

south american celebration

available thursday, october 19th
through saturday, october 28th, 2017

starters:

puff pastry seafood empanada bites

crab, shrimp, scallop & cheese filling,
creamy chipotle sauce **14.95**

two spicy shrimp sticks, guacamole stuffed onion ring

fire roasted pepper paint **15.95**

dessert:

tres leches cake 7.25

entrées:

chilean gaucho steak kebab (gf)

chimichurri sauce,
rice pilaf **29.95**

argentinian paella (gf)

argentinian red prawns,
chorizo, roast chicken,
mussels & clams **34.95**

patagonian lamb sirloin & demi rack asado

sweet potato mash,
market select vegetables **37.95**

red wine

errazuriz carmenere aconcagua alto 2014
single vineyard - chile
tasting note: juicy with blueberry, plum, fig &
mocha over a spicy base of black pepper,
nutmeg and anise
6oz \$9.50, 9oz \$14.25, bottle \$38.00

white wine

fuzion alta torrontés pinot grigio 2016
fuzion vineyard - argentina
tasting note: vibrant notes of pear, pineapple
and banana with crisp acidity
6oz \$8.50, 9oz \$12.75, bottle \$34.00

cocktail

chilean pisco sour

hot, or not?

pisco gobernador shaken with fresh lime juice and simple syrup.
try it with spicy habanero and thai chili simple syrup if you dare...
\$9.00