

SMALL BITES

The best things in life can be shared with others ¡Salud!

BRAZILIAN BITES 18. **VG**

Mozzarella Cheese, Cotija Cheese, Spicy Guava Paste

YUCCA FRIES 17. **VG**

Cilantro Crema, Sofrito, Cotija Cheese

MEXICAN MAC & CHEESE 18. **VG**

Poblano Peppers, Cotija Cheese, Green Onions

LOBSTER TOSTADA 35. **GF DF**

Lobster Knuckles and Claws, Corn Tostada, Taragon, Avocado and Petite Salad

CEVICHE WITH MANILLA CLAMS 32. **GF DF**

Tuna, Pacific White Fish, Clams, Sweet Potato, Red Onions, White Corn

CALAMARI STEAKS 25.

Breaded Calamari, Calabrian Chili Aioli, Grilled Lemon



FARM TO MARKET

Featuring seasonal Latin-inspired ingredients that you might find at a South American market.

PARSNIP AND LEEK SOUP 18. **VG GF**

Cream, Crispy Onions, Chili Oil

EL CAESAR 23. **VG**

Romaine Hearts, Sarvecchio Cheese, Roasted Pepitas, Cilantro Caesar Dressing, Sourdough Croutons

CHEF'S SEASONAL SALAD 24.

Farmers Produce

PAN AL HORNO

A tableside staple of Patagonia, this shareable, clay-baked bread is dusted with Chef's custom blend of olive oil, garlic, and herbs.

JAMÓN 33. **DF**

Jamón Serrano, Mezcal Pineapple Salsa, Marinated Escabeche

JARDÍN 27. **V DF**

Tofu Spread, Tamarind Sauce, Seasonal Raw Vegetables, Romesco Spread

QUESO 29. **VG**

Selection of Fine Cheeses, Fig Compote, Spiced Nuts

MAIN COURSE

Enjoy chef's favorite dishes from Latin America

GRILLED NOPALES CACTUS 34. **GF V DF**

Curry Sauce, Black Lentils, Fresh Limes

CHILEAN SEA BASS 53. **GF**

Forbidden Black Rice, Coconut Sauce, Pickled Red Onion, Orange Segments

PACIFIC GROUPER 48. **DF**

Enoki Mushrooms, Buckwheat Noodles, Mezcal Broth, Pickled Fresno Pepper

SHRIMP PASTA 38. **DF**

Coconut & Red Pepper Sauce, Sofrito, Cilantro

SAFFRON RICE 49. **GF DF**

Scallops, Grilled Shrimps, Duck Prosciutto, Chipotle Aioli

MOJO MARINATED CHICKEN 39. **GF**

9 oz. Marinated Chicken, Grilled Corn, Wild Mushrooms, Pecorino

CHIPOTLE BURGER 31.

8 oz. Angus Blend, Jalapeño Jack Cheese, Chipotle Crema, Brioche Bun, Organic Lettuce, Onions, Tomato, Fries

PRIME FILET 62. **GF**

8 oz. Prime Filet Mignon, Smoked Parsnip Puree, Roasted Baby Carrots, Tannat Red Wine Sauce

SEARED LAMB SHOULDER 54. **GF**

Seared Lamb Shoulder, Roasted Kohlrabi, Ocopa Sauce, Petite Salad

GF Gluten-Free **VG** Vegetarian **V** Vegan **DF** Dairy Free

Parties of 6 or more will have an automatic 20% Gratuity applied to check. Please notify us of any food allergies.

**Consuming raw or undercooked meat, seafood or eggs may increase your risk for food borne illness.*