



PAMPAS

LA

COMIDA

A TASTE OF THE ARGENTINE COUNTRYSIDE



HOURS

TUESDAY - SATURDAY
AT 4PM

SUNDAY BRUNCH
10AM - 2PM

SUNDAY DINNER
AT 4PM

ENTRADAS

Appetizers

PICADA

3 Meats - 3 Cheeses
Seasonal Accoutrements
For Two/\$28 For Four/\$50

PROVOLETA FUNDIDO \$12

Melted Provolone topped with sliced chorizo and Argentine Relish, served with Crostini

PAMPAS FRITAS \$14

Crispy Waffle Fries topped with a Smoked Cheese Curd Lamb Gravy, and Chimichurri

HUEVOS RELLENOS \$12

(6) Beet-Pickled Egg Halves stuffed with an Avocado Mayo Yolk, served with a Criolla Garnish

BRUSCHETTA \$14

A seasonal offering from the Chef on baked crostini

MUSSELS \$14

Boquerones, Bacon, Chili Flake, Vermouth, Basil, and Grilled Bread

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

EN PAN

Sandwiches

All sandwiches are served on a brioche bun with truffled waffle fries

LA HAMBURGESA WAGYU* \$18

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

SMOKED MAITAKE \$16

Smoked and Grilled Maitake Cap with Whipped Goat Cheese, Lettuce, Tomato, and Pickled Onions

PARA ACOMPAÑAR

Sides - \$6

Truffled Waffle Fries

Smoked Farm Vegetables

Argentine Potato Salad

Smoked Corn Salad

Mixed Greens

CÓCTELES DE LA CASA

House Cocktails

FERNET Y COCA \$10

— An Argentine Tradition —
Glass Bottle Coke + Fernet de Branca

PAMPAS APEROL SPRITZ \$12

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

CLERICOT \$12/GLASS - \$20/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 Smoked Rosemary

LAVENDER LEMONADE \$12

Vodka, Berry Simple, Lavender & Basil-infused Lemonade

LA PARRILLADA & ESPECIALES DE LA CASA

Unless otherwise noted, items are served with a criolla garnish, chimichurri, and a side of your choice. - Add Foie Gras - \$12

8OZ FILET* - Center-cut filet topped with a truffle butter medallion - \$40

16OZ SMOKED BEEF SHORT RIB - Bone-in short rib, smoked and braised - \$46

14OZ DRY AGED NY STRIP* - Aged sixty days, sauce au poivre - \$46

16OZ BONE-IN RIBEYE* - Melted leaks - \$44

SMOKED CHICKEN - Dry-rubbed, cooked low and slow - \$28

8OZ FAROE ISLAND SALMON* - Smoked fennel salad - \$28

LAMB CHOP - Marinated in lime and cilantro - \$38

MILANESA - Lightly breaded and fried chicken, topped with cheddar, BBQ, and bacon, served with truffled waffle fries - \$24

HAPPY HOUR

TUESDAY - SATURDAY 4 - 6PM

SUNDAY 2 - 4PM

LATE NIGHT - WEEKDAYS 9-10PM, WEEKENDS 10PM-12AM
(DRINKS ONLY FOR LATE NIGHT HAPPY HOUR)

BEBIDAS

\$18 Revel Red Blend Carafe

\$2 Off 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

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

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 Wilhelm, Mosel, Germany '18	10/32
Chenin Blanc, Marie De Beauregard, Vouvray, France '17	58

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
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
Malbec, Pampa Estate, Mendoza, Argentina, '19	15/54
Malbec, Pampa Estate, Mendoza, Argentina, '17	120

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 – \$18/Carafe

VINO WEDNESDAYS

1/2 PRICE WINE NIGHT @ PAMPAS

Rotating selections. Ask your server or bartender for the weekly menu

PAMPAS

ESTABLISHED 2020