

DESAYUNO Y

BRUNCH

A TASTE OF THE ARGENTINE COUNTRYSIDE

est.
2020

HOURS
TUESDAY-SATURDAY
AT 4PM
SUNDAY
10AM-2PM BRUNCH
SUNDAY DINNER 4PM

SKILLET DE DESAYUNO* \$15

Potatoes O'Brien and Smoked Veggies, topped with Chorizo Gravy and Two Eggs

PAMPAS' BENEDICT* \$15

Goetta, Creamed Spinach, and Sunny Eggs on an English Muffin, topped with Hollandaise and served with Potatoes O'Brien

THE AMERICAN* \$13

Two Eggs Your Way, Choice of Bacon or Sausage, and Choice of English Muffin or Multigrain Baguette, served with Potatoes O'Brien (GF with no bread)

Add Brisket + 5

HAMBURGUESA WAGYU* \$18

Wagyu Burger, Melted Provolone, Tomato Jam, Grilled Onions, Thick-cut Bacon, Lettuce, Tomato

Served with Potatoes O'Brien or Simple Salad

Add Egg: \$2.50 (GF with no bun)

BLT+E* \$13

Open-faced Multigrain Baguette with Sunny Eggs, Avocado and Bacon - Served with Potatoes O'Brien

PEACH COBBLER BREAD-PUDDING-STYLE FRENCH TOAST \$13

Thick-Cut French Toast with cobblered peaches, topped with whipped cream, seasonal berries, and a snickerdoodle crumble

*consuming raw or undercooked meat poultry seafood shellfish or eggs may increase your risk to food borne illness, especially if you have medical conditions

LOX BOARD \$28

Smoked and Cured Salmon, Creme Fraiche, Caper Berries, Cucumber, Chimichurri, Criolla, Dill, Lemon, Everything Baguette

PARA ACOMPAÑAR (SIDES)

Accent Salad or Home Fries \$5/each

ENSALADAS

Salads

Add a protein selection to any salad
Chicken +\$8, 4oz Salmon Filet +\$12

CAPRESE \$12

Heirloom Tomatoes, Fresh Mozzarella, Arugula + Marcona Almond Pesto, Balsamic Reduction

GRILLED CAESAR \$12

Grilled Roma Crunch, Chopped Bacon, Blistered Tomatoes, House Caesar

ENSALADA MIXTA \$10

Mix of Lettuce, Cherry Tomatoes, Red Onion, White Vinegar and EVOO

PASTELES

Croissants, Medilunas, Pain au Chocolat, and more
Ask your server for today's offerings

HAPPY HOUR

TUESDAY - SATURDAY 4 - 6PM

SUNDAY 2 - 4PM

LATE NIGHT - WEEKDAYS 8-10PM,

WEEKENDS 10PM-12AM

(DRINKS ONLY FOR LATE NIGHT HAPPY HOUR)

BEBIDAS

\$18 Revel Red Blend Carafe

\$6 Wines by the Glass

\$5 Pints of Draft Beer

\$2 off House Cocktails

COMIDA

\$2 off all Entradas

\$20 Charcuterie for Two

\$5 for all Sides

\$30 Revel Carafe +

Charcuterie for Two

CÓCTELES DE DESAYUNO Y BRUNCH

PAMPAS APEROL SPRITZ \$12

Aperol, Passionfruit Simple, Fresh Lime, Topo Chico Sparkling Mineral Water

CLERICOT \$12

Bartender's Choice of Wine - Rotates Weekly

With triple sec, cane sugar simple, and fresh fruit

ARGENTINE MIMOSA \$12

Cava, Fresh Orange, Passionfruit

PAMPAS BLOODY \$12

Vodka, House Mary Mix, Pickled Veg

BLACKBERRY KENTUCKY MULE \$12

Marker's Mark Bourbon, Blackberry Simple, Fresh Lime, Ginger Beer, garnished with Smoked Rosemary

LAVENDER LEMONADE \$12

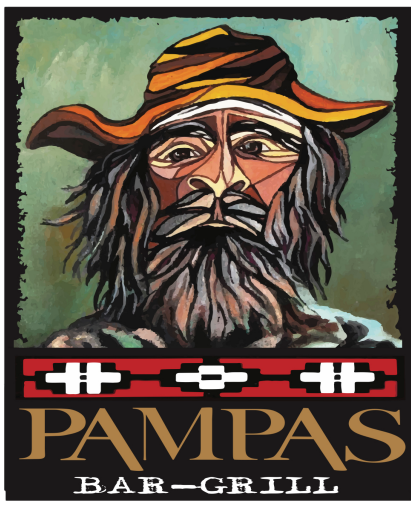
Vodka, Berry Simple, Lavender-Basil Lemonade

ARGINTINI \$12

Los Apostoles Yerba Mate Gin, Fresh Lemon, Cane Sugar Simple, Prosecco, and a Cucumber Ribbon

SUNSHINE IN A GLASS \$12

Tito's Vodka, Fresh Orange Juice, and Sparkling Grapefruit Soda



CERVEZA

DRAFT

Ask your server or bartender for our rotating selections

BOTTLES & CANS

Modelo	6
Mich Ultra	5
Miller Lite	5
Coors Light	5
Budlight	5
Corona	6
Budweiser	5
Blue Moon	6
Warsteiner	6
White Claw Raspberry/Grapefruit	6
Rhinegeist Cidergeist "Bloom"	6

EL VINO TINTO

Gamay, Louis Jadot Beaujolais, France '19	36
Pinot Noir, Argyle, Willamette Valley, Oregon '18	14/65
Pinot Noir, Boen, Russian River Valley, California '17	48
Pinot Noir, Roco "Gravel Road", Willamette, Oregon '17	60
Pinot Noir, J. Drouhin "Chorey les Beaune" Burgundy, France '16	70
Barbera D'Asti, Araldica, Piedmont, Italy '18	10/32
Nebbiolo, Produttori del Barbaresco, Langhe, Italy '18	65
Chianti Classico, Il Molino di Grace, Toscana, Italy '17	42
Bonarda, Durigutti, Mendoza, Argentina '17	12/40
Cabernet Franc, Durigutti, Mendoza, Argentina '17	40
Malbec, Humberto Canale, Patagonia, Argentina '17	10/36
Malbec DOC, Lagarde Guarda, Lujan de Cuyo, Argentina '16	55
Malbec, Pampa Estate, Mendoza, Argentina, '19	54
Malbec, Pampa Estate, Mendoza, Argentina, '17	120

SPARKLING & ROSÉ

La Marca Prosecco, NV Italy	10/38
Moscato d' Asti, Risata, Piedmont, Italy '18	36
Malbec Rose, El Porvenir Cafayate, Argentina NV	10/36
Malbec Rosé, Riccitelli, Perdriel, Argentina '19	40

EL VINO BLANCO

Torrontés, Quara Estate, Cafayate, Argentina '18	10/32
Torrontés, Laborum, El Porvenir, Cafayate, Argentina '13	46
Pinot Grigio, Torre di Luna, Trentino-Alto Adige, Italy '17	9/32
Gavi DOCG, Ottosoldi, Piedmont, Italy '19	38
Sauvignon Blanc, Wairau, Marlborough, New Zealand '19	11/40
Sancerre, Clément et Florian Berthier, Loire Valley, France '16	70
Chardonnay, William Hill, Central Coast, California '17	10/38
Chardonnay, Chamisal, Monterey, California '17	50
Chardonnay, Los Vascos, Colchagua Valley, Chile '19	32
Chardonnay, Cakebread, Napa Valley, California '18	78
Riesling, Von Wilhem, Mosel, Germany '18	10/32
Chenin Blanc, Marie De Beauregard, Vouvray, France '17	58

EL VINO TINTO

Red Blend, Sottano Reserva, Mendoza, Argentina '17	70
Cabernet Sauvignon, Bonanza by Caymus, California, Lot 3	12/46
Cabernet Sauvignon, Quilt, Napa Valley, California '17	75
Carmenere-Syrah-Malbec, Elqui, Chile '16	11/40
Rioja Reserva, Marques de Murrieta, Spain '15	15/58
Crianza Autor, Rotllan Torra, Priorat, Spain '13	46
Malbec, El Porvenir Laborum, Cafayate, Argentina '15	60

VINO WEDNESDAYS

1/2 PRICE WINE NIGHT @ PAMPAS
Rotating selections. Ask your server or bartender for the weekly menu

PAMPAS