



RESTAURANT

Argentine inspired Portland food

COCKTAILS

- SMOKEY'S RAINBOW** Milagro, Se Busca Mezcal, Pimm's, Watermelon, Jalapeño . . . 16
25% of sales will be donated to Q Center in the name of our dear friend and teammate, Colin Smith.
- OUTTAMYLEAGUE** House Bubblegum Vodka, Peach & Banana Liqueurs, Egg White* . . . 16
- BLANTON'S OLD FASHIONED** Blanton's, Demerara Syrup, Bitters, Orange Zest . . . 23
- PILLOW TALK** Gin, Amaro Nonino, Aperol, Lemon 16
- CAUGHT IN THE RAIN** Coconut Rum, Pineapple Rum, Whey, Lime, Demarara, Tiki Bitters . 14
- DIRTY GRANDMA AGNES** Vodka, Grandma Agnes' Pickle, Dolin Dry Vermouth. 15
- COUNT OF MONTENEGRO** Iced Coffee, Reposado Tequila, Amaro Montenegro, Tonic. . . . 14
- OAXACAN NEGRONI** Mezcal, Sweet Vermouth, Campari, Falernum 14
- LA YAPA** Rye Whiskey, Fernet, Falernum, Grenadine, Lemon. 15
- OX BLOOD** Bourbon, Beet Syrup, Lemon, Tarragon. 15

ZERO PROOF COCKTAILS

- PLAY IT AGAIN, SAM** Housemade N/A Gin, N/A Sparkling Rosé, Lemon, Simple Syrup. 12
- SOUTHERN NIGHTS** Wilderton Lustre, Amaretto Syrup, Citrus, Egg White*, Cherry . . 12

WINE

- BRUT CHARDONNAY/PINOT NOIR** Schramsberg, Napa-Sonoma, CA '18 19
- BRUT ROSÉ of PINOT NOIR/CHARDONNAY**, Bousquet, Mendoza, AR NV 16
- ROSÉ of TXAKOLINA** Ameztoi, Getariako Txakolina, SP '21 16
- PINOT GRIS** Hawks View Winery, Laurelwood, Willamette Valley, OR '21 17
- CHARDONNAY** Fllipturn Cellars, Horse Haven Hills, WA. 18
- SANGIOVESE** Basciano, Chianti, Tuscany, IT '18. 16

SNACKS

- 1/2 DOZEN PNW OYSTERS ON THE HALF SHELL** Three Sauces, Lemon 23
- SMOKED JALAPEÑO CORN NUTS.** 5
- TRUFFLE SALTED CASHEWS** 7
- MARINATED OLIVES** Lucques, Niçoise & Castelvetroanos, Citrus, Fennel 7

BEER

BOTTLED

- Aval, Rosé, Brut Cider
Bretagne, FR, 12oz (can) 9
- Gluten-Free Lager, Estrella Damm
Barcelona, ES 12oz (can) 6

DRAFT

- Mt. Tabor Brewing, Kölsch
Portland, OR. 7
- Rosenstadt Brewery, Helles Lager
Portland, OR 7
- Double Mountain, Hop Lava IPA
Hood River, OR 7
- Pfriem, Belgian Blonde Ale
Hood River, OR. 7

OTHER

- Seasonal House Soda 8
- N/A Sparkling Brut Rosé 12
- Cock & Bull Ginger Beer 6
- Steelhead Root Beer 6
- Mexican Coke 6
- Mint Yerba Mate Iced Tea 4
- San Pellegrino (750ml) 11

Please inform your server of any food allergies or dietary restrictions. Please be aware that undercooked eggs and other proteins may cause food borne illness.

Greg and Gabi thank you for your patronage.

20% service charge will be added to parties of six or more.