

BRUNCH

OYSTERS	\$16
fresh oysters, ponzu, chalaquita and olive oil	
SHRIMP CEVICHE	\$16
shrimps, tiger milk, red onions, crispy corn and plantain chips	
EMPANADAS	\$14
two empanadas stuffed with choice of beef, chicken, cheese with corn and accompanied with a huacatay sauce	
ROMAINE SALAD & CRISPY CHICKEN	\$18
romaine lettuce, garlic aioli, parmesan cheese, crispy bacon, cured egg yolk, quinoa pop, sun-dried tomatoes and mint	
HUEVOS RANCHEROS	\$18
homemade tomato sauce, avocado, eggs, cheese on a toast tortillas toast	
BREAKFAST BURGER	\$24
premium angus beef, guacamole, caramelized onions, chipotle aioli, tomato, fried egg and french fries	
CRISPY CHICKEN SANDWICH	\$22
panko chicken sandwich, chipotle aioli, tomato, guacamole & fried egg with french fries - Bacon +\$2	
AVOCADO TOAST	\$18
mashed avocado, sautéed mushrooms, poached egg, chives & micro greens on sourdough bread	
STEAK AND EGGS	\$26
grilled hanger steak, fried eggs, arugula salad with french fries	
FRENCH TOAST	\$16
challah bread, mascarpone, berries compote and mint	

SIDES

FRENCH FRIES	\$8
MADUROS - SWEET FRIED PLANTAINS & CHEESE	\$8
CRISPY BACON	\$5
TWO EGGS ANY STYLE	\$5
SOURDOUGH BREAD, BUTTER AND JAM	\$5

COCKTAILS

BLOODY MARY	\$15
latin version of a bloody mary with vodka	
SANGRIA	\$14
red wine, pisco, passion fruit, orange and apples	
CHIMOSA	\$14
Prosecco and chichi morada	
BANANA ESPRESSO MARTINI	\$16
vodka or mezcal, homemade syrup, coffee liqueur, espresso and banana liqueur	

MOCKTAILS - \$10

CHICHA MORADA
VIRGEN PIÑA COLADA
FLOR DE JAMAICA
SPARKLING MOJITO

JUICE

ORANGE JUICE	\$6
LEMONADE	\$6
PASSION FRUIT JUICE	\$8
WATERMELON	\$8
AGUA DE JAMAICA	\$6

HOT COFFEE - \$5

ICED + \$2.00

AMERICANO
LATTE
CAPPUCCINO
ESPRESSO

TEAS - \$4

JASMINE
CHAMOMILE
GREEN TEA
PEPPERMINT
FRESH MINT

COCKTAILS

Barrio Bravo (Signature) \$15

serrano infused tequila, agave, fresh lime juice, aloe liqueur and muddled cucumbers.

OAXACA \$15

Artisanal joven mezcal, fresh lime juice, cilantro macho, agave, muddled jalapeno

Pisco Sour \$15

Pisco 100 Quebranta, fresh lime juice, simple syrup and egg white and angostura bitters (+ \$1/ flavor)

El Jefe \$14

gin, Thai basil, peach liqueur, honey and kalamansi juice.

Caipirinha \$15

cachaca, fresh lime juice and demerara sugar.

Kentucky Buck \$15

bourbon, fresh lemon juice and ginger beer.

Chilcano \$15

pisco, passion fruit, ginger beer, lime juice and angostura bitter

Margarita \$15

tequila, agave, and fresh lime juice. (+ \$1/ flavor)

Mezcalita \$15

artisanal joven mezcal, agave, and fresh lime juice.

Peruvian Cosmo \$14

Pisco 100 Quebranta, mint leaves, fresh lime juice,

Pisco Mojito \$14

Pisco 100 Quebranta, fresh lime juice, cranberry juice and simple syrup

Penicillin \$15

blended scotch, fresh lemon juice, and ginger beer

Bad Eh-Go \$15

bourbon, fresh lemon juice and fig.

Let's go B.A.N.A.N.A.S. \$15

bourbon, banana liqueur, sweet vermouth and chocolate mole bitters

Evergreen \$14

gin, fresh lime juice, sugar, and cucumber-mint

Wasps Nest \$14

gin, fresh lemon juice and honey-ginger

Sweet
Anaëlle
LATIN BISTRO