

A M É R I C A S *Lunch*

two courses 20

WINE

MARQUES DE CACERES, Cava Brut,
Vega del Magro, Spain
6oz 10

TENUTA CA' BOLANI, Pinot Grigio,
Friuli-Venezia Giulia, Italy
6oz 11 | 9oz 15

CHURRASCOS 'AVE', Sauvignon Blanc,
Maipo Valley, Chile
6oz 11 | 9oz 15

PADRILLOS, Pinot Noir, Mendoza, Argentina
6oz 9 | 9oz 13

TINTONEGRO, Malbec, Uco Valley, Argentina
6oz 11 | 9oz 15

CHURRASCOS 'CORAZÓN',
Cabernet Sauvignon, Maipo Valley, Chile
6oz 11 | 9oz 15

DRUMHELLER, Cabernet Sauvignon,
Columbia Valley, Washington
6oz 13 | 9oz 18

DESSERTS 6.50

add coffee, espresso or cappuccino 2.95

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

BAILEY'S TRES LECHES
with mexican cajeta,
you'll lose count of the leches

DELIRIO DE CHOCOLATE
chocolate truffle cake, hazelnut
chocolate mousse, chocolate ganache,
chocolate meringue, espresso cajeta

TEQUILA BREAD PUDDING
toffee, tequila, caramel,
vanilla ice cream

ESPRESSO CHEESECAKE
silky vanilla espresso cheesecake,
chocolate espresso crust, cajeta sauce

ALFAJORES
miniature melt-in-your-mouth
dulce de leche cookie sandwiches

FIRST COURSE

choose one

CAESAR

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

MIXED GREENS SALAD

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

EMPANADA flaky golden-brown savory latin pastries
choice of beef or chicken

beef house ground tenderloin, caramelized onion
& rocoto sauce

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

SECOND COURSE

choose one

FILETE CON HONGOS

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

POLLO ENCAMISADO

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

CHURRASCO DE POLLO

chimichurri grilled chicken breast, quinoa lentil blend, pico de gallo,
roasted andean potatoes, grilled vegetables, béarnaise

CARNITAS

achiote braised pork shoulder, black bean - guajillo mole,
béarnaise, arugula, jasmine rice & toasted sesame

FISH TACOS

two tacos of white fish, cabbage, rocoto pepper & pico de gallo
with rice, black beans, maduro & yucca choice of grilled or fried

PETITE CHURRASCO *add 10.50*

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

SIDES

BRUSSELS SPROUTS 7.50

roasted with tamarind
guajillo glaze

GRILLED MARKET VEGETABLES 8.50

CHARGRILLED CORN & CRISPY MUSHROOMS 6.50

TRUFFLED ANDEAN POTATOES 7.50

crema americana, truffle oil,
quesadilla & parmesan cheese

GRILLED ASPARAGUS 8.50

REDSKIN POTATO PURÉE 6.50

\$6.50 LUNCH COCKTAILS:

MOJITO, MARGARITA, CAIPIRINHA, PISCO SOUR OR SANGRIA
available monday - saturday until 4 pm

