

# Churrascos

— STEAKS & SEAFOOD —

## LUNCH MENU

### COCKTAILS

<b>THE MOJITO</b> barceló rum, housemade piconcillo syrup, fresh mint, soda, sugar cane stick	11. <sup>95</sup>	<b>PALOMA</b> el jimador blanco tequila, housemade grapefruit syrup, club soda, grapefruit ice, lime juice, candied, grapefruit zest	10. <sup>95</sup>
<b>RED SANGRIA</b> red wine, brandy, tropical juices & fruit	9. <sup>95</sup>	<b>SKINNY MARGARITA</b> el jimador blanco tequila, 03 orange, liquor, light agave nectar, lime juice	9. <sup>95</sup>
<b>WHITE SANGRIA</b> sparkling wine, st germain elderflower liquor, mint & fruit	9. <sup>95</sup>	<b>MARGARITA</b> el jimador blanco tequila, lime juice, 03 orange liquor, housemade piconcillo syrup, shaken hard & garnished with a lime	Regular 9. <sup>95</sup> Large 11. <sup>95</sup>
<b>ROSÉ SANGRIA</b> dripping springs orange vodka, marques de caceres rosé, housemade grapefruit syrup & strawberries	9. <sup>95</sup>	<b>PITAYA MARGARITA</b> el jimador blanco tequila, lime juice, 03 orange liquor, housemade piconcillo syrup, shaken hard & garnished with a lime	11. <sup>95</sup>
<b>CAIPIRINHA</b> ypióca cachaca, lime, raw sugar	10. <sup>95</sup>	<b>MANGO HABANERO MARGARITA</b> churrascos private label, herradura salve, habanero tincture, mango syrup, 03 orange liquor, lime juice, smoked chili salt rim	13. <sup>95</sup>
<b>MANGO CAIPIRINHA</b> ypióca cachaca, lime juice, raw sugar, mango syrup	10. <sup>95</sup>	<b>ROASTED PINEAPPLE MEZCALITA</b> ilegal mezcal joven, lime juice, orange liquor, housemade roasted pineapple purée	12. <sup>95</sup>
<b>PREMIUM CAIPIRINHA</b> our classic or mango caipirinha with leblon premium cachaca	11. <sup>95</sup>		
<b>PISCO SOUR</b> pisco la caravado, lime juice, housemade piconcillo syrup, a peruvian classic	10. <sup>95</sup>		






**\$ 5.<sup>95</sup> LUNCH COCKTAIL:** mojito, paloma, margarita, caipirinha, mango caipirinha, pisco sour, red sangria, white sangria

### SALADS, TACOS & SANDWICHES

<b>FISH TACOS</b> two fish tacos with jalapeño remoulade, crunchy cabbage & rocoto sauce choice of grilled or fried	15. <sup>95</sup>	<b>AMAZON BURGER</b> ground tenderloin, bacon, provolone, avocado, pickled onion, smoked mustard, red pepper rémoulade on brioche with french fries	14. <sup>95</sup>
<b>CARNITAS TACOS</b> two tacos of crisp guajillo braised pork with guacamole, tomatillo sauce & pickled onions	14. <sup>95</sup>	<b>CHICKEN CAESAR SALAD with beef or shrimp add 2</b> grilled chicken, chopped heart of romaine, caesar dressing, fresh grated parmigiano reggiano, garlic rosemary crostini & black pepper	13. <sup>95</sup>
<b>LATINO CHICKEN SANDWICH</b> plantain crusted chicken, black bean sauce, provolone, lettuce & pico de gallo on brioche with french fries	14. <sup>95</sup>	<b>PAMPAS SALAD with beef or shrimp add 2</b> grilled chicken, mixed greens, cotija cheese, asparagus, peppers, onion, mushrooms, fire roasted tortilla with creamy cilantro dressing	14. <sup>95</sup>

### ENTREES

(served with complimentary salad)

<b>POLLO ENCAMISADO</b> plantain crusted chicken over spicy smoked black bean sauce, crema america, seared panela cheese & roasted tomato	17. <sup>95</sup>	<b>GAMBAS AL AJILLO</b> pan roasted shrimp, roasted tomato, garlic, lemon butter & jasmine rice	19. <sup>95</sup>
<b>POLLO AZTECA</b> grilled chicken breast with spinach, mushrooms, red bell peppers, chipotle crema & jasmine rice	16. <sup>95</sup>	<b>CARNITAS</b> crispy pork carnitas, onions, red peppers, avocado, radish & cilantro with tomatillo salsa	17. <sup>95</sup>
<b>POLLO JALAPEÑO</b> grilled chicken breast with mild onion jalapeño crema, crispy jalapeño chips, pico de gallo & gallo pinto	16. <sup>95</sup>	<b>PLANTAIN CRUSTED SHRIMP</b> fried shrimp with jasmine rice & jalapeño remoulade dipping sauce	19. <sup>95</sup>
<b>POLLO AL AJILLO</b> grilled chicken breast, roasted garlic sauce, served with jasmine rice & grilled vegetables	16. <sup>95</sup>	<b>LOMO SALTADO</b>  peruvian stir fried beef tips, red onion, red & aji peppers, ginger, french fries & jasmine rice	19. <sup>95</sup>
<b>LOMO LATINO</b>  petite filet, spicy black bean sauce, crema america, smoked panela cheese, roasted tomato & jasmine rice	21. <sup>95</sup>	<b>SALMON</b> grilled salmon, tomatillo sauce, avocado, pico de gallo, jasmine rice, zucchini & carrots	24. <sup>95</sup>
<b>ASADO EN SALSAS SETAS</b>  grilled petite filet, mushroom & spanish sherry sauce, pickled onion & tempura mushroom & jasmine rice	21. <sup>95</sup>	<b>CHURRASCO</b>  6 oz. 35. <sup>95</sup> 8 oz. 44. <sup>95</sup> 10 oz. 49. <sup>95</sup> signature center cut certified angus beef tenderloin, butterflied, char-grilled & served with grilled vegetables & roasted potatoes	
<b>FILETE EN SALSAS JALAPEÑA</b>  petite filet, mild onion jalapeño crema, crispy jalapeño chips, pico de gallo & gallo pinto	21. <sup>95</sup>	<b>PORK TENDERLOIN FILET</b> 16oz served with potato purée & pineapple glaze (Friday Lunch Feature - Pork Tenderloin Filet)	19. <sup>95</sup> 15. <sup>95</sup>
<b>CARNE ASADA</b> char-grilled certified angus steak marinated in chimichurri with grilled onions and gallo pinto	22. <sup>95</sup>		

### VEGETARIAN ENTREES

<b>EGGPLANT ENCAMISADO</b> plantain crusted eggplant, seared panela and roasted tomato sauce	14. <sup>95</sup>	<b>SPINACH &amp; MUSHROOM ENCHILADAS</b> sliced avocado, radish, queso quesadilla with chile ancho sauce & jasmine rice	14. <sup>95</sup>
<b>PORTOBELLO SANDWICH</b> grilled Portobello mushroom, chimichurri, provolone cheese and pico de gallo with french fries	14. <sup>95</sup>		

**\$ 5.<sup>95</sup> LUNCH DESSERTS:** Tres Leches, Delirio de Chocolate, Flan de Queso, Nieve de Coco, Alfajores, Tequila Bread Pudding

### WINES BY THE GLASS

WHITES AND MORE	6 oz.	9 oz.	REDS	6 oz.	9 oz.
MARQUES DE CACERES, <i>Cava Brut</i> , Vega del Magro, Spain	9. <sup>95</sup>		ERNESTO CATENA 'PADRILLOS', <i>Pinor Noir</i> , Mendoza, Argentina	9. <sup>95</sup>	13. <sup>95</sup>
PASQUA, <i>Pinot Grigio</i> , Venetie, Italy	10. <sup>95</sup>	14. <sup>95</sup>	TALBOTT 'KALI HART', <i>Pinor Noir</i> , Monterey, California	14. <sup>95</sup>	19. <sup>95</sup>
CHURRASCOS 'AVE', <i>Sauvignon Blanc</i> , Maipo Valley, Chile	11. <sup>95</sup>	15. <sup>95</sup>	TINTO NEGRO, <i>Malbec</i> , UCO Valley, Argentina	11. <sup>95</sup>	15. <sup>95</sup>
CATENA 'APPELLATION TUPUNGATO', <i>Chardonnay</i> , Mendoza, Argentina	11. <sup>95</sup>	15. <sup>95</sup>	ANGULO INNOCENTI, 'CHURRASCOS 30 YEAR ANIVERSARY' <i>Malbec</i> , Mendoza, Argentina	12. <sup>95</sup>	16. <sup>95</sup>
SONOMA CUTRER, <i>Chardonnay</i> , Russian River Valley, California	14. <sup>95</sup>	19. <sup>95</sup>	CHURRASCOS 'CORAZON', <i>Cabernet Sauvignon</i> , Maipo Valley, Chile	12. <sup>95</sup>	16. <sup>95</sup>
CHÂTEAU STE. MICHELLE, <i>Riesling</i> , Columbia Valley, Washington	10. <sup>95</sup>	14. <sup>95</sup>	DRUMHELLER, <i>Cabernet Sauvignon</i> , Columbia Valley, Washington	12. <sup>95</sup>	17. <sup>95</sup>
MARQUES DE CACERES, <i>Rosé of Tempranillo</i> & Garnacha Tinta, Rioja, Spain	8. <sup>95</sup>	12. <sup>95</sup>	COUSINO MACUL, 'Finis Terrae', Maipo Valley, Chile	13. <sup>95</sup>	18. <sup>95</sup>
CHÂTEAU MIRAVAL, <i>Cinsault-Grenache-Sirah-Rolle</i> , Cotes de Provence, France	10. <sup>95</sup>	14. <sup>95</sup>			