



RESTAURANT

Argentine inspired Portland food

COCKTAILS

- WHEY OF THE GUN** Jamaican Rum, Bourbon, Whey, Lime 10
- OX BLOOD** Bourbon, Beet Syrup, Lemon, Tarragon. 12
- FALL OF PORFIRIO** Reposado Tequila, Cappelletti, Sweet Vermouth, Habañero . . . 12
- CRY BABY, CRY** 151 Rum, Becherovka, Lime, Walnut Bitters. 11
- ANCHO LIBRE** Mezcal, Ancho Chile Liqueur, Cilantro, Lime 12
- TIJUANA MONK** Reposado Tequila, Benedictine, Lemon, Lime, Egg White 10
- LA YAPA** Rye Whiskey, Fernet, Falernum, Grenadine, Lemon. 10
- LET THEM EAT CAKE** Gin, Aperol, Pamplemousse, Bubbles 10
- DIRTY GRANDMA AGNES** Unfiltered Vodka, Grandma Agnes' Pickles. 10
- MASON JAR OF DIRTY GRANDMA AGNES** Serves 4. 36

WINE

- CRÉMANT DE LOIRE**, Domaine de Saint Just, Brut, FR NV. 12
- CAVA**, Avinyó Reserva, Brut, SP NV 11
- SPARKLING ROSÉ OF PAÍS**, Santa Digna, Miguel Torres, CH '12. 10
- CORTESE**, Castilvero, Piedmonte, IT '13. 7
- GRENACHE**, Julien Mus, "Domaine de la Graveirette," Côte du Rhone, FR '12. 10
- MALBEC**, Viña Cobos, "Felino," Mendoza, AR '13 10

SNACKS

- SQUID & OCTOPUS SALAD.** 9
- PRAWN CEVICHE.** 12
- COLUMBIA RIVER CHINOOK SALMON GRAVLAX.** 12
- SMOKED JALAPEÑO CORN NUTS.** 3
- TRUFFLE-SALTED PISTACHIOS.** 5
- MARINATED OLIVES** 5
- HOUSE RICOTTA**, Chimichurri, Crostini 5
- CHOP FENNEL SALAMI**, Baguette, Butter, Dijon Mustard 8

BEER

BOTTLED

- Tecate
— 16 oz for 4 —
- Estrella Damm Daura
— 12 oz for 6 —
- Terminal Gravity IPA
— 12 oz for 5 —
- Bayern Pilsner
— 12 oz for 6 —
- Cusqueña
— 11.2 oz for 6 —
- Wandering Aengus
Bloom Cider
— 12 oz for 6 —
- Affligem Blonde
— 10.1 oz for 7 —
- Draft Beers Available
Ask Your Server For Selections

OTHER

- Seasonal House Soda 5
- Cock & Bull Ginger Beer 5
- Q Kola 5
- Steelhead Root Beer 5
- Mint Mate Iced Tea 4

Please inform your server of any food allergies or dietary restrictions. Please be aware that undercooked eggs and other proteins may cause food borne illness.

Greg and Gabi thank you for your patronage.