

# HAPPY HOUR

BAR • LOUNGE • PATIO

EVERYDAY 2PM-7PM

THURSDAY ALL DAY (AT BAR & PATIO)

## COCKTAILS 6.50

### MARGARITA

el jimador blanco tequila, lime juice, 03 orange liquor, housemade piloncillo syrup, shaken hard & garnished with a lime

*large* 9.50 | *carafe* 20.50

### PITAYA MARGARITA

el jimador blanco tequila, lime juice, 03 orange liquor, housemade piloncillo syrup, pitaya, lime zest

### PISCO SOUR

peruvian favorite, pisco la caravedo, lime juice, housemade piloncillo syrup

### THE MOJITO

barcelo rum, housemade piloncillo syrup, fresh mint, soda

*carafe* 20.50

### 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* 20.50

### WHITE SANGRIA

sparkling wine, st germain elderflower liquor, mint & fruit

*carafe* 20.50

### ROSÉ SANGRIA

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

*carafe* 20.50

## VINO

*by the glass* 6oz 6.50 | 9oz 9.50 • *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

# HAPPY HOUR

## TAPAS

**AHI TUNA CEVICHE** 7.50

coconut, crispy onion, peanut, jalapeño, cilantro

**CEVICHE MIXTO** 7.50

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

**CHICKEN EMPANADAS** 6.50

smoked chicken, peruvian huancaína sauce, basil, candied pecans

**BEEF EMPANADAS** 6.50

house ground tenderloin, caramelized onion & rocoto sauce

**ANGEL WINGS** 6.50

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

**SMOKED LAMB LOLLICHOPS** 14.50

grilled smoked baby lamb chops, panca chili, yuca fries

**FISH TACO** 7.50

white fish, cabbage, rocoto pepper & pico de gallo

**LOBSTER CORN DOGS** 9.50

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

**CHURRASCO BITES** 9.50

chimichurri grilled beef petite filet, béarnaise pickled onion & yuca fries