

Entradas

APPETIZERS

CHARCUTERIE BOARD \$24
CHEF'S CHOICE OF 2 MEATS, 2 CHEESES,
WITH SAVORY ACCOUTREMENTS

CAPRESE SALAD \$12
FRESH MOZZARELLA,
HEIRLOOM CHERRY TOMATOES,
PROSCIUTTO, FRESH BASIL, BALSAMIC

FUNDIDO \$14
MOZZARELLA & PARMESAN, A MOLTEN HERB CREAM,
AND HOUSE CHORIZO, BAKED AND TOPPED WITH OUR
ROASTED RED PEPPER RELISH
AND SERVED WITH PITA BREAD

BACON WRAPPED SHRIMP* \$14
SIX APPLEWOOD BACON WRAPPED SHRIMP AROUND A
BED OF HOUSE-MADE CABBAGE SLAW,
TOSSED IN A CILANTRO VINAIGRETTE

PROVOLETA \$12
MELTED SMOKED PROVOLONE TOPPED WITH
RED PEPPER RELISH SERVED WITH CROSTINI

Ensaladas

SALADS

ADD A PROTEIN \$7 CHICKEN // \$12 SKEWER

ARUGULA AND MIXED GREEN SALAD \$12
GREENS, PICKLED RED ONION, GOAT CHEESE,
WALNUTS, BALSAMIC VINAIGRETTE

GRILLED ROMAINE \$13
GRILLED ROMAINE HEARTS DRESSED WITH
MARINATED HEIRLOOM TOMATOES, OUR CREAMY
HOUSE-MADE GORGONZOLA DRESSING, CRISPY
CHOPPED BACON, AND CROSTINI

CRIOLLA SALAD \$12
GREENS, RED ONION, MARINATED HEIRLOOM
CHERRY TOMATOES, RED WINE VINAIGRETTE



Empanadas

\$4.5/EACH - 12/\$48

(CHOOSE FROM SELECTIONS LISTED BELOW)

BUFFALO CHICKEN
SPICY BUFFALO SAUCE AND CHEESE

JERK CHICKEN
CHICKEN IN HOUSE JERK SAUCE

DE CARNE
SPICED BEEF, PAPRIKA, CUMIN, HARD BOILED EGGS, & OLIVES

CUBAN
BRAISED PORK SHOULDER, HAM, PICKLES,
MUSTARD, PROVOLONE

DE ESPINACA
BABY SPINACH, MOZZARELLA, & PROVOLONE

KOREAN BBQ
BRAISED PORK, PEPPERS & ONION

MUSHROOM & FETA
ROASTED MUSHROOMS, GREEN ONION, FETA & MOZZARELLA

CHICKEN SALSA VERDE
CHICKEN, ONION, GREEN PEPPER, & SALSA VERDE

SHORT RIB
PULLED, BRAISED BEEF, SLOW-SMOKED

JAMON Y QUESO
WOOD-FIRED HAM AND CHEESE

FOUR CHEESE
MOZZARELLA, PROVOLONE, MASCARPONE, BLUE CHEESE

NUTELLA AND OREO STUFFED
CRUMBLED OREOS IN CREAMY CHOCOLATEY NUTELLA

BREAKFAST EMPANADA
EGG & CHEESE OR
EGG, SAUSAGE, & CHEESE

Sides

GRILLED ASPARAGUS WITH LEMON \$6
CHIMICHURRI ROASTED RED POTATOES \$5
ROASTED CARROTS, WITH FIG, HONEY, & GOAT CHEESE \$7
BRUSSELS & BACON \$8 // BATTERED FRIES \$5
TRUFFLED MAC & CHEESE \$10

Los Sandwiches

CHÉ POLLO \$14

CHIMICHURRI GRILLED CHICKEN ON BRIOCHE,
WITH ARUGULA, CHIMI MAYO, RED PEPPER RELISH,
AND CRISPY BACON, SERVED ON A BRIOCHE WITH FRIES

BURGER CLASICA* \$16

ANGUS BEEF BURGER WITH PROVOLONE & CHIMI MAYO,
TOPPED WITH LETTUCE, PICKLED ONIONS, AND SLICED
ROMA TOMATOES, SERVED ON A BRIOCHE BUN WITH FRIES
ADD A FRIED EGG FOR \$1 // ADD BACON \$2

La Parrilla

GRILLED MEATS

SERVED WITH FRIES
SUB ADD MAC N CHEESE OR BRUSSELS & BACON +\$3

8OZ FLANK STEAK* \$30
MARINATED IN OUR HOUSE CHIMICHURRI
AND TOPPED WITH RED PEPPER RELISH

BEEF SKEWERS* \$28
TWO FLAME GRILLED FILET TIP SKEWERS,
TOPPED WITH CHIMI & RED PEPPER RELISH

SKINNY POLLO \$18
GRILLED CHICKEN TOPPED WITH
CHIMICHURRI & RED PEPPER RELISH

ARGENTINE SAUSAGE \$19
TWO FLAME-GRILLED ARGENTINE SAUSAGES,
SERVED WITH CHIMI AND RED PEPPER RELISH

CHÉ PARRILLADA EXPERIENCE* \$55
ONE FLANK STEAK, ONE FILET TIP SKEWER,
2 ARGENTINE SAUSAGES

Milanesas

**MILANESA: AN ITALIAN TRADITION IN WHICH CHICKEN
IS POUNDED THIN, BREADED, AND FRIED
– SERVED WITH A CHOICE OF SIDE –
SUB MAC 'N CHEESE OR BRUSSELS WITH BACON + \$3**

CLASSICA \$18

A CABALLO "ON HORSE BACK" \$20
TOPPED WITH TWO FRIED EGGS

NAPOLITANA \$24
HOUSE TOMATO SAUCE, PROSCIUTTO
& MOZZARELLA CHEESE

*consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain health related conditions

Signature Cocktails

A KICK IN THE FACE \$12

HOUSE-INFUSED JALAPEÑO, EL JIMADOR SILVER TEQUILA, FRESH LEMON & LIME JUICES, SUGAR IN THE RAW, WITH A SALTED RIM

BITTER END \$12

MAFLY GIN, CAMPARI, GRAPEFRUIT BITTERS, DEMERARA SIMPLE, LEMON ZEST

LITTLE MIRILLO \$11

ABSOLUT, BLACK RASPBERRY LIQUEUR, FRESH LEMON, GOSLING'S GINGER BEER

BOURBON AGRIO \$13

COOPER'S CRAFT BOURBON, FRESH LEMON JUICE, AGAVE NECTAR, WHIPPED EGG WHITE, SERVED WITH A BOURBON CHERRY

BROWN DERBY \$10

MAKER'S MARK BOURBON, FRESH GRAPEFRUIT JUICE, AND HONEY SIMPLE SYRUP

APPLE CIDER MARGARITA \$10

EL JIMADOR REPOSADO, APPLE CIDER, LIME JUICE, HONEY SIMPLE SYRUP

CAIPIRINHA \$11

CACHACA, FRESH LIMES, AND SUGAR
*OR SUB VODKA FOR A CAIPIROSKA!

CHEPIRINHA \$11

CACHACA, FRESH LIMES, SUGAR, AND A SPLASH OF CRANBERRY AND ORANGE JUICES

PISCO SOUR \$11

PISCO, LEMON, EGG WHITE, CANE SUGAR SIMPLE

MULLED WINE \$9

MALBEC AND APPLE CIDER STEEPED WITH HONEY, CINNAMON STICKS, ORANGE ZEST, STAR ANISE



Vino

MALBEC

ZOLO RESERVE, 2018
\$14 GLASS // \$54 BOTTLE

GASCÓN MALBEC, 2019
\$9 GLASS // \$32/BOTTLE

CEIBO MALBEC, 2019
GLASS \$8 // BOTTLE \$30

HUMBERTO CANALE ESTATE
MALBEC, 2016
\$12 GLASS // \$44 BOTTLE

REDS

SIX STONES PINOT NOIR, 2018
\$10 GLASS // \$38 BOTTLE

POPPY CABERNET SAUVIGNON, 2018
\$10 GLASS // \$38 BOTTLE

WHITE

RIVE PINOT GRIGIO, 2020
GLASS \$8 // BOTTLE \$30

ZOLO TORRONTÉS, 2021
GLASS \$10 // BOTTLE \$38

MILBRANDT ROSÉ, 2020
\$10 GLASS // \$38 BOTTLE

MILBRANDT RIESLING, 2019
\$10 GLASS // \$38 BOTTLE

ZOLO SIGNATURE WHITE
\$8 GLASS // \$30 BOTTLE

OUTER SOUNDS
SAUVIGNON BLANC, 2020
\$10 GLASS // \$38 BOTTLE

ZOLO
UNOAKED CHARDONNAY, 2020
\$8 GLASS // \$30 BOTTLE

Brunch

LA GRINGA* \$11

TWO POACHED EGGS WITH CREAMY SPINACH & ROASTED TOMATOES, AND VALENTINA HOT SAUCE HOLLANDAISE, OVER AN ENGLISH MUFFIN

EGGS IN A BASKET* \$12

THICK-CUT FRENCH TOAST STUFFED WITH TWO EGGS AND PROSCIUTTO, SERVED WITH MAPLE SYRUP

BIFE Y HUEVOS (STEAK AND EGGS)* \$18

8OZ MARINATED SKIRT STEAK WITH TWO OVER-EASY EGGS, SERVED WITH BREAKFAST POTATOES AND OUR RED PEPPER RELISH & CHIMICHURRI

EL FRANCÉS (FRENCH TOAST) \$12

FRENCH TOAST TOPPED WITH STRAWBERRIES, BANANAS, & WALNUTS, TOPPED WITH A GOAT CHEESE & BOURBON DULCE DE LECHE SAUCE

ADIOS RESACA (GOODBYE HANGOVER) \$12

TWO EGG, SAUSAGE, & CHEESE EMPANADAS, SERVED OVER BREAKFAST POTATOES AND TOPPED WITH OUR CHORIZO-GOETTA GRAVY AND MOZZARELLA, WITH OUR HOUSE RELISH

ADIOS RESACA VEGETARIANA \$12

(GOODBYE HANGOVER VEGETARIAN-STYLE)
TWO EGG AND CHEESE EMPANADAS SERVED OVER BREAKFAST POTATOES, TOPPED WITH A BOURSIN CREAM SAUCE AND MOZZARELLA, AND OUR HOUSE RELISH

BURGER CLASICA* \$16

ANGUS BEEF BURGER WITH PROVOLONE & CHIMI MAYO, TOPPED WITH LETTUCE, PICKLED ONIONS, AND SLICED ROMA TOMATOES, SERVED ON A BRIOCHE BUN, WITH FRIES

CHÉ GRILLED ROMAINE SALAD \$13

GRILLED ROMAINE HEARTS, CRISPY BACON AND MARINATED HEIRLOOM TOMATOES, TOPPED WITH OUR CREAMY, HOUSE-MADE GORGONZOLA DRESSING

PHAT FRIES \$10

OUR CRISPY BATTERED FRIES COVERED WITH GOETTA-CHORIZO GRAZY & MOZZARELLA, TOPPED WITH A FRIED EGG

MILANESA A CABALLO \$20

BREADED FRIED CHICKEN TOPPED WITH A FRIED EGG SERVED WITH BREAKFAST POTATOES