



TABLE + BAR

## SMALL BITES

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

BRAZILIAN BITES 18. **VG**  
Mozzarella Cheese, Cotija Cheese, Spicy Guava Paste

LOBSTER TOSTADA 29. **GF DF**  
Lobster Knuckles and Claws, Corn Tostada, Taragon, Avocado and Petite Salad

## 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

## EASTER SPECIALS

*Available All Day*

### BRUNCH

FRIED CHICKEN + CHURRO WAFFLE 35.  
Crispy Fried Chicken, Cinnamon & Sugar Waffle, Syrup

GRANOLA FRENCH TOAST 24.  
Banana Brulee, Seasonal Berries

LOBSTER BENEDICT 38.  
Hollandaise, English Muffin, Crispy Potatoes

### APPETIZERS

ROASTED CARROTS 28.  
Jasmine Tea Carrot Paste, Cashew Nut Ricotta, Pistachio

BEET CURED SALMON 32.  
Pickled Rhubarb, Dill Jelly, Chia Cracker

### ENTREES

PACIFIC SEA BASS 55.  
Grilled Artichokes, Creamed Asparagus, Hazelnut Mint Pesto

ROSEMARY BUTTER ROASTED LAMB RACKS 65.  
Morels Sauce, Sunchoke Puree

### DESSERT

WHITE CHOCOLATE CRUNCHY CAKE 18.  
Seasonal Berries, Guava Sauce

## 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

SHRIMP PASTA 38. **DF**  
Coconut & Red Pepper Sauce, Sofrito, Cilantro

CHIPOTLE BURGER 31.  
8 oz. Angus Blend, Jalapeño Jack Cheese, Chipotle Crema, Brioche Bun, Organic Lettuce, Onions, Tomato, Fries

PRIME FILET 52. **GF**  
8 oz. Prime Filet Mignon, Smoked Parsnip Puree, Roasted Baby Carrots, Tannat Red Wine Sauce

**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.*