



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 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

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

Barrel-Aged Cocktails

- Barrel-aged Manhattan \$13
- Redemption Rye Whiskey + Italian Vermouth + Angostura Bitters
- Old Fashioned Manhattan \$13
- Barrel-aged Redemption Rye Whiskey + Italian Vermouth + Cinnamon & Maple
- Brown Sugar Simple + Chocolate Bitters
- Boulevardier \$13
- Barrel Aged Redemption Rye Whiskey + Campari + Italian Vermouth

House Cocktails

- Cincinnati Shrub \$13
- Redemption Rye Whiskey + Lemon + Seasonal Fruit Reduction Shrub
- Zesty Mule \$11
- Absolut Lime + Gosling's Ginger Beer + Lime + Fresh Lime Zest
- *Try a Strawberry Mule with Absolut Strawberry + House Made Shrub
- Essence-tial Martini \$13
- Peach/Orange, Cucumber/Mint or Grapefruit/Rose Infused Ketel One
- Vodka + Lemon + Mint

Cocktail of the Week

Please ask your server about our latest creation – \$14

Draft Beer

- Rhinegeist Truth IPA
- Guinness
- Rotating Seasonal Selections - Please ask you server for our additional seasonal offerings

Bottles and Cans

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|------------------------|--------------------|-----------------------|
| Budweiser | Mich Ultra | Budlight |
| Corona | Miller Lite | Sonder Record Hop IPA |
| Taft's Nellie's Winter | Rhinegeist Cheetah | Rhinegeist Glow |
| White Claw (Rotating) | | |

Red Wine

- Cabernet Sauvignon, Bonanza by Caymus
- Carmenere-Malbec-Syrah Blend, Elqui 2017
- Malbec, Humberto Canale 2019
- Pinot Noir, Six Stones 2018
- Cabernet Franc, La Madrid 2016
- Cabernet Sauvignon, El Porvenir 2019
- Cabernet Sauvignon, Quilt 2018
- Malbec, Lagarde Guarda 2016
(93 Points James Suckling)
- Malbec, Lagarde Primeras Vinas 2013
- Malbec, Susana Balbo Signature
- Merlot, Emmolo by Caymus
- Merlot, Henry Lagarde 2018
- Montepulciano, Le Pinciaie 2014
- Pinot Noir, BOEN 2019
- Pinot Noir, Humberto Gran Reserva 2015
- Pinot Noir, ROCO "Gravel Road" 2018
- Pinot Noir, Angela Vineyards
- Primitivo, Cantele 2017
- Malbec-Syrah Blend, Perlita 2018
- Red Blend, Benegas Don Tiburcio 2016
(92 Points James Suckling)
- Red Blend, Unshackled by Prisoner 2019
- Barolo, Damilano Lecinquevigne 2015
- Amarone, Tedeschi 2017

White Wine

- Vinho Verde, Casal Garcia NV
- Riesling, Von Wilhelm 2020
- Moscato d' Asti, Risata 2020
- Chardonnay, William Hill 2019
- Pinot Grigio, Tavo 2020
- Sauvignon Blanc, Wairau River 2020
- Chardonnay- Semillon, El Porvenir 2019
- Chardonnay, Perlita 2018
- Chardonnay, Antinori Bramito 2018
- Pinot Grigio, Maso Canali 2019

Sparkling/Rose

- Prosecco, Chloe NV
- Malbec Rose, El Porvenir NV
- Sparkling Rose, Acinum

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| Fairfield, California | 12/44 |
| Elqui, Chile | 12/44 |
| Patagonia, Argentina | 12/44 |
| Rogue Valley, Oregon | 11/40 |
| Mendoza, Argentina | 14/52 |
| Cafayate Salta, Argentina | 38 |
| Napa Valley, California | 72 |
| Mendoza, Argentina | 72 |
| Mendoza, Argentina | 116 |
| Mendoza, Argentina | 52 |
| Napa Valley, California | 80 |
| Mendoza, Argentina | 46 |
| Abruzzo, Italy | 54 |
| Russian River Valley, California | 54 |
| Patagonia, Argentina | 64 |
| Willamette Valley, Oregon | 64 |
| Willamette Valley, Oregon | 90 |
| Puglia, Italy | 40 |
| Mendoza, Argentina | 46 |
| Mendoza, Argentina | 55 |
| Central Coast, California | 64 |
| Barolo, Italy | 98 |
| Valpolicella, Italy | 145 |
| Portugal | 9/32 |
| Mosel, Germany | 10/34 |
| Piedmont, Italy | 11/40 |
| Central Coast, California | 11/40 |
| Delle Venezie, Italy | 9/32 |
| Marlborough, NZ | 11/40 |
| Salta, Argentina | 40 |
| Mendoza, Argentina | 46 |
| Umbria, Italy | 68 |
| Trentino, Italy | 56 |
| Italy | 11/40 |
| Cafayate Valley, Argentina | 11/40 |
| Veneto, Italy | 11/40 |