



Modern Latin American Street Food

SNACKS DEL MERCADO (SHARE)

Table with 2 columns: Item Name and Price. Items include Guacamole & Salsa (17), Ceviche de Pescado\* (21), Provoleta (18), Tiradito de Atun Nikkei\* (26), Tostadas de Camar (18), Chorip (18), Empanadas de Choclo (16), and Empanadas de Carne (20).

ACOMPAÑANTES (SIDES)

Table with 2 columns: Item Name and Price. Items include Arroz Blanco (8) and Yuca Frita (8).

ENSALADAS (SALADS)

Table with 2 columns: Item Name and Price. Items include Tomato & Mozzarella Frita (18), Caesar (17), and Ancient Peruvian Grain (19).

FUERTES (MAIN)

Table with 2 columns: Item Name and Price. Items include Tacos de Camar (26), Tacos de Cochinita (23), Tacos de Asada (32), Tacos Veganos (22), Lomo Saltado\* (40), Tallar (24), Snapper (35), Medio Pollo a la Parrilla (32), and Bife de Chorizo\* (60).

POSTRES (DESSERTS)

Table with 2 columns: Item Name and Price. Items include Alfajores (14), Pastel de Chocolate (15), Flan de Cajeta (12), Ice Cream Sandwich (12), and Churros (12).

GLUTEN-FREE NUTS HEALTHY VEGETARIAN

CONSUMER INFORMATION

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, raw oysters or eggs may increase your risk of foodborne illness.

## MIXOLOGIA (COCKTAILS)

<b>Arriba</b>	18	<b>Sunset Vibes</b>	17
Don Julio blanco tequila, Ancho Reyes chile fresh lime juice, agave, foam solution orange bitters & hella bitters		Bacardí white rum, fresh lemon juice pineapple juice, blood orange syrup sparkling water	
<b>Victoria</b>	18	<b>Mexgroni Blanco</b>	19
Ketel One Botanical Cucumber & Mint fresh lime juice, St. Germain muddled mint, ginger beer		Maestro Dobel humito, Lillet blanc Suze liqueur	
<b>San Paulo</b>	17	<b>Oaxacan Old Fashioned</b>	24
Leblon cachapa, fresh lime juice strawberry purée, simple syrup		Del Maguey vida mezcal, agave syrup orange bitters, chile bitters	
<b>Ria Sour</b>	18	<b>La Pasi<sup>1</sup> n</b>	20
Barsol pisco acholado, fresh lime juice raspberry & lime syrup, Fee Brothers foam angostura bitters		Codigo 1530 rosa tequila cointreau, jalapeño & passion fruit syrup fresh lime juice, chile bitters	

## VINO

<b>Sparkling</b>	<b>Glass/Bottle</b>
Pascual Toso, Brut, Mendoza, Argentina	16/60
Lamberti, Extra Dry Prosecco, Italy	17/65
Moët & Chandon, Brut, Impérial, NV, France	30/190
Moët & Chandon, Brut Rosé, Imperial, NV, France	34/210
Veuve Clicquot, Yellow Label, France	200
Dom Pérignon, Brut, Champagne, France	950

<b>White</b>	<b>Glass 6oz/9oz/Bottle</b>
Callia Alta, Pinot Grigio, Argentina	15/21/60
Argento, Chardonnay, Reserva, Mendoza, Argentina	15/21/65
Natura, Chardonnay, Unoaked, Chile	16/21/67
Terlato, Pinot Grigio, Friuli Colli Orientali, Italy	17/24/70
Whitehaven, Sauvignon Blanc, Marlborough, New Zealand	17/24/74
EQ by Matetic Vineyards, Sauvignon Blanc, Chile	17/23/68
Bodega Garzón, Albariño, Reserva, Uruguay	16/22/64
Clos Pegase Chardonnay, Carneros, Napa Valley, California	17/26/80
Cakebread Cellars, Chardonnay, Napa Valley, California	165

<b>Rosé</b>	
Château d'Esclans, Whispering Angel, France	17/27/78
Bodega Garzón, Pinot Noir Rosé, Reserva, Uruguay	18/24/72
Château Miraval, Provence, France	19/29/85

<b>Red</b>	
Argento, Malbec, Reserve, Mendoza, Argentina	16/22/60
Vina Cobos, Cabernet Sauvignon, Mendoza, Argentina	18/26/80
Finca Decero, Remolinos Vineyard, Malbec, Mendoza, Argentina	16/22/64
Cellers Can Blau, Red Blend, Catalonia, Spain	17/23/68
Bodega El Esteco, Malbec, Don David Reserve, Valles Calchaquies, Argentina	17/23/72
Garzón, Tannat, Reserva, Uruguay	15/21/60
Montes Wines, Montes Alpha, Cabernet Sauvignon, Valle De Colchagua, Chile	16/22/65
Alto Limay, Pinot Noir, Rio Negro, Argentina	20/29/80
Torres Celeste, Tempranillo, Ribera del Duero, Spain	19/28/87
Justin, Cabernet Sauvignon, Paso Robles	21/29/90
Duckhorn, Merlot, Napa Valley, California	160
Haste, Quorum, Barbera, Asti DOCG, Italy	380
Don Melchor, Cabernet Sauvignon, Puente Alto, Chile	310
Paolo Bea, Pagliaro, Sagrantino di Montefalco, Umbria, Italy	200
Bodega Numanthia, Termanthia, Toro, Red Blend, Spain	850



Modern Latin American Street Food

## TEQUILA

1800 Milenio	80	Don Julio 1942	67
Casamigos Reposado	25	Don Julio 70 Cristalino	32
Casa Dragonés Añejo Barrel Blend	65	Don Julio Blanco	19
Tres Generaciones Añejo	18	Don Julio Reposado	20
Cincoro Blanco	50	Jose Cuervo Reserva de la Familia	75
Cincoro Reposado	55	Maestro Dobel 50 Cristalino Extra Añejo	55
Tromba Reposado	16	Maestro Dobel Diamante Reposado	17
Clase Azul Reposado	65	Patrón Silver	18
Codigo 1530 Blanco Rosa	18	Patrón Añejo	26
Codigo 1530 Extra Añejo	75	Patrón Reposado	20

## MEZCAL

400 Conejos Espadín Joven	15	Sombra Joven	17
Bozal Single Maguey	18	Fidencio Clasico	16
Del Maguey Chichicapa	24	Montelobos Espadín Joven	40
Del Maguey Vida de Muertos	21		

## AFTER DINNER

Espresso Martini	18	Dulce de Tequila	18
Ron Zacapa 23, Mr. Black coffee liqueur espresso, simple syrup		Don Julio reposado, Grand Marnier Frangelico, lime & agave	
Horchata	18		
Captain Morgan spiced rum, Sambuca horchata de aguacate			

## CERVEZA (BEERS)

<b>Imported</b>		<b>Domestic</b>	
Amstel Light	9	Blue Moon	8
Corona	9	Bud Light	8
Corona Light	9	Budweiser	8
Cusquena	9	Coors Light	8
Guinness	9	Jai Alai IPA	8
Heineken	9	Michelob Ultra	8
Modelo Especial	9	Miller Lite	8
Modelo Negra	9	Samuel Adams	8
Pacifico	9	<b>Hard Seltzer</b>	
O'Doul's (NA)	8	Truly	8
Stella Artois	9	High Noon	8

PLEASE ASK YOUR SERVER ABOUT OUR SEASONAL DRAFT BEERS 9

## MOCKTAILS & AGUA FRESCAS

Mangonada	10	Horchata	10
chile syrup, mango purée, lime juice and Tajín rim		rice water, cinnamon and sugar	