvignon Blanc*, 10.95 14.95
MAIPO VALLEY, CHILE

Padrillos, *Pinot Noir*, MENDOZA, ARGENTINA 8.95 12.95

Tinto Negro, *Malbec*, MENDOZA, ARGENTINA 9.95 13.95

Cordúa 'Corazón', *Cabernet Sauvignon*, 10.95 14.95
MAIPO VALLEY, CHILE

Drumheller, *Cabernet Sauvignon*, 12.95 17.95
COLUMBIA VALLEY, WASHINGTON

dessert 5.95

add coffee, espresso or cappuccino 2.95

THE ORIGINAL TRES LECHES
CHOCOLATE TURRÓN BROWNIE

FLAN de QUESO

PIO X

OAXACAN CHEESECAKE

ALFAJORES

COCONUT ICE CREAM

SORBETS



FIRST COURSE

choose one

SOUP *of the DAY*

CAÉSAR

chopped heart of romaine, caésar dressing,
fresh grated parmigiano reggiano,
garlic rosemary crostini & black pepper

ENSALADA CHURRASCOS

baby mixed greens with marinated heart of palm,
tomato, capers, red onion, radish, smoked cotija cheese
with choice of dressing

SECOND COURSE

choose one

POLLO ENCAMISADO

plantain crusted chicken over spicy smoked black bean sauce,
crema americana, seared panela cheese & roasted tomato

POLLO JALAPEÑA

grilled chicken breast with mild onion jalapeña crema, crispy
jalapeño chips, pico de gallo, queso fresco & gallo pinto

CARNITAS

crispy pork carnitas, avocado, radish,
criollo peppers & onion, tomatillo sauce

GAMBAS *al AJILLO*

pan roasted garlic shrimp, scallions, tomato,
zucchini, lemon butter with jasmine rice

LOMO LATINO

8oz petite filet, spicy black bean sauce, crema americana,
smoked panela cheese, avocado, roasted tomato

PETITE CHURRASCO add 12.95

6oz beef tenderloin, butterflied, chargrilled & served with
roasted andean potatoes, grilled vegetables & béarnaise sauce

\$4.95 LUNCH COCKTAILS:

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

AVAILABLE MONDAY - SATURDAY UNTIL 4 PM