

# HAPPY HOUR

BAR • LOUNGE • PATIO

EVERYDAY 2PM-7PM

THURSDAY ALL DAY (AT BAR & PATIO)

## COCKTAILS 6

### MARGARITA

el jimador blanco tequila, lime juice, o3 orange liquor, house made piloncillo syrup, shaken hard & garnished with a lime

*large 9 | carafe 20*

### PITAYA MARGARITA

el jimador blanco tequila, lime juice, o3 orange liquor, house made piloncillo syrup, pitaya, lime zest

### PISCO SOUR

peruvian favorite, pisco la caravedo, lime juice, house made piloncillo syrup

### THE MOJITO

barcelo rum, house made piloncillo syrup, fresh mint, soda

*carafe 20*

### CAIPIRINHA

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

### MANGO CAIPIRINHA

ypióca cachaca, lime juice, raw sugar, mango syrup

### RED SANGRIA

red wine, brandy, tropical juices & fruit

*carafe 20*

### WHITE SANGRIA

sparkling wine, st germain elderflower liquor, mint & fruit

*carafe 20*

### ROSÉ SANGRIA

marques de caceres rosé, finlandia tangerine vodka, housemade grapefruit syrup, strawberry

*carafe 20*

## VINO

*by the glass 6oz 6 | 9oz 9 • by the bottle 30*

### *bubbles*

STELLINA DI NOTTE Prosecco, Italy

MARQUES DE CACERES Cava, Spain

### *whites*

TERRA NOBLE Sauvignon Blanc, Chile

BULLETIN PLACE Chardonnay, Australia

### *rosé*

MARQUES DE CACERES, Spain

### *reds*

PADRILLOS Pinot Noir, Argentina

RIVAREY Tempranillo, Spain

TINTO NEGRO Malbec, Argentina

TILIA Cabernet Sauvignon, Argentina

TILIA Red Blend, Argentina

## ALL CERVEZA 3.50

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# SMALL PLATES

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**AHI TUNA CEVICHE** 7  
coconut, crispy onion, peanut,  
jalapeño, cilantro

**MIXTO CEVICHE** 7  
rainforest tilapia, gulf shrimp,  
avocado, red onion, cilantro, jalapeño

**CHICKEN EMPANADAS** 6  
ají amarillo, basil, pecans  
& huancaína sauce

**BEEF EMPANADAS** 6  
house ground tenderloin,  
caramelized onion & rocoto sauce

**ANGEL WINGS** 6  
ethereally light chicken wings with  
brown butter, habanero-papaya sauce  
& blue cheese

**SMOKED LAMB LOLLICHOPS** 14  
grilled smoked baby lamb chops,  
panca chili, yuca fries

**FISH TACO** 7  
white fish, cabbage,  
rocoto pepper & pico de gallo

**LOBSTER CORN DOGS** 9  
house made lobster sausage,  
carnival style corndog batter  
& lemon chardonnay aioli

**CHURRASCOS BITES** 9  
chimichurri grilled beef petite filet,  
béarnaise pickled onion & yuca fries

