



PAMPAS

LA COMIDA

A TASTE OF THE ARGENTINE COUNTRYSIDE


HOURS

OPEN
TUESDAY -
SUNDAY
AT 4PM

est.
2020

ENTRADAS

APPETIZERS

 **PROVOLETA FUNDIDA** \$12
Melted Provolone. Crumbled Chorizo,
Argentine Relish, Toasted Multi-grain


CRISPY RABAS \$14
Tempura Calamari, Hearts of Palm
and Broccolini, with Piquillo Peppers,
Grilled Lemon, Pampas Sauce

CORN FRITTERS \$12
Whipped Goat Cheese, Tabasco Pepper Jam,
Crispy Prosciutto, Fresh Herbs

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

PROSCIUTTO CRUDO \$16
Aged Prosciutto, Manchego, Melon,
Pepitas, Aged Balsamic, Fresh Basil


**CHORIZO-STUFFED
PIQUILLO PEPPERS** \$13
Goat Cheese, Pampas Sauce, Fried Shallots

 **ARGENTINE HANGING SKEWERS** \$33
Blackened Shrimp, Chimi-chicken,
Smoked Lamb Meatballs, Skirt Steak
Served with House Fries, Pampas Sauce,
Chimichurri and Grilled Lemon

ENSALADAS

SALADS

Add protein to any salad
Chimi-chicken +\$8, 6oz Salmon +\$15,
Blackened Shrimp +\$10, Skirt Steak +\$16

 **CLASSIC CAESAR** \$7/\$13
Chopped Romaine, House Caesar Dressing,
Shaved Parmesan, Toasted Ciabatta
Croutons

ARGENTINE "COBB" SALAD \$8/\$15
Mixed Greens, Prosciutto, Hard-cooked
Egg, Manchego, Marinated Tomatoes,
Hearts of Palm, Pepitas, Malbec Vinaigrette

GORGONZOLA "WEDGE" SALAD \$7/\$13
Romaine, Marinated Tomatoes, Creamy
Gorgonzola Dressing, Crispy Prosciutto,
Gorgonzola Crumbles


** Items noted with the gaucho symbol
denote 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

EN PAN

SANDWICHES

All sandwiches are served with house fries and pickles
Add bacon, avocado, or egg to any sandwich +\$2

 **BRISKET LOMITO** \$18
Smoked Brisket Burnt Ends, Applewood Bacon,
Romaine, Tomato, Caramelized Onions,
Chimichurri, Pampas Sauce

LA HAMBURGUESA \$18
Hand-pattied Burger, Toasted Ciabatta,
Smoked Provolone, Caramelized Onion,
Romaine, Chimi-mayo, Argentine Relish


ARGENTINE SHRIMP PO'BOY \$18
Blackened Red Shrimp, Romaine, Tomato,
Pickles, Pampas Sauce, Red Chimi

SMOKED LAMB MEATBALL BOCADILLO \$18
Smoked Lamb Gravy, Romaine, Tomato, Chimi Mayo,
Argentine Relish, Manchego


ESPECIALIDADES DE LA CASA

HOUSE SPECIALTIES

ANTARCTIC SALMON \$30
Avocado Chimichurri, Grilled Broccolini, Papas Brava

 **SMOKED HALF-CHICKEN** \$28
Lemon-herb Risotto, Piquillo Peppers, Chimichurri

MUSHROOM SORRENTINOS \$29
Large Mushroom and Ricotta Ravioli,
Manchego Cream, Baby Spinach, Red Onions,
Heirloom Tomatoes, Crispy Prosciutto

 **SMOKED BRISKET** \$34
Bacon-braised Collard Greens, Corn Fritters,
Red Chimi-BBQ, Crispy Shallots

STEAK FRITES \$38
10oz Char-grilled Skirt Steak, Truffle and Herb Fries,
Sautéed Spinach, Pampas Sauce, Chimichurri

PARA ACOMPAÑAR

SIDES - \$7 EACH

HOUSE FRIES
Chimi mayo - Add Truffle and Herbs +\$2

GRILLED BROCCOLINI

BACON-BRAISED COLLARD GREENS

LEMON-HERB RISOTTO

EL PAN
Toasted Multi-grain Bread, Chimi-butter

SAUTÉED BABY SPINACH

PAPAS BRAVA
Crispy Fried Potatoes, Pampas Sauce, Fresh Herbs

CÓCTELES DE LA CASA

HOUSE COCKTAILS

FERNET Y COCA \$10

— An Argentine Tradition —
Coke + Fernet de Branca served in a tall glass on crushed ice

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, Fresh Lime

ArGINTini \$12

Los Apostoles Yerba Mate Gin, Fresh Lemon,
Cane Sugar Simple, Prosecco, Cucumber Garnish

BLACKBERRY KENTUCKY MULE \$12

Maker's Mark Bourbon, Blackberry Simple, Fresh Lime,
Ginger Beer, Torched Rosemary Garnish

VINO DE LA ZONA

LOCAL WINE

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

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

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, Cafayate, Argentina '13 60

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

Malbec/Syrah, Diamandes Perlita, 44

MIERCOLES DE VINO

1/2 PRICE WINE NIGHT @ PAMPAS

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

CERVEZA

BEERS

CERVEZA TIRADA

Ask your server or bartender for our rotating selections

BOTTLAS Y LATAS

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