

BRUNCH MENU

YOUR CHOICE OF INDIVIDUAL PLATES
OR CHOOSE THREE ITEMS ° 27 per person
enjoy responsibly bottomless Peruvian red or white sangria,
or our champagne cocktail, 15 with brunch

SMALL PLATES

PATACONES ACEVICHADOS ° 9
jalapeño huacatay ceviche, plantain patacones

CEVICHE PASSION FRUIT ° 7
flounder, passion fruit, leche de tigre, cancha, choclo

TOSTADAS DE BETERRAGA ° 8
ciabatta bread, cilantro pesto, red onions, beets, goat cheese, ají amarillo vinaigrette

TEQUEÑOS DE QUESO ° 10
fried cheese spring rolls, huacaina sauce, chalaquita

CAUSA DE PANCITA ° 14
pork belly causa, panca hollandaise, chalaquita, poached egg

EMPANADA DE CHURRAZCO ° 9
seared skirt steak, soy sauce, onions, tomato, chalaquita, rocoto aioli

LARGE PLATES

LOMO SALTADO CON HUEVO [for two] ° 17
stir-fry filet mignon, soy sauce, vinegar, onions, tomato wedges,
poached egg, arroz con choclo

CHAUFA [for two] ° 16
shrimp, calamari, chifa fried rice, pickled vegetables, salsa criolla

BUTIFARRA ° 12
telera roll, jamón del país, camote, salsa criolla, french fries

DULCECITOS

PANCAKES DE ALFAJORES ° 12
alfajores, dulce de leche, maple syrup, fruit skewers

CHICHA MORADA SORBET ° 8
purple corn, champagne infused grapes

ORANGE PANNA COTTA ° 8
greek yogurt, orange zest, mazamorra morada



PISCO Y NAZCA

CEVICHE GASTROBAR



lunch menu

CEVICHE

small/regular*

PASSION FRUIT ° 7.5/15 GF

flounder, passion fruit leche de tigre, cancha, choclo

NIKKEI [japanese] ° 11/22

ahi tuna, mirin, soy sauce, wasabi peas, cucumbers, chancaca leche de tigre, wonton-sesame crisp

CHIFA [chinese] ° 7/14

flounder, pickled daikons & carrots, fried wontons, sesame oil

TRADICIONAL ° 7/14 GF

flounder, classic leche de tigre, cancha, choclo, sweet potato

AJÍ AMARILLO ° 7/14 GF

flounder, ají amarillo leche de tigre, cancha, sweet potato, habanero pepper, choclo

CREMOSO ° 7/14 GF

flounder, creamy leche de tigre, celery, habanero, sweet potato

ROCOTO ° 7.5/15 🌶️

flounder, shrimp, octopus, fried calamari, rocoto leche de tigre, cancha, sweet potato

JALAPEÑO HUACATAY ° 7/14 GF 🌶️

salmon, creamy jalapeño leche de tigre, shrimp, cancha, sweet potato

CEVICHE SAMPLER ° 19

passion fruit, tradicional, nikkei
add optional beer flight pairing for 7
Funky Buddha, Wynwood Stiglitz, and Lefthand Milk Stout

SIDES

CHAUFA BLANCO ° 5 GF

stir fried rice, sesame oil, asparagus, egg white

TACU TACU ° 6 GF V

seared lima bean and rice cake, salsa criolla

VEGETALES SALTEADOS ° 5

stir fried seasonal vegetables

YUCAS ° 5

deep fried yuca, rocoto aioli

PAPAS BRAVAS ° 6

marble potatoes, huancaína, brava sauce

*Consuming raw or undercooked fish, shellfish, eggs, or meat increases the risk of food borne illnesses. Please let us know if you have any food allergies or aversions. Our kitchen does not produce dishes containing MonoSodium Glutamate (MSG).

V vegetarian GF gluten-free 🌶️ spicy

LA PREVIA

tapas size

CAUSA CROCANTE ° 10

panko shrimp, whipped potato, rocoto aioli

CAUSA PULPO ° 10

grilled octopus, whipped potato, chimichurri, olive aioli

PLANCHA PULPO ° 10

grilled octopus, choclo, potato cake, chimichurri, anticuchera, ají amarillo sauce

ANTICUCHO POLLO ° 9

grilled chicken thigh, ají panca sauce, fried potatoes, choclo

ANTICUCHO CORAZÓN ° 8

grilled beef heart, ají panca sauce, fried potatoes, choclo

BUTICHINO ° 12

pork nikkei, hoisin mayonnaise, pickled salsa criolla, lotus root chips

EMPANADAS ° 8

your choice of:

Ají de gallina: chicken stew, ají amarillo, chalaquita, rocoto pepper aioli

Mushroom: mushroom pisco flambé, huacatay, rocoto pepper aioli, chalaquita

CHOROS MARINEROS ° 12

steamed mussels, ají amarillo, chicha de jora, cream, crostini

CHALACA ° 10 GF

green lip mussels, ají amarillo chalaca sauce, cancha, tomatoes

RAVIOLES DE PEPIÁN ° 12

cilantro pepián, ají panca cream, goat cheese, fresh peas and corn

SANGUCHES AND SALADS

QUE BESTIA BURGER ° 14

8 oz. certified angus beef, pretzel bun, tomato-panca chutney, rocoto pepper aioli, shoestring potatoes

BUTIFARRA ° 12

telera roll, jamón del país, camote, salsa criolla, fries

SANGUCHE A LA BRASA ° 12

rotisserie chicken, tomato, lettuce, cucumber, huancaína sauce, shoestring potato

QUINOA TABBOULEH ° 16

tuna tataki, fresh herbs, quinoa, bell peppers, cucumber, red onions, ginger vinaigrette

CAUSITA SALAD ° 10

causa, garbanzos, mixed greens salad, ají amarillo vinaigrette

SEGUIMOS...

entrée size

CHAUFA ° 16

shrimp, calamari, chifa fried rice, pickled vegetables, salsa criolla
add tenderloin 4

POLLO ASADO ° 15

half roasted chicken, fries, mixed greens salad

BARLOTTO ° 15 V

barley risotto, stir-fry vegetables, soy sauce, vinegar
add chicken 4, add shrimp 5, add tenderloin 5

JUGOSITO ° 18 GF 🌶️

risotto, prawns, mussels, calamari, fresh fish, ají panca broth

PARIHUELA ° 16 🌶️

peruvian seafood stew, clams, mussels, corvina, shrimp, ají panca broth

PASTA MACHO ° 18 🌶️

squid ink noodles, clams, mussels, shrimp, corvina, rich macho sauce, parmesan

LOMO SALTADO ° 17

stir-fry filet mignon, soy sauce, vinegar, onions, tomato wedges, arroz con choclo

CHURRASQUÍN ° 19

grilled skirt steak, lima bean tacu-tacu, salsa criolla

SALMÓN ANDINO ° 16

seared salmon, anticuchera sauce, quinoa salad, avocado, huacatay sauce

PLANCHA ANTICUCHERA ° 30

for two people: grilled corvina, squid, shrimp, octopus, choclo, potato cakes, anticuchera sauce



PISCO Y NAZCA

CEVICHE GASTROBAR



dinner menu

CEVICHE

small/regular*

PASSION FRUIT ° 9/15 GF

flounder, passion fruit leche de tigre, cancha, choclo

NIKKEI [japanese] ° 11/22

ahi tuna, mirin, soy sauce, wasabi peas, cucumbers, chancaca leche de tigre, wonton-sesame crisp

CHIFA [chinese] ° 9/15

flounder, pickled daikons & carrots, fried wontons, sesame oil

TRADICIONAL ° 9/15 GF

flounder, classic leche de tigre, cancha, choclo, sweet potato

AJÍ AMARILLO ° 9/15 GF

flounder, ají amarillo leche de tigre, cancha, sweet potato, habanero pepper, choclo

CREMOSO ° 9/15 GF

flounder, creamy leche de tigre, celery, habanero, sweet potato

ROCOTO ° 9/15 †

flounder, shrimp, octopus, fried calamari, rocoto leche de tigre, cancha, sweet potato

JALAPEÑO HUACATAY ° 9/15 GF †

salmon, creamy jalapeño leche de tigre, shrimp, cancha, sweet potato

CEVICHE SAMPLER ° 19

passion fruit, tradicional, nikkei
add optional beer flight pairing for 7
Funky Buddha, Wynwood Stiglitz, and Lefthand Milk Stout

SIDES

CHAUFA BLANCO ° 5 GF

stir fried rice, sesame oil, asparagus, egg white

TACU TACU ° 6 GF V

seared lima bean and rice cake, salsa criolla

VEGETALES SALTEADOS ° 5

stir fried seasonal vegetables

YUCAS ° 5

deep fried yuca, rocoto aioli

PAPAS BRAVAS ° 6

marble potatoes, huancaína, brava sauce

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tapas size

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panko shrimp, whipped potato, rocoto aioli

CAUSA PULPO ° 10

grilled octopus, whipped potato, chimichurri, olive aioli

PLANCHA PULPO ° 13

grilled octopus, choclo, potato cake, chimichurri, anticuchera, ají amarillo sauce

ANTICUCHO POLLO ° 9

grilled chicken thigh, ají panca sauce, fried potatoes, choclo

ANTICUCHO CORAZÓN ° 9

grilled beef heart, ají panca sauce, fried potatoes, choclo

BUTICHINO ° 12

pork nikkei, hoisin mayonnaise, pickled salsa criolla, lotus root chips

EMPANADAS ° 8

your choice of:

Ají de gallina: chicken stew, ají amarillo, chalaquita, rocoto pepper aioli

Mushroom: mushroom pisco flambé, huacatay, rocoto pepper aioli, chalaquita

CHOROS MARINEROS ° 14

steamed mussels, ají amarillo, chicha de jora, cream, crostini

CHALACA ° 10 GF

green lip mussels, ají amarillo chalaca sauce, cancha, tomatoes

RAVICLES DE PEPIÁN ° 12

cilantro pepián, ají panca cream, goat cheese, fresh peas and corn

SEGUIMOS...

entrée size

PASTA MACHO ° 23 †

squid ink noodles, clams, mussels, shrimp, corvina, rich macho sauce, parmesan

CHAUFA ° 19

shrimp, calamari, chifa fried rice, pickled vegetables, salsa criolla
add tenderloin 5

QUE BESTIA BURGER ° 14

8 oz. certified angus beef, pretzel bun, tomato-panca chutney, rocoto pepper aioli, shoestring potatoes

POLLO ASADO ° 19

half roasted chicken, fries, mixed greens salad

PULPO PEPIÁN ° 20

grilled octopus, creamy corn pepián, ají amarillo, chalaquita salad, olive aioli

PARIHUELA ° 22 GF †

peruvian seafood stew, clams, mussels, corvina, shrimp, ají panca broth

BARLOTTO ° 18 V

barley risotto, stir-fry vegetables, soy sauce, vinegar
add chicken 4, add shrimp 5, add tenderloin 5

SALMÓN ANDINO ° 18

seared salmon, anticuchera sauce, quinoa salad, avocado, huacatay sauce

JUGOSITO ° 23 GF †

risotto, prawns, mussels, calamari, fresh fish, ají panca broth

LOMO SALTADO ° 23

stir-fry filet mignon, soy sauce, vinegar, onions, tomato wedges, arroz con choclo

CHURRASCAZO ° 33

grilled aged angus skirt steak, lima bean tacu-tacu, salsa criolla

PARGO CROCANTE ° 42 †

[for two]

locally sourced whole snapper, deep fried, spicy asian sauce, arroz chaufa blanco

PLANCHA ANTICUCHERA ° 34

[for two]

grilled corvina, squid, shrimp, octopus, choclo, potato cakes, anticuchera sauce



OUR COCKTAILS

Welcome to Pisco Y Nazca, where we explore the diverse flavors of Peruvian cuisine. We strive to provide you with an experience that represents a modern revival of the rich, diverse Peruvian culture and landscape.

Pisco is a clear spirit distilled purely from grapes and typically aged for three months in stainless steel. All versions of Pisco can be different from each other both in flavor and aroma. Even though this spirit is good enough to be enjoyed on its own, we believe it is the perfect spirit to blend into cocktails. The influence of Pisco helps create cocktails that are distinct, refreshing, and uniquely Peruvian.

In Peru the expression “entre Pisco y Nazca” means to be in that state of mind after enjoying beverages; feeling good, a little loose, relaxed and ready to have a good time. These carefully selected beers, wines and hand crafted cocktails are designed to get you there.

Please enjoy responsibly



PISCO SOUR

Pisco Cuatro Gallos, fresh lime juice, sugar, pasteurized egg whites
your choice of: traditional, passion fruit, chicha morada

11

PISCO PUNCH

Pisco Cuatro Gallos, fresh pineapple, papaya syrup, inca cola, plum bitters

11

GUAPO'S CHILCANO

Pisco Cuatro Gallos, fresh lime juice, passion fruit purée,
ginger beer, bitters, fresh mint, rocoto pepper

11

NENA'S CHILCANO

Pisco Cuatro Gallos, lychee purée, fresh lime,
elderflower, hibiscus syrup, ginger ale

11

MORADITAS

Pisco Cuatro Gallos, passion fruit purée, chicha morada,
fresh lime, pasteurized egg white, ají amarillo pepper

11

LULADA

Lulo fruit purée, Miami Weiss beer, house made ginger liqueur, fresh lemon

9

PROPER RUM & COKE

Ron Zacapa 23, Coca-Cola, cherry & chocolate bitters, cinnamon stick

12

PURPLE SKIES

Ketel One vodka, triple sec, chicha morada, lemon juice

10

EL VIEJITO

Bulleit rye, Ancho Reyes liqueur, sweet vermouth, cherry bitters

12

LA COQUETA

Ketel One vodka, watermelon purée, house made ginger liqueur,
fresh lime juice, rocoto pepper, cilantro

11



OUR BEERS



- FOUNDERS ALL DAY** Session IPA - Michigan, 4.70% ° 6
- DARWIN CIRCA 1926** Fruit Beer - Florida, 5.20% ° 7
- MIA MIAMI WEISS** Hefeweizen - Florida, 5.80% ° 7
- OMMEGANG WITTE** Witbier - New York, 5.20% ° 6
- MIA LAGER** American Lager - Florida, 5.40% ° 8
- STELLA ARTOIS** Euro Pale Lager - Belgium, 5.00% ° 6
- ESTRELLA DAMM** American Lager - Spain, 5.20% ° 6
- DOG FISH HEAD PIERCING PLIS** Czech Pilsener - Delaware, 6.00% ° 7
- CONCRETE BEACH RICA** Wheat IPA - Florida, 6.50% ° 7
- DUE SOUTH CRAFT** American Amber - Florida, 4.60% ° 7
- SAMUEL ADAMS BOSTON LAGER** Vienna Lager - Massachusetts, 4.90% ° 6
- WYNWOOD FOX AMERICAN** Red Ale - Florida, 7.70% ° 6
- CIGAR CITY INVASION** American Pale Ale - Florida, 5.00% ABV ° 6
- WYNWOOD POP'S** American Porter - Florida, 6.20% ABV ° 6
- SAMUEL ADAMS WINTER LAGER** Wheat Bock - Massachusetts, 5.60% ° 6
- J. WAKEFIELD HOP FOR TEACHER** American IPA - Florida, 6.00% ° 9
- LAGUNITAS** American IPA - California, 6.20% ° 7
- CHIMAY TRIPEL BLOND** Trappist Tripel - Belgium, 8.00% ° 19
- LEFT HAND MILK STOUT** Milk/Sweet Stout - Colorado, 6.00% ° 6
- GUINNESS** Irish Dry Stout - Ireland, 4.20% ° 7
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LOOKING LOCAL / FLORIDA'S FINEST

- FUNKY BUDDHA FLORIDIAN** Hefeweizen - Florida, 5.60% ° **7**
- TEQUESTA DER CHANCELLOR** German Kölsch - Florida, 5.30% ° **6**
- FLORIDA BEER CO. SUNSHINE STATE** German Pilsener - Florida, 5.00% ° **6**
- 3 DAUGHTERS ST. PETE BEACH** American Blonde Ale - Florida, 5.00% ° **6**
- LANDSHARK** American Lager - Florida, 4.70% ° **5**
- CONCRETE BEACH STILTSVILLE** German Pilsener - Florida, 5.20% ° **6**
- CIGAR CITY HOTTER THAN HELLES** Munich Helles Lager - Florida, 5.00% ° **6**
- INLET BREWING MONK IN THE TRUNK** Belgian Amber Ale - Florida, 5.50% ° **6**
- BIG STORM WAVEMAKER AMBER ALE** American Red Ale - Florida, 6.00% ° **6**
- BREW BUS ROLLIN DIRTY** Irish Red Ale - Florida, 6.00% ° **6**
- DUE SOUTH CATEGORY 3** America IPA - Florida, 6.10% ° **6**
- FUNKY BUDDAH HOP GUN IPA** American IPA - Florida, 7.70% ° **7**
- MIAMI BREWING CAFE CON LECHE 22 OZ** Milk Stout - Florida, 4.10% ° **23**

SEASON'S BEST

- INNIS AND GUNN** White Oak - Kristalweizen, Scotland 6.40% ° **9**
- FUNKY BUDDHA SWEET POTATO CASSEROLE** Vegetable Beer - Florida, 9.50% ° **8**
- ROGUE DOUBLE CHOCOLATE 750ML** Imperial Stout - Oregon, 9.00% ° **23**

LOW ALCOHOL

- O'DOUL'S** Low Alcohol - Missouri, 0.02% ° **5**
- BUCKLER** Low Alcohol - Netherlands, 0.02% ° **5**

LIGHT BEER

- MILLER LITE** Light Lager - Wisconsin, 4.17% ° **5**
- CORONA LIGHT** Light Lager - Mexico, 4.10% ° **5**
- COORS LIGHT** Light Lager - Colorado, 4.20% ° **5**
- PRESIDENTE** Light Lager - Dominican Republic, 4.30% ° **5**
- BUD LIGHT** Light Lager - Missouri, 4.20% ° **5**
- AMSTEL LIGHT** Light Lager - Netherlands, 3.50% ° **6**

BOTTLED

WHEAT / WEISS / WITTE

- MAGIC HAT CIRCUS BOY** American Pale Wheat Ale - Vermont, 4.50% ° 6
- ESTRELLA DAMM INEDIT 750ML** Witbier - Spain, 4.80% ° 33
- HOEGAARDEN ORIGINAL WHITE ALE** Witbier - Belgium, 4.90% ° 6
- WIDMER** Hefeweizen - Oregon, 4.90% ° 6
- BLUE MOON BELGIAN WHITE** Witbier - Colorado, 5.40% ° 6
- BOULEVARD 80 ACRE** American Pale Wheat Ale - Missouri, 5.50% ° 6

LAGERS & PILSNER

- PRESIDENTE** American Lager - Dominican Republic, 5.00% ° 5
- VICTORY PRIMA PILS** German Pilsener - Pennsylvania, 5.50% ° 6
- PILSNER URQUELL** German Pilsener - Pennsylvania, 4.40% ° 6
- CUSQUEÑA** Euro Pale Lager - Peru, 5.00% ° 6
- ANCHOR STEAM** California Common - California, 4.90% ° 6
- RED STRIPE** American Lager - Jamaica, 4.70% ° 6
- OMISSION (GLUTEN FREE)** American Pale Lager - Oregon, 4.60% ° 7
- HEINEKEN** Euro Pale Lager - Netherlands, 5.00% ° 7
- CORONA EXTRA** Pale Lager - Mexico, 4.60 ° 6
- TOÑA** American Lager - Nicaragua, 4.60% ° 6
- POLAR PILSEN** Pale Lager - Venezuela, 5.00% ° 6
- CRISTAL** Lager - Peru, 5.00% ° 5
- ÁGUILA** Lager - Colombia, 4.00% ° 5
- IMPERIAL** Lager - Costa Rica, 4.60% ° 5
- QUILMES** Lager - Argentina, 4.90% ° 5
- MAHOU CINCO ESTRELLAS** European Pale Lager - Spain, 5.50% ° 7
- KIRIN** Rice Lager - Japan, 4.90% ° 6
- SAPPORO PREMIUM** Rice Lager - Japan, 5.00% ° 8
- BROOKLYN LAGER** American Amber Lager - New York, 5.20% ° 6
- YUENGLING TRADITIONAL** American Amber Lager - Pennsylvania, 4.40% ° 5
- DOS EQUIS** Amber Lager - Mexico, 4.70% ° 6
- ABITA AMBER** Vienna Lager - Louisiana, 4.50% ° 6
- HOFBRÄU DUNKEL** Dunkel - Germany, 5.50% ° 7
- MODELO NEGRA** Dunkel - Mexico, 5.40% ° 6



ALES / AMBER ALES

- OMISSION (GLUTEN-FREE)** American Pale Ale - Oregon, 5.80% ° **6**
- NOLA REBIRTH** American Pale Ale - Louisiana, 5.00% ° **7**
- LEFFE BLONDE** Belgian Pale Ale - Belgium, 6.60% ° **6**
- BASS PALE ALE** English Pale Ale - England, 5.10% ° **6**
- INNIS & GUNN RARE OAK** English Pale Ale - Scotland, 5.80% ° **9**
- DUVEL SINGLE 750ML** Belgian Pale Ale - Belgium, 6.80% ° **39**
- NEW BELGIUM FAT TIRE** American Amber Ale - Colorado, 5.20% ° **6**
- BRECKENRIDGE AVALANCHE ALE** American Amber Ale - Colorado, 4.40% ° **6**

SAISON / FRUIT BEER / SHANDY / CIDER

- ANGRY ORCHARD CIDER** Hard Cider - New York, 5.00% ° **6**
- BOULEVARD TANK 7 750ML** Saison/Farmhouse Ale - Missouri, 8.50% ° **29**
- CURIOUS TRAVELER ILLUSIVE** Grapefruit Shandy - Vermont, 4.40% ° **6**
- GOOSE ISLAND SOFIE 750ML** Saison/Farmhouse Ale - Illinois, 6.50% ° **22**

INDIA PALE ALES

- GOOSE ISLAND** English IPA - Illinois, 5.90% ° **6**
- REDHOOK LONG HAMMER** American IPA - New Hampshire, 6.20% ° **6**
- HARPOON WHITE** Belgian IPA - Massachusettes, 6.20% ° **6**
- NEW BELGIUM RANGER** American IPA - Colorado, 6.50% ° **6**
- SIERRA NEVADA TORPEDO** American IPA - California, 7.20% ° **6**
- FOUNDERS DOUBLE TROUBLE** Imperial IPA - Michigan, 9.40% ° **7**
- DOGFISH HEAD 90 MINUTE** Imperial IPA - Delaware, 9.00% ° **9**

DARK BEERS / STRONG ALES / STOUTS

- NEWCASTLE BROWN ALE** English Brown Ale - Netherlands, 4.70% ° **6**
- SAMUEL SMITH'S OATMEAL STOUT** Oatmeal Stout - England, 5.00% ° **8**
- VICTORY GOLDEN MONKEY** Belgian Tripel - Pennsylvania, 6.70% ° **8**
- PAULANER SALVATOR DOPPELBOCK** Doppelbock - Germany, 7.90% ° **8**
- FOUNDERS DIRTY BASTARD** Scotch Ale / Wee Heavy - Michigan, 8.50% ° **8**
- BROOKLYN LOCAL 1 BELGIUM** Strong Pale Ale - New York, 9.00% ° **32**
- OMMEGANG GNOMEGANG** Belgian Strong Pale Ale - New York, 9.50% ° **10**
- GULDEN DRAAK 750ML** Belgian Strong Dark Ale - Belgium, 10.50% ° **23**
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WINES

SPARKLING

- PIZZOLATO MOSCATO VENETO** Italy 2014 ° 10/40
GRUET BRUT New Mexico NV ° 9/36
LAURENT-PERRIER BRUT 187ML France NV ° 24
VEUVE CLICQUOT BRUT France NV ° 99
DOM PERIGNON BRUT Champagne, France 2009 ° 250
LALLIER GRAND CRU BRUT ROSE Champagne, France NV ° 110

ROSÉ

- BODEGA LA FLOR PULENTA MALBEC** Mendoza, Argentina 2013 ° 9.5/38
ROBERT SINSEY VIN GRIS OF PINOT NOIR Los Carneros 2014 ° 75

WHITES

SAUVIGNON BLANC

- VIÑA LEYDA** Leyda Valley, Chile 2014 ° 8.5/34
INTIPALKA Ica Valley, Peru 2014 ° 30
JOEL GOTT California 2013 ° 36
CAKEBREAD Napa Valley 2013 ° 65

OTHER WHITES & BLENDS

- SANTA JULIA PINOT GRIGIO** Mendoza, Argentina 2014 ° 7/28
COLOME TORRONTÉS Salta, Argentina 2014 ° 30
TERRAZAS DE LOS ANDES TORRONTÉS RESERVA Salta, Argentina 2012 ° 10/40
MONTINORE PINOT GRIS Willamette Valley 2014 ° 38
CELENA CELARS PINOT GRIS Willamette Valley 2014 ° 55
RED TAIL RIDGE DRY RIESLING Finger Lakes 2015 ° 50
MILDBRANDT TRADITIONS REISLING Columbia Valley 2015 ° 9/36
BROOKS AMYCAS WHITE BLEND Willamette Valley 2014 ° 12/48
BONNY DOON GRAVITAS BLANC WHITE BLEND California 2014 ° 48

CHARDONNAY

- ERRAZURIZ ACONCAGUA** Costa Manzanar Vineyard, Chile 2014 ° 8/32
PULENTA ESTATE VIII Mendoza, Argentina 2014 ° 38
A BY ACACIA California 2013 ° 11/44
CATENA ALTA Mendoza, Argentina 2014 ° 75
FOXEN BLOCK UU Bien Nacido Vineyard, Santa Maria Valley 2012 ° 90

REDS



PINOT NOIR

RITUAL BY PAUL HOBBS Casablanca Valley, Chile 2013 ° 60

CHALONE GAVILAN VINEYARD Chalone 2013 ° 12.5/50

DUMOL Russian River Valley 2014 ° 125

MALBEC & OTHER BLENDS

TERRAZAS DE LOS ANDES, MALBEC RESERVA Mendoza, Argentina 2014 ° 8.5/34

PASCUAL TOSO MALBEC RESERVA Mendoza, Argentina 2013 ° 57

EL ENEMIGO MALBEC Mendoza, Argentina 2013 ° 75

PANGEA SYRAH Apalta Vineyard, Colchagua Valley, Chile 2012 ° 125

CARMENERE & MERLOT

VIÑA ESTAMPA ASSEMBLAGES RESERVE Carménère, Colchagua Valley, Chile, NV ° 45

CASA LAPOSTOLLE CUVÉE ALEXANDER Merlot, Apalta, Chile 2013 ° 65

NOVELTY HILL Merlot, Columbia Valley 2013 ° 60

MONT GRAS RESERVE Merlot, Colchagua Valley, Chile 2013 ° 9/36

MONTEZ PURPLE ANGEL Carménère, Colchagua Valley, Chile 2012 ° 130

DUCKHORN VINEYARDS Merlot, Napa Valley 2013 ° 99

CABERNET SAUVIGNON BLENDS

VERAMONTE PRIMUS Cabernet Malbec Blend, Colchagua Valley, Chile 2012 ° 50

FAMILIA ZUCCARDI ZETA Red Blend, Mendoza, Argentina 2008 ° 99

BV TAPESTRY Red Blend, Napa Valley 2013 ° 95

VIÑA ALMAVIVA Red Blend, Puente Alto, Chile 2010 ° 140

CASA LAPOSTOLLE CLOS APALTA Red Blend, Apalta Vineyards, Chile 2013 ° 190

CABERNET SAUVIGNON

MURPHY GOODE California 2012 ° 10/40

SUSANA BALBO SIGNATURE Mendoza, Argentina 2012 ° 14/56

PROVENANCE Rutherford 2013 ° 95

DECOY BY DUCKHORN Sonoma County 2012 ° 78

CATENA ALTA Mendoza, Argentina 2011 ° 105

CHEVAL DES ANDES Mendoza, Argentina 2010 ° 115

JOSEPH PHELPS Napa Valley 2012 ° 195

PISCO Y NAZCA

CEVICHE GASTROBAR

private dining menu

35 per person

MARKET MENU

CHORRILLANO ° 23

seared local fish, yuca mofongo, wine ají panca sauce

SECO DE COSTILLAS ° 26

braised short ribs, cilantro sauce, lima beans, salsa criolla

TRADITO ASIATICO ° 13

sliced salmon, nikkei sauce, lima beans salsa criolla

CONCHITAS NIKKEI ° 13

seared scallops, orange fermented beans sauce, shoestring sweet potato

QUINOA APASIONADO ° 16

seared octopus, tricolor quinoa, passion fruit creamy vinaigrette

specialty cocktail

DIRTY ICE TEA ° 12

Bombay Sapphire gin, house ginger liqueur, tamarind syrup, lemon juice, club soda
