



Cocktails

Mojito 13/14

Cruzan Dark Rum, Lime Juice, Mint, Simple Syrup. FLAVORS +\$1: Coconut, Cucumber, Jalapeño, Pineapple, Passion Fruit, Mango, Mixed berry, Watermelon.

Caipirinha 13/14

Brazilian Cachaça Seleta, Lime Juice, Simple Syrup. FLAVORS +\$1: Coconut, Cucumber, Jalapeño, Mango, Mixed Berry, Pineapple, Passion Fruit, Watermelon.

Margarita 13/14

Casadores Reposado Tequila, Triple Sec, Lime Juice, Agave Nectar + Salt Rim. FLAVORS +\$1: Coconut, Cucumber, Jalapeño, Mango, Mixed Berry, Pineapple, Passion Fruit, Watermelon.

Eurídice 13

Cruzan Raspberry Rum, Three Olives Blueberry Vodka, Mixed Berry Puree, Lime + Lemon Juice, Simple Syrup. Served Up.

Paloma 13

Casadores Blanco Tequila, Grapefruit Juice, Lime Juice, Squirt Soda, Salt Rim.

Yuridia 14

Effen Yuzu Vodka, Limoncello, Lemon Juice, Simple Syrup. Served Up

Pisco Sour 15

Demonio De Los Andes Peruvian Pisco, Lemon Juice, Egg White, Simple Syrup, Bitters Float.

El Vampiro 13

Dos Hombres Mezcal, Passionfruit Juice, Lime Juice, Blood Orange Syrup, Ginger Beer.

Mango Picado 13

Casadores Reposado Tequila, Triple Sec, Cruzan Mango Rum, Mango Puree, Hot Sauce + Spicy Rim.

El Torito 13

400 Conejos Mezcal, Tamarindo Syrup, Lime Juice, Hot Sauce, Splash of Soda + Spicy Rim.

Mulas 13

Your Choice of Spirit , Lime Juice + Ginger Beer. Oaxacan (Mezcal) Moscow (Vodka) Kentucky (Bourbon)

Iola Sour 13

Dos Hombres Mezcal, Midori Japanese Melon Liqueur, Lemon Juice, Simple Syrup. Malbec Float + garnished w/ Filthy Black Cherry.

Mala vida 13

Beefeater Pink Strawberry Gin, St. Germaine Elder Flower Liqueur, Lemon Juice, Mixed Berry Purée.

Beso Azteca 13

Dos Hombres Mezcal, Ancho Reyes Chile Ancho Liqueur, Lime Juice, Watermelon, Agave Nectar + Spicy Rim

en las Nubes 14

400 Conejos Mezcal, Ancho Reyes Verde Liqueur, Lime Juice, Coconut Cream. Served Up.

Buenos Aires de noche 15

Fernet 1882, Basil Hayden Dark Rye Bourbon, Orange Bitters, Simple Syrup. Served w/ Large Rock + garnished w/ Filthy Black Cherry.

Old Fashioned 15

Uncle Nearest 1884 Bourbon, Bitters, Sugar. Served w/ Large Rock + garnished w/ Filthy Black Cherry + Orange Peel

Beers

medalla light (PR) 4

10 oz. can

Quilmes (ARG) 6

corona (mex) 6

Bohemia (MEX) 6

Stella (BEL) 6

Temperance Gatecrasher ipa (USA) 6

topo Chico hard seltzer 7

Choice of: Lemon Lime, Mango, Piña, Strawberry Guava

modelo 16 oz can (mex) 9

maplewood son of juice ipa (USA) 9

MICHELADA 12

Zing Zang Bloody Mary Mix, Lime Juice, Cholula Hot Sauce + Spicy Salt Rim

Wines

White wine

Skyfall Vineyard 10/45

Chardonnay (Washington State, U.S.A.)

Ferlands 10/45

Sauvignon Blanc (NZ)

Red wine

Las Lajas 10/45

Malbec (Arg)

Fabre Montmayou 12/50

Cab Franc (Arg.)

Tinto Negro 10/45

Malbec (Arg)

Casarena 14/58

Red Blend (Arg)

Fabre + Montmayou 12/50

Malbec (Arg)

Maal Biovento 14/58

Malbec 2019 (Arg)

Tikal 14/58

Organic Malbec Blend (Arg)

Sparkling wine

Cava Conde De Haro 12/50

Clasico Brut

molletto 12

Mini Prosecco Doc Treviso Extra Dry Bottle

Reginato 12/50

Rose de Malbec Sparkling (ARG)

Rosé

Fabre Montmayou 12/50

Rose de Malbec (ARG)

SANGRIA WHITE OR RED 12/35



Soft drinks \$4

fresh lemonade 6

assorted flavors

guarana 4

brazilian soda

virgin mojito 6

inka cola 4

peruvian soda

red bull 6



Argentine dining
Established 2001



Starters

Empanadas [6] 18

choice of beef, sweet beef, chicken, ham & cheese, spinach & cheese, corn & cheese or eggplant & cheese.

*brioche GF 20

grilled kabobs in your choice of chicken with grilled veggies, beef with grilled veggies or vegetarian assortment of seasonal veggies

Bruscetta V 13

4 crostinni topped with fresh mozzarella, diced tomato, and balsamic reduction and mixed green salad.

*Camarones a la Parilla GF 16

5 grilled shrimp with mixed salad in an apple cider dressing

provoleta V 15

provolone cheese oven baked with oregano and roasted red peppers, served with warm bread

*ceviche 16

white fish, lime, red onion, cilantro leche de Tigre

Main

*Entraña 34

14oz Argentine all natural outer skirt steak served with chimichurri, salad.

*Vacio GF 34

12oz grilled Argentine style flap steak served with chimichurri, salad.

*Asadito GF 47

Recommended for 2. Grilled vacio, ribs, chorizo, and mollejas served with salad

*Asado de Tira GF 33

12oz grilled short ribs served with served with chimichurri and salad.

*filet GF 37

10oz grilled filet mignon served with chimichurri, salad.

*Pechuga GF 29

Grilled chicken breast with lemon, salad

*Pez GF 38

Chef weekly special. Ask your server

Sandwiches

*Milanesa Sandwich 19

breaded beef or chicken, lettuce, tomato, onion & salsa golf, served with fries.

*Choripan 18

Grilled homemade Argentine sausage, onion, and chimichurri. served with fries.

*Veggie Burger 17

beyond burger patty, lettuce, tomato, onion salsa golf. served with fries

Add cheese \$2

*Hamburger 18

1/2 premium patty, lettuce tomato, onion, served with fries. Add cheese +2 add egg +\$1

*Lomito 19

Grilled thin sliced filet mignon, lettuce, tomato, onion, & salsa golf. Served with fries COMPLETO: over easy egg + mozzarella \$20

* chicken sandwich 19

Grilled chicken breast, lettuce, onion, tomato, & salsa golf, served with fries

*chorizo trio GF 20

Argentine style chorizo made in house, traditional chorizo, spicy chorizo & morcilla, served with chimichurri & salsa criolla

*ensalada grande 10

mixed greens, mushrooms, grilled bell peppers, cherry tomato, red onion and house dressing. Grilled Chicken +8 | grilled shrimp +8 | salmon +10

Tortilla de papa V 10

Spanish style quiche, potatoes, eggs, onion & red peppers, served warm with side of lemon.

*mollejas GF 17

grilled beef sweet breads served with tomato and onion salad

caprese salad V 13

4 crostini topped with mozzarella, diced tomato and balsamic reduction

*PAPAS FRITAS Y HUEVO V 10

An Argentine classic, french fries topped with 2 over easy eggs

Pastas

berenjena cena VG 22

eggplant, spinach & mozzarella lasagna, served in a tomato cream sauce

*Ravioles 22

filled with spinach and ricotta in a tomato cream sauce.

Fettuccini primavera 22

fettuccini, cauliflower, bell peppers, broccoli, garlic & basil in olive oil, grilled chicken \$8 grilled salmon \$10 grilled shrimp \$8

ñoqui 22

potato dumplings served in a tomato cream sauce or tomato sauce

tallarines 22

fettuccini served with your choice of sauce: alfredo, tomato or tomato cream sauce
grilled chicken \$8 grilled salmon \$10 grilled shrimp \$8

Sides

*Fried Egg 2

Mashed Potatoes 7

grilled jalapeños 4

Sauteed Veggies 8

Fries 6

*Papas Fritas y Huevo 10

Mixed Greens Salad 6

Dessert

Alfajor 8

Mil Hojas 8

Flan 8

Dessert Trio 15

Torta de Vainilla y Coco 8

Alfajor, mil hojas, y flan

*Notice to Consumer

These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please let us know of any allergies to take the necessary precautions to serve you. Do know we have the following allergens in house and they might come in contact with: Milk, Egg, Fish, Tree Nuts, Peanuts, Shellfish, Wheat, and Soy.

Prices are subject to change at anytime without notice and parties of 6 or more will inquire a 20% gratuity fee. Reservations are only held for 15 minutes passed the time and we will only seat full parties.