



PAMPAS



LA COMIDA

A TASTE OF THE ARGENTINE COUNTRYSIDE

HOURS

OPEN
TUESDAY -
SUNDAY
AT 4PM

ENTRADAS

Appetizers

PICADA

3 Meats - 3 Cheeses
Seasonal Accoutrements
For Two/\$19 — For Four/\$36

 PROVOLETA FUNDIDO \$12
Melted Provolone, Topped with Chorizo and Argentine Relish, with Toasted Crostini

 PAMPAS FRITAS \$14
Crispy House Fries with Cheese Curds, Smoked Lamb Gravy, and Chimichurri

GOUGÈRES \$12
Blue Cheese and Black Pepper Gougeres, Membrillo Jam and Crushed Marcona Almonds

STEAMED MUSSELS \$14
Bouillabaisse Broth, Fingerling Potatoes, Fresh Chorizo, and Grilled Bread

CHORIZO PIQUILLOS \$13
Chorizo-stuffed Sweet and Spicy Peppers with Goat Cheese, Pampas Sauce, and Fried Shallots

DUCK FAT FINGERLINGS \$8
Herbs, Garlic and Truffled Sea Salt, with Pampas Sauce

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

 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

EN PAN

Sandwiches

All sandwiches are served on a brioche bun with house fries and a pickle
Add bacon or egg to any sandwich +\$2

LA HAMBURGESA WAGYU* \$17
Wagyu Burger, Provolone, Grilled Onions, Bibb Lettuce, Argentine Relish
• Or American Style (LTO)

CRISPY MAITAKE \$15
Crispy Maitake Mushrooms with Whipped Goat Cheese, Bibb Lettuce, Argentine Relish, and Pickled Onions

MILANESA \$15
Crispy Fried Chicken, Melted Provolone, Grilled Onions, Lettuce, Tomato, Chimi, and Pampas Sauce

ARGENTINE SKEWERS

 Served with Pampas Sauce, Chimichurri and Grilled Lemon

- Blackened Argentine Shrimp \$10
- Beef Tenderloin with Mushrooms \$10
- NY Strip with Peppers and Onions \$12
- Seasonal Vegetables \$6
- Skewer Experience \$30 (One of Each Skewer)

* Items noted with the gaucho symbol denotes a Pampas signature item 

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

LA PARRILLADA

From the Grill — Argentine Grass-Fed Beef — All served with Goat Cheese and Chive Whipped Potatoes, Herb Butter, and Chimichurri

FILET MEDALLIONS*- Two 4oz Filet Medallions \$38
12OZ NY STRIP* \$42
16OZ BONE-IN BEEF SHORT RIB* \$38

ACOMPÑAR

Sides — \$7 Each

-  House Fries with Chimi Mayo (Add Truffle +\$1)
- Creamy Parmesan Grits
- Sautéed Broccolini
- Goat Cheese and Chive Whipped Potatoes
- Roasted Squash Sauté

ESPECIALES DE LA CASA

House Specialties

SMOKED CHICKEN \$28
Cooked Low and Slow, with Crispy Duck Fat Fingerlings, Sherry Gastrique, and Apple-Radish Salad

6OZ FAROE ISLAND SALMON* \$28
Over a Sauté of Roasted Squash, Farro, Pickled Onion, and Blistered Tomatoes in a Bouillabaisse Broth

14oz DOUBLE BONE LOCAL BERKSHIRE PORK CHOP \$30
Creamy Parmesan Grits, Sautéed Broccolini, Chorizo, Hominy, Blistered Tomatoes, Chimichurri

LAMB BOLOGNESE \$22
Braised Lamb Ragu, House-Made Pappardelle, Grated Parmesan, Grilled Bread

CÓCTELES DE LA CASA

House Cocktails

FERNET Y COCA \$10
— An Argentine Tradition —
Coke + Fernet de Branca

PAMPAS APEROL SPRITZ \$12
Aperol, Passionfruit Simple, Fresh Lime, topped with Topo Chico

CLERICOT \$12/GLASS - \$24/CARAFE
An Argentine take on Sangria, with our bartender’s choice of wine, (rotates weekly) with Triple Sec, Cane Sugar Simple, and Fresh Fruit

EL GAUCHO DEL CAMINO \$14
Rye Whiskey, Ancho Reyes Chile Liqueur, Charred Orange Demerara Simple, and Fresh Lime

ArGINtini \$12
Los Apostoles Yerba Mate Gin,
Fresh Lemon, Cane Sugar Simple, Prosecco, and a Cucumber Ribbon

BLACKBERRY KENTUCKY MULE \$12
Maker’s Mark Bourbon, Blackberry Simple, Fresh Lime, Ginger Beer, garnished with Torched Rosemary

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

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 '20	9/34
Sauvignon Blanc, Wairau, Marlborough, New Zealand ’21	11/42
Chardonnay, William Hill, Central Coast, California ’20	10/38
Riesling, Von Wilhem, Mosel, Germany ’18	10/38
Torrontés, Laborum, El Porvenir, Cafayate, Argentina '20	12/46
Gavi, Broglia La Meirana, Italy, ’20	42
Sancerre, Clément et Florian Berthier, Loire Valley, France '17	70
Chardonnay, Chamisal, Monterey, California ’17	50
Chardonnay, Los Vascos, Colchagua Valley, Chile '20	32
Chardonnay, Cakebread, Napa Valley, California ’18	78
Chenin Blanc, Marie De Beauregard, Vouvray, France ’20	58

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
Beaujolais, Louis Jadot, Beaune, France, ‘20	40
Chianti Classico, Il Molino di Grace, Toscana, Italy ’17	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

VINO WEDNESDAYS

1/2 PRICE WINE NIGHT @ PAMPAS
All bottles from our glass pour offerings are half price every Wednesday!

CERVEZA

Beers

DRAFT

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