

COCKTAILS

THE MOJITO

10^{.95}

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

SANGRIAS {carafe sangria 29^{.95}}

RED SANGRIA 8^{.95}
red wine, brandy, tropical juices & fruit

WHITE SANGRIA 8^{.95}
sparkling wine, st germain elderflower liquor, mint & fruit

ROSÉ SANGRIA 9^{.95}
finlandia tangerine vodka, marques de caceres rosé, housemade thyme infused syrup

from south america

CAIPIRINHA 9^{.95}

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

MANGO CAIPIRINHA 9^{.95}

ypióca cachaca, lime juice, raw sugar, mango syrup

PREMIUM CAIPIRINHA 11^{.95}

our classic or mango caipirinha with leblon premium cachaca

PISCO SOUR 9^{.95}

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

WITH TEQUILA & MORE

PALOMA 9^{.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 piloncillo syrup, shaken hard & garnished with a lime
regular 8^{.95} | large 10^{.95}

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

	6oz	9oz
MARQUES DE CACERES, <i>Cava Brut</i> , Vega del Magro, Spain	9 ^{.95}	
TENUTA CA' BOLANI, <i>Pinot Grigio</i> , Friuli-Venezia Giulia, Italy	10 ^{.95}	14 ^{.95}
CHURRASCOS 'AVE', <i>Sauvignon Blanc</i> , Maipo Valley, Chile	10 ^{.95}	14 ^{.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-Syrah-Rolle</i> , Cotes de Provence, France	10 ^{.95}	14 ^{.95}

REDS

	6oz	9oz
ERNESTO CATENA 'PADRILLOS', <i>Pinot Noir</i> , Mendoza, Argentina	8 ^{.95}	12 ^{.95}
TALBOTT 'KALI HART', <i>Pinot Noir</i> , Monterrey, California	14 ^{.95}	19 ^{.95}
TINTONEGRO, <i>Malbec</i> , Uco Valley, Argentina	10 ^{.95}	14 ^{.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	10 ^{.95}	14 ^{.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

\$4^{.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, caésar dressing, fresh grated parmigiano reggiano, garlic rosemary crostini & black pepper
add grilled chicken 5 | add petite filet 6

PAMPAS 9^{.95}

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^{.95}

ask for the salad card, select directly from our chef's pantry

CRAB & AVOCADO 16^{.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 16^{.95}

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

MILANESA *de* POLLO 16^{.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 23^{.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 42^{.95}

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

PETITE CHURRASCO 6 oz 33^{.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 20^{.95}

8oz grilled petite filet, mushroom & spanish sherry sauce, pickled onion & tempura mushroom