

HAPPY HOUR

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

SMALL PLATES

GUACAMOLE 5.95

avocado, red onion, sundried tomato, cilantro, cotija cheese & 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, cumin, malbec-soaked raisins & pimento olives

Chicken smoked chicken, peruvian huancaína 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 ofachiote braised pork, sliced pork belly, provolone, mustard & pickled relish on crisp rustic bread

SLIDER (1) 6.95 (2) 8.95

ground tenderloin, sliced pork belly, provolone, pico de gallo, pickled onion, mustard, jalapeño mayonnaise on brioche with fries

{Menu Created by Steve Morice, Executive Chef}

COCKTAILS

5.95

MARGARITA

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

PISCO SOUR

pisco la caravedo, lime juice, housemade piloncillo syrup
a peruvian classic.

THE MOJITO

barceló rum, housemade 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}