

GAUCHO

PEQUENOS (APPETIZERS)

Provoletta **\$8** **\$12**
 Small Large
 Aged Provolone seared with oregano over tostado, served with olives and lemon on an arugula bed

Camarones **\$12** **\$22**
 Small Large
 Seared white shrimp, rosemary, garlic & charred lemon

Qui Qui Chicky **\$17**
 Two thighs and two legs tossed in our unique quiquirimichi sauce

La Picada **\$22**
 Our charcuterie board or "pick plate" featuring a selection of curated meats, cheeses, fruits, pickles, and sundries, served with grilled ciabatta toast. Ask your server for today's selection!

ENSALADAS (SALADS)

El Gaucho **\$8** **\$12**
 Small Large
 Mixed Greens, grape tomatoes, shaved carrot, radish, caramelized onions, raw red onion and avocado tossed with balsamic vinegar and extra virgin olive oil.

Argentino **\$12** **\$15**
 Small Large
 Everything listed above in our *El Gaucho*, AND portabello mushrooms, grilled bell peppers, and papas

Apple & Bleu Salad **\$13**
 Mixed greens tossed with sliced gala apples, Spanish bleu cheese, candied walnuts, shaved radish, balsamic vinegar, olive oil, salt & pepper

Add 1/4 lb of Meat for \$6 (1 choice per salad)
 Flank steak, Grilled Chicken, Braised Beef, 4 pc Shrimp
 Pulled Pork or Chorizo

EMPANADAS

Made in-house every morning, you can mix and match as you please between our 3 flavors!

Beef with Olives, Chicken & Chorizo
 or Veggie
1 pc - \$4 / 2pc - \$7 / 6pc - \$18 / 12pc - \$30

CHORIZO

Ground and cased in-house, you can mix and match as you please between our 3 flavors!

Sweet, Spicy, and Garlic
1 pc - \$8 / 2pc - \$12 / 3pc - \$18

ENTRADAS (ENTREES)

Bondiola de Cerdo (Roast Pig) **\$20**
 12oz roasted pork, pulled and served with caramelized onions, Dijon mustard, casa salad & grilled ciabatta toast

Rosemary Braised Beef **\$24**
 12oz shredded beef, braised with fresh garlic & rosemary, served with horseradish sauce, caramelized onions, casa salad & grilled ciabatta toast

Pollo ala Parrilla (Grilled Chicken) **\$22**
 Grilled Chicken Thighs with our roasted garlic Ajo chimmi, caramelized onions, casa salad and ciabatta toast

Clams y Mussels **\$15**
 Sauteed little neck clams and mussels, blistered tomato, shallot, charred lemon & tarragon broth

Parrillada Mixta **\$37**
 6oz Flank steak, 2pc Chorizo (1 garlic, 1 Spicy), 6oz Grilled Chicken served with grilled ciabatta toast

Chuleta de Cerdo **\$22**
 Woodfire grilled pork chop, butternut squash & mushroom ragout with sage pork jus

Catch Plate **\$21** Tilapia / **\$27** El Catch-o de Dia
 Our fresh fish selection seared on the chapa with charred lemon, caramelized onion, La Casa salad or Papas and ciabatta toast

Paella - Takes 40 minutes, serves 4-6 **\$63**
 Shrimp, Mussels, Sweet Chorizo, Shallots, Peas, Tomatos, Charred Lemon and Saffron Rice
Only Served until 9 PM

CARNE DE VACA

Wood-Fire grilled Steak, topped with our house chimmi churri and served with grilled ciabatta toast and your choice of La Casa Salad or papas

Arrachera
 Flank Steak
 Lean & Flavorful
6oz-\$16 / 12oz-\$28

Bife de Chorizo
 NY Strip Steak
 Classic Cut
6oz-\$18 / 12oz-\$34

Vacio
 Sirloin Steak
 "House Cut"
6oz-\$23 / 12oz-\$46

Bife de Gaucho
 Ribeye Steak
 #1 Fan Favorite
6oz-\$30 / 12oz-\$49

Lomo
 Filet Mignon
 Lean and Tender
6oz-\$35 / 12oz-\$55

THE ASADO PLATTER **\$75**

Can't decide on a cut of steak? Don't! 5 oz of each of our 5 cuts of steak, **25 oz of pure BEEF** topped with Chimmi Churri and ciabatta.

CON PAN (SANDWICHES)

Bondiola (Roast Pig) **\$13**
 Roasted pulled pork, caramelized onions, Dijon mustard, on grilled ciabatta

Braised Beef **\$14**
 Garlic-rosemary shredded beef, horseradish sauce & caramelized onion on grilled ciabatta

Pollo (Grilled Chicken) **\$14**
 Grilled Chicken, caramelized onion, portabello mushrooms, papas, & Ajo chimmi on grilled ciabatta

Carne (Steak) **\$15**
 Grilled Flank Steak, chimmi-churri, caramelized onions & grilled bell peppers on grilled ciabatta

Vegetale (Veggie) **\$12**
 Papas, caramelized onions, grilled bell peppers, portabello mushrooms, and cebolla chimmi on grilled ciabatta

Catch (Fish Sandwich) **\$14**
 Our fresh selection of fish, chapa seared with charred lemon, caramelized onion, arugula on grilled ciabatta

Steak Burger (Burger) **\$14**
 1/2 lb fresh ground beef with your choice of 2 toppers on a Mediterra Potato Bun

DESSERTS

Alfajores **\$3**
 One vanilla & chocolate short bread cookie with a dulce de leche filling and coconut flakes

House-baked Cookie **\$3**
 Better than your Grandma's soft baked cookie, ask your server about the current flavor.

Bread Puddin' **\$5**
 Served hot with an ooey goeey center, topped with whipped cream. Ask your server about the current flavor & toppings.

Flan **\$6**
 Rich creamy caramel flavor topped with seasonal berries or nuts, ask your server about the current toppings.

Dark Chocolate Ganache **\$6**
 A rich dark-chocolate ganache tart, topped lovingly with dulce de leche and whipped cream.

TOPPERS / ADD-ONS

\$1 each

Caramelized Onion,
 Grilled Bell Peppers,
 Portabello Mushrooms,
 Papas, Bacon,
 Arugula, Field Lettuce,
 Tomato,
 Avocado, Raw Red Onion,
 Goat Cheese, Provolone
 Cheese, Bleu Cheese,
 Horseradish sauce, Mayo,
 Dijon Mustard

ACCOMPANAMIENTOS (SIDES)

Papas **\$6**
 Whole roasted potatoes with roasted garlic cloves and rosemary

Roast Spaghetti Squash **\$5**
 Spice roasted spaghetti squash topped with black currant gastrique and toasted pecans

Peppers y Fungos **\$7**
 Chapa seared baby peppers with caramelized mushrooms, finished with red wine vinegar & thyme

Tostado (toast) **\$3**
 Ciabatta, extra virgin olive oil, salt and pepper

LOS VINOS



ESPUMOSO (SPARKLING)

	Glass	Bottle
Hoya de Cadenas , Cava Brut Requena, Spain	\$14	\$42
El Miracle , Cava Brut Rose Requena, Spain	\$12	\$36
Don Isais , Cuvee Especial Mendoza, Argentina		\$66

BLANCO (WHITE)

	Glass	Bottle
San Huberto, Torrontes La Rioja, Argentina	\$10	\$30
Applicant, Sauvignon Blanc Central Valley, Chile	\$10	\$30
Refucilo, Chardonnay Uco Valley, Mendoza	\$11	\$42
Zolo, Sauvignon Blanc Agrelo, Argentina	\$12	\$36
Minimalista, Pinot Grigio Mendoza, Argentina	\$13	\$39
Zolo, Sustainable White Blend Agrelo, Argentina	\$15	\$45

ROSADO (ROSE)

	Glass	Bottle
Bodini, Malbec Rose Mendoza, Argentina	\$11	\$37
Bodega Garzon, Rose Garzon, Uruguay		\$50
Lagarde "Goes Pink," Rose Patagonia, Argentina		\$55

CERVEZA (BEER)

Peroni International Lager / 11.2 oz Bottle / 5.1%	\$5
Yuengling Lager / 12 oz Can / 4.4%	\$5
Sly Fox Pikeland Pilsner / 12 oz Can / 4.9%	\$6
Great Lakes Oktoberfest Märzen Lager / 12 oz Bottle / 6.5%	\$6
Bell's Rind Over Matter Wheat Ale / 16 oz Can / 5.0%	\$7
Victory Golden Monkey Belgian-Style Tripel / 12 oz Can / 9.5%	\$7
Victory Sour Monkey Sour Tripel / 12 oz Can / 9.5%	\$7
Victory Brotherly Love Hazy IPA / 12 oz Can / 6.0%	\$6
Bell's 2 Hearted IPA American IPA / 16 oz Can / 7.0%	\$7

TINTO (RED)

	Glass	Bottle
San Huberto, Malbec La Rioja, Argentina	\$10	\$30
Sophenia, Malbec Tupungato, Argentina	\$13	\$39
El Porvenir Amuata, Tannat Salta, Argentina	\$12	\$36
Minimalista, Cab. Sauvignon Mendoza, Argentina	\$12	\$36
Bouchon, Pais Viejo Maule, Chile	\$14	\$48
La Posta, Vino Tinto Mendoza, Argentina	\$14	\$48
Alto Limay, Pinot Noir Patagonia, Argentina	\$15	\$45
La Posta, Bonarda Mendoza, Argentina		\$42
Felino, Malbec Mendoza, Argentina		\$57
Felino, Cabernet Sauvignon Mendoza, Argentina		\$57
Salentein, Cabernet Sauvignon Mendoza, Argentina		\$66
Padrillos, Pinot Noir Mendoza, Argentina		\$48
Zaha, Cabernet Franc Paraje Altamira, Argentina		\$100

Firestone Oaktoberfest Oak Aged Lager / 12 oz Bottle / 5.2%	\$7
North Country Firehouse Red Ruby Ale / 12 oz Can / 5.5%	\$5
Troeg's Master of Pumpkins Pumpkin Ale / 16 oz Can / 7.5%	\$8
Voodoo Ranger Atomic Pumpkin Spicy Pumpkin Ale / 12 oz Can / 6.4%	\$6
Cigar City Maduro Brown Ale / 12 oz Can / 5.5%	\$7
Founder's Breakfast Stout Double Chocolate Stout / 12 oz Bottle / 8.3%	\$9
Guinness Draught Stout / 14.9oz Can / 4.2%	\$6
Arsenal Dry Cider Blend Cider / 16 oz Can / 6.5%	\$10
Arsenal Ginger Cider Cider / 16 oz Can / 6.5%	\$10

HOUSE COCKTAILS

Mulled Sangria (Hot or Iced) Glass - \$10 A spiced blend of fresh fruits, spirits, and wine	
Arsenal Spritz	\$12
Carpano Antica Vermouth / Arsenal Ginger Cider / Orange / Candied Ginger / Rosemary	
Barrel-Aged Manhattan	\$13
Wigle Wapsie Bourbon / Wigle Vermut / Carpano Antica Vermouth / Bitters / Cherry	
Something Friendly	\$13
Ramazzotti / Averna / Braulio / Cynar / Ginger / Sugar / Lemon / Lime	
Believe Me, Bonnie	\$14
Maggie's Farm 50/50 Dark Rum / Courvoisier Cognac / Maggie's Farm Falernum / Lemon / Pineapple / Sugar / Coffee / Clarified Milk	
Orchard Smash	\$13
Old Grand-Dad Bourbon / Laird's Apple Brandy / Wigle Saffron Amaro / Lemon / Bitters / Chai Tea	
Being Normal is Vastly Overrated	\$13
Espolon Blanco Tequila / Averna / Pumpkin Cordial / Lime / Tajin	
Café Gaucho	\$15
Maggie's Farm Rum / House-made Horchata / Coffee Liqueur / Super Punch / Cinnamon / Espresso <i>Decaf Available</i>	

AMARI & LICOR

Averna	\$10	Chambord	\$9
Braulio	\$10	Grand Marnier	\$10
Cynar	\$6	Disaronno	\$9
Montenegro	\$10	Borghetti	\$6
Super Punch	\$10	Wigle Saffron	\$10
Ramazzotti	\$10	Fernet Branca	\$10

Must be over 21 to drink - if you look under 30 we will card you

Bringing your own bottle of wine? No problem! We charge a \$25 uncorking fee and will be happy to provide a wine chiller if needed

COFFEE & ESPRESSO

Hot Coffee	\$2.00
Iced Coffee	\$2.00
Hot Tea Black or Yerba	\$2.00
Iced Tea Black or Yerba	\$2.00
Espresso served double-shot	\$3.75
Americano	\$4.20
Espresso and hot water	
Macchiato	\$4.75
Espresso and dollop of milk	
Cortado	\$5.00
Halfsies espresso & textured milk	
Cappuccino	\$5.50
Equal parts espresso, milk & foam	
Latte	\$6.00
Espresso, <i>mucho</i> steamed milk & foam	
Café Con Leche	\$6.25
Espresso, Steamed Milk, Dulce de Leche	

SUGARS & MILKS

Torani Flavor Shots	\$1.25
French Vanilla, Hazelnut, Lavender	
Milk Options - Whole, Oat, 1/2 & 1/2	
Sugars - White, Artificial, Raw, Honey	

NON-ALCOHOLIC DRINKS

\$2 each - complimentary refills	
Coke / Diet Coke / Sprite / Orange Fanta / Ginger Ale / Dr.Pepper Lemonade / Sweet Tea / Unsweet Tea Mocktail	\$6 / Horchata \$6
Mexi Coke	\$3 / Topo Chico \$3
Ginger Beer	\$3 / San Pellegrino \$3