

IN-BETWEEN MENU BOCADITOS

SERVED 3:00-5:00 PM

COLD BITES

Marinated Peruvian Olives	7.
Jicama Wedges—chile, lime juice	8.
Argentine Eggplant Escabeche—oregano, chile, olive oil	
Guasacaca Sauce—tortilla chips	8.
Dungeness Crab Deviled Eggs—chipotle aioli (2 per)	6.
Steelhead Tiradito—crab, apple, seaweed, ponzu	9.
Arugula Salad—roasted beets, mustard vinaigrette	7.

HOT BITES

Fried Peppers—trapani sea salt	4.5
Seasoned Papas Fritas—fresh herbs, aioli	4.5
Sweet Potato Fritters—aji amarillo aioli (3 per)	7.
Short Rib Empanadas—charred tomato salsa (2 per)	7.
Beef Anticuchos—red chimichurri	9.
Daily Taco—pickled cabbage (2 per)	8.
Firecracker Chicken Wings—ginger, green onion, chiles	9.

Bread & Water Served Upon Request

IN LIEU OF A TIP, 20% WILL BE ADDED TO THE SUBTOTAL OF YOUR BILL

WINES AND BEERS

- 2014 Argento Chardonnay, Chile 8.
- 2015 Penya Grenache, Carignan, Syrah Blend, France 8.
- Barkeep's Choice Brew 5.

SEASONAL SANGRIA

We have created a refreshing sangria
using seasonal fruits & carefully selected wines

*recipe subject to change at the barkeep's whim

7.

COCKTAILS

Bocavion—amaro, peychauds aperitivo bourbon, gran classico lemon
creole shrub, lime

Margarita—tequila blanco, lime, agave

Cachaça Punch—lemon, pineapple, orgeat

The Preakness—bourbon, lime, creole shrub, sweet
vermouth, allspice dram

Caipirinha—cachaça, lime, cane sugar

Cachaça Punch—lemon, pineapple, orgeat, lime, lemon

8.

PLEASE ASK TO SEE A FULL LIST OF WINES/BEERS/COCKTAILS