

# AMÉRICAS

LATIN KITCHEN & COCKTAILS

## Features

### DRINKS

**L' ITALIANA** 8.<sup>95</sup>  
aperol, tequila, fresh orange & lime juice,  
housemade piloncillo syrup

**SPICY CYNARITA** 8.<sup>95</sup>  
tequila blanco, cynar, grapefruit piloncillo,  
jalapeño, lime juice, smoked chili salt

### BEER

**EUREKA HEIGHTS BUCKLE BUNNY** 5.<sup>95</sup>  
Cream Ale, *Houston, Texas*

**EUREKA HEIGHTS MINI BOSS** 5.<sup>95</sup>  
IPA, *Houston, Texas*

### WINES

**FERRARI CARANO FUME BLANC** 28.<sup>95</sup>  
Sauvignon Blanc, *Sonoma County*

**TINTO NEGRO**, Cabernet Franc, 36.<sup>95</sup>  
*Uco Valley, Mendoza, Argentina*

**ANGULO INNOCENTI** 44.<sup>95</sup>  
**CHURRASCOS 30<sup>TH</sup> ANNIVERSARY**  
Malbec Cuvée, *Mendoza, Argentina*

## HAPPY HOUR BAR • LOUNGE • PATIO

EVERY DAY 2PM-7PM

THURSDAY ALL DAY (AT BAR & PATIO)

## LUNCH COCKTAILS <sup>\$6</sup>

available monday - saturday until 4 pm

MOJITO, MARGARITA, CAIPIRINHA,  
PISCO SOUR OR SANGRIA

# Features

## SMALL PLATES

### AHI TUNA TOSTADA 12

jalapeño crema, guacamole, crispy onion, scallion, salsa anguila

### SOFT SHELL CRAB TAQUITOS 18

crispy tempura, guacamole, jalapeño crema, pickled onion, sesame oil, salsa anguila

## PLATOS FUERTES

### WAGYU & SCALLOPS 45

char-grilled 8oz wagyu filet of sirloin marinated in chimichurri & bacon wrapped colossal scallops, topped with sautéed mushrooms & brandy butter sauce

### CERDO MARINERO 39

char-grilled 16oz double bone-in pork chop, jumbo lump crab, jumbo achiote grilled shrimp, red skin potato puree, white wine cream sauce

## SUNDAY NIGHTS

4 P M – 9 P M

### PAELLA 19.<sup>95</sup>

spanish chorizo & saffron rice with grilled wild salmon, grilled gulf shrimp, mussels & smoked crab fingers

### BOTTLE *of* RED *or* WHITE WINE 15.<sup>95</sup>

## SUNDAY BRUNCH

*Featuring Américas Classics*

AVAILABLE UNTIL 3PM