

# Entradas

## Starters



✂ **Las Empanadas** \$4.50 each  
**Argentine Savory Turnover**  
spinach  
chicken  
four-cheese  
smoked pork belly  
steak

**Crab Empanadas** \$14  
**Argentine Savory Turnover**  
served with spicy remoulade

**Caprese** \$11  
**Salad**  
stuffed with Chimi

**Chorizo y Morcilla** \$10  
**Argentine Style Sausages**  
chorizo and blood sausage

**Alas Ahumadas** \$10  
**Smoked Chicken Wings**  
six pieces, fried, tossed in chimichurri,  
served with ranch

✂ **Provoleta Napolitana** \$13  
**Grilled Aged Provolone**  
prosciutto, fresh tomatoes, arugula

**Bruschetta** \$10  
**Grilled Ciabatta Bread**  
lemon, coriander and goat cheese  
spread topped with Argentine relish

**Tabla fría de Fiambres** \$19  
**Charcuterie Board**  
weekly selection of meat and cheeses served with  
house pickled veggies and marinated olives

## Parrilla

### Grill

**Bife de Lomo** \$35  
**Filet Mignon**  
6oz

**Entrana** \$32  
**Skirt Steak**  
12oz

**Bife de Chorizo** \$32  
**NY Strip**  
12oz

✂ **Ojo de Bife** \$39  
**Ribeye**  
14oz

✂ **Tira de Asado** \$28  
**Short Rib**  
16oz

**Parrillada**  
**Argentine Experience**  
Argentine chorizo, blood  
sausage, skirt steak, short rib,  
New York strip

**Four people \$99**  
**Two people \$49**

**Lamb** \$40  
**Rack of Lamb**  
served with asparagus risotto  
and mint pesto

## Para Acompañar

### Sides

✂ **Repollitos de Brussels** \$9  
**Caramelized Brussels Sprouts**  
garlic butter, bacon, truffle, and white wine

**Roasted Root Vegetables** \$6  
carrots, brussel sprouts, and butternut squash

**Esparragos** \$7  
**Grilled Asparagus**

**Puré de Papas** \$6  
**Creamy mashed potatoes**  
add truffle \$2

**Papas Fritas** \$6  
**Steak Fries**

**Ñoquis** \$10  
**Gnocchi**  
spinach, cream truffle sauce

**Risotto** \$7  
**Creamy Risotto**  
asparagus and parmesan

## Ensaladas

### Salads

**Mixta** \$7  
lettuce, tomatoes, and onions tossed in red wine  
vinaigrette

✂ **Grilled Caesar** \$10  
grilled romaine lettuce, caesar dressing,  
shaved parmesan, and croutons

✂ **Grilled Ranch** \$12  
grilled romaine lettuce, chimi ranch, heirloom  
cherry tomatoes, bacon, red onions

**Goat Cheese Salad** \$13  
fried goat cheese topped with blueberry compote and  
candied pecans, tossed in a passion fruit vinaigrette

## Hamburguesas

### Hamburgers

All hamburgers are prime beef and come with house  
made steak fries

**Hamburguesa con Queso** \$17  
**Cheeseburger**  
lettuce, tomato, mayonnaise, onion, and cheddar cheese

**Hamburguesa con Queso a Caballo** \$18  
**Cheeseburger "on horseback"**  
cheddar cheese, bacon, and a fried egg

✂ **Hamburguesa Butcher** \$19  
**Cheeseburger**  
grilled onions, shiitake mushroom, roasted peppers, bacon,  
cheddar cheese, and a fried egg

## La Pastas

### Pastas

All pasta is made in house

✂ **Ñoquis con Estofado** \$29  
**Gnocchi with Braised Short Rib**  
truffle cream, spinach, and shitake mushroom sauce

**Canelones** \$24  
**Cannellonis**  
crepes rolled and stuffed with braised prime rib,  
then baked in a creamy tomato sauce

**Fettuccini** \$22  
creamy pesto, grilled chicken, roasted red peppers,  
crumbled goat cheese (vegetarian option available \$18)

**Spaghetti Bolognese** \$24  
beef ragu served over spaghetti and topped with  
Grana Padano

## La Cocina Argentina

### Argentine Home Cooking

Milanesas: Italian tradition in which meat is pounded  
thin, breaded, and fried. Served with Steak Fries.

**Milanesa con Queso**  
**Mozzarella Cheese**  
melted over top  
**Chicken** \$18

**Milanesa a Caballo**  
**"On Horseback"**  
topped with two fried eggs  
**Chicken** \$18

✂ **Milanesa Napolitana**  
**Prosciutto, Mozzarella Cheese, and**  
**Tomato Sauce**  
**Chicken** \$23

\*Parties of 8 or more will have 20% gratuity included in final bill

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk to food borne illness, especially if you have certain medical conditions.



# THE BUTCHER AND BARREL

## With every plate, a story follows.

In your hands you hold a menu born from the culture of Argentina. Every detail of your dining experience emulates what you would find while visiting an Argentine parrilla. The parrilla cuisine is one oriented around grilled meat. Our Argentine Grill Master prepares each cut with a custom grilling technique to best bring out the rich flavor of the hand-selected and hand-butchered meats that he cooks. Prepare to travel to another part of the world here in our beautiful Queen City.

## Have a drink, throw a party.

Be sure to explore The Backroom while visiting The Butcher and Barrel. This area has been custom designed to fit every occasion in splendor. Whether you are having a happy hour gathering, wedding rehearsal dinner, or a late night celebration, we are ready to make it perfect just for you. Ask your server for details on how to book your next event!



# Experience Argentina

