

# COCKTAILS

## THE MOJITO

10<sup>.95</sup>

barceló rum, house made piloncillo syrup, fresh mint, soda, sugar cane stick

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

**RED SANGRIA** 8<sup>.95</sup>  
red wine, brandy, tropical juices & fruit

**WHITE SANGRIA** 8<sup>.95</sup>  
sparkling wine, st germain elderflower liquor, mint & fruit

**ROSÉ SANGRIA** 9<sup>.95</sup>  
finlandia tangerine vodka, marques de caceres rosé, house made thyme infused syrup

## from south america

**CAIPIRINHA** 9<sup>.95</sup>

ypióca cachaca, lime, raw sugar, shaken & garnished with a semi-salted rim

**MANGO CAIPIRINHA** 9<sup>.95</sup>

ypióca cachaca, lime juice, raw sugar, mango syrup

**PISCO SOUR** 9<sup>.95</sup>

pisco la caravado, lime juice, house made piloncillo syrup. *a peruvian classic.*

## WITH TEQUILA

**PALOMA** 9<sup>.95</sup>

el jimador blanco tequila, house made 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

**PITAYA MARGARITA** 9<sup>.95</sup>

el jimador blanco tequila, lime juice, 03 orange liquor, house made piloncillo syrup, pitaya, lime zest

## MARGARITA

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

**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

## WINES BY THE GLASS

### WHITES

|  | 6oz               | 9oz               |
|--|-------------------|-------------------|
| MARQUES DE CACERES, <i>Cava Brut</i> , Vega del Magro, Spain                       | 9 <sup>.95</sup>  |                   |
| BULLETIN PLACE, <i>Pinot Grigio</i> , Australia                                    | 8 <sup>.95</sup>  | 12 <sup>.95</sup> |
| CHURRASCOS 'AVE', <i>Sauvignon Blanc</i> , Maipo Valley, Chile                     | 10 <sup>.95</sup> | 14 <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    | 8 <sup>.95</sup>  | 12 <sup>.95</sup> |
| TALBOTT 'KALI HART', <i>Pinot Noir</i> , Monterey, California         | 14 <sup>.95</sup> | 19 <sup>.95</sup> |
| TINTO NEGRO, <i>Malbec</i> , Uco Valley, Argentina                    | 10 <sup>.95</sup> | 14 <sup>.95</sup> |
| ANGULO INNOCENTI, <i>Malbec</i> , Mendoza, Argentina                  | 12 <sup>.95</sup> | 16 <sup>.95</sup> |
| CHURRASCOS 'CORAZÓN', <i>Cabernet Sauvignon</i> , Maipo Valley, Chile | 10 <sup>.95</sup> | 14 <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

## \$4.95 LUNCH COCKTAIL:

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

## \$5.95 LUNCH DESSERTS

ASK TO SEE OUR DESSERT SELECTION

## ENSALADAS

**CAÉSAR** 8<sup>.95</sup>  
chopped heart of romaine, caésar dressing, fresh grated parmigiano reggiano, garlic rosemary crostini & black pepper  
*add grilled chicken 5 / add petite filet 6*

**PAMPAS** 9<sup>.95</sup>  
mixed greens, grilled bell peppers, onion, mushrooms, asparagus, fire roasted tortilla strips, cotija cheese with choice of dressing  
*add grilled chicken 5 / add petite filet 6*

**DESIGN YOUR OWN SALAD** 14<sup>.95</sup>  
ask for the salad card, select directly from our chef's pantry

**CRAB & AVOCADO** 16<sup>.95</sup>  
jumbo lump crab salad, peeled roma tomato, guacamole, red onion, fresh basil, jalapeño vinaigrette

**AHI TUNA** 15<sup>.95</sup>  
seared tuna, mixed greens, heart of palm, orange, celery, red onion, toasted pumpkin seeds, queso fresco, mango pisco vinaigrette

**FISH TACOS** 15<sup>.95</sup>  
two fish tacos with jalapeño remoulade, crunchy cabbage & rocoto sauce served with rice & black beans  
*choice of grilled or fried*

**CARNITAS TACOS** 14<sup>.95</sup>  
two tacos of crisp guajillo braised pork with guacamole, tomatillo sauce & pickled onions served with rice & black beans

**PORK CUBAN SANDWICH** 15<sup>.95</sup>  
pressed sandwich of achiote braised pork, sliced pork belly, provolone, mustard & pickled relish on crisp rustic bread with french fries

**LATINO CHICKEN SANDWICH** 14<sup>.95</sup>  
plantain crusted chicken, black bean sauce, provolone, lettuce & pico de gallo on brioche with french fries

**AMAZÓN BURGER** 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

**POLLO al AJILLO** 15<sup>.95</sup>  
grilled chicken breast, roasted garlic sauce, served with grilled vegetables & rice

**POLLO JALAPEÑA** 15<sup>.95</sup>  
grilled chicken breast with mild onion jalapeña crema, crispy jalapeño chips, pico de gallo, queso fresco & gallo pinto

**POLLO AZTECA** 15<sup>.95</sup>  
grilled chicken breast with spinach, mushrooms, red bell peppers, chipotle crema & rice

**POLLO ENCAMISADO** 16<sup>.95</sup>  
plantain crusted chicken over spicy smoked black bean sauce, crema america, seared panela cheese & roasted tomato

**MILANESA de POLLO** 16<sup>.95</sup>  
plantain crusted chicken, idiazabal mac & cheese, peeled grape tomato, pickled cabbage

**GAMBAS al AJILLO** 19<sup>.95</sup>  
pan roasted shrimp, grilled zucchini, roasted tomato, garlic, lemon butter & rice

**PLANTAIN CRUSTED SHRIMP** 19<sup>.95</sup>  
fried jumbo shrimp with caribbean rice & jalapeño remoulade dipping sauce

**GRILLED RAINBOW TROUT** 22<sup>.95</sup>  
9oz whole butterflied clear springs rainbow trout, chimichurri, shrimp, avocado, tomato & peruvian aji pepper crema

**NORWEGIAN SALMON** 23<sup>.95</sup>  
8oz grilled salmon, achiote grilled shrimp, tomatillo sauce, avocado, pico de gallo & queso fresco

**ANDINA** 18<sup>.95</sup>  
grilled rainforest tilapia with sautéed shrimp, pico de gallo, peruvian huancaína sauce, queso fresco & cilantro. served with black beans

**GRILLED SNAPPER & SHRIMP** 28<sup>.95</sup>  
10oz grilled red snapper filet, sautéed shrimp, spinach, mushrooms, red bell peppers, in a creamy chipotle sauce

**CARNITAS** 17<sup>.95</sup>  
crispy pork carnitas, onion, red peppers, avocado, radish & cilantro with tomatillo salsa

**SMOKED PORK SPARERIBS** 20<sup>.95</sup>  
corn smoked pork spareribs, tamarind - guajillo glaze, served with side of idiazabal mac & cheese

**THE CHURRASCO 8 oz** 42<sup>.95</sup>  
 signature center cut certified angus beef® tenderloin, butterflied, char-grilled & served with roasted andean potatoes, grilled vegetables & béarnaise sauce

**PETITE CHURRASCO 6 oz** 32<sup>.95</sup>  
 certified angus beef® tenderloin, butterflied, char-grilled & served with roasted andean potatoes, grilled vegetables & béarnaise sauce

**FILETE en SALSA JALAPEÑA** 20<sup>.95</sup>  
8oz petite filet, mild onion jalapeña crema, crispy jalapeño chips, pico de gallo, queso fresco & gallo pinto

**LOMO SALTADO** 19<sup>.95</sup>  
peruvian stir fried beef tips, red onion, red & aji peppers, ginger, french fries & rice

**LOMO LATINO** 20<sup>.95</sup>  
8oz petite filet, spicy black bean sauce, crema america, smoked panela cheese, avocado, roasted tomato

**ASADO en SALSA SETAS** 20<sup>.95</sup>  
8oz grilled petite filet, mushroom & spanish sherry sauce, pickled onion & tempura mushroom

## BROCHETTES

**GRILLED CHICKEN BROCHETTE** 19<sup>.95</sup>  
grilled skewer of chicken with onion, bell pepper & poblano over caribbean rice, topped with ajillo sauce

**GRILLED BEEF BROCHETTE** 22<sup>.95</sup>  
 grilled skewer of bacon wrapped beef tenderloin with onion, bell pepper & poblano over caribbean rice, topped with ajillo sauce

**BACON WRAPPED STUFFED SHRIMP** 22<sup>.95</sup>  
grilled skewer of jumbo shrimp, stuffed with smoked panela cheese, red jalapeño over caribbean rice, topped with ajillo sauce