

HAPPY HOUR

BAR • LOUNGE • PATIO

EVERYDAY 2PM-7PM

THURSDAY ALL DAY (AT BAR & PATIO)

COCKTAILS 6.95

MARGARITA

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

large 9.95 | *carafe* 20.95

PITAYA MARGARITA

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

PISCO SOUR

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

THE MOJITO

barcelo rum, housemade piconcillo syrup, fresh mint, soda

carafe 20.95

CAIPIRINHA

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

MANGO CAIPIRINHA

ypioca cachaca, lime juice, raw sugar, mango syrup

RED SANGRIA

red wine, brandy, tropical juices & fruit

carafe 20.95

WHITE SANGRIA

sparkling wine, st germain elderflower liquor, mint & fruit

carafe 20.95

ROSÉ SANGRIA

marques de caceres rosé, dripping springs orange vodka, housemade grapefruit syrup, strawberry

carafe 20.95

VINO

by the glass 6oz 6.95 | 9oz 9.95 • *by the bottle* 30.95

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 3.95

HAPPY HOUR

TAPAS

AHI TUNA CEVICHE 7.95

coconut, crispy onion, peanut, jalapeño, cilantro

CEVICHE MIXTO 7.95

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

CHICKEN EMPANADAS 6.95

smoked chicken, peruvian huancaína sauce, basil, candied pecans

BEEF EMPANADAS 6.95

house ground tenderloin, caramelized onion & rocoto sauce

ANGEL WINGS 6.95

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

SMOKED LAMB LOLLICHOPS 14.95

grilled smoked baby lamb chops, panca chili, yuca fries

FISH TACO 7.95

white fish, cabbage, rocoto pepper & pico de gallo

LOBSTER CORN DOGS 9.95

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

CHURRASCO BITES 9.95

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