



New HAPPY HOUR

Monday – Friday 11am to 7pm

COCKTAILS \$ 6

MALBEC MARTINI

Pinnacle vodka, St Germaine liquor,
Malbec wine & cranberry juice

MOJITO

Rum haven white Rum
Mint leaves, limes, syrup

CAIPIRINHA

Pitu Cachaça, limes, brown sugar

TANGO SANGRIA

Malbec Wine, St Germaine
liquor, mixed fruit juices & a
touch of Copper & Kings brandy

MANGO CAIPIROSHKA

Pinacle Mango Vodka, limes, brown
sugar & mango pureé

BERRIES MARGARITA

Exótico Silver Tequila, fresh
strawberries, orange liquor dressed
w/ white sugar rim

ALL WELL DRINKS \$6

WINE \$6

MALBEC
CHARDONNAY
SUAVIGNON BLANC

BEER

DOMESTIC \$3
IMPORTED \$5

Happy Hour at Bar Area Only



BAR MENU

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SOCHORI \$7

Argentinean sausage & grilled Piquillos
served w/ chimichurri sauce

TUNA CEVICHE \$12

Fresh Tuna marinated in lime, celery &
ginger sauce, avocado, roasted tomatoes &
topped w/ spicy crispy pork rinds

PECHITO DE CERDO \$10

Braised Pork ribs & marinated
w/ chili sweet Thai sauce

LAMB LOLICHOP \$14

3 Lamb lollychops drizzled w/ Malbec
balsamic reduction & served
w/ mini yucca arepa

SLIDERS \$14

Grilled premium beef patties on brioche
buns w/ lettuce, tomato, onions

CRAB CAKE \$13

PIZZA \$13

Choice of: Chorizo – Asado – Figazza
Spinach - Caprese

SALCHICHA PARRILLERA \$12

Argentinean thin spiral sausage

PULPO A LA PUTANESCA \$13

Crispy Octopus w/ cherry roasted
tomatoes, calamata olives, onions, etc

PICANHA EN CUBITOS \$16

All natural sirloin Steak cubes w/
chimichurri sauce

RABAS AL AJILLO \$8

Fried calamari w/olive oil, garlic, Parsley

Gratuity will be added to parties of 8 or more