

BUTCHER BARREL

ENTRADAS

Starters

EMPANADAS - \$4.75 EACH OR 6/\$24

Argentine Savory Turnover

Choose from: Chicken Salsa Verde, Spinach, Korean BBQ, Buffalo Chicken

Served with green or red chimichurri

BRUSCHETTA - \$15

Toasted crostinis, black pepper ricotta, marinated heirloom tomatoes, balsamic, parmesan, fresh basil

ENSALADAS Y SOPAS

Add chicken +\$9, skirt steak +\$15, chimi shrimp +\$13

CHORIZO CLAM CHOWDER - \$8

Argentina meets New England in this creamy, hearty chowder

ROASTED BEET SALAD - \$15 FULL // \$8 HALF

Arugula, balsamic fig jam, candied walnuts, orange, citrus vinaigrette, goat cheese

PICADA - \$34

Charcuterie and Cheese

Three meats, three cheeses, candied walnuts, balsamic fig jam, pickled veggies, mustard, and grilled ciabatta bread

GRILLED SAUSAGE PLATTER \$17

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

PROVOLETA - \$14

An Argentine Classic

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

HUEVOS RELLENOS - \$14

Argentine Deviled Eggs

Parmesan crusted eggs, truffled yolk, applewood bacon, Argentine pepper relish

RED CHIMICHURRI MUSSELS \$16

PEI mussels, crumbled chorizo, heirloom tomatoes, white wine, red chimichurri butter, grilled ciabatta bread

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, applewood bacon, hard-cooked egg, blue cheese crumbles
(Peppercorn ranch dressing also available)

THE ARGENTINE PARRILLADA EXPERIENCE*

EXPERIENCE FOR TWO - \$89

EXPERIENCE FOR FOUR - \$169

NY strip, skirt steak, Argentine grilled short rib, chorizo, and Argentine farmhouse sausage, with traditional garnishes and sauces. Served with a shared Caesar salad, Butcher's Fries, and caramelized Brussels sprouts

ADORN YOUR STEAK

Garlic roasted mushrooms and onions +\$5

Chimi shrimp scampi +\$8

PARRILLA*

From the Grill*

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

8oz Filet - *USDA Choice - Center cut* - \$47

14oz NY Strip - *USDA Choice - Center cut* - \$47

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

10oz Skirt Steak - *USDA Choice* - \$34

Chicken - Two 6oz Breasts - \$25

Chimichurri marinated

Wild mushroom demi-glace +\$4

Smoked blue cheese crust +\$5

Grilled chorizo or Argentine farmhouse sausage +\$6 each

ESPECIALES DE LA CASA

House Specialties

"BUTCHER'S" MILANESA - \$30

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

CHIMI SHRIMP SCAMPI - \$32

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

HAMBURGUESAS Y MAS

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

BUTCHER'S LOMITO* - \$21

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*

PARA ACOMPAÑAR

Sides - Enough to Share

REPOLLITOS DE BRUSSELS \$10

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

SMASHED POTATOES \$9

Goat cheese smashed red skin potatoes

BREAD SERVICE \$6

Whipped Butter, chimichurri

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 garlic breadcrumbs

CHARRED BROCCOLINI \$9

Black garlic butter, grilled lemon, crushed red pepper flakes

GNOCCHI \$12

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

ROASTED MUSHROOMS AND ONIONS \$12

Wild mushrooms, cipollini onions, roasted garlic

CREAMED SPINACH \$10

Parmesan nutmeg cream, garlic bread crumbs



ÑOQUIS CON ESTOFADO - \$34

Gnocchi with Braised Short Rib

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

BUTTERNUT SQUASH RAVIOLI - \$32

Baby spinach, applewood bacon, black pepper ricotta, sun-dried tomato butter, parmesan, toasted walnuts
(available vegetarian)

PROSCUITTO WRAPPED PORK TENDERLOIN* - \$34

Bourbon brined, braised mustard greens, whipped sweet potatoes, apple mostarda

ANTARCTIC SALMON* - \$34

Goat cheese smashed potatoes, charred broccolini, grilled lemon

GAUCHO BURGER* - \$19

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

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

LIBATIONS

BUTCHER'S STEAKHOUSE COCKTAILS

MARTINI SUCIO CLÁSICO \$14
Vodka, olive brine, vermouth,
Spanish queen olives

SEVENTH STREET SOUR \$13
Wild Turkey 101, house sour,
Malbec float

LA AVIADORA \$13
Empress Gin, Crème de Violette,
Naranja liqueur, lemon

ARGENTINE OLD FASHIONED \$13
Rye, Fernet Branca, simple,
orange bitters

NO PROOF (*non-alcoholic drinks*)

BLOOD MOON RISING \$7
Blood orange puree, lemon,
rosewater, soda

POMELO FIZZ \$7
Grapefruit, lime, simple, soda

RED WINE

Tempranillo, Ráyen
Cabernet Sauvignon, Bonanza by Caymus
Carmenere-Malbec-Syrah Blend, Elqui
Malbec, Humberto Canale
Pinot Noir, Six Stones
Cabernet Franc, La Madrid
Cabernet Sauvignon, Luna Benegas
Cabernet Sauvignon, Quilt
Cabernet Sauvignon, Misiones D Rengo
Malbec, Lagarde Guarda
Malbec, Lagarde Primeras Vinas
Malbec, Susana Balbo Signature
Merlot, Emmolo by Caymus
Merlot, Henry Lagarde
Montepulciano, Le Pinciaie
Pinot Noir, BOEN
Pinot Noir, Humberto Gran Reserva
Pinot Noir, ROCO "Gravel Road"
Primitivo, Cantele
Malbec-Syrah Blend, Perlita
Red Blend, Benegas Don Tiburcio
Red Blend, Rayen Black Edition
Red Blend, Unshackled by Prisoner
Mencia, Ruxe Ruxe
Barolo, Damilano Lecinquevigne
Amarone, Tedeschi

WHITE WINE

Vinho Verde, Casal Garcia
Riesling, Von Wilhelm
White Blend, Il Castellucio
Moscato d' Asti, Risata
Chardonnay, William Hill
Pinot Grigio, Tavo
Sauvignon Blanc, Wairau River
Chardonnay, Perlita
Chardonnay, Cuvaision
Pinot Grigio, Maso Canali

SPARKLING/ROSE

Prosecco, Chloe
Sparkling Rosé, Bervini
Rosé, Diora

HOUSE COCKTAILS

RASPBERRY JALAPEÑO PALOMA \$12
Tequila, muddled raspberries and
jalapeños, ruby red grapefruit, lime, soda

STUBBORN MULE \$12
Absolut Lime, ginger beer, lime
**Sub a flavored vodka for a fruit-forward spin!*

CININNATI SHRUB \$13
Redemption Rye, lemon,
seasonal fruit shrub

BLOOD ORANGE MARTINI \$14
Absolut Vodka, sparkling wine,
blood orange puree, ginger beer

BARREL-AGED COCKTAILS

BARREL-AGED MANHATTAN \$13
Redemption Rye Whiskey,
Italian vermouth, bitters

BARREL-AGED GOLDEN NEGRONI \$13
Gin, Amaro Montenegro, Aperol

WHEN LIFE GIVES YOU RUM \$13
Golden rum, Naranja Orange Liqueur,
Luxardo Maraschino liqueur,
bitters, demerara

OLD FASHIONED MANHATTAN \$13
Barrel-aged Redemption Rye Whiskey
Italian vermouth, cinnamon-maple
brown sugar simple, bitters

DRAFT BEER

*Please ask you server for our additional
seasonal offerings*

BOTTLES AND CANS

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

Castilla, Spain	10/36
Fairfield, California	12/44
Chile	13/48
Patagonia, Argentina	12/44
Rogue Valley, Oregon	11/40
Mendoza, Argentina	14/52
Mendoza, Argentina	36
Napa Valley, California	76
Chile	68
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
Puglia, Italy	40
Mendoza, Argentina	46
Mendoza, Argentina	55
Castilla, Spain	55
Central Coast, California	64
Ribeira Sacra, Spain	64
Barolo, Italy	112
Valpolicella, Italy	145

Portugal	10/36
Mosel, Germany	10/36
Tuscany, Italy	10/36
Piedmont, Italy	12/44
Central Coast, California	12/44
Delle Venezie, Italy	10/36
Marlborough, NZ	12/44
Mendoza, Argentina	46
Napa Valley, California	60
Trentino, Italy	56

Italy	12/44
Veneto, Italy	12/44
Monterey, California	12/44