



# DESAYUNO Y BRUNCH

A TASTE OF THE ARGENTINE COUNTRYSIDE

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

## LOX BOARD For One \$15 – For Two \$28

Smoked and Cured Salmon, Creme Fraiche, Caper Berries, Cucumber, Chimichurri, Argentine Relish, Dill, Lemon, Crostini

## SKILLET DE DESAYUNO\* \$15

Potatoes O'Brien and Smoked Veggies, Topped with Chorizo Gravy and Two Over-Easy 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 Goetta, and Choice of English Muffin or Multigrain Baguette, Served with Potatoes O'Brien

## HAMBURGUESA WAGYU\* \$16

Wagyu Burger, Provolone, Grilled Onions, Bibb Lettuce, Argentine Relish, Served with Potatoes O'Brien or Simple Salad

• Or American Style (LTO)

Add Egg or Bacon+ \$2

## BLT+E\* \$13

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

## APPLE-CINNAMON BREAD-PUDDING-STYLE FRENCH TOAST \$13

Thick-Cut French Toast Topped with Mebrillo Jam, and Cinnamon Streusel

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

## ENSALADAS

### Salads

Add protein to any salad

Chicken +\$8, 6oz Salmon +\$13,  
Blackened Shrimp Skewer +\$10

### MUSHROOM AND GRAIN \$8/\$14

Farro with Roasted Maitakes, Whipped Goat Cheese, Baby Kale, Sherry-Soaked Golden Raisins, Roasted Squash, Blistered Tomatoes, Marcona Almonds, and a Sherry Vinaigrette  
Add Egg + \$2

### GRILLED CAESAR \$7/\$13

Grilled Romaine, House Caesar, Grated Parmesan, Toasted Croutons

### ENSALADA MIXTA \$7/\$13

Mixed Greens, Pickled Red Onions, Blistered Tomatoes, Hearts of Palm, Avocado, Malbec Vinaigrette, and Pepitas

### PARA ACOMPAÑAR

(SIDES) \$5/each

Potatoes O'Brien

Goetta

Bacon

## HAPPY HOUR

### HOURS

TUESDAY - SATURDAY 4 - 6PM

SUNDAY 2 - 6PM

### BEBIDAS

\$18 Revel Red Blend Carafe

\$2 Off Wines by the Glass

\$5 Pints of Draft Beer

\$2 off House Cocktails

### COMIDA

Picada – \$15 Sm // \$30 Lg

Burger + House Fries – \$12

Gougeres – \$8

Provoleta – \$8

Chorizo Stuffed Peppers – \$8

## CÓCTELES DE DESAYUNO Y BRUNCH

### PAMPAS APEROL SPRITZ \$12

Aperol, Passionfruit Simple, Fresh Lime, topped with Topo Chico

### CLERICOT \$12

An Argentine take on Sangria, with our bartender's choice of wine, (rotates weekly) with Triple Sec, Cane Sugar Simple, and Fresh Fruit  
Carafes for sharing - \$24

### ARGENTINE MIMOSA \$12

Cava, Fresh Orange, Passionfruit

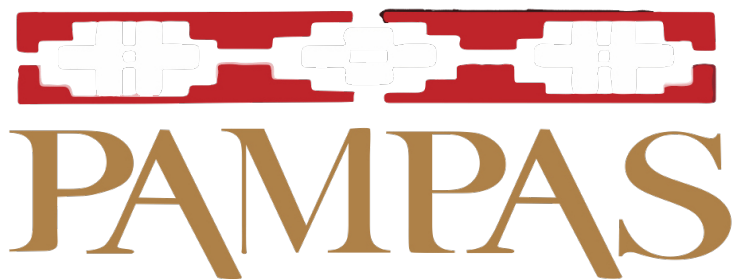
Carafes for sharing - Orange or Orange + Passionfruit - \$25

### PAMPAS BLOODY \$12

Vodka, House Mary Mix, Pickled Veg

### SUNSHINE IN A GLASS \$12

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



## SPARKLING y ROSÉ

Sparkling and Rosé

LaMarca Prosecco, Veneto Italy	10/38
Malbec Rose, El Porvenir Cafayate, Argentina NV	10/38
Moscato d' Asti, Risata, Piedmont, Italy '18	36
Malbec Rosé, Hey Rosé, Argentina '19	40

## EL VINO BLANCO

White Wine

Pinot Grigio, Torre di Luna, Trentino-Alto Adige, Italy '17	9/34
Sauvignon Blanc, Wairau, Marlborough, New Zealand '19	11/42
Chardonnay, William Hill, Central Coast, California '17	10/38
Riesling, Von Wilhem, Mosel, Germany '18	10/38
Torrontés, Laborum, El Porvenir, Cafayate, Argentina '13	12/46
Gavi, Broglia La Meirana, Italy, '20	42
Sancerre, Clément et Florian Berthier, Loire Valley, France '16	70
Chardonnay, Chamisal, Monterey, California '17	50
Chardonnay, Los Vascos, Colchagua Valley, Chile '19	32
Chardonnay, Cakebread, Napa Valley, California '18	78
Chenin Blanc, Marie De Beaugard, Vouvray, France '17	58

## VINO WEDNESDAYS

1/2 PRICE WINE NIGHT @ PAMPAS

All bottles from our glass pour offerings are half price every Wednesday!

## VINO LOCAL

We proudly serve a red blend from our friends in Over-the-Rhine, at Revel Urban Winery. We offer this selections on draft, to provide you with the freshest pour possible.

Sangiovese (60%) / Petite Syrah (20%) / Cabernet Sauvignon (20%). Aged 14 months in American Oak. 2018

Revel Red Blend \$10/glass – \$23/Carafe

## EL VINO TINTO

Red Wine

Pinot Noir, Argyle, Willamette Valley, Oregon '19	14/54
Barbera D'Asti, Araldica, Piedmont, Italy '19	10/38
Bonarda, Durigutti, Mendoza, Argentina '19	12/46
Malbec, La Madrid, Mendoza, Argentina, '19	12/46
Cabernet Sauvignon, Bonanza by Caymus, California, Lot 4	12/46
Carmenere-Syrah-Malbec, Elqui, Chile '17	11/42
Cune La Rioja, Alta, Spain, '16	12/46
Malbec, Pampas Estate, Mendoza, Argentina, '19	15/58
Pinot Noir, Boen, Russian River Valley, California '19	48
Pinot Noir, Roco, "Gravel Road", Willamette, Oregon '17	60
Pinot Noir, J. Drouhin, "Chorey les Beaune" Burgundy, France '19	70
Giovanni Rosso, Langhe, Italy, '19	65
Beaulais, Louis Jadot, Beaune, France, '20	40
Chianti Classico, Il Molino di Grace, Toscana, Italy '19	42
Cabernet Franc, Durigutti, Mendoza, Argentina '18	40
Malbec DOC, Lagarde Guarda, Lujan de Cuyo, Argentina '17	55
Malbec, Sottano Reserva, Mendoza, Argentina '17	70
Cabernet Sauvignon, Quilt, Napa Valley, California '18	75
Crianza Autor, Rotllan Torra, Priorat, Spain '13	46
Malbec, El Porvenir Laborum, Cafayete, Argentina '13	60
Malbec, Pampa Estate, Mendoza, Argentina, '17	120
Malbec/Syrah, Diamandes Perlita, Mendoza, Argentina, '13	44

## CERVEZA

Beers

### DRAFT

\$3 Braxton Garage Beer (House Beer)

Ask your server or bartender for our rotating selections

### BOTTLES & CANS

Blue Moon	6
Braxton Vive Seltzer Varieties	6
Bud Light	5
Budweiser	5
Coors Light	5
Corona	6
Mich Ultra	5
Miller Lite	5
Modelo	6
Rhinegeist Cidergeist	6
Warsteiner	6

