



HORAS FELICES | HAPPY HOUR

M - F 3 - 6.30

SUDAMERICANO Luxardo bitter, vermouth, soda, orange **5**

DAIQUIRI Rum, lime, sugar **5**

GARDELITA Argentine house-made Sangria **5 | 20**

PALOMA Tequila, grapefruit soda, lime **5**

PARAISO Gin, orange, apricot brandy, lemon twist **8**

SANTIAGO Bourbon, Angostura bitters, lemon, & sugar, orange peel **8**



VINO | WINE

\$5

ALLAMAND *Malbec*

HERMANOS *Cabernet Sauvignon*

CALLIA ALTA *Torrontes*

MIOLO *Chardonnay*

NEW AGE *Rose*

ORFILA *Extra Brut*



CERVEZA | BEER

\$1 OFF

PRESIDENTE

QUILMES

INDENDENCE 'RED BUD'

AUSTIN BEERWORKS 'PEARL SNAP'

DRAFT BEERS



Monday is Vino Night

50% off

All Bottles of Wine





EMPANADAS

\$3

PICANTE spicy CAB ground beef, green onions, raisins, green olives, fresh herbs, traditional spices

SUAVE mild CAB ground beef, green onions, raisins, green olives, fresh herbs, traditional spices

POLLO roasted free range chicken, red bell peppers, green onions, fresh herbs

VERDURA spinach, ricotta cheese, parmesan, onions

ATUN Genova tuna, onions, red bell peppers, tomatoes, black & green olives, oregano

TAPAS | SMALL PLATES

ACEITUNAS marinated olives & citrus zests (V/G) 5

PROVOLETA traditional Argentine charred provolone topped with herbs & tomatoes, served in a skillet with bread (V) 5

SMALL SALADS Mixta / Caesar / Spinach 5

HOUSE FRIES twice-fried house cut French fries tossed with Rosemary & Parmesan, chimi aioli 4

HALF LOMITO Certified Angus Beef tenderloin, chimichurri, French baguette & house fries 10

+ MELTED PROVOLONE .5 + PEPPERONCINI .5 + TOMATO .5

BAC BURGER* 6 oz. Ground in house Certified Angus Beef, tomato, romaine, served on a toasted Challah bun with chimi aioli & tomato jam 7

+ MELTED PROVOLONE .5 + PEPPERONCINI .5 + CRISPY PROSCIUTTO 1



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