



HAPPY HOUR | 50% OFF

menu available daily 5 - 7pm

CEVICHE BAR

In the Spirit of Japanese Sashimi, Peruvian Ceviche is freshly made to order, combining the freshest catch with leche de tigre, "Milk of the Tiger"

SALMON [G]

Sliced with creamy scallop leche de tigre, avocado, red onion, lime, olive oil 14

CLASSICO [G]

Chef selection of fish, red onion, cilantro 14

MIXTO [G]

Spicy rocoto, calamari, shrimp, fresh fish 14

CAUSITAS

Chilled whipped Peruvian potatoes

GRILLED OCTOPUS

Chimichurri potato, piquillo pepper 12.5

CHICKEN

Chimichurri potato, huacatay, red onion, lime, micro cilantro, heirloom cherry tomato 9.5

SMALL PLATES

RED QUINOA [G,V]

Beets, tomato, goat cheese 9.5

GRILLED CHICKEN SKEWERS

Yam, red onion, lime, huacatay 6.5

CRISP YUCCA CROQUETTES [V]

Rocoto and aji amarillo sauces 6

CREMINI CEVICHE [G,V]

Red bell pepper, cherry heirloom tomato, crisp toasted corn, Peruvian corn, sesame oil, aji amarillo leche, yam 10.25

FRESH CRISP POTATO CHIPS [V]

Mesa sauce 5.5

BEEF EMPANADAS

Panca, red onion, mozzarella, huancaína sauce 10

CHICKEN EMPANADAS

Raisins, red onion, queso fresco, huacatay sauce 8.5

SPICY CORN [G,V]

Butter, tajin, romano cheese 6.5

MUSHROOM SALTADO [V]

Cremini and shiitake, red bell pepper, roma tomato, baby bok choy, soy, anticuchera sauce, crisp potatoes 9.5
Up egg +2

PAPA A LA HUANCAINA (CHILLED) [V]

Fingerling potato, huancaína, egg 5.5

CANCHA CEVICHE SNACK [G,V]

Red onion, lime, rocoto leche de tigre 4

G = GLUTEN FREE V = VEGETARIAN

Eating undercooked meat/seafood may increase risk of foodborne illness, especially if you have certain medical conditions.

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PISCO COCKTAILS

CLASSICOS 12

PISCO SOUR CLASSICO

Pisco Quebranta, fresh lime juice, simple syrup, egg white, Chuncho bitters
(With strawberry or passionfruit puree +1)

PRICKLY PEAR PISCO SOUR

Pisco Quebranta, prickly pear puree, fresh lime juice, simple syrup, egg white, Chuncho bitters

CHILCANO

Pisco Quebranta, fresh lime juice, ginger ale, Chuncho bitters

CAPITAN

Barsol Pisco Italia, sweet vermouth, Chuncho bitters, orange peel

CUZCO SOUR

Pisco Acholado, strawberry puree, Banane (Banana) du Bresil liqueur, egg white

PISCO PUNCH

Barsol Pisco Acholado, pineapple pineapple liqueur + juice, fresh lemon juice, simple syrup

NUEVOS 12

PRICKLY IN PINK

Pisco Quebranta, prickly pear puree, fresh lemon juice, soda

PERUVIAN FLUTE

Pisco Italia, sparkling brut, fresh lime juice, Saint Germaine liqueur, simple syrup

LIMA LLAMA

Pisco Quebranta, white rum, gin, triple sec, fresh citrus, splash of Sprite and Coke

LADO ESTE

Pisco Quebranta, fresh lime juice, cucumber, fresh mint, simple syrup, soda

PASION DE ANCHO

Pisco Acholado, coconut rum, ancho chile liqueur, passion fruit puree, heavy cream

MACHU PEACHU

House-infused rosemary Pisco Quebranta, peach liqueur, fresh lime juice, white cranberry peach juice

PISCO FLIGHT Mosto Verde Intipalko, Quebranta La Caravedo, Acholado Barsol Selecto 19

WINES BY THE GLASS

RED

CABERNET SAUVIGNON, ALTO LOS ROMEROS RESERVE, CHILE	11
CABERNET SAUVIGNON, VITTORIA, PERU	11.5
CABERNET SAUVIGNON, KENWOOD JACK LONDON, SONOMA, CALIFORNIA	19
MALBEC, DISEÑO, ARGENTINA	11
MALBEC BLEND, TABERNERO GRAN TINTO FINA RESERVA, PERU	10.5
MALBEC, ACHAVAL FERRER, ARGENTINA	15.75
MERLOT, LAPOSTOLLE CASA, CHILE	9.5
PINOT NOIR, MEIOMI, CALIFORNIA	14.75
PINOT NOIR, LUIGI BOSCA, ARGENTINA	14.75
ZINFANDEL, RAVENSWOOD OLD VINE, SONOMA, CALIFORNIA	11.5

WHITE

CHARDONNAY, NATURA ORGANIC, CHILE	10
CHARDONNAY, FRANCISCAN, CALIFORNIA	11
CHARDONNAY, VITTORIA, PERU	11.5
CHARDONNAY, FERRARI CARANO, SONOMA	14.75
CHENIN BLANC, TABERNERO BLANCE FINA RESERVA, PERU	11
PINTO GRIGIO, GRAFFIGNA, ARGENTINA	9.5
ROSE COTES DU RHONE CHAPOUTIER, FRANCE	12
RIESLING, CHATEAU STE MICHELLE, WASHINGTON	9
SAUVIGNON BLANC, NOBILLO, NEW ZEALAND	11

SPARKLING

PROSECCO BRUT BANFI MASCHIO, ITALY, SPLIT	12.75	SPARKLING BRUT, MUMM NAPA, CALIFORNIA, SPLIT	16
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BEER

CRISTAL 7 /btl	BALLAST POINT SCULPIN 7.75 /dft	ALESMITH NUT BROWN ALE 12.5 /btl [22oz]	ANTHEM PEAR CIDER (GF) 8 /btl
CUSQUEÑA 7 /btl	STONE INDIA PALE ALE 6 /btl	MODERN TIMES FORTUNATE ISLANDS 7.25 /btl	STELLA ARTOIS 6 /dft
BUD LIGHT 4.75 /btl	ST. ARCHER BLONDE ALE 7.25 /dft	ROTATING SEASONAL SELECTION 7 /dft	O'DOULS 5 /btl