

HAPPY HOUR

EVERY DAY | 4PM - 7PM
THURSDAY | ALL DAY
at bar & patio only

SMALL PLATES

GUACAMOLE

5.95

avocado, red onion, sundried tomato, cilantro, parmesan cheese, dried forest mushrooms & toasted pumpkin seed. served with house made pork cracklings or corn tortilla chips

CEVICHE

Copacabana rainforest tilapia, gulf shrimp 6.95
with jalapeño, red onion & cilantro

Abi Tuna guacamole, jalapeño, onion, 5.95
cilantro, toasted pumpkin seed & orange

EMPANADAS

5.95

flaky golden savory latin pastries

Beef ground tenderloin, caramelized onion, 5.95
cumin, malbec-soaked raisins & pimento olives

Chicken smoked chicken, peruvian huancaína 5.95
sauce, basil, candied pecans

FISH TACO

5.95

fish taco with jalapeño remoulade,
crunchy cabbage & rocoto sauce

choice of grilled or fried

IDIAZÁBAL MAC & CHEESE

5.95

gruyere & spanish cheeses with queso fresco

TAQUITOS *de* MALANGA

6.95

pulled pork mini tacos in taro root shells
with pickled onion, crema fresca & cotija

QUESO IDIAZÁBAL FONDUE

6.95

smoked gruyere & spanish cheese
served with choice of house made
pork cracklings or rosemary crostini

PORK CUBAN SANDWICH

5.95

pressed sandwich of achiote braised pork,
sliced pork belly, provolone, mustard
& pickled relish on crisp rustic bread

{Menu Created by Steve Morice, Executive Chef}



COCKTAILS

5.95

MARGARITA

el jimador blanco tequila, lime juice, 03 orange liquor, house made piloncillo syrup, shaken hard & garnished with a lime

large 7.95 | carafe 19.95

PITAYA MARGARITA

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

PISCO SOUR

pisco la caravedo, lime juice, house made piloncillo syrup.

a peruvian classic.

THE MOJITO

barceló rum, house made piloncillo syrup, fresh mint, soda

carafe 19.95

CAIPIRINHA

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

MANGO CAIPIRINHA

ypióca cachaca, lime juice, raw sugar, mango syrup

RED SANGRIA

red wine, brandy, tropical juices & fruit

carafe 19.95

WHITE SANGRIA

sparkling wine, st germain elderflower liquor, mint & fruit

carafe 19.95

ROSÉ SANGRIA

marques de caceres rose, finlandia tangerine vodka, housemade grapefruit syrup, strawberry

carafe 19.95

VINO

by the glass 6 oz 5.95 | 9 oz 8.95

by the bottle 21.95

BUBBLES

STELLINA DI NOTTE *Prosecco, Italy*

MARQUES DE CACERES *Cava Brut, Spain*

WHITES

TERRA NOBLE *Sauvignon Blanc, Chile*

BULLETIN PLACE *Chardonnay, Australia*

ROSÉ

MARQUES *de CACERES, Spain*

REDS

PADRILLOS *Pinot Noir, Argentina*

RIVAREY *Tempranillo, Spain*

TINTO NEGRO *Malbec, Argentina*

TILIA *Cabernet Sauvignon, Argentina*

TILIA *Red Blend, Argentina*

ALL CERVEZAS

3.50

{Menu Created by Damian Ambroa, Beverage Director}