

AMÉRICAS

SOCIAL HOUR

BAR • LOUNGE • PATIO

monday - saturday 4pm - 7pm

VINO ⁵

CONO SUR BICICLETA CHARDONNAY

MARQUÉS DE CÁCERES ROSÉ

RIVAREY TEMPRANILLO

TINTONEGRO MALBEC

COCKTAILS ⁵

MARGARITA

el jimador tequila, lime juice, orange liqueur

PIMM'S CUP

pimm's #1 liqueur, citadelle,
lemon juice, lemon lime soda

MOSCOW MULE

tito's handmade vodka, ginger beer,
lime juice, mint sprig

WHISKEY SOUR

buffalo trace small batch bourbon,
lemon juice, egg white

MOJITO

don q cristal rum, mint, lime juice, soda

CERVEZA ^{2⁵⁰}

BUD LIGHT, TEXAS

NO LABEL 'EL HEFE', TEXAS

ST. ARNOLD 'SANTO', TEXAS

SMALL PLATES

small plates 5

CEVICHE PALOMAR

blue tilapia, grapefruit leche de tigre, candied grapefruit, avocado, kalamata

CEVICHE MIXTO

blue tilapia, gulf shrimp, crispy calamari, avocado, red onion, cilantro, jalapeño

LOBSTER CORN DOGS

house made lobster sausage, carnival style corndog batter & lemon chardonnay aioli

ANGEL WINGS

ethereally light chicken wings with brown butter, habanero-papaya sauce & blue cheese

CHICKEN EMPANADAS

basil & candied pecan with avocado mousse

BEEF EMPANADAS

house ground tenderloin, caramelized onion & rocoto sauce

QUINOA EMPANADAS

ginger, garlic, sesame, sprouts with guava sauce

FISH TACO

mahi-mahi, cabbage, rocoto pepper & pico de gallo

CARNITAS TACO

guajillo braised pork, avocado mousse, pineapple pico

BEEF TENDERLOIN

CONFIT TAQUITO

black bean, pickled onion, queso fresco

SANDWICH CUBANO

guajillo braised pork, ham & provolone cheese, house made pickles, smoked mustard on grilled rustic bread with yuca steak fries

CHURRASQUITOS

chimichurri grilled beef filet, béarnaise pickled onion & yuca fries