



House Cocktails

- PASION NOCTURNA - \$15**
Vodka, passion fruit puree, mint leaves, topped with ginger beer

EL CAPITAN - \$15
Gin, Elderflower liqueur, mint leaves, cucumber, simple syrup, lime juice and a dash of club soda

LUCY IN THE SKY - \$15
Citrus vodka, lime juice, simple syrup, blue Curacao

IRISH MAID - \$15
Irish whisky, Elderflower liqueur, fresh lime juice, simple syrup, cucumber

MOSCOW MULE - \$15
Vodka, lime juice, ginger beer. Also available with Gin, Tequila, or Bourbon, instead of Vodka.

DE LOCOSH! - \$15
Bacardi 8 rum, Aperol, Lustau East India, Strawberry/Rosemary Syrup, Lime and Orange juices
- MOJITO - \$15**
White rum, mint leaves, fresh lime wedges, simple syrup, and a splash of club soda

PURPLE HAZE - \$15
White Rum, passion fruit puree, lemon juice, simple syrup, blueberry juice, dash of club soda

MIAMI VICE - \$15
White rum, blue Curacao, pineapple juice, coconut cream

SANTE - \$15
Prosecco, St. Germaine, lemon, topped with a splash of club soda

PERFECT MARGARITA - \$15
Premium tequila, Cointreau, dash of orange juice, agave nectar, fresh lime juice

PALOMA - \$15
Tequila reposado, fresh grapefruit juice, agave, grapefruit soda, fresh lime juice. Or substitute tequila with Mezcal.

Other cocktails may be prepared upon request based on availability

Spirits

- Scotch Whisky**
Buchanan's 12yr - \$15 | \$190
Buchanan's 15yr - \$17 | \$200
Buchanan's 18yr - \$22 | \$280
Chivas Regal 12yr - \$15 | \$190
Chivas 18yr - \$22 | \$280
Chivas 25yr - \$60 | \$700
Johnnie Walker Black - \$15 | \$190
Johnnie Walker Dbl Black - \$16 | \$200
Johnnie Walker Gold - \$25 | \$340
Johnnie Walker Blue - \$70 | \$775
Old Parr 12yr - \$15 | \$190
Old Parr 18yr - \$22 | \$280

Half Bottles - Scotch
Buchanan's 12yr - \$105
Johnnie Walker Black - \$105
Old Parr 12yr - \$105

Single Malt Whisky
Glenfiddich 12yr - \$16 | \$210
Glenfiddich 14yr - \$20 | \$280
Glenfiddich 18yr - \$38 | \$430
Glenmorangie - \$18
Macallan 12yr - \$20 | \$290
The Glenlivet 12yr - \$16 | \$210
The Glenlivet 18yr - \$38 | \$470
- Bourbon and Tennessee Whiskey**
Jack Daniels - \$14 | \$180
Maker's Mark - \$14 | \$180
Bulleit - \$15
Woodford Reserve - \$16 | \$215

Irish Whiskey
Jameson - \$14
Jameson Black Barrel - \$17

Gin
Beefeater - \$14
Bombay Sapphire - \$15 | \$170
Hendricks - \$15 | \$190
Tanqueray - \$14 | \$180

Vodka
Absolut - \$14 | \$160
Ciroc - \$14 | \$160
Grey Goose - \$15 | \$180
Ketel One - \$14 | \$160
Tito's - \$14 | \$160



Half Bottles - Vodka
Absolut | Tito's - \$85
Grey Goose - \$95
- Rum**
Bacardi Superior White - \$14 | \$160
Bacardi 8 - \$15 | \$180
Captain Morgan - \$14 | \$160
Diplomatico Reserva Excl. - \$16 | \$200
Flor de Caña 12yr - \$14 | \$160
Flor de Caña 18yr - \$16 | \$200
Pampero Aniversario - \$14 | \$160
Santa Teresa 1796 - \$14 | \$160
Zacapa 23 - \$16 | \$200

Tequila
1800 Silver - \$14 | \$160
Hornitos Reposado - \$13
Casamigos Blanco - \$15 | \$200
Casamigos Reposado - \$18 | \$210
Casamigos Añejo - \$18 | \$210
Don Julio Blanco - \$15 | \$200
Don Julio Reposado - \$16 | \$220
Don Julio Añejo - \$17 | \$240
Patron Silver - \$15 | \$200
Patron Reposado - \$16 | \$210
Patron Añejo - \$17 | \$230

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. Smart Casual dress code enforced – dress to impress. No flip flops. No tank tops (on men).

Appetizers

Tequeños - \$14 Zulian cheese rolled in soft dough, served melting hot with our chef's secret dipping sauce (6 per order)	Mini Empanadas (5 per order) <u>Venezuelan style</u> – ground beef, chicken or cheese - \$12 <u>Colombian style</u> – beef or chicken - \$12
Santé Sliders - \$14 (3 per order) Gourmet beef burgers served with mixed greens, tomato, pesto sauce and our homemade truffle mayonnaise	Chicharron (Pork Belly) - \$12 Chunks of delicious pork belly. Served with lime and cilantro garlic sauce on the side.
Los Tostones - \$14 Large fried green plantain slices topped with shredded meat, sour cream, and guacamole (3 per order)	Nachos - \$12 Special ground beef recipe topped with melted cheese, guacamole and sour cream, served with chips
Chicken Wings - \$14 Perfectly cooked, SPICY or ROASTED, served with celery sticks and your choice of ranch or blue cheese dressing (6 per order)	Salmon Carpaccio - \$15  Mouthwatering, 100% natural smoked wild salmon with freshly squeezed lemon juice, a drizzle of olive oil, served with arugula, parmesan cheese and capers
The Big Cheese Board - \$30  - if served with GF crackers Freshly prepared charcuterie board, with an assortment of cheeses, accompanied with Salami and Prosciutto, served with fromage fruit spread, olives, grapes, and crackers. Selection may vary based on availability.	Flatbread Pizza <u>Prosciutto</u> - Tomato sauce, prosciutto, parmesan cheese, arugula, and oregano, drizzled with olive oil - \$14 <u>Tomato and basil</u> - tomato sauce, mozzarella cheese, tomato, and basil - \$12
Mandocas - \$12 Venezuelan sweet corn fritters. Made with corn, panela, cheese and plantain (5 per order). Served with nata criolla	Hummus - \$12 Tahini hummus served with seasoned grilled pita
Dessert - \$8 Ask your server for available dessert options today.	

Beer and Wine

<u>Domestic Beer</u> - \$7.50 Bud Light La Rubia Michelob Ultra Miller Purple Haze Yuengling	<u>Imported Beer</u> - \$8.50 Corona Guinness Heineken Modelo Especial Modelo Negra Stella Artois Club Verde (Ecuador) \$8.50	<u>IPA</u> - \$9.50 Lagunitas <u>Beer Buckets (5 per bucket)</u> Domestic - \$30 Imported - \$35
<u>Wines</u> Chacabuco Cabernet* - \$11 \$38 Chacabuco Malbec* - \$11 \$38 Balvo Chardonnay* - \$11 \$38 Humberto Canale - Merlot - \$11 \$42	 Argentina Argentina Argentina Argentina	<u>Wines - by the bottle only</u> Las Perdices - Malbec - \$48 Las Perdices - Cabernet - \$48 Valle Hermoso - Chardonnay - \$38 Tavo – Pinot Grigio - \$40 Las Perdices – Sauvignon Blanc - \$48 Rutini Cabernet/Malbec - \$60 Las Perdices Reserva - \$60 Malbec, Cabernet or Pinot Noir Chianti Fattoria Campigiana - \$45
<u>Prosecco</u> By the glass - \$15 By the bottle - \$45		Argentina Argentina Chile Italy Argentina Argentina Argentina 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