

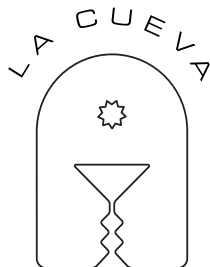
LA CUEVA



Welcome, Sojourner

We're glad you found us. You've crossed the threshold, and the world you knew falls away behind you – drawn through the liminal hush into La Cueva: a refuge carved deep in the slot canyon, where travelers weary from the road outside come to gather around the glowing stone.

Here, you rest. Imbibe, and let a drink quiet the thirst. Take nourishment for the road ahead. Let our keepers tend to you, and replenish what the journey has taken.



*A menu by Chef Luis Damián
each plate is set to nourish those who
find their way to La Cueva.*

Appetizers

Milk Bread <i>Japanese-Style milk bread served warm with whipped papelon butter.</i>	\$14
G.O.A.T Cheese Croquettes <i>Crispy croquettes filled with creamy goat cheese and guava, lightly garnished with fine herbs.</i>	\$18
Shrimp Empanadas <i>Fried empanadas with shrimp sofrito, served with guasacaca sauce.</i>	\$18
Tuna Tostada <i>Seasoned fresh yellow tail tuna, avocado, wasabi alioli and furikake.</i>	\$24
Ceviche <i>Leche de tigre, heirloom tomatoes, cucumbers, onions, Halibut.</i>	\$28
Caesar Salad <i>Romaine lettuce, caesar dressing, parmesan crisps, parmesan cheese.</i>	\$18
Roasted Beet Salad <i>Ricotta, agave, lime zest, lime vinaigrette, orange, grapefruit.</i>	\$18
Pulpo <i>Sous-vide finished octopus, papas bravas, manchego foam.</i>	\$38

Mains

Pappardelle <i>Fresh pasta, truffle paste, beach mushrooms, pecorino.</i>	\$32
Birria Tortellini <i>Slow-braised birria, birria consomme foam, Oaxaca cheese.</i>	\$38
Chicken Tenders <i>Fried tenders, coleslaw, blue cheese ranch, honey mustard.</i>	\$22
Pan Roasted Chicken <i>Organic airline breast marinated in chipotle and agave, sweet potato puree, broccolini.</i>	\$29
Short Rib <i>Mole verde, gnocchi, crudite.</i>	\$48
Ribeye 24 oz Prime – Bone-In <i>Salsa de pipicha.</i>	\$95
Smash Burger <i>Double patty angus chuck, pickles and white cheese served with fries on the side.</i>	\$24
Branzino <i>Tomatillo pesto, summer greens.</i>	\$45

Sides

Broccolini <i>Charred, tarragon hollandaise, pickled aji dulce.</i>	\$12
Aligot <i>French whipped potato puree with cheese blend.</i>	\$12
Brussel Sprouts <i>Sherry gastric, dehydrated Parmesan.</i>	\$12
Chef's mixed mushroom <i>Sautéed mushrooms, Finished with Herbs and Butter.</i>	\$12

Desserts

Coconut Panna Cotta <i>Buttermilk panna cotta, coconut foam, caramelized pineapple</i>	\$16
Sponge Cake Soap Dessert <i>Lemon sponge cake, guanabana soap, coconut foam, brownie crumble, vanilla chantilly.</i>	\$16
Chocolate Molten Cake <i>Hisbiscus & raspberry sauce with vanilla ice cream.</i>	\$16

*Drink, Sojourner –
The stone glows warmest here.*

*Cocktails by
Francis Coligado*

Keeper's Remedies

Rico Guave <i>Condesa gin, Charanda rum, St.Germain, guava, citrus, Bitters. Tropical - Floral - Juicy.</i>	\$16
Bandolero <i>Mezcal, Rhum Agricole JM, crème de cacao, mole spices, lime, chili oil. Smoky and savory, warming spices.</i>	\$18
Thrilla in Manila <i>Denizen rum, Palo Cortado, banana, ube, coconut cream, pineapple. Lush - Creamy - Tropical.</i>	\$17
Buford Highway <i>Mi Campo Tequila, Nikka Days Japanese whisky, tepache liqueur, five-spice, citrus. Clarified and stirred. A tribute to the kitchens along the highway.</i>	\$17
Desert Justice <i>High West Bourbon, Meletti amaro, hibiscus, pomegranate, lemon. A fruit-forward, refreshing old fashioned.</i>	\$17
Drifter <i>Nikka Days - Lillet Blanc - Passion Fruit - Bitter Bianco luxardo Subtle - Elegant - finished with a peatty pineapple foam.</i>	\$18
Nomad <i>400 Conejos Mezcal - Pisco Barso1 Quebranta - Vermouth - Campari. Robust & Smoky, served with an orange wedge.</i>	\$17
Pathfinder <i>Gold Drop Vodka - Mint & Berries Shrubs - Citrus - Ginger Beer. Served in a copper mug garnished with a Berry & bourbon bombon.</i>	\$17

Timeless Originals

Pisco Sour

\$18

*Pisco Demonio de los Andes Italia - Fresh lime juice - Simple syrup
- Egg white.*

The cornerstone of Peruvian Mixology – bright and impossibly smooth.

Margarita

\$17

Mi campo Tequila - Cointreau - Citrus.

The one everyone knows, done right.

Paloma

\$17

400 Conejos Mezcal, Mi campo Tequila, grapefruit soda, citrus.

Smoky and savory, with chocolate and warm spice.

Martini

\$17

Nikka Gin, Lo-ñ dry vermouth, Yuzu japanese bitters.

No need for introduction... Have it Dirty, Vesper or Espresso.

Boulevardier

\$17

High West Bourbon, Lo-ñ Vermouth, Campari

1920's french favorite, only for connoisseurs.

Zero Proof

Berry Mule

\$12

Raspberry & mint shrubs, citrus and Fever tree ginger beer.

Refreshing, citrus and unique.

Oasis

\$12

Passion fruit, mint, citrus, club soda.

Not a Paloma

\$12

Undone Mezcal, grapefruit soda and citrus.

Wines

Reds

Gls. Btl.

Luigi Bosca

\$18 \$80

*Cabernet Sauvignon ABV %14 | Mendoza, Argentina
Medium body, structured and elegant. Firm, polished tannins.*

Siduri

\$16 \$65

*Pinot Noir 14.5% ABV | Santa Barbara County, California, USA
Light-medium body, silky. Gentle spice with bright acidity.*

Terrazas de Los Andes | Mendoza Arentina

\$18 \$80

*Malbec · 14% ABV | Mendoza, Argentina
Medium body, juicy. Blackberry, plum and violet with high-altitude spice and smooth tannins.*

Koyle | Valle Central, Chile

\$16 \$65

*Carmènère · 14% ABV | Colchagua Valley, Chile
Medium-full body. Bell pepper, blackberry and herbal spice;
velvety tannins and a long finish.*

Whites

Gls. Btl.

Cloudy Bay

\$18 \$75

*Sauvignon Blanc · 13% ABV | Marlborough, New Zealand
Light body, vibrant. Passion fruit, lime and fresh-cut grass;
crisp, citrusy finish.*

Unsanctioned

\$16 \$75

*Pinot Gris · 12.5% ABV | Willamette Valley, Oregon, USA
Light, fresh body. Pear, green apple and white flowers; nimble
and easy-drinking.*

Patz & Hall

\$18 \$75

*Chardonnay · 14.5% ABV | Sonoma Coast, California, USA
Medium-to-full body, creamy. Peach, citrus and toasty oak
notes with mineral lift.*

Tenuta Guado Al Tasso

\$16 \$70

*Vermentino · 13% ABV | Bolgheri, Tuscany, Italy
Medium body, fresh and saline. White flowers, peach and
Mediterranean herbs; beautifully balanced.*

Wines

Rosé

Gls. Btl.

Whispering Angel

\$16 \$75

*Grenache/Cinsault/Rolle · 13% ABV | Côtes de Provence, France
Dry and delicate, light body. Strawberry, citrus and florals;
mineral finish. A Provence classic.*

Calafuria - Tomaresca

\$16 \$75

*Negroamaro · 12.5% ABV | Salento, Puglia, Italy
Pale pink, light body. Peach, grapefruit and rose petals;
fresh, vibrant and very easy-drinking.*

Sparkling

Gls. Btl.

Avissi

\$16 \$60

*Prosecco (Glera) · 11.5% ABV | Veneto, Italy
Soft bubbles, light body. Green apple, peach and florals;
fresh, light and aromatic.*

Moët & Chandon

\$18 \$95

*Impérial Brut – 12% ABV | Champagne, France
Medium body, fine bubbles. Apple, citrus and brioche; elegant
and celebratory.*

Gérard Bertrand

\$17 \$85

*Crémant de Limoux Brut Rosé – 12.5% ABV | Limoux, France
Medium body, salmon hue. Strawberry, raspberry and toasted
bread; delicate, generous mousse.*

Charles Heidsieck

---- \$180

*Champagne Brut Réserve · 12% ABV | Champagne, France
Medium-to-full body, complex. Toasted nuts, pear and
brioche; creamy, deep and sophisticated.*

Beers

St Bernardus ABT 12	\$12
<i>Quadrupel, Belgium (Watou), 10% ABV, ~22 IBU. Dark, malty, complex.</i>	
Westmalle	\$12
<i>Belgian Trappist Tripel, Belgium, 9.5% ABV, 37 IBU. Golden, fruity, strong.</i>	
Jai Alai	\$8
<i>American IPA, USA (Tampa, FL), 7.5% ABV, 65-70 IBU. Citrusy, tropical, balanced.</i>	
La Chauffe	\$9
<i>Belgian Golden Strong Ale, Belgium, 8% ABV, ~20-25 IBU. Fruity, spicy, golden.</i>	
Monopolio Clara	\$8
<i>Mexican Lager, Mexico (San Luis Potosi), 5% ABV, 20 IBU. Light, crisp, refreshing.</i>	

Soft Drinks

Aquapanna	\$6
<i>Still Natural Spring Water Tuscany, Italy - 750 ml</i>	
San Pellegrino	\$6
<i>Sparkling Natural Mineral Water Terme, Italy - 750 ml</i>	
Lemonade	\$8
<i>Have it classic, Passion fruit or Strawberry</i>	
Coca Cola	\$5
Coca Cola Zero	\$5
Sprite	

Go well, Sojourner.

*What you discovered here – the warmth, the stone,
the song – is yours to carry now, beyond our
threshold and into the world above.*

*The cave keeps the stone warm and the rhythm
waiting for the next time you come.
We're glad you found us.*

La Cueva

