

LITES

Corn Nuts 6

chili, lime

Fried Plantain 8

avocado smash

BITES

Halibut Ceviche 18

roasted corn, avocado, cilantro, sweet potato

Leche de Tigre 14

prawns, red onion, plantain

Salmon Tartare 12

green tomato, cucumber, agave, Greek yogurt

Smoked Mussels on the Half 12

green tomato + habanero salsa, charred corn

Panko Fried Avocado 14

deviled blue crab, pickled mustard seed

Aji Amarillo Chicken Skewer 12

spicy Greek yogurt, jasmine rice, black walnut

SWEETS

Dulce de Leche Macaron 8

Peruvian Chocotejas 8

pistachio, cocoa

CRAFTED COCKTAILS

The Nazca Limes 12

blanco tequila, orange liqueur, agave, lime

Incan Gold 14

brandy, lemon

Chuparinha 12

cachaça, fresh lime, simple, soda

Pink Toucan 11

reposado tequila, grapefruit, lime, soda

Lost Alpaca 10

rum, lime, cola, mint

Frozen Roasted Peach Sangria 14

wine blend, roasted peach, citrus, agave

WINE

Campo Viejo Cava, Spain 11

Marques Chardonnay, Chile 15

Martin Codax Albariño, Spain 14

Vidigal Vinho Verde, Portugal 12

Matias Riccitelli Hey Rosé!, Argentina 12

Alma Negra Red Blend, Argentina 14

Las Rocas Grenache, Spain 12

**full bottles available, ask bar for details*

BEER + BUBBLES

Miller High Life 5

Bud Light 5

Tecate 6

Rhinegeist Truth IPA 7

MadTree Happy Amber 8

Prairie Rainbow Sour 10

Rotating Cider 8

Topo Chico Ranch Water 8

NO BUZZ

Athletic Brewing Upside Down Ale 8

Leitz Sparkling Wine 13

Red Bull 7



Proudly served by
Executive Chef Zach Barnes & team

Summer 2023

Here's to celebrating vibrant, refreshing flavors and long summer days under the sun. Lets escape the hustle of the city and indulge in a raw bar and beverage program inspired by the ceviches and caipirinhas of the Peruvian coast. Ice cold is the name of the game, from the seafood to the beer and the frozen drinks – we're here to help you beat the heat, all summer long.