

# FOOD

## SMALL PLATES

Arepa con Carne – sliced skirt steak, black bean puree & mango salsa \$7

Bacon Wrapped Dates – salsa verde, grilled pineapple & charred radicchio \$6

Seared Scallop – avocado mousse, smoked paprika frites & broken tomato vinaigrette \$9

Mussels – chorizo, saffron, cilantro & vino blanco \$10

Duo of Chile Rellenos – one poblano pepper fried and stuffed w/ chihuahua cheese & one paquillo pepper stuffed w/ goat cheese \$8

Ceviche – ask your server for the chef's daily offering...served w/ homemade tortillas \$10

Guacamoles – choice of mango (pico de gallo, chilli guajillo), tradicional (jalepeno, garlic, lime, cilantro), or diablo (habanero, chili flakes, tomatillo) \$8 (trio for \$12)

## TACOS

Chipotle Chicken – braised pulled chicken, chipotle cream & roasted pineapple \$7

Duck– duck confit & plum mint salsa \$9

Lobster – lemon, roasted garlic, spicy cabbage slaw \$10

Steak – 6oz. marinated hanger steak, chimichurri & shoestring potatoes \$10

Carnitas – pork shoulder & pork belly, pickled vegetables, sweet chili aioli & cilantro \$8

Short Rib – spicy red wine reduction, sautéed mirepoix \$10

#### SOPAS Y ENSALADAS

Roasted Shrimp Chowder – fingerling potatoes, poblano & corn relish \$5

Ensalada de Angel – mixed greens, roasted fingerling, bleu cheese, baby carrots, roasted tomato, pistachio & a shallot lime vinaigrette \$8

Papaya Salad – cucumber, red onion, cilantro & queso fresco \$7

Green Bean Salad – chili flakes, heart of palm & manchego cheese \$6

Beet Salad – young greens, roasted walnut & cabrales bleu cheese \$8

Add to any salad – grilled shrimp skewer \$8, seared scallop \$6, grilled 6oz. hanger steak \$7, marinated chicken \$5

#### FUNDIDOS

Chipotle Chicken – braised pulled chicken, avocado, queso fresco & cilantro \$8

Wild Mushroom – thyme, cabrales & manchego cheese \$8

Chorizo & Fire Roasted Pepper – served w/ chihuahua & oaxaca cheese \$7

Queso & Truffle – cabrales, manchego, chihuahua, queso fresco & oaxaca \$9

TORTAS (choice of side)

Cuban – carnitas, shaved serrano ham, swiss, pickles & dijon \$9

Traditional Torta – Mexican style hot pressed sandwich w/ black bean puree, shaved serrano ham, lettuce, tomato, avocado, jalepeno, chipotle cream & monterey jack \$11 (choose between chicken, steak & shrimp)

Hamburguesa – 8oz. sirloin, shaved serrano ham, shredded romaine, roasted tomato, grilled pineapple, fried shallots & a saffron aioli \$12

MAINS

Masa Encrusted Chicken – roasted vegetable chilaquiles and a Brazilian black beer mustard glaze \$13

Roasted Snapper – smoked chipotle risotto & a shallot vinaigrette \$14

Hanger Steak – roasted fingerling potatoes, herb chimichurri, fried plantains \$16

#### SIDES

Pork Tamale \$3, Chilaquiles \$3, Carmelized Plantains \$3.5, Rice & Beans \$2.5, Arepas \$2.5

#### DESSERTS

“Coffee & Doughnuts” – churros tossed in sugar & cinnamon served w/ a Café Patron infused ganache \$8  
Tres Leches Bread Pudding – cinnamon ice cream \$7

# DRINKS

## TRADICIONAL

Fresh or Frozen Margarita – Sauza Tequila, Orange Liqueur, Organic Agave Nectar, Fresh Lime Juice

Sangria – Blanco or Rojo: wine, dash of spirits

Paloma – Popular in Mexico. Sauza tequila, fresh lime juice, Fresca, salted rim

Michelada – Refreshing beer cocktail, homemade chili sauce

La Boracha – Silver tequila, Thatcher’s Organic Cucumber Liqueur, cucumber puree, thyme simple syrup, fresh lime juice

## ESPECIAL

Cerise – Spanish grenache red wine, homemade cherry puree, Coca-Cola (Welcome to Spain)

Playa Caribe– Venezuelan Santa Teresa Gran Reserve Rum, fresh pineapple, homemade coconut puree, raw sugar, blended w/ ice (cuidado)

Division Street – Don Julio Tequila, Hum Spirits, Pama Liqueur, mango nectar (lots of herbs)

Watermelon Mojito – Barbado’s Plantation Rum, fresh mint, muddled

melon, simple syrup (Cuba meets Texas)

La Valentina de Chicago – Don Julio Tequila, guava nectar, lime juice , muddled strawberries and 312 beer (delicioso)

Punch 13 – Ron Zacapa 23 Year Rum, Pallini Peachello, fresh lime juice, fresh mango, mint leaves (con tu amigo)

## CERVEZA

USA – Miller Lite, Bud Light, PBR, 312, Matilda

Mexico – Victoria, Corona, Corona Lite, Dos XX Lager, Negra Modelo, Pacifico

Argentina – Quilmes, Simpatico

Belgium – Stella Artois

Brazil – Palma Louca, Xingu

Caribbean – Jamaica Stout, Red Stripe

Costa Rica – Imperial

England – Well's Banana Bread

Philippines – San Miguel

Spain – Alhambra Negra, Estrella, Sarasola Cider

## MARTINIS

Julio's Frozen Banana – Banana Rum,  
Spiced Rum, house made banana  
puree blended w/ ice

El Corazon – Ketel One Vodka, house  
made blood orange, pomegranate &  
passion fruit puree, Pallini Peachello

Rum-Chata Tini – Horchata Liqueur,  
spiced rum, cinnamon sugar

## VINO

Red – Casa La Pastolle Carmenere  
(Chile), Terra' de Oro Zinfandel  
(Cali), Veramonte Casablanca Pinot  
Noir (Chile), Agostan Grenache  
(Spain), House Cabernet

White – Gazela Vino Verde  
(Portugal), Chateau Saint Michele  
Riesling (Wash), Martin Codac  
Albarino (Spain), House Chardonnay