



**LATIN LOUNGE AT ZENGO**  
***Latin Spirits and Late Night DJs***

**Washington DC, February 2012** – In early 2012 the reinvented ***Latin Lounge at Zengo*** will open, paying tribute to Latin American culture and cocktails. The sexy space invites mixing and mingling at hightop communal tables and a sleek and spacious new bar. The lounge, located in the lower level of Chef Richard Sandoval's Latin-Asian ***Zengo***, will offer an exclusive collection of South and Central American spirits, handcrafted Latin cocktails, select regional wines and a menu of Latin-Asian small plates. On weekends, a rotating series of DJs will spin Latin-inspired sounds and rhythms. (781 7<sup>th</sup> Street NW, Chinatown, 202.393.2929).

A wall of Latin spirits serves as a backdrop for the ***Latin Lounge***. Carefully curated to showcase the diverse profiles of Latin American liquors - *pisco*, *cachaça*, rum and tequila, even Colombian *aguardiente* (a sugarcane spirit flavored with anise) – the spirits may be savored in snifters or sampled as part of tasting flights. In traditional Latin style, guests may join our ***Owner's Club*** and buy personal bottles to share at leisure with friends in the ***Lounge***: bottles are served with shakers and signature mixers like Orange-Ginger or Hibiscus-Cranberry, for guests to craft their own cocktails. ***Owner's Club*** members' bottles may be stored at the ***Latin Lounge*** for up to 3 months, free of charge. Not sure which spirit to choose? Our staff of Latin spirit *aficionados* will guide you through our thoughtful list, highlighting the unique qualities and characteristics that secured each bottle's place on our menu. Starting Wednesday evenings this Spring, guests may learn about each spirit in depth during casual distillers' tastings.

Cocktail *culturati* may choose from the ***Latin Lounge's*** signature creations, mixed and muddled with fresh fruits and herbs: *Spicy Passion Fruit Pisco Sour* (pisco/passion fruit/aji Amarillo/citrus), *Tequila Martini* (tequila/St Germain/agave nectar/dry vermouth), *Kumquat-Pomegranate Caipirinha* (cachaça/muddled kumquat/pomegranate/ginger/citrus), or a *Cucumber-Serrano Martini* (mescal/Serrano/sour). Classic Latin cocktails--margaritas or *Cuba Libres*, for example--are also served *al gusto*, with the guest's choice of spirit.

The ***Lounge*** has expanded its selection of Latin wines by the glass to 15. Varietals and vineyards were carefully chosen to give guests a taste of regional wines and their unique nuances. The selection of wines will change weekly, offering opportunities to explore the wines of Argentina, Mexico, Chile and beyond to their fullest. A list of 6 Latin beers will also be offered in the ***Lounge***.

The ***Latin Lounge's*** spirits, cocktails and wines pair with Latin-Asian small plates, fostering the classic Latin experience for large or small groups. As Chef & Owner Richard Sandoval states, "The concept of sharing a bottle and enjoying different flavors from small plates comes from my preferred eating style; lively and social meals that are reminiscent of large gatherings of friends and family...everyone shares, talks and interacts...this is traditional across Latin America." And a new tradition in ***Zengo's Latin Lounge***.

Some old traditions are best kept: **Latin Lounge** will offer *Happy Hour* Monday-Saturday from 5:00-8:00pm, featuring \$5 Latin Cocktails (including other new offerings like *Rhum Punch* or *Coconut Batida*) and \$5 Latin-Asian Small Plates such as *Pork Belly Steamed Buns* and *Thai Chicken Empanadas*.

On Friday and Saturday nights, the soundtrack to the chic yet casual **Latin Lounge** scene will be provided by a rotating series of DJs skilled in setting the mood and groove with Latin and global rhythms. The **Latin Lounge at Zengo** will be Washington DC's newest nighttime space to unwind, with cocktails, Chef Sandoval's Latin-Asian menu, and friends old and new.

**Hours of Operation:** Sunday-Thursday, 5:00pm-10:00pm;  
Friday-Saturday, 5:00pm-11:30pm (full menu)/11:30pm-12:30am (small plates), last call 1:00am

**Happy Hour**  
Daily 5:00pm-8:00pm

Find **Zengo** on the web: <http://www.richardsandoval.com/zengodc>  
<http://twitter.com/zengodc/>  
<https://www.facebook.com/ZengoDC>

**About Richard Sandoval Restaurants** Celebrating its 15<sup>th</sup> Anniversary in May 2012, Richard Sandoval Restaurants is a leading international restaurant group with outlets in Denver, Las Vegas, New York City, Santa Monica, Washington DC, Mexico, Dubai and Qatar. Owned by acclaimed Chef Richard Sandoval, the group includes Tamayo in Denver; Zengo in Denver, Washington DC, New York City and Santa Monica; Zengo Latin Lounge in DC; La Sandia in Denver, Washington DC metro area and Santa Monica; Maya in New York City and Dubai; Pampano in New York City and Qatar; Pampano Botaneria in New York City; El Centro D.F. and Masa 14 in Washington DC; and Venga Venga in Snowmass Village. Chef Sandoval has developed custom menus for American Airlines First Class dining, as well as Raya at the Ritz-Carlton, Laguna Niguel; Ketsi and Bahia at the Four Seasons, Punta Mita; La Hacienda at the Fairmont Princess, Scottsdale; Brasserie La Moderna at Hotel Brick, Mexico City; T&T at the Luxor, Las Vegas; DohYO and TERRACE at Yotel, New York; Toro Toro at Grosvenor House, Dubai; and Cima at The Westin Riverfront Resort & Spa, Avon at Beaver Creek Mountain. For more information visit [www.richardsandoval.com](http://www.richardsandoval.com).



## ZENGO DC/Latin Lounge

### Fact Sheet

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<b>Restaurant Location:</b>	781 Seventh Street NW, Washington, DC 20001
<b>Telephone/Fax:</b>	202-393-2929 / 202-393-2282
<b>Website:</b>	<a href="http://www.richardsandoval.com">www.richardsandoval.com</a>
<b>Established:</b>	October 2005
<b>Chef / Owner:</b>	Richard Sandoval
<b>Chef de Cuisine:</b>	Graham Bartlett
<b>Beverage Director:</b>	Daniel Burger
<b>General Manager:</b>	Carlos Rodriguez
<b>Special Events Manager:</b>	Teri Osborn
<b>Architect:</b>	Ademstein & Demetriou
<b>Cuisine:</b>	<i>Zengo</i> means “give and take”—an artful blend of Latin-Asian styles and flavors, beautifully balanced, meant to be shared.
<b>Beverage Program:</b>	<b>Zengo:</b> Wine List – 75, Sake List – 10, Tequilas – 400+. Fresh fruit muddled signature drinks. Asian/Latin beers. <b>Latin Lounge:</b> Knowledgeably curated list of Latin spirits, including handcrafted cocktails, flights and bottle service: Tequilas –20, Mezcal –3, Rums –36, Piscos –6, Cachacas – 6. Latin wines by glass --15, Beers –6. <i>Owner’s Club</i> allows guests to store bottles on site 3 months.
<b>Price Range:</b>	<b>Lunch:</b> Appetizers \$7 –\$15; Entrees -\$17-\$24; Desserts \$8 <b>Dinner:</b> Appetizers \$6-\$17; Entrees \$17-\$28; Desserts \$8 <b>Happy Hour:</b> \$5 Small Plates and drink specials
<b>Hours of Operation:</b>	<b>Lunch- Zengo:</b> Monday-Friday 11:30 am-2:30 pm <b>Dinner- Zengo:</b> Sunday- Thursday 5pm-10:00pm, Friday & Saturday 5pm-11:30pm, <b>Latin Lounge:</b> Sunday-Thursday 5pm- 10pm, Friday & Saturday 5pm-12:30am <b>Happy Hour: Latin Lounge only,</b> 5pm-8pm daily
<b>Entertainment:</b>	<b>Latin Lounge:</b> Friday-Saturday, DJs spin contemporary Latin lounge rhythms
<b>Seating:</b>	<b>Main Dining Room:</b> 165 <b>Private Room:</b> 20-30 <b>Latin Lounge:</b> 130
<b>Design Concept:</b>	Chic yet casual; lower-level <i>Latin Lounge</i> features sleek, spacious new bar and hightop communal tables that invite mixing and mingling.
<b>Reservations:</b>	<b>Zengo:</b> recommended; <b>Latin Lounge:</b> none
<b>Credit Cards:</b>	Visa, MasterCard & Amex
<b>Dress Code:</b>	Smart casual



### ***RICHARD SANDOVAL, Chef and Owner***

Growing up in Mexico City, Chef Sandoval and his family would gather at his grandmother's table for large, lively meals. Chef Sandoval would join his grandmother in the kitchen as she prepared authentic Mexican feasts from scratch.

From his grandmother, he learned to respect fresh, authentic ingredients and to create the vibrant flavors that turned family dinners into celebrated events. Meanwhile, his restaurateur father, owner of *Madeiras* in Acapulco and *Villa Fiore* in Mexico City, imparted lessons in service and restaurant management.

These early influences inspired Chef Sandoval to enroll at the Culinary Institute of America. Upon graduation, he gained the attention of New Yorkers with his contemporary French restaurants, *Savann* and *Savann Est*. Soon, though, he returned to his first love – the Mexican food of his childhood. In 1997 he channeled his passion into *Maya*, his flagship modern Mexican restaurant in New York. Chef Sandoval opened his second modern Mexican concept, *Tamayo*, in Denver in 2001.

In 2003, Chef Sandoval and opera star Placido Domingo partnered at *Pampano*, which would become their first of many restaurants together. Located in midtown Manhattan, *Pampano* serves coastal Mexican cuisine. 2004 took Chef Sandoval back to Denver where he opened *Zengo*, his first Latin-Asian restaurant.

From modern Mexican, to coastal Mexican to Latin-Asian, Chef Richard Sandoval's diverse collection of restaurants explores the potential of Latin cuisine. Each unique menu combines authentic Latin ingredients with international flavors and inventive culinary techniques to create a new and unexpected, Latin dining experience.

As Chef and Owner of *Richard Sandoval Restaurants*, now a leading international restaurant group with more than twenty locations in New York City, Washington DC, Virginia, Denver, Las Vegas, Santa Monica, Snowmass Village, Mexico, Dubai and Qatar, Chef Sandoval maintains the stellar reputation of his restaurants while identifying opportunities to bring Latin American flavors to larger and increasingly diverse audiences.

Through the years, expansion continued with *Zengo* restaurants in Washington DC, New York and Santa Monica. *La Sandia Mexican Kitchen and Tequila Bar* serves authentic Mexican cooking in Santa Monica, two locations in Denver and in Tyson's Corner, VA. *La Biblioteca de Tequila*, Chef Sandoval's first Tequila library, serves over 400 Tequilas in the heart of Manhattan. He opened *Masa 14* with a menu of Latin-Asian small plates in Washington, DC. *Venga Venga Cantina & Tequila Bar* opened in Snowmass Village, CO in December 2010.

Chef Sandoval created Latin-inspired menus for *T&T* at the *Luxor* in Las Vegas, *La Hacienda* at the *Fairmont*, Scottsdale and *Raya* at the *Ritz Carlton*, Laguna Niguel. *Richard Sandoval Restaurants* also went international with *Pampano* at the *Pearl* in Qatar and *Maya by Richard Sandoval* at *Le Royal Méridien Beach Resort & Spa* in Dubai. In Mexico, Chef Sandoval created custom menus for *Ketsi*, the casual yet elegant seafood restaurant at the *Four Seasons Resort* in Punta Mita and *Brasserie La Moderna* at the *Hotel Brick*, Mexico City. In 2011, *Richard Sandoval Restaurants* partnered with UK-based *YOTEL* to open *FOUR* at the new *YOTEL New York*, featuring Latin-Asian menus for *DohYO*, *TERRACE* and the *Club Lounge & Cabins*.

The most recent hotel partnership in the *Richard Sandoval Restaurants* collection is *Toro Toro* (meaning bull), located at *Grosvenor House Dubai, Tower Two*. The first Pan-Latin restaurant and lounge of its kind in the UAE, *Toro Toro* offers a multitude of tastes from across the South American region including Brazil, Peru, Argentina and Colombia. A unique addition to the Dubai dining scene, *Toro Toro* opened its doors in September 2011 and continues to impress guests with its exotic South American specialties. The newest restaurant is in Manhattan, January 2012. In a further partnership with Maestro Domingo, *Pampano Botaneria* has opened; on the street level below *Pampano's* tranquil dining room, this chic Coastal tapas bar serves contemporary Mexican *botanas* — small plates — signature sangrias and Latin cocktails.

Over the years, Chef Sandoval has received numerous awards. He was a semi-finalist for the prestigious James Beard “Outstanding Restaurateur” award, as well as the Cordon d’Or “Restaurateur of the Year” in 2011. In the same year, *Raya* was recognized as “Restaurant of the Year” by Riviera Orange County, while *Pampano* was voted “Best Seafood” by Time Out, Doha. Chef Sandoval was *Bon Appetit's* prestigious Restaurateur of the Year in 2006, and he was named one of the “Best Chefs of 2003” by *New York Magazine*. *Maya* and *Pampano* are among the very few Mexican restaurants to have been awarded two stars by *The New York Times*. International accolades include the *National Toque d’Oro*, Mexican Chef of the Year, and the *MENA's* Best Fine Dining Restaurant award for the experience at *Maya*, Dubai.



**Graham Bartlett**  
Chef de Cuisine, Zengo DC

Graham Bartlett is native to Mississippi, where he started cooking at the youthful age of 15. It was during these early years that he discovered his passion for food. He was inspired both by his grandmother, a former restaurant owner, and his travels throughout the United States and Latin America. During his travels, he expanded his culinary vocabulary of worldly ingredients. Between his experience at 15 with his first kitchen “stage”, in the Cajun restaurant Rosey Baby then later pursuing a college degree in Literature and Foreign Languages where he worked at the Café Portobellos, a French creole restaurant made him aware of deepest desire to cook for life and in 1999 formerly enroll at the Ecole Ritz Escoffier in Paris, France. Due to his experience in the kitchen and his managerial skills, he was placed in the advanced program not wasting time and eager to learn while in Paris he took a job at L’Espadon, a two star Michelin Restaurant.

Upon his return to the U.S. and in search of his own direction in food, he spent time going from L.A. to San Francisco, Napa Valley, Aspen, and Vail. Finally in 2000 he landed in Denver Colorado at the award winning Hilltop Café, where he teamed up with John Calloway, future chef at Zengo, Denver. Amazingly they both had a shared interest in Latin and Asian ingredients and flavors both cultures were quickly becoming a growing influence that they began incorporating these themes into their Modern American food at the Hilltop Cafe. At the same time there was the sudden change in ownership at the Hilltop, and the renowned chef Richard Sandoval opening a Latin-Asian themed restaurant, Zengo. Soon John Calloway joined Chef Sandoval as the Chef de Cuisine Graham came on board as the Sous Chef before making his way to Washington D.C. Since then he has opened restaurants and written menus with Chef Richard in California, New York, Mexico and in the Washington metropolitan area.

## BEBIDAS LATINAS

MANGO-LYCHEE MOJITO RUM / MANGO / LYCHEE / MINT / LIME	11
BLOOD ORANGE-BASIL COCKTAIL BLOOD ORANGE-BASIL VODKA / BLOOD ORANGE PUREE / AGAVE / LIME	11
TEQUILA OLD FASHIONED TIERRAS ORGANIC ANEJO TEQUILA / VERMOUTH / CHERRY / KUMQUAT / SUGAR	12
RUM PUNCH BACARDI / GOSLING'S BLACK SEAL / HIBISCUS / ORANGE / CRANBERRY / GINGER	9
COCONUT BATIDA CACHAÇA / COCONUT MILK / BROWN SUGAR / COCONUT FLAKES / LEMON	11
KUMQUAT-POMEGRANATE CAIPIRINHA CACHAÇA / KUMQUAT / POMEGRANATE JUICE / GINGER SYRUP / LIME	11
CUCUMBER-SERRANO MARTINI MEZCAL / CUCUMBER / SERRANO / LIME	12
SPICY PASSION PISCO SOUR PISCO / PASSION FRUIT PUREE / AJI AMARILLO / EGG WHITE / LIME	12
PINA HORCHATA TEQUILA BLANCO / HORCHATA / PINEAPPLE	10
MOJITO CUZCO BACARDI / MIDORI / MINT / CUCUMBER / LIME	11

## BEBIDAS AL GUSTO

TRADITIONAL LATIN COCKTAILS MIXED WITH  
YOUR CHOICE OF SPIRIT -

CUBA LIBRE RUM / COKE / LIME BACARDI FLOR DE CANA ATLANTICO	9 11 11
MOJITO RUM / MINT / LIME BACARDI MANTUSALEM BRUGAL EXTRA VIEJO	10 11 11
MARGARITA TEQUILA BLANCO / LIME CUERVO TRADITIONAL AVION TANTEO TROPICAL	10 13 13
PISCO SOUR PISCO / EGG WHITE / SUGAR / LIME MACCHU FIO PORTON	11 12 11
CAIPIRINHA CACHAÇA / BROWN SUGAR / LIME CUCA FRESCA LEBLON CABANA	10 12 12

## LATIN SPIRITS

OUR COLLECTION OF LATIN SPIRITS SHOWCASE THE PROFILES OF LATIN LIQUORS – AGUARDIENTE, CACHAÇA, PISCO, RUM AND TEQUILA.

JUST AS GENERATIONS OF DISTILLERS HAVE DEBATED CULTIVATION AND REFINING TECHNIQUES, WE INVITE YOU TO COMPARE AND CONTRAST FLAVORS AND TEXTURES IMPARTED BY DIFFERENT BASES – RANGING FROM GRAIN TO SUGARCANE TO GRAPE TO AGAVE – TERRAIN, AGEING AND THE CLOSELY GUARDED PRODUCTION METHODS.

### OWNERS CLUB

#### PERSONAL BOTTLES

PERSONAL BOTTLES MAY PURCHASED AND STORED AT THE LATIN LOUNGE FOR UP TO 3 MONTHS, FREE OF CHARGE

## BOTTLE & SHAKER SERVICE

SIP YOUR SPIRITS NEAT OR SHAKE YOUR OWN COCKTAILS WITH OUR SIGNATURE MIXERS - HIBISCUS-CRANBERRY / GINGER-ORANGE / STRAWBERRY-CINNAMON / RUM PUNCH

### RUM

SAILOR JERRY	180	BACARDI	220
ZACAPA 23	240		

### TEQUILA

PATRON BLANCO	210	DON JULIO REPOSADO	220
AVION BLANCO	230		

### VODKA

ABSOLUTE	120	ULTIMAT	215
GREY GOOSE	230	CIROQ	230

### OTHER

FIO PISCO	200	KNOB CREEK	220
BOMBAY SAPPHIRE	230		

## TASTING FLIGHTS

OUR TASTING FLIGHTS REPRESENT THE DIFFERENT AROMAS, FLAVORS, AND TEXTURES IMPARTED BY THE BASE OF EACH SPIRIT, IN ADDITION TO THE DISTILLATION AND AGING TECHNIQUES UTILIZED BY LATIN AMERICA'S FINEST DISTILLERIES.

LATIN SPIRIT SILVER TASTING 11  
TASTE SPIRITS AGED LESS THAN 2 MONTHS

TEQUILA-TIERRAS ORGANIC  
RUM-ATLANTICO PLATINO  
PISCO-FIO

RESTED LATIN SPIRIT TASTING 12  
TASTE SPIRITS AGED 2 MONTHS TO 1 YEAR

TEQUILA-CHINAGO REPOSADO  
RUM-POMPERO ANNIVERSARIO  
CACHAÇA-CUCA FRESCA GOLD

PREMIUM LATIN SPIRIT TASTING 12  
TASTE SPIRITS AGED AT LEAST 1 YEAR

PISCO-MACCHU "LA DIABLADA"  
TEQUILA-SIEMBRA AZUL ANEJO  
RUM-BACARDI SOLERA

SPANISH RUM TASTING 10  
TASTE SILVER RUMS PRODUCED BY 3 DIFFERENT DISTILLERIES

CHAIRMAN'S RESERVE SILVER /  
MANTUSALEM SILVER / FLOR DE CANA PLATINO

SPICED RUM TASTING 10  
EXPLORE RUMS BLENDED WITH SPICES AND VANILLA

BACARDI OAKHEART / SAILOR JERRYS /  
BLACKBEARD

VIEJO RUM TASTING 12  
SAVOR THE FLAVORS OF AGED RUM SPIRITS

BRUGAL EXTRA VIEJO / SANTA TERESA 1796 /  
CAPTAIN MORGAN'S PRIVATE STOCK



**TEQUILA AGAVE CULTIVATION TASTING 13**  
SAVOR THE VARIED NUANCES FROM DIFFERENT APPELLATIONS, HIGHLAND, LOWLAND & BEYOND

7 LEGUAS BLANCO / HERRADURA BLANCO / AVION BLANCO

**TEQUILA BARREL AGEING TASTING 15**  
NEW OAK BARRELS & BARRELS THAT HAVE BEEN USED TO AGE WINE & BOURBON, LEND UNIQUE CHARACTERISTICS TO TEQUILAS AS THEY AGE

BOURBON TEQUILA OCHO / PORT-GRAN CENTENARIO ROSEANGEL / NEW FRENCH OAK-CASA NOBLE REPOSADO

**TASTING PLATINUM TASTING 45**  
SAVOR THE FLAVORS OF HIGHEND PLATINUM TEQUILA, WITH HINTS OF ANEJO & EXTRA ANEJO

DON JULIO 70 / CASA DRAGONES / PATRON GRAN PLATINUM

**TEQUILA-----**  
MEXICO'S NATIONAL SPIRIT, DISTILLED FROM AGAVE.

BLANCO AGED UP TO 2 MONTHS  
REPOSADO AGED 2 MONTHS TO 1 YEAR  
ANEJO AGED 1-3 YEARS  
EXTRA ANEJO AGED A MINIMUM OF 3 YEARS

**BLANCO**

TIERRAS ORGANIC	10	HERRADURA	11
TANTED JALAPENO	12	TANTED TROPICAL	12
AVION	13	SIETE LEGUAS	14
PATRON PLATINUM	45	CASA DRAGONES	65

**REPOSADO**

CASA NOBLE	15	CHINACO	15
MILAGRO SB ROMANCE	16	TEQUILA OCHO	16

**ANEJO**

SIEMBRA AZUL	12	GRAN CENTENARIO	13
SIETE LEGUAS	17	CORZO	18
DON JULIO 70	20		

**EXTRA ANEJO**

EL TESORO PARADISO	22	JOSE CUERVO FAMILIA	25
HERRADURA SUPREMA	65	PATRON BORDEAUX	80

**MEZCAL-----**  
DISTILLED FROM A FROM OF AGAVE CALLED A MAGUEY PLANT KNOWN FOR IT'S SMOKY FLAVORS

FIDENCIO	10	ILLEGAL JOVEN	15
ILLEGAL ANEJO	30		

**RUM-----**  
DISTILLED FROM MOLASSES & OTHER SUGARCANE BY PRODUCTS, MOST RUMS ARE BOTTLED IN THE CARIBBEAN ISLANDS.

SILVER FILTERED FOR A PURE FLAVOR  
DARK AGED IN WOODEN BARRELS  
SOLERA AGED AN AVERAGE OF 6 YEARS

**SILVER**

SECO HERRANO	9	FLOR DE CANA	9
MANTUSALEM	9	BACARDI SUPERIOR	10
CHAIRMAN'S RESERVE	10	ATLANTICO	10
ORONOCO	13		

**DARK**

MT. GAY ECLIPSE GOLD	10	BACARDI SELECT	10
CHAIRMAN'S RESERVE	11	10 CANE	12

**SPICED**

CRUZAN	9	BLACKBEARD	9
SAILOR JERRYS	10	MT. GAY ECLIPSE	10
BACARDI OAKHEART	11	CHAIRMAN'S RESERVE	11

**SOLERA**

CARTAVIO 5YR	9	APPLETON V/X	9
MANTUSALEM GR	10	FLOR DE CANA 7YR	10
CAPTAIN MORGAN PS	10	PAMPERO	10
RON DE BARRILITO	10	BRUGAL EXTRA VIEJO	10
BACARDI SOLERA	11	ZAYA 12YR	11
RON ABUELO	11	SANTA TERESA	12
SEA WYNDE	12	ATLANTICO PC	13
ZACAPA	14	GOSLING RESERVE	16
BRUGAL 1888	16	ZACAPA XO	25
PYRAT 23	63		

**PISCO-----**  
THIS CLEAR GRAPE BRANDY IS DISTILLED IN PERU & CHILE.

MACCHU	10	PORTON	10
BAR SOL	10	GRAN SERPE	10
FIO	11	LA DIABLADA	12

**CACHAÇA-----**  
THE NATIONAL DRINK OF BRAZIL, IS DISTILLED FROM FRESH SUGARCANE JUICE.

CACHAÇA 51	9	CUCA FRESCA	10
AQUA LUCA	10	CABANA	10
LEBLON	11	SAMBA	11

**AGUARDIENTE-----**  
THE MOST POPULAR AGUARDIENTE IS DERIVED FROM COLUMBIA. THIS ANISE-INFUSED SPIRIT MAY BE DISTILLED FROM A VARIETY OF BASES

CRISTAL	10
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# VINOS LATINOS

## LATIN WINES BY THE GLASS

EACH BOTTLE IN OUR COLLECTION OF LATIN WINES IS HANDPICKED, AND OUR SELECTION OF WINES WILL CHANGE WEEKLY. WE INVITE YOU TO EXPLORE OUR REGIONAL WINES AND SAVOR THE VARIED PROFILES IMPARTED BY DIFFERENT VARIETAL, CLIMATE AND TERROIR.

### SPARKLING

CAVA 9  
PENALBA LOPEZ-SPAIN

ROSE SPARKLING 9  
PINOT NOIR-SPAIN

### WHITE

SAUVIGNON BLANC 9  
SANTA DIGNA-CHILIE

TORRONTES 10  
BODGEGA COLOME-ARGENTINA

VERDEJO 9  
BALNEA-SPAIN

ALBARINO 7  
PAZO BARRANTES-SPAIN

UNIQUE WHITE 9  
VINHO VERDE-PORTUGAL

### RED

PINOT NOIR 11  
INDOMITA RESERVE-CHILE

TEMPRANILLO 10  
EPIFANIO-SPAIN

MALBEC 10  
TIERRA SECRETA-ARGENTINA

BONARDA 9  
FAMILIA MAYOL, ARGENTINA

CARMENERE 8  
CASA SILVA-CHILE

GARNACHA 9  
VINOS SIN-LEY G5-SPAIN

TANNAT 7  
MONTE DE LOSE-URUGUAY

BLEND 11  
AMADOR SUR-MALBEC / BORNADA /  
SYRAH-ARGENTINA

## CERVEZAS

### BEERS

DRAUGHT 7  
NEGRA MODELO MEXICO

BOTTLE 7  
XX AMBER MEXICO

PRESIDENTE DOMINICAN REPUBLIC

CUSQUENA PERU

QUILMES ARGENTINA

AGUILA COLUMBIA

# LATIN LOUNGE

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## ZENGO

HAPPY HOUR  
MONDAY-SUNDAY  
5-8PM

### BEBIDAS LATINAS

MARGARITA TRADICIONAL	5
MOJITO	5
MOJITO PINA	5
CAIPIRINHA	5
RUM PUNCH	5

### VINOS LATINO Y CERVEZAS

WHITE WINE	5
RED WINE	5
DOS EQUIS AMBER	4
PRESIDENTE	4
QUILMES	4
AGUILA	4
CUSQUENA	4

### SMALL PLATES

EDAMAME	5
VEGETARIANO SUSHI ROLL ASPARAGUS / RED PEPPER / AVOCADO / MUSHROOM / LEMON-SAKE AIOLI	5
GREEN PAPAYA SALAD PEANUT / LIME / CILANTRO / CARROT / RED ONION / GINGER VINAIGRETTE	5
COCONUT CRUSTED BOLINHO DE BACALHAU SALT COD / POTATO / GREEN ONION / CACHACA-SOY HOT MUSTARD / SWEET & SOUR SAUCE	5
CRUNCHY CALAMARI MIXED GREENS / LEMONGRASS / ORANGE-CORIANDER SAUCE	5
PORK SPARE RIBS ADOBO BBQ / SPICY CUCUMBER	5
THAI CHICKEN EMPANADAS CHILE POBLANO / OAXACA CHEESE / MANGO-RED CURRY SALSA	5
XIAOLONGBAO SOUP DUMPLING PORK / CRAB / LINGUICA SAUSAGE / GREEN ONION / JALAPENO GINGER VINEGAR	5
ACHIOTE-HOISIN PORK AREPAS CORN MASA / AVOCADO / CREMA FRESCA	5
CRISPY SHANGHAI SPRING ROLL CHICKEN / SHRIMP / TEMPERO BAIANO / BAMBOO / CARROT / MUSHROOM / WON BOK / SICHUAN-ACAI BERRY-GINGER DIPPING SAUCE	5

**\*\*SPECIAL FOOD PRICING REQUIRES 1 HAPPY HOUR BEVERAGE PURCHASE PER GUEST\*\***  
**18% GRATUITY FOR PARTIES OF 6 OR MORE GUESTS**

HAPPY HOUR 1.31.12

# LATE NIGHT MENU

## COLD PLATES

- ANGRY ZENGO ROLL 13  
YELLOWFIN TUNA / WASABI TOBIKO /  
CUCUMBER / AVOCADO /  
SESAME-CHIPOTLE ROUILLE
- TORCHED AKAUSHI BEEF ROLL 14  
TAMAGO / SCALLION / MASAGO /  
TRUFFLED PONZU / WASABI AIOLI
- LOBSTER ROLL 16  
YUZU-TRUFFLE CREAM CHEESE /  
AVOCADO / MIJINKO RICE PUFF /  
CUCUMBER / CHARRED SERRANO-WHITE  
SOY SAUCE
- VOLCANO ROLL 13  
SALMON / BLUE CRAB / CHIPOTLE AIOLI
- VEGETARIANO ROLL 10  
GRILLED ASPARAGUS / RED PEPPER /  
AVOCADO / MUSHROOM /  
LEMON-SAKE AIOLI
- SEA OF CORTEZ BAY SCALLOP CEVICHE 12  
THAI SWEET CHILE / LIME / AVOCADO /  
PEANUT / MINT / CRISPY SHALLOT
- MAHI MAHI CEVICHE 13  
GUANABANA / GRAPEFRUIT / LYCHEE /  
CUCUMBER / SERRANO /  
AVOCADO SORBET

## HOT PLATES

- EDAMAME SALTED 5
- THAI CHICKEN EMPANADAS 11  
CHILE POBLANO / OAXACA CHEESE /  
MANGO-CURRY SALSA
- SHRIMP POTSTICKERS 11  
WON BOK CABBAGE / CHILE SERRANO
- CHARRED TUNA WONTON TACOS 13  
SUSHI RICE / MANGO SALSA /  
GUACAMOLE
- BOLINHOS DE BACALAU 11  
SALT COD / POTATO /  
CACHACA-SOY HOT MUSTARD /  
SWEET & SOUR SAUCE
- PORK SPARE RIBS 11  
ADOBO BBQ / SESAME /  
SPICY CUCUMBER