

BUTCHER BARREL

700 RACE STREET – CINCINNATI

Entradas Starters

CHÉ EMPANADAS - \$4.50 EACH OR 6/\$24

Argentine Savory Turnover served with Chimichurri or Red Chimi

Choose from: Chicken Salsa Verde, Spinach, Korean BBQ

PICADA - \$32

Charcuterie and Cheese

Three meats, three cheeses, marcona almonds, balsamic fig jam, pickled veggies, mustard, and grilled bread

BRUSCHETTA - \$14

Toasted crostinis with chef's whim toppings

PROVOLETA - \$14

An Argentine Classic

Molten provolone, marinated heirloom tomatoes, chimichurri, with grilled ciabatta bread

GAMBAS AJILLO \$15

Garlic Shrimp Scampi

Red Argentine shrimp, grilled ciabatta, white wine-chimi butter, charred lemon, and parmesan

GRILLED SAUSAGE PLATTER \$15

Chorizo and Argentine farmhouse sausages, grilled bread, chimichurri, red chimichurri, pickled veggies, and Argentine pepper relish

Ensaladas y Sopas

Add +\$7 grilled chicken +\$13 skirt steak, +\$10 chimi shrimp

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

Grilled romaine hearts, house Caesar dressing, parmesan, garlic croutons

CHOPPED WEDGE - \$13 FULL // \$7 HALF

Chopped romaine hearts, marinated heirloom tomatoes and red onion, smoky blue cheese dressing, crispy prosciutto, blue cheese crumbles
(Peppercorn ranch dressing also available)

SLICED TOMATO SALAD - \$14

Thick-sliced "market best" tomatoes, pickled cipollini onions, eight-year barrel-aged balsamic, EVOO, and micro basil

CHORIZO CLAM CHOWDER - \$8

Argentina meets New England

Parrilla

From the Grill*

All served with black garlic butter, roasted red peppers, and chimichurri

8oz Filet - USDA Choice - Center cut - \$44

14oz NY Strip - USDA Choice - Center cut - \$43

22oz Bone in Ribeye - USDA Choice - \$69

10oz Skirt Steak - USDA Choice - \$32

16oz Bone-in Short Rib - "Argentine Style" Grilled - \$39

*Please allow extra time to prepare short rib

7oz Salmon - Norwegian - \$29

16oz Double Bone Pork Chop - Duroc center cut - \$32

Grill Add-ons

Garlic roasted mushrooms and onions +\$5

Chimi shrimp scampi +\$7

Shiitake demi-glace +\$3

Smoked blue cheese crust +\$5

Grilled chorizo or Argentine farmhouse sausage +\$6 each

Especiales de la Casa

House Specialties

ÑOQUIS CON ESTOFADO - \$32

Gnocchi with Braised Short Rib

Braised beef short rib over potato gnocchi, baby spinach, truffle cream sauce, wild mushroom demi-glace, and parmesan

"BUTCHER'S" MILANESA - \$29

Chicken breast pounded thin and breaded, parmesan, fresh linguine pasta, pomodoro sauce, and lemon arugula

EGGPLANT MILANESA - \$27

Thinly sliced breaded eggplant, fresh linguine pasta, fresh mozzarella, pomodoro sauce, and lemon arugula

CHIMI SHRIMP SCAMPI - \$29

Red Argentine shrimp, fresh linguine pasta, white wine chimi-butter, baby spinach, roasted red peppers, and parmesan, with grilled bread

CHORIZO RAVIOLI - \$29

Potato and fontina ravioli, crumbled chorizo, baby spinach, heirloom tomatoes, truffle butter, and parmesan

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

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

The Argentine Parrillada Experience

EXPERIENCE FOR TWO - \$79

EXPERIENCE FOR FOUR - \$149

NY strip, skirt steak, Argentine grilled short rib, chorizo, and Argentine farmhouse sausage, with traditional garnishes and sauces

Shared Caesar salad, Butcher's Fries, and caramelized Brussels sprouts

*Please allow extra time to prepare this experience

Hamburguesas y Mas

All sandwiches are served on a toasted ciabatta bun with pickles, Butcher's Fries, and Barrel Sauce

BUTCHER'S LOMITO* - \$19

Our take on an Argentine classic

Braised short rib, applewood bacon, sunny side egg, caramelized onions, tomato, crisp romaine, and side of chimi mayo

*Add grilled chorizo \$6

GAUCHO BURGER* - \$17

House blend, hand-pattied burger, provolone, arugula, tomato, Argentine pepper relish, and chimi mayo

*Ask for it "Americano-Style" - Cheddar, lettuce, tomato, onion

Para Acompañar

Sides - Enough to share

GNOCCHI \$9

Potato gnocchi, baby spinach, truffle cream sauce, and parmesan

SMASHED YUKON GOLD POTATOES \$8

Roasted garlic and chives

BUTCHER'S FRIES \$8

Crispy French fries tossed in beef tallow, with chives, and Barrel Sauce on the side

MAC & CHEESE \$10

Penne pasta, three cheese fondue, melted provolone, and toasted breadcrumbs

CHARRED BROCCOLINI \$8

Charred lemon and red pepper flakes

GARLIC ROASTED MUSHROOMS AND ONIONS \$9

Wild mushrooms, cipollini onions, roasted garlic

ROASTED CAULIFLOWER AU GRATIN \$10

Three cheese fondue, melted provolone, and toasted breadcrumbs

REPOLLITOS DE BRUSSELS \$9

Caramelized Brussels sprouts, applewood bacon, white wine, herb butter, balsamic

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 + Bitters
- Boulevardier \$13
Barrel Aged Redemption Rye Whiskey + Campari + Italian Vermouth

House Cocktails

- Cincinnati Shrub \$13
Redemption Rye Whiskey + Lemon + Seasonal Fruit Reduction Shrub
- Mules \$12
Zesty - Absolut Lime + Gosling's Ginger Beer + Lime + Simple
- Strawberry - Absolut Strawberry + Gosling's Ginger Beer + Strawberry
Purée + Lime+ Simple
- Kentucky - Bulleit Bourbon + Gosling's Ginger Beer + Lime + Simple
- Essence-tial Martini \$13
Peach/Orange, Cucumber/Mint or Grapefruit/Rose Infused Ketel
One Vodka + Lemon + Mint

- Blood Orange Martini \$14
Absolut Vodka, Sparkling Wine, Blood Orange Pureé, Ginger Beer

Cocktail of the Week

Please ask your server about our latest creation \$14

Draft Beer

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

Bottles and Cans

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| Budweiser | Mich Ultra | Budlight |
| Corona | Miller Lite | Yuengling |
| Modelo Negra | Heineken Zero (NA) | Seasonal Craft Selections
(ask your server) |

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, Luna Benegas 2019
- Cabernet Sauvignon, Quilt 2018
- Malbec, Lagarde Guarda 2017
- Malbec, Lagarde Primeras Vinas 2013
- Malbec, Susana Balbo Signature 2019
- Merlot, Emmolo by Caymus 2019
- Merlot, Henry Lagarde 2018
- Montepulciano, Le Pinciaie 2017
- Pinot Noir, BOEN 2019
- Pinot Noir, Humberto Gran Reserva 2015
- Pinot Noir, ROCO "Gravel Road" 2018
- Pinot Noir, Angela Vineyards 2017
- Primitivo, Cantele 2017
- Malbec-Syrah Blend, Perlita 2018
- Red Blend, Benegas Don Tiburcio 2016
- 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 2020
- Pinot Grigio, Tavo 2020
- Sauvignon Blanc, Wairau River 2020
- Chardonnay, Perlita 2019
- Chardonnay, Antinori Bramito 2020
- 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 |
| Mendoza, Argentina | 10/34 |
| 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 |

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| Portugal | 9/32 |
| Mosel, Germany | 9/32 |
| Piedmont, Italy | 11/40 |
| Central Coast, California | 11/40 |
| Delle Venezie, Italy | 9/32 |
| Marlborough, NZ | 11/40 |
| Mendoza, Argentina | 46 |
| Umbria, Italy | 68 |
| Trentino, Italy | 56 |

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| Italy | 11/40 |
| Cafayate Valley, Argentina | 11/40 |
| Veneto, Italy | 11/40 |