VINO

MAKE IT A FLIGHT
Mix & match, pick three / $23
Takeoff to Latin America

BUBBLES

OSVALDO AMADO "TODOS" BAGA
Bairrada, Portugal
Complex, green apples, minerals.
15 / 60

MIGUEL TORRES ESTELADO PAÍS
Maule, Chile
Green Strawberries, spices, minerals.
14 / 56

ROSÉ & ORANGE

DIAMANDES "PERLITA" MALBEC ROSÉ
Uco Valley, Argentina
Red cherries, white flowers, spices.
11 / 44

CERRO CHAPEU "FOLKLORE" NARANJO, TREBBIANO
Cerro Chapeu, Uruguay
Notes of citrus peel and stone fruit.
16 / 64

WHITE

MORANDÉ SAUVIGNON BLANC SINGLE VINEYARD
Casablanca, Chile
Citrus forward, minerals, texture.
12 / 48

MIGUEL ARROYO IZQUIERDO "MUS" VERDEJO,
Rueda, Spain
Herbal, citrus peel, minerals.
12 / 48

DIAMANDES "PERLITA" CHARDONNAY
Uco Valley, Argentina
Unoaked, tropical fruits, green apples.
11 / 44

DE COTE "INÉDITO" WHITE BLEND
Querétaro, Mexico
Aromatic, spices, white peach.
16 / 64

CVNE VIÑA REAL BLANCO
Rioja, Spain
Barrel fermented; ripe pears, baking spices.
12 /48

RED

LA DESPENSA CINSAULT
Colchagua, Chile
Dark cherries, plums, rose petals.
15 / 60

VALLE SECRETO "FIRST EDITION" CARMÉNÈRE
Cachapoal, Chile
Earthy, dark plums, green peppers.
12 / 48

WEINERT "CARRASCAL" MALBEC
Mendoza, Argentina
Violets, blackberries, soft tannins.
13 / 52

MAÇANITA "MAC", RED BLEND
Douro, Portugal
Intense dark fruits, minerals, spices.
13 / 52

ALTO DE LA BALLENA TANNAT BLEND
Maldonado, Uruguay
Dark fruits, spices, dusty tannins.
14 / 56

MORE

SANGRIA / *13*
VERMOUTH SPRITZ / *14*
Vermouth, sparkling wine, ice.
LAGER WITH AMONTILLADO SHERRY / *10*
BEERS
Latin American Lager / 7
Local IPA / 8

SEASONAL VERMOUTH
White / 12
Red / 13
SEASONAL FORTIFIED
Sherry / 13
Port Style Ruby Malbec / 15
DESSERT WINE
Late Harvest / 12

MOCKTAIL / *10*
MEXICAN COCA-COLA OR SPRITE / *4*
VICHY CATALAN SPARKLING WATER / *7*

Bottles to go 50% off. Corkage Fee for retail bottles / 20

HAPPY HOUR / HORA FELIZ
WEEKDAYS 3-6PM

HOUSE WINE / 10
VERMOUTH / 10
SANGRIA / 10
BEERS / 5
CHORIPÁN + GLASS OF WINE / 18

GRAND CATA