



Entradas

Starters

LAS EMPANADAS - \$4.50 EACH OR 6/\$24

Argentine Savory Turnover

Chicken Salsa Verde

Buffalo Chicken

Korean BBQ

Ground Beef

Spinach & Mozzarella

PICADA

Charcuterie and Cheese

3 Meats - 3 Cheeses - Seasonal Accoutrements

For Two - \$28 For Four - \$50

BRUSCHETTA - \$12

Grilled Ciabatta Bread (4)

Whipped goat cheese spread topped with our heirloom tomato relish

PROVOLETA - \$12

Seared provolone served with dried oregano, olive oil, and grilled ciabatta bread

CHORIZO - 2/\$12

Grilled Argentine Chorizo

Argentine chorizo sausage served with house pickled vegetables

Ensaladas

Salads — Add +\$7 chicken + \$10 skirt steak

GRILLED RANCH - \$13 FULL // \$7 HALF

Grilled roma crunch lettuce with our heirloom tomato relish, bacon, and our chimi ranch

GRILLED CAESAR - \$13 FULL // \$7 HALF

Grilled roma crunch lettuce with shaved parmesan, croutons and caesar dressing

ENSALADA DE ESPINACA - \$15 // \$8 HALF

Spinach salad with a strawberry vinaigrette and blueberries crumbled goat cheese and candied pecans

Parrilla

Grill*

6oz Filet - \$40

14oz NY Strip - \$42

22oz Bone in Ribeye - \$65

24oz Porterhouse - \$64

10oz Skirt Steak - \$32

16oz Short Rib - \$30

Las Pastas

Pastas

BOLOGNESE - \$22

Rigatoni pasta with a bolognese sauce and shaved parmesan

ÑOQUIS CON ESTOFADO - \$28

Gnocchi with Braised Short Rib

Bone-in braised short ribs over creamy, homemade spinach and truffle gnocchi, topped with a shiitake mushroom sauce

FETTUCINE - \$24

Homemade Fettuccine tossed in a creamy garlic sauce topped with blistered cherry tomatoes and grilled chicken breast

Milanesa

Italian tradition in which meat is pounded thin, breaded, and fried. Served with house steak fries

MILANESA NAPOLITANA - \$24

Breaded chicken topped with prosciutto, marinara, and melted mozzarella

Hamburguesa y Mas

All sandwiches and burgers are served with our thick-cut steak fries

BURGER CON QUESO* - \$16

Swiss or cheddar cheese, lettuce, tomato, onion, house remoulade
Add Bacon/Egg + \$2 each

BUTCHER'S LOMITO* - \$18

Our take on an Argentine classic with braised short rib, crispy bacon, fried egg, caramelized onions, tomato confit, roma crunch lettuce, and chimi mayo on homemade ciabatta bread

*consuming raw or undercooked meat poultry seafood shellfish or eggs may increase your risk to food borne illness especially if you have medical conditions

La Comida de Familia

THE ARGENTINE PARRILLADA EXPERIENCE*

Experience for four - \$130

Experience for two - \$70

Argentine Chorizo, Blood Sausage, Skirt Steak*, Short Rib, New York Strip*. Served with a shared salad and two shared sides of your choice

STEAK DINNER FOR TWO* - \$90

Your choice of a Porterhouse or Bone-in Ribeye. Served with one shared salad and two shared sides of your choice

Para Acompañar

Sides

REPOLLITOS DE BRUSSELS \$8

Caramelized brussels sprouts with herb butter, bacon, truffle, and white wine

PURÈ DE PAPAS \$6

Creamy mashed potatoes +\$1 to add red chimi, +\$2 add truffle oil

PAPAS FRITAS \$6

Thick-cut steak fries

ROASTED VEGGIES \$6

Seasonal roasted vegetables

CHORIZO MAC & CHEESE \$10

Creamy mac and cheese with crumbled chorizo

GNOCCHI \$8

Homemade gnocchi with spinach in a creamy truffle sauce

El Postre

Dessert

TIRAMISU - \$10

ROTATING DESSERTS - ASK YOUR SERVER FOR OUR CURRENT OFFERINGS

FOR CONTACTLESS ORDERING, USE YOUR SMART PHONE CAMERA TO TAKE YOU TO OUR DIGITAL ORDERING PLATFORM. OPEN YOUR CAMERA AND HOLD IT TO THE QR CODE BELOW.



PLEASE NOTE: 20% GRATUITY WILL BE ADDED TO ALL GUEST CHECKS WITH PARTIES OF 8+

RED WINE

Cabernet Sauvignon, Bonanza by Caymus	Fairfield, California	12/44
Carmenere-Syrah-Malbec, Elqui 2016	Elqui, Chile	12/44
Malbec, Humberto Canale 2017	Patagonia, Argentina	12/44
Pinot Noir, Castle Rock Winery 2019	Willamette Valley, Oregon	10/34
Cabernet Sauvignon, Henry Lagarde 2018	Mendoza, Argentina	38
Cabernet Sauvignon, Quilt 2018	Napa Valley, California	72
Malbec, Lagarde Guarda 2017 (93 Points James Suckling)	Mendoza, Argentina	58
Malbec, Lagarde Primeras Vinas 2013	Mendoza, Argentina	116
Syrah, Lenore 2018	Prosser, Washington	46
Merlot, Henry Lagarde 2018	Mendoza, Argentina	46
Montepulciano, le Pinclai, 2014	Abruzzo, Italy	56
Pinot Noir, BOEN 2019	Russian River Valley, California	54
Pinot Noir, ROCO "Gravel Road" 2018	Willamette Valley, Oregon	64
Pinot Noir, J. Drouhin "Chorey les Beaune" 2018	Burgundy, France	74
Red Blend, Benegas Don Tiburcio 2013 (92 Points James Suckling)	Mendoza, Argentina	56
Red Blend, Unshackled by Prisoner 2018	Central Coast, California	64
Barolo, Damilano Lecinquevigne 2015	Barolo, Italy	98

WHITE WINE

Vinho Verde, Casal Garcia NV	Portugal	10/36
Riesling, Von Wilhem 2019	Mosel, Germany	10/36
Moscato d' Asti, Risata 2019	Piedmont, Italy	12/38
Chardonnay, William Hill 2018	Central Coast, California	12/38
Pinot Grigio, Tavo 2019	Delle Venezie, Italy	9/32
Sauvignon Blanc, Wairau River 2019	Marlborough, NZ	12/44
Sauvignon Semillon, Intimo 2018	Patagonia, Argentina	38
Chardonnay, Perlita 2018	Mendoza, Argentina	46
Chardonnay, Antinori Bramito 2018	Umbria, Italy	68
Pinot Grigio, Maso Canali 2018	Trentino, Italy	56

SPARKLING & ROSÉ

Prosecco, Chloe NV	Italy	12/44
Malbec Rose, El Porvenir NV	Cafayate Valley, Argentina	12/44
Sparkling Rosé, Acinum	Veneto, Italy	12/44
Brut Champagne, Thienot	Reims, France	94
Brut Champagne, Charles VII, Grande Cuvee	Champagne, France	100

COCKTAIL OF THE WEEK

A fresh selection from our creative bar team! Ask your server or bartender for our current offering

BARREL-AGED COCKTAILS

Barrel-aged Manhattan \$14	Redemption Rye Whiskey + Italian Vermouth + Angostura Bitters
Old Fashioned Manhattan \$14	Barrel-aged Redemption Rye Whiskey + Italian Vermouth + Cinnamon & Maple Brown Sugar Simple + Chocolate Bitters
Boulevardier \$14	Barrel Aged Redemption Rye Whiskey + Campari + Italian Vermouth

HOUSE COCKTAILS

Cincinnati Shrub \$14	Redemption Rye Whiskey + Lemon + Seasonal Fruit Reduction Shrub
Zesty Mule \$12	Absolut Lime + Gosling's Ginger Beer + Lime + Fresh Lime Zest *Try a Strawberry Mule with Absolut Strawberry + House Made Shrub
Essence-tial Martini \$14	Peach/Orange, Cucumber/Mint or Grapefruit/Rose Infused Ketel One Vodka + Lemon + Mint

DRAFT BEER

Rhinegeist Truth, IPA	(7.2%)
Rhinegeist Glow, Fruited Sour Ale	(4.5%)
Sonder Voss, Kolsch	(4.8%)
Sonder You Betcha, White Ale	(6.8%)
50 West Doom Pedal, Belgian White Ale	(6.5%)
Fretboard Trey, Amber Ale	(5.7%)
Fretboard Reba, Strawberry Blonde	(5.3%)
Fretboard Peso in my Mind, Mexican Lager	(4.9%)

BOTTLES AND CANS

Budweiser	Mich Ultra
Budlight	Corona
Sonder Rally Cap	Sonder Rally Cap
Modelo	Braxton Garage Beer
Miller High Life	Rhinegeist Cidergeist
Miller Lite	White Claw (Rotating)

