



# 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/\$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 a 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\*** \$16  
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 \$10
- 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\*** \$40  
**16OZ BONE-IN BEEF SHORT RIB\*** \$36

## ACOMPAÑAR

Sides – \$6 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** \$26  
Cooked Low and Slow, with Crispy Duck Fat Fingerlings, Sherry Gastrique, and Apple-Radish Salad

**6OZ FAROE ISLAND SALMON\*** \$26  
Over a Sauté of Roasted Squash, Farro, Pickled Onion, and Blistered Tomatoes in a Bouillabaisse Broth

**14oz DOUBLE BONE LOCAL BERKSHIRE PORK CHOP** \$28  
Creamy Parmesan Grits, Sautéed Broccolini, Chorizo, Hominy, Blistered Tomatoes, Chimichurri

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

## 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 - \$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 '17 9/34

Sauvignon Blanc, Wairau, Marlborough,  
New Zealand '19 11/42

Chardonnay, William Hill, Central Coast,  
California '17 10/38

Riesling, Von Wilhelm, Mosel, Germany '18 10/38

Torrontés, Laborum, El Porvenir, Cafayate,  
Argentina '13 12/46

Gavi DOCG, Ottosoldi, Piedmont, Italy '19 38

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 Beauregard, Vouvray,  
France '17 58

## EL VINO TINTO

### Red Wine

Pinot Noir, Argyle, Willamette Valley,  
Oregon '18 14/54

Barbera D'Asti, Araldica, Piedmont, Italy '18 10/38

Bonarda, Durigutti, Mendoza, Argentina '17 12/46

Malbec, Humberto Canale, Patagonia,  
Argentina '17 10/38

Cabernet Sauvignon, Bonanza by Caymus,  
California, Lot 3 12/46

Carmenere-Syrah-Malbec, Elqui, Chile '16 11/42

Cune La Rioja, Alta, Spain 12/46

Malbec, Pampas Estate, Mendoza, Argentina, '19 15/58

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

Nebbiolo, Produttori del Barbaresco,  
Langhe, Italy '18 65

Chianti Classico, Il Molino di Grace,  
Toscana, Italy '17 42

Cabernet Franc, Durigutti,  
Mendoza, Argentina '17 40

Malbec DOC, Lagarde Guarda, Lujan de Cuyo,  
Argentina '16 55

Red Blend, Sottano Reserva, Mendoza,  
Argentina '17 70

Cabernet Sauvignon, Quilt,  
Napa Valley, California '17 75

Crianza Autor, Rotllan Torra, Priorat, Spain '13 46

Malbec, El Porvenir Laborum, Cafayate, Argentina '15 60

Malbec, Pampa Estate, Mendoza, Argentina, '17 120

## 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

Modelo 6

Mich Ultra 5

Miller Lite 5

Coors Light 5

Budlight 5

Corona 6

Budweiser 5

Blue Moon 6

Warsteiner 6

Braxton Vive Seltzer Varieties 6

Rhinegeist Cidergeist 6

