

VALENTINE'S DAY 2019

\$65 per person plus tax + gratuity

STARTERS

MIXED GREENS

with charred corn, peeled grape tomato, herbed crostini, pickled onion, radish, queso fresco & choice of dressing

CAESAR

heart of romaine, caesar dressing, parmesan & garlic herb crostini

EMPANADAS

two flaky golden savory latin pastries

beef house ground tenderloin, caramelized onion & rocoto sauce

chicken smoked chicken, peruvian huancaína sauce, basil, candied pecans

CRAB CAKE

jumbo lump crabmeat, roasted peppers, corn, scallion, avocado, sauvignon blanc aioli

LOBSTER CORNDOGS

house made lobster sausage, carnival style corn dog batter, lemon chardonnay aioli

CEVICHE MIXTO

rainforest tilapia, gulf shrimp, avocado, red onion, cilantro, jalapeño

VUELVE *a la* VIDA SOUP

peruvian lobster & shrimp bisque with lobster, shrimp & mussels, grape tomato, red onion, tarragon & grilled rustic bread

PLATOS FUERTES

POLLO ENCAMISADO

plantain crusted chicken, roasted tomato, seared panela cheese & purée of spicy-smokey black bean sauce, crema fresca

POLLO BAHIA

grilled chicken breast, grilled vegetables, roasted andean potatoes, jasmine rice, coconut beurre blanc sauce

PAELLA *de* MARISCOS

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

SALMON VERDE

grilled scottish salmon, achiote grilled shrimp, roasted salsa verde crema, avocado, pico de gallo & queso fresco

PARGO AMERICAS

corn crusted snapper, achiote grilled shrimp, crema america, grape tomato, tarragon

STUFFED RAINBOW TROUT

9oz clear springs rainbow trout stuffed with jumbo lump crab meat, roasted corn, red bell pepper, poblano, red onion. topped with buerre blanc & served over spanish paella rice

SEA BASS CHILENO *add 10*

south american sea bass, achiote grilled shrimp, guajillo sauce, arroz con rajas, citrus salad

CERDO RELLENO

achiote rubbed pork tenderloin stuffed with cilantro tamalito, topped with jumbo lump crab meat, jumbo shrimp, roasted tomato, avocado, habanero beurre blanc

LOMO LATINO

8oz petite filet, spicy black bean sauce, crema america, smoked panela cheese, avocado, roasted tomato

FILETE *con* HONGOS

grilled beef petite filet, tempura mushroom, pisco peppercorn sauce & corn poblano arroz rajas



THE CHURRASCO

8oz *add 10* 10oz *add 20*

6oz signature center cut certified angus beef® tenderloin, butterflied, char-grilled & served with roasted andean potatoes, grilled vegetables & béarnaise sauce



18oz RIBEYE *add 15*

char-grilled certified angus beef® cowboy cut marinated in chimichurri, red skin potato purée, pickled onion



8oz FILET & TRUFFLED POTATOES *add 15*

char-grilled center cut certified angus beef® filet, served with truffled roasted andean potatoes, crema america, quesadilla & parmesan cheese

POSTRES

TRES LECHEs

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

ESPRESSO CHEESECAKE

silky vanilla espresso cheesecake, chocolate espresso crust, cajeta sauce

DELIRIO *de* CHOCOLATE

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

SIDES

LOBSTER TAIL

19.⁵⁰

GRILLED SHRIMP

8.⁵⁰

JUMBO LUMP CRABMEAT

10.⁵⁰

BRUSSELS SPROUTS

7.⁵⁰

GRILLED ASPARAGUS

8.⁵⁰

TRUFFLED ANDEAN POTATOES

7.⁵⁰

crema america, truffle oil, quesadilla & parmesan cheese

COCKTAILS

SANGRIAS

{*carafe sangria 30⁵⁰*}

RED SANGRIA 9.50
red wine, brandy, tropical juices & fruit

WHITE SANGRIA 9.50
sparkling wine, st germain elderflower liquor, mint & fruit

ROSÉ SANGRIA 10.50
finlandia tangerine vodka, marques de caceres rosé, house-made thyme-infused syrup

from south america

CAIPIRINHA 10.50
ypióca cachaca, lime, raw sugar, shaken & garnished with a semi-salted rim

MANGO CAIPIRINHA 10.50
ypióca cachaca, lime juice, raw sugar, mango syrup

PISCO SOUR 10.50
peruvian favorite, pisco la caravedo, lime juice, house made piconcillo syrup

COCO LOCO 9.50
coconut, light & dark rum, pineapple, lime

THE CLASSICS

MANHATTAN 12.50
woodford reserve bourbon, punt e mes vermouth, angostura bitters, stirred until delicately chilled. garnished with a luxardo maraschino cherry

MOSCOW MULE 10.50
tito's handmade vodka, ginger beer, lime juice, mint sprig

TANGERINE PASSION 10.50
finlandia tangerine, pomegranate juice, lime juice, simple syrup

THE MOJITO

11.50
barcelo rum, house made piconcillo syrup, fresh mint, soda, sugar cane stick

WITH TEQUILA

PALOMA 10.50
el jimador blanco tequila, house made grapefruit syrup, club soda, grapefruit ice, lime juice, candied grapefruit zest

SKINNY MARGARITA 10.50
el jimador blanco tequila, 03 orange liquor, light agave nectar, lime juice

MARGARITA
el jimador blanco tequila, lime juice, 03 orange liquor, house made piconcillo syrup, shaken hard & garnished with a lime
regular 9.50 | large 11.50

MANGO HABANERO MARGARITA 14.50
américas private label herradura salve, habanero tincture, mango syrup, 03 orange liquor, lime juice, smoked chili salt rim



WINES by the GLASS

WHITES

	6oz	9oz
MARQUES DE CACERES, CAVA BRUT, Vega del Magro, Spain	10.50	
BULLETIN PLACE, PINOT GRIGIO, Australia	9.50	13.50
CHURRASCOS 'AVE', SAUVIGNON BLANC, Maipo Valley, Chile	11.50	15.50
CATENA 'APPELLATION TUPUNGATO', CHARDONNAY, Mendoza, Argentina	12.50	16.50
SONOMA CUTRER, CHARDONNAY, Russian River Valley, California	15.50	20.50
CHATEAU STE. MICHELLE, RIESLING, Columbia Valley, Washington	11.50	15.50
MARQUES DE CACERES, ROSÉ OF TEMPRANILLO & GARNACHA TINTA, Rioja, Spain	9.50	13.50
CHATEAU MIRAVAL, CINSULT-GRENACHE-SYRAH-ROLLE, Cotes de Provence, France	11.50	15.50

REDS

	6oz	9oz
ERNESTO CATENA 'PADRILLOS', PINOT NOIR, Mendoza, Argentina	9.50	13.50
TALBOTT 'KALI HART', PINOT NOIR, Monterrey, California	15.50	20.50
TINTONEGRO, MALBEC, Uco Valley, Argentina	11.50	15.50
ANGULO INNOCENTI, MALBEC, Mendoza, Argentina	13.50	17.50
CHURRASCOS 'CORAZÓN', CABERNET SAUVIGNON, Maipo Valley, Chile	11.50	15.50
DRUMHELLER, CABERNET SAUVIGNON, Columbia Valley, Washington	13.50	18.50
COUSINO MACUL, 'FINIS TERRAE', Maipo Valley, Chile	14.50	19.50
CHATEAU STE. MICHELLE 'INDIAN WELLS', MERLOT, Columbia Valley, Washington	11.50	15.50

WINES by the BOTTLE

SPARKLING

STELLINA DI NOTE, PROSECCO, Veneto, Italy	26
MARQUES DE CACERES, CAVA BRUT, Vega del Magro, Spain	38
ALMA NEGRA BRUT, MALBEC ROSÉ, Mendoza, Argentina	49
VEUVE CLICQUOT 'YELLOW LABEL', BRUT CHAMPAGNE, Reims, France	59
DOM PERIGNON, BRUT CHAMPAGNE, Epernay, France	199

SAUVIGNON BLANC

CHURRASCOS 'AVE', Maipo Valley, Chile	39
MONTES SPRING HARVEST, Casablanca Valley, Chile	43
LEYDA 'GARUMA SINGLE VINEYARD', Leyda Valley, Chile	45
MOHUA, Marlborough, New Zealand	36

CHARDONNAY

CATENA 'APPELLATION TUPUNGATO', Mendoza, Argentina	40
COUSINO MACUL, Valle Central, Chile	37
MONTES ALPHA, Casablanca Valley, Chile	48
SONOMA CUTRER, Russian River Valley	58
ROMBAUER, Carneros, California	77
CAKEBREAD, Napa Valley, California	79

OTHER WHITES & MORE

CHATEAU STE. MICHELLE, RIESLING, Columbia Valley, Washington	39
BULLETIN PLACE, PINOT GRIGIO, Australia	34
KENTIA, ALBARINO, Rias Baixas, Spain	38
MARQUES DE CACERES, ROSÉ OF TEMPRANILLO & GARNACHA TINTA, Rioja, Spain	28
CHATEAU MIRAVAL, CINSULT-GRENACHE-SYRAH-ROLLE, Cotes de Provence, France	42

PINOT NOIR

ERNESTO CATENA 'PADRILLOS', Mendoza, Argentina	35
TALBOTT 'KALI HART', Monterrey, California	54
WESTSIDE CROSSING, Russian River Valley, California	49
FREESTONE BY JOSEPH PHELPS, Sonoma Coast, California	98
ARCHERY SUMMIT, PREMIER CUVÉE, Willamette Valley, Oregon	109
ZD, Carneros, California	98

MALBEC

TINTONEGRO, Uco Valley, Argentina	36
CATENA, 'VISTA FLORES', Mendoza, Argentina	46
MAAL 'BIUTIFUL', Mendoza, Argentina	48
ANGULO INNOCENTI, Mendoza, Argentina	50
BODEGA RENACER 'PUNTO FINAL' RESERVA, Mendoza, Argentina	44
LUIGI BOSCA 'SINGLE VINEYARD', Mendoza, Argentina	59

EL ENEMIGO, Mendoza, Argentina	59
CATENA ALTA 'HISTORIC ROWS', Mendoza, Argentina	89
ERNESTO CATENA 'SIESTA', Uco Valley, Argentina	68
MAAL 'BESTIAL', Vista Flores, Argentina	89
CATENA ZAPATA, 'MALBEC ARGENTINO', Mendoza, Argentina	199

SPANISH REDS

ATTECA 'OLD VINES', GARNACHA, Calatayud, Spain	41
ALTO MONCAYO 'VERATON', GARNACHA, Campo de Borja, Spain	69
MARQUES DE CACERES GRAN RERERVA, TEMPRANILLO-GARNACHA BLEND, Rioja, Spain	79
EXCELLENS, TEMPRANILLO 'CUVÉE SPECIAL', Rioja, Spain	37
NUMANTHIA TERMES, TINTO DE TORO, Toro, Spain	71

CABERNET SAUVIGNON

CHURRASCOS 'CORAZÓN', Maipo Valley, Chile	39
ERNESTO CATENA 'SIESTA', Vista Flores, Argentina	68
MONTES ALPHA, Colchagua Valley, Chile	59
DRUMHELLER, Columbia Valley, Washington	43
JORDAN, Alexander Valley, California	99
JOSEPH PHELPS, Napa Valley, California	119
SILVER OAK, Alexander Valley, California	128
CAYMUS, Napa Valley, California	139

BLENDS

MONTES 'PURPLE ANGEL', CARMÉNÈRE BLEND, Colchagua Valley, Chile	138
ANGULO INNOCENTI 'UNISONO', MALBEC BLEND, Mendoza, Argentina	89
ACHAVAL FERRER 'QUIMERA', BORDEAUX BLEND, Mendoza, Argentina	79
COUSINO MACUL, 'FINIS TERRAE', Maipo Valley, Chile	54
NEWTON, CLARET BLEND, Napa Valley, California	69
ALEXANDER VALLEY VINEYARD 'CYRUS', BORDEAUX BLEND, Alexander Valley, California	121
STAGS' LEAP WINE CELLARS 'HANDS OF TIME', BORDEAUX BLEND, Napa Valley, California	74
OPUS ONE, BORDEAUX BLEND, Rutherford, California	349

OTHER REDS & MORE

ALEXANDER VALLEY VINEYARDS 'SIN ZIN', ZINFANDEL, Alexander Valley, California	42
THE PRISONER, ZINFANDEL BLEND, Napa Valley, California	81
CHATEAU STE. MICHELLE 'INDIAN WELLS', MERLOT, Columbia Valley, Washington	39
DUCKHORN, MERLOT, Napa valley, California	89
CATENA, CABERNET FRANC, San Carlos, Argentina	58
FESS PARKER 'BIG EASY', SYRAH, Santa Barbara, California	69