

# AMÉRICAS

LATIN KITCHEN & COCKTAILS

## VALENTINE'S DAY 2017

### COCKTAILS

<b>MOJITO</b> don q cristal rum, fresh mint, soda	9. <sup>95</sup>	<b>MARGARITA</b> herradura salve, lime juice, o3 orange liqueur, housemade citrus simple syrup, shaken hard & garnished with a lime	13. <sup>95</sup>
<b>PALOMA</b> avion silver tequila, house made grapefruit syrup, house made grapefruit soda, grapefruit ice, lime juice, candied grapefruit zest	9. <sup>95</sup>	<b>CAIPIRINHA</b> ypióca cachaca, lime juice, raw sugar, shaken & garnished with a semi-salted rim	9. <sup>95</sup>
<b>MANHATTAN</b> woodford reserve bourbon, punt e mes vermouth, angosturra bitters, stirred until delicately chilled garnished with a luxardo maraschino cherry	11. <sup>95</sup>	<b>PISCO SOUR</b> pisco la caravedo, egg white, lime juice, sugar, angostura char	9. <sup>95</sup>
<b>MOSCOW MULE</b> tito's handmade vodka, ginger beer, lime juice, mint sprig	9. <sup>95</sup>	<b>TANGERINE PASSION</b> finlandia tangerine, pomegranate juice, lime juice, simple syrup	9. <sup>95</sup>
		<b>MANGO HABANERO MARGARITA</b> cordúa private label herradura salve, habanero tincture, mango syrup, o3 orange liqueur, lime juice, taijin rim	13. <sup>95</sup>

### WINES *by the* GLASS

#### WHITES

<b>SEGURA VIUDAS</b> Cava, <i>Penedes, Spain</i>	6. <sup>95</sup>
<b>RIFF</b> , Pinot Grigio, <i>Tre Venezie, Italy</i>	9. <sup>95</sup>
<b>CORDÚA 'AVE'</b> , Sauvignon Blanc, <i>Maipo Valley, Chile</i>	10. <sup>95</sup>
<b>TORMARESCA</b> , Chardonnay, <i>Puglia, Italy</i>	8. <sup>95</sup>
<b>SONOMA CUTRER</b> , Chardonnay, <i>Russian River Valley, California</i>	14. <sup>95</sup>
<b>CHÂTEAU STE. MICHELLE</b> , Riesling, <i>Columbia Valley, Washington</i>	10. <sup>95</sup>
<b>MARQUES DE CACERES</b> , Rosé of Tempranillo & Garnacha Tinta, <i>Rioja, Spain</i>	7. <sup>95</sup>

#### REDS

<b>CONO SUR 'BICICLETA'</b> , Pinot Noir, <i>Valle Central, Chile</i>	7. <sup>95</sup>
<b>TALBOTT "KALI HART"</b> , Pinot Noir, <i>Monterrey, California</i>	14. <sup>95</sup>
<b>TINTO NEGRO</b> , Malbec, <i>Uco Valley, Argentina</i>	8. <sup>95</sup>
<b>ANGULO INOCENTI</b> , Malbec, <i>Mendoza, Argentina</i>	12. <sup>95</sup>
<b>CORDÚA 'CORAZÓN'</b> , Cabernet Sauvignon, <i>Maipo Valley, Chile</i>	9. <sup>95</sup>
<b>DRUMHELLER</b> , Cabernet Sauvignon, <i>Columbia Valley, Washington</i>	12. <sup>95</sup>
<b>MONTES CLASSIC SERIES</b> , Merlot, <i>Colchagua Valley, Chile</i>	9. <sup>95</sup>

### WINES *by the* BOTTLE

<b>SEGURA VIUDAS</b> , Cava, <i>Penedes, Spain</i>	32	<b>MAAL "BIUTIFUL"</b> , Malbec, <i>Mendoza, Argentina</i>	42
<b>CORDÚA 'AVE'</b> , Sauvignon Blanc, <i>Maipo Valley, Chile</i>	38	<b>EL ENEMIGO</b> , Malbec, <i>Mendoza, Argentina</i>	54
<b>RIFF</b> , Pinot Grigio, <i>Tre Venezie, Italy</i>	28	<b>EXELLENCES</b> , Tempranillo 'Cuvee Special', <i>Rioja, Spain</i>	31
<b>SONOMA CUTRER</b> , Chardonnay, <i>Russian River Valley, California</i>	52	<b>COUSIÑO-MACUL "FINIS TERRAE"</b> , <i>Maipo Valley, Chile</i>	59
<b>MARQUES DE CACERES</b> , Rose of Tempranillo & Garnacha Tinta, <i>Rioja, Spain</i>	24	<b>NEWTON CLARET</b> Blend, <i>Napa Valley, California</i>	51
<b>TALBOTT "KALI HART"</b> , Pinot Noir, <i>Monterrey, California</i>	47		

### DESSERT 9.<sup>95</sup>

#### TRES LECHES

the original soaked in sweet vanilla laced cream then topped with italian meringue

#### DELIRIO DE CHOCOLATE

chocolate truffle cake, hazelnut chocolate mousse, chocolate ganache, chocolate meringue, espresso cajeta

#### TEQUILA BREAD PUDDING

toffee, tequila, caramel, vanilla ice cream

# VALENTINE'S DAY FEATURES!

<b>DRY AGED</b> <b>NEW YORK STRIP</b> 20 oz house butchered with chimichurri, pickled onion	<b>39<sup>.95</sup></b>	<b>REDFISH ON THE</b> <b>HALF SHELL</b> 12 oz grilled redfish with garlic herb butter, achiote grilled shrimp, arugula & tomato concasse	<b>32<sup>.95</sup></b>	<b>AMÉRICAS TRIO</b> 4 oz. churrasco, 4 oz. pargo américas, 4 oz, lobster tail with arroz rajas & tempura asparagus	<b>54<sup>.95</sup></b>
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## CEVICHE

<b>AHI TUNA</b> coconut, crispy onion, peanut, jalapeño, cilantro	<b>15<sup>.95</sup></b>
<b>MIXTO</b> rainforest tilapia, gulf shrimp, avocado, red onion, cilantro, jalapeño	<b>16<sup>.95</sup></b>

## EMPANADAS

<b>BEEF</b> house ground tenderloin, caramelized onion & rocoto sauce	<b>10<sup>.95</sup></b>
<b>CHICKEN</b> ají amarillo, basil, pecans & huancaína sauce	<b>8<sup>.95</sup></b>

## SMALL PLATES

<b>LOBSTER CORNDOGS</b> house made lobster sausage, carnival style corn dog batter, lemon chardonnay aioli	<b>12<sup>.95</sup></b>	<b>SHRIMP &amp; MARROW</b> roasted bone marrow, caramelized onion, shrimp al ajillo, onion - cilantro, cuban bread	<b>12<sup>.95</sup></b>
<b>CORN SMOKED CRAB FINGERS</b> lemon butter, puffed yuca	<b>MKT</b>	<b>FRESH CORN TAMALES</b> pulled pork carnitas, black bean - guajillo mole, queso fresco	<b>8<sup>.95</sup></b>
<b>SMOKED LAMB LOLLICHOPS</b> grilled smoked baby lamb chops, panca chili, yuca fries	<b>19<sup>.95</sup></b>	<b>CHICKEN FRIED QUAIL</b> semi boneless quail breast & drumstick 'knots' with toasted sesame & brown butter mole	<b>15<sup>.95</sup></b>
<b>QUESILLO MARGHERITA</b> queso quesadilla, tomato, basil, flour tortillas, pickled onion crema <i>add chicken 2   beef 4   shrimp 4</i>	<b>9<sup>.95</sup></b>		

## SOPAS & ENSALADAS

<b>VUELVE a la VIDA</b> 12 <sup>.95</sup> CUP 8 <sup>.95</sup> shellfish lime broth with lobster, shrimp & mussels, grape tomato, red onion, tarragon & grilled rustic bread		<b>CAESAR</b> 9 <sup>.95</sup> heart of romaine, caesar dressing, parmesan & garlic herb crostini <i>add chicken 4<sup>.95</sup></i>		<b>ORANGE WALNUT SALAD</b> 10 <sup>.95</sup> baby mixed greens, goat cheese, orange, candied walnut, sesame, balsamic vinaigrette
<b>CUBANA</b> 9 <sup>.95</sup> CUP 6 <sup>.95</sup> black bean soup with onion-cilantro relish & provolone cheese served in a toasted sourdough bread boule		<b>MIXED GREENS</b> 10 <sup>.95</sup> with charred corn, peeled grape tomato, potato tuile, pickled onion, radish, queso fresco & choice of dressing		<b>CRAB CAPRICHOSA</b> 16 <sup>.95</sup> jumbo lump crab salad, avocado, marinated tomato, fresh mozzarella, parmesan herb crostini

## PLATOS FUERTES

<b>THE CHURRASCO</b> 10 oz add 9 12 oz add 18 our signature center cut beef tenderloin, chimichurri seasoned & chargrilled with fingerling potato, grilled vegetables & béarnaise sauce	<b>8 oz 39<sup>.95</sup></b>	<b>PAN SEARED CHICKEN</b> morel - foie gras sauce, mascarpone potato purée, radish, marinated greens, queso fresco	<b>27<sup>.95</sup></b>
<b>FILETE CON HONGOS</b> grilled beef petite filet, tempura mushroom, pisco peppercorn sauce & corn poblano arroz rajas	<b>27<sup>.95</sup></b>	<b>CHURRASCO de POLLO</b> chimichurri grilled chicken breast, pico de gallo, fingerling potato, grilled vegetables, béarnaise	<b>24<sup>.95</sup></b>
<b>CARNITAS</b> achiote braised pork shoulder, black bean - guajillo mole, béarnaise, arugula, jasmine rice & toasted sesame	<b>26<sup>.95</sup></b>	<b>GRILLED GROUPER</b> with achiote grilled shrimp, black bean & shrimp velouté, fried pickled okra & mascarpone mashed potatoes	<b>26<sup>.95</sup></b>
<b>CERDO RELLENO</b> achiote rubbed pork tenderloin stuffed with cilantro tamalito, topped with jumbo lump crab meat, jumbo shrimp, roasted tomato, avocado, habanero beurre blanc	<b>28<sup>.95</sup></b>	<b>WILD SCOTTISH SALMON</b> grilled salmon, ceviche mixto, grape tomato, avocado & habanero beurre blanc	<b>29<sup>.95</sup></b>
<b>POLLO ENCAMISADO</b> plantain crusted chicken, roasted tomato, seared panela cheese & purée of spicy-smokey black bean sauce, crema fresca	<b>26<sup>.95</sup></b>	<b>PARGO AMERICAS</b> corn crusted snapper, popcorn crema, mushroom, tarragon	<b>29<sup>.95</sup></b>
		<b>SEA BASS CHILENO</b> south american sea bass, achiote grilled shrimp, guajillo sauce, arroz con rajas, citrus salad	<b>38<sup>.95</sup></b>
		<b>ARROZ PAELLA</b> spanish chorizo & saffron rice with grilled wild salmon, grilled gulf shrimp, mussels & smoked crab fingers	<b>29<sup>.95</sup></b>

## SIDES

<b>GRILLED MARKET</b> <b>VEGETABLES</b>	<b>6<sup>.95</sup></b>	<b>FRIED FINGERLING</b> <b>POTATOES</b> cracked, smashed & crisped with garlic, smoked paprika & blue cheese fondue	<b>5<sup>.95</sup></b>	<b>YUCA OR</b> <b>FRENCH FRIES</b> with habanero ketchup	<b>4<sup>.95</sup></b>
<b>SIDE SALAD</b>	<b>6<sup>.95</sup></b>	<b>MASCARPONE</b> <b>POTATO PUREE</b>	<b>5<sup>.95</sup></b>	<b>CHILES Y CEBOLLAS</b> jalapeño, red bell peppers & onions - flambéed tableside	<b>5<sup>.95</sup></b>
<b>CHARGRILLED CORN</b> <b>&amp; CRISPY MUSHROOM</b>	<b>5<sup>.95</sup></b>				
<b>GRILLED ASPARAGUS</b>	<b>7<sup>.95</sup></b>				

### HAPPY HOUR

EVERYDAY 4-7 PM • THURSDAY all day at bar & patio  
SMALL PLATES \$5.95 - \$7.95 • CERVEZAS \$2.95  
COCKTAILS \$5.95 • WINES BY THE GLASS \$5.95



### SUNDAY BRUNCH BUFFET (until 3 pm)

For private dining or catering information,  
please call 1.844.346.4365, visit our website at  
americasrestaurant.com or email events@cordua.com