



Cocktails

PASION NOCTURNA - \$13

Vodka, passion fruit puree, mint leaves, topped with ginger beer

EL CAPITAN - \$13

Gin, Elderflower liqueur, mint leaves, cucumber, simple syrup, lime juice and a dash of club soda

LUCY IN THE SKY - \$13

Citrus vodka, lime juice, simple syrup, blue Curacao

IRISH MAID - \$13

Irish whisky, Elderflower liqueur, fresh lime juice, simple syrup, cucumber

MOSCOW MULE - \$13

Vodka, lime juice, ginger beer. Also available with Gin, Tequila, or Bourbon, instead of Vodka.

WHISKY SOUR - \$13

Bourbon, lemon juice, simple syrup, egg whites, bitters

MOJITO - \$13

White rum, mint leaves, fresh lime wedges, simple syrup, and a splash of club soda

PURPLE HAZE - \$13

White Rum, passion fruit puree, lemon juice, simple syrup, blueberry juice, dash of club soda

MIAMI VICE - \$13

White rum, blue Curacao, pineapple juice, coconut cream

SANTE - \$13

Prosecco, St. Germaine, lemon, topped with a splash of club soda

PERFECT MARGARITA - \$13

Premium tequila, Cointreau, dash of orange juice, agave nectar, fresh lime juice

Other cocktails may be prepared upon request based on availability

Spirits

Scotch Whisky

Buchanan's 12yr - \$13 | \$180
 Buchanan's 15yr - \$17 | \$200
 Buchanan's 18yr - \$23 | \$270
 Chivas Regal 12yr - \$13 | \$180
 Chivas 18yr - \$25 | \$340
 Chivas 25yr - \$60 | \$700
 Johnnie Walker Black - \$13 | \$180
 Johnnie Walker Double Black - \$14
 Johnnie Walker Gold - \$25 | \$340
 Johnnie Walker Blue - \$70 | \$775
 Monkey Shoulder - \$12
 Old Parr 12yr - \$13 | \$180

Half Bottles - Scotch

Buchanan's 12yr - \$100
 Johnnie Walker Black - \$100
 Old Parr 12yr - \$100

Single Malt Whisky

Glenfiddich 12yr - \$13 | \$180
 Glenfiddich 18yr - \$38 | \$430
 Glenmorangie - \$15
 Macallan - \$20 | \$280
 The Glenlivet - \$15 | \$200
 The Glenlivet 18yr - \$40 | \$470

Bourbon and Tennessee Whiskey

Jack Daniels - \$12 | \$150
 Jack Daniels Single Barrel - \$15 | \$190
 Maker's Mark - \$12 | \$180
 Bulleit - \$12

Irish Whiskey

Jameson - \$12
 Jameson Black Barrel - \$14

Gin

Beefeater - \$12
 Bombay Sapphire - \$13 | \$160
 Hendricks - \$13 | \$180
 Tanqueray - \$12 | \$160

Vodka

Absolut - \$12 | \$150
 Absolut Elyx - \$12
 Ciroc - \$12 | \$160
 Grey Goose - \$12 | \$160
 Ketel One - \$12 | \$160
 Tito's - \$12 | \$150

Half Bottles - Vodka

Absolut | Tito's - \$80
 Grey Goose - \$90

Rum

Bacardi 8 - \$13
 Bacardi Superior White - \$12 | \$140
 Captain Morgan - \$11 | \$150
 Diplomatico Reserva Excl. - \$13 | \$180
 Flor de Caña 12yr - \$12
 Flor de Caña 14yr - \$14
 Flor de Caña 18yr - \$15
 Pampero Aniversario - \$12
 Santa Teresa 1796 - \$12
 Zacapa 23 - \$13 | \$180

Tequila

1800 Silver - \$12 | \$150
 Casamigos Reposado - \$16
 Jose Cuervo - \$10
 Don Julio Blanco - \$14 | \$190
 Don Julio Reposado - \$15 | \$200
 Don Julio Añejo - \$16 | \$210
 Patron Silver - \$14 | \$190
 Patron Reposado - \$15 | \$200
 Patron Añejo - \$16 | \$210

Others

Ask your server or bartender for other available spirits

Items listed subject to availability. We reserve the right to refuse service to anyone. We are a 21+ establishment. Tax and 18% service charge/tip added to all tabs. Additional tips are appreciated if you enjoy our service.

Appetizers

Tequeños - \$12

Zulian cheese rolled in soft dough, served melting hot with our chef's secret dipping sauce (6 per order)

Santé Sliders - \$12

Gourmet beef burgers served mixed greens, tomato, pesto sauce and our homemade truffle mayonnaise (3 per order)

Los Tostones - \$12

Large fried green plantain slices, topped with shredded meat, sour cream, and guacamole (3 per order)

Chicken Wings - \$12

Perfectly cooked, SPICY or ROASTED, served with celery sticks and your choice of ranch or blue cheese dressing (6 per order)

The Big Cheese Board - \$25 ^{GF} - if served with GF crackers

Freshly prepared platter, including Munster, Cheddar, Camembert, and smooth blueberry Goat cheeses, accompanied with Salami and Prosciutto, served with fromage fruit spread, olives, grapes, and crackers. Selection may vary based on availability.

Caprese Salad - \$11 ^{GF}

Sliced mozzarella cheese, fresh tomatoes and basil drizzled with fig balsamic glaze

Tiramisu - \$6 (Dessert)

The classic Italian dessert: A layer of creamy custard set atop espresso-soaked ladyfingers.

Hummus - \$9

Homemade tahini hummus served with seasoned grilled pita

Bruschetta - \$14

Salmon and Capers; Hummus, topped with Paprika and Olive Oil; Tomato, Mozzarella and Basil; Prosciutto and Black Olives. Served on toasted garlic bread. Pick 5 in any combination.

Nachos - \$10

Special ground beef recipe topped with melted cheese, guacamole, and sour cream, served with chips

Salmon Carpaccio - \$13 ^{GF}

Mouthwatering, 100% natural smoked wild salmon with freshly squeezed lemon juice, a drizzle of olive oil, served with arugula, parmesan cheese and capers

Flatbread Pizza

Topped with homemade tomato sauce, prosciutto, parmesan cheese, arugula, and oregano, drizzled with olive oil - \$12

Topped with homemade tomato sauce, mozzarella cheese, tomato, and basil - \$10

Artichoke Dip - \$10

Delicious hot artichoke dip served with water crackers

Beer and Wine

Domestic Beer - \$6.50

Bud Light
La Rubia
Michelob Ultra
Miller
Purple Haze
Yuengling

Imported Beer - \$7.50

Corona
Guinness
Heineken
Modelo Especial
Modelo Negra
Stella Artois

IPA - \$8.50

Lagunitas

Beer Buckets (5 per bucket)

Domestic - \$28
Imported - \$33
Club Verde - \$36

Club Verde Premium (Ecuador) \$8

Wines

Chacabuco Cabernet* - \$9 | \$32
Chacabuco Malbec* - \$9 | \$32
Chacabuco Chardonnay* - \$9 | \$32
Humberto Canale - Merlot - \$11 | \$42

Argentina
Argentina
Argentina
Argentina

Wines - by the bottle only

Las Perdices - Malbec - \$42
Las Perdices - Cabernet - \$42
Valle Hermoso - Chardonnay - \$32
Tavo - Pinot Grigio - \$35
Las Perdices - Sauvignon Blanc - \$40
Rutini Cabernet/Malbec - \$55
Las Perdices Reserva - \$55

Argentina
Argentina
Chile
Italy
Argentina
Argentina
Argentina

Prosecco

By the glass - \$10
By the bottle - \$40

Malbec, Cabernet or Pinot Noir
Chianti Fattoria Campigiana - \$35

Italy

*Happy hour wines (see happy hour section for pricing)

Happy Hour

Weekdays from 5 to 8 p.m.

Domestic beers - \$4 Imported beers - \$5

Wines by the glass* - \$6 Wines by the bottle* - \$25

All house cocktails - \$10 All other spirits - 20% off regular price

*Selected wines only; see wine list