

ANTIPASTO PLATTER

PROSCIUTTO, SALAMI, BRESAOLA , MIXED OLIVES , MELON , VINTAGE CHEDDAR ,
SOURDOUGH AND LAVOSH | \$48

MIXED MARINATED OLIVES ^{VE,GF} | \$10

CHARRED SOURDOUGH

WITH WHIPPED RICOTTA AND HONEY ^V | \$14

SHARE

SAUTÉED WAGYU BEEF TACOS

GREEN TOMATO , ESHALLOT, CORIANDER (3PC) | \$19 ^{DF}

SOFT SHELL CRAB TACO

MANGO SALSA , PICKLE AND SIRACHA AIOLI (3PC) | \$19 ^{DF}

SALMON TACO

ORA KING SALMON, LIME, AVOCADO, ESHALLOT, CORIANDER (3PC) | \$19 ^{DF}

BEEF SLIDERS

WAGYU BEEF, PICKLES, HOUSE BURGER SAUCE (3PC) | \$19 ^{DF}

EMPANADAS

CORN AND CHEESE ^M OR BEEF | \$19 ^{DF}

HALLOUMI

LEMON , HONEY AND OREGANO ^V | \$16

LEMON PEPPER CALAMARI

FRIED CALAMARI WITH SIRACHA AIOLI AND LEMON | \$22

MAINS

300G MB2 STRIPLOIN

WITH CHIMICHURRI | \$48

MIXED GRILL

LAMB, CHICKEN AND BEEF SKEWERS WITH FLAT BREAD, LEMON AND TZATZIKI | \$38

EGGPLANT

CHARGRILLED EGGPLANT WITH HARISSA, CHIMICHURRI, PINE NUTS ^{VE,GF} | \$26

PULLED LAMB RAGÙ PASTA

SLOW COOKED LAMB WITH AROMATIC TOMATO SAUCE | \$32

VODKA RIGATONI PASTA ^V | \$28

ADD CHICKEN | \$5

SIDES

EP CORN CHIPS SPICED CORN CHIPS WITH HOUSE MADE GUAC ^{GF,VE} | \$12

CRISPY POTATO CHIPS ROSEMARY SALT ^V | \$10

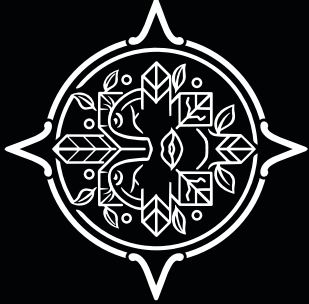
SWEET POTATO CHIPS WITH AIOLI ^V | \$10

SALAD LETTUCE , HERBS , RADICCHIO , CUCUMBER , TOMATO, CRISPY BREAD
AND POMEGRANATE MOLASSES ^V | \$12

DESSERT

CHURROS

NUTELLA AND DULCE SAUCE | \$14

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DRINKS

SHOTS

WET PUSSY VODKA, PEACH SCHNAPPS, CRANBERRY, CITRUS | \$11

EL WATERMELON VODKA, WATERMELON, CITRUS | \$11

LA SELVA MIDORI, VODKA, PINEAPPLE, CITRUS | \$11

ESCOBAR VODKA, PASSIONFRUIT AND CITRUS | \$11



COCKTAILS

LYCHEE ROSE MARTINI

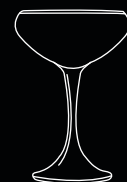
VODKA, LYCHEE, ROSE, CITRUS, EGG WHITE | \$21

COCO LOCO

TEQUILA, COCONUT, STRAWBERRY, PINEAPPLE | \$21

EL PATRON

PATRON SILVER, APEROL, PASSIONFRUIT, COCONUT, EGG WHITE | \$22



RON DE MANGO

SPICED RUM, MANGO, COCONUT, CITRUS | \$21

GRANADA ROSE

VODKA, PAMA POMEGRANATE, FALERNUM, RHUBARB BITTERS AND CITRUS | \$21

CABO SAN PASSION

GIN, PROSECCO, BUTTERFLY PEA, LYCHEE, CITRUS | \$21

MARGARITAS

EL PATRON SIGNATURE MARGARITA

CAZADORES BLANCO, CHINOLA PASSIONFRUIT, MANDARIN, AGAVE AND CIRTUS | \$24

SPICY MARG (ORIGNAL /MANGO /WATERMELON)

TEQUILA, TRIPPLE SEC, LIME, AGAVE, JALAPENO | \$22

EXOTIC MARGARITA (COCONUT/WATERMELON/ PASSIONFRUIT OR LYCHEE)

TEQUILA, LIME AND AGAVE | \$22



MOCKTAILS

ALONG CAME ARIA (SWEET)

LYCHEE, WATERMELON, STRAWBERRY AND CITRUS | \$14

AMOR DE ALEENA (SOOR)

PASSIONFRUIT, MANGO AND CITRUS | \$14

EVERYTHING EVIE (REFRESHING)

CHERRY BLOSSOM, HIBISCUS, RHUBARB BITTERS, CITRUS, CUCUMBER, SODA | \$14

