



## CEVICHE BAR

*Peruvian Ceviche made fresh to order with leche de tigre  
All of our fish is sustainably sourced*

- CEVICHE FRESCA** 16 ★  
catch of the day, king salmon, ají amarillo-rocoto cream
- CEVICHE CLÁSICO** 16 ★  
catch of the day, rocoto, sweet potato, choclo, cancha
- CEVICHE CHIFA** 17  
ahi tuna, avocado, daikon, sesame, peanuts, ponzu
- CEVICHE PUERTO** 17 ★  
catch of the day, scallop, shrimp, calamari, rocoto, onion, cilantro, sweet potato, choclo, cancha
- CEVICHE CROCANTE** 17 ★  
catch of the day, shrimp, crispy calamari, ají amarillo, cancha, sweet potato, choclo
- TIRADITO PUCUSANA** 16 ★  
king salmon, passion fruit, scallion, purple corn, cilantro, rocoto oil
- TIRADITO NIKEI** 16  
ahi tuna, soy ponzu, chalaca relish, truffle oil, crispy quinoa
- TIRADITO ASIÁTICO** 17 ★  
ahi tuna, coconut, mango, cucumber, avocado, peanuts, cilantro
- CEVICHE SAMPLER** 44  
**fresca / clásico / chifa / crocante / pucusana / asiático**

## CAUSAS

*traditional potato purée infused with ají amarillo and lime,  
slightly spicy and very flavorful! Served chilled*

- CAUSA DE CANGREJO** 16 ★  
dungeness crab salad, avocado, quail egg, olives, rocoto aioli
- CAUSA SANTA ROSA** 14 ★ v  
creamy beet salad, toasted quinoa, avocado, quail egg, truffled ají amarillo aioli

## EMPANADAS

- EMPANADA DE CARNE** 12  
*steak picadillo, olives, raisins*
- EMPANADA DE POLLO** 12  
*creamy pulled chicken*
- EMPANADA DE CHOCLO** 12  
*corn & mozzarella cheese*
- EMPANADA TASTING** 16  
*tasting of all three*

## SMALL PLATES

- CHICHARRÓN DE POLLO** 10  
crispy five-spice chicken, salsa criolla, five-spice mayo
- ALBÓNDIGAS** 14  
lamb meatballs, foie gras cream, peas, peppers, manchego
- CHORITOS** 15 ★  
pan-roasted mussels, chorizo, ají panca, grilled garlic bread
- JALEA MIXTA** 15  
fried calamari, shrimp, scallop, fish, huacatay tartar sauce
- CONCHITAS** 16  
pan-seared scallops, plantain, quinoa sofrito, cilantro pistou
- TEQUEÑOS** 12  
crab, shrimp, cream cheese wontons, ají amarillo honey mayo
- ENSALADA DE QUINOA** 15 ★ v  
summer heirloom tomatoes, burrata, quinoa tabouli
- JULITO CÉSAR** 14 ★  
little gems baby lettuce, anchovies, tomato, olives, manchego anchovy-huacatay dressing, grilled garlic bread

## ANTICUCHOS

*Woodfire-grilled Peruvian street-style skewers with crispy yuca,  
grilled corn on the cob, pollería ají sauce*

- CORAZÓN** 12  
*traditional beef heart*
- CHORIGAMBAS** 15 ★  
*prawns & spanish chorizo*
- POLLO** 12 ★  
*free-range chicken breast*
- DE LA HUERTA** 12 ★ v  
*seasonal vegetables*
- ANTICUCHO SAMPLER** 22 ★ *tasting of all four anticuchos*

## PERUVIAN TRADITION / MAINS

- LOMO SALTADO** 24 ★  
sautéed sirloin steak strips, onion, tomato, cilantro, french fries, soy glaze, jasmine rice
- CHURRASCO A LO POBRE** 29 ★  
grilled new york steak, lima bean tacu tacu, plantains, sunny egg, salsa criolla, chimichurri
- PESCADO A LO MACHO** 29  
whole fried branzino, ají amarillo seafood stew, peas, jasmine rice
- PESCADO SUDADO** 26 ★  
poached catch of the day, fried yuca, clams, sesame, ají panca-tomato broth
- ADOBO DE CHANCHO** 25  
braised pork shoulder, peruvian ají sofrito, canario beans, white rice, salsa criolla
- AJÍ DE GALLINA** 22  
pulled chicken stew, ají amarillo cream, olives, hardboiled eggs, walnuts, jasmine rice
- CHAUFA DE QUINOA** 22 ★ v  
sautéed quinoa, peppers, peas, choclo, mushrooms, bean sprouts, sunny egg, cilantro  
**OPTIONAL WITH SEAFOOD ADD** 7
- POLLO A LA BRASA** 20 ★  
free-range rotisserie chicken, french fries, green salad, pollería ají sauce

## SPECIALTIES / MAINS

- PAELLA** 29 ★  
saffron rice, fish and shellfish, chicken, spanish chorizo, peas, pimentón sofrito
- TRUCHA ENCEBOLLADA** 26 ★  
skillet-roasted rainbow trout with shrimp "saltado", onion, tomato, soy sauce, jasmine rice
- SALMÓN CON RISOTTO** 28  
sautéed wild king salmon, "seco" risotto cake, panca lemon butter, spinach, mango chalaca
- TORO STEAK SALAD** 20 ★  
sautéed steak strips, mixed greens, onion, tomato, avocado, walnuts, blue cheese, cilantro dressing

## SIDES

- TACU TACU** 6 v  
lima bean rice cake, salsa criolla
- YUCA FRITA** 5 v  
crispy yuca, rocoto aioli
- CAMOTES FRITOS** 6 v  
sweet potato fries, rocoto aioli
- JASMINE RICE** 3 ★ v
- HONGOS** 6 v  
sautéed mushrooms, butter, soy
- PAPAS FRITAS** 6 v  
kenebec french fries, truffled ají amarillo aioli
- ESPINACAS** 5 ★ v  
sauteed garlic spinach
- PLANTAIN CHIPS** 5 v

Consuming raw or undercooked dairy, meat, fish or shellfish may increase your risk of food borne illness  
Not all ingredients are listed, please let us know of any dietary restrictions or allergies  
Cake cutting fee \$2.00 per slice. 20% gratuity added to parties of six or more  
v - vegetarian ★ all starred items can be made gluten free, ask your server for details

## Whites

cava, <b>miquel pons reserva nv</b> , penedès, spain	10 / 39
sauvignon blanc, <b>middle earth 2016</b> , nelson, new zealand	11 / 42
chardonnay, <b>aviary 2015</b> , napa, california	12 / 46
verdejo, <b>josé pariente 2015</b> , rueda, valladolid, spain	10 / 38
albariño, <b>laxas 2015</b> , rias baixas, spain	12 / 46
riesling, <b>david hill 2015</b> , willamette valley, oregon	11 / 32

## Rosés

txakolina, <b>bidiaia 2016</b> , txakoli de getaria, basque country, spain	13 / 50
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## Reds

tempranillo, <b>eduardo bermejo 2014</b> , valencia, spain	11 / 42
cabernet franc, <b>siete fincas “reserva” 2013</b> , mendoza, argentina	46
cabernet sauvignon, <b>catalpa 2015</b> , mendoza, argentina	11 / 42
carménère, <b>car-men-air 2012</b> , maule valley, chile	9 / 36
zinfandel, <b>saddleback cellars 2014</b> , napa, ca	11 / 42
malbec, <b>finca mosso 2015</b> , lunlunta, mendoza, argentina	12 / 46
garnacha, <b>domaines lupier “el terroir” 2010</b> , navarra, spain	12 / 46
pinot noir, <b>baileyana “firepeak” 2014</b> , edna valley, california	12 / 46
pinot noir, <b>gran moraine 2013</b> , yamhill-carlton, oregon	75

## Soft Drinks \$4

<b>INKA COLA</b> peruvian golden soda
<b>CHICHA MORADA</b> peruvian purple corn cider
<b>BRUCE COST GINGER ALE</b> unfiltered, bottled
<b>BRUCE COST PASSION FRUIT GINGER ALE</b> unfiltered, bottled
<b>BRUCE COST POMMEGRANATE GINGER ALE</b> unfiltered, bottled
<b>COCA-COLA</b> mexican, bottled
<b>FRESH-SQUEEZED LEMONADE</b>
<b>PELLEGRINO SPARKLING WATER</b> (500 ml)
<b>FEVER TREE TONIC WATER</b> bottled

## Pisco Cocktails

<b>PISCO SOUR</b> 11
pisco quebranta, key lime juice, egg whites, angostura bitters. served up
<b>MARACUYÁ SOUR</b> 11
pisco italia, passion fruit purée, orange liqueur, egg whites, peychaud’s bitters. served up
<b>EL CHILCANO ORIGINAL</b> 10
pisco acholado, lime juice, ginger ale, angostura bitters. Served on the rocks
<b>MONKS PUNCH</b> 11
pisco acholado, Green chartreuse, velvet falernum, pineapple juice, lime juice, rocoto tincture, grated cinnamon
<b>SANGRIA FRESCA</b> 10 / 40
red wine, pisco quebranta, cachaça, orange liqueur, citrus, apples

## Specialty House Cocktails

<b>BAD HOMBRE</b> 11
tequila blanco, blood Orange shrub, ancho reyes, lime, agave, rocoto bitters. Served on king ice cube
<b>MATAMARIDO</b> 11
hibiscus infused vodka, ginger liqueur, lemon, orange zest. Served on the rocks
<b>ANCHO MARGARITA</b> 11
mezcal, lemon, ancho reyes, passionfruit, mint. Served on the rocks
<b>DOLORES PARK</b> 11
gin, yellow chartreuse, lemon, basil, orange bitters. Served on the rocks
<b>FEVER DREAMS</b> 11
hanson vodka, prickly pear puree, yellow chartreuse, lemon-lime, maraschino. Served on the rocks
<b>BARRANCO</b> 10
rye whiskey, chicha infused bitters, absinthe, cane syrup. Served up

## Booze Free Cocktails

<b>APACIONADO 6</b>
passionfruit, fresh lime, mint and ginger ale
<b>GINGER LEMON SPRITZER 6</b>
ginger syrup, lemon and sparkling water

## Draft Beer

<b>SOUR RASPBERRY: BARREL PROJECT 2017 8</b>
barrel aged raspberry sour ale, calicraft brewing co., walnut creek, ca
<b>SCRIMSHAW 7</b>
pilsner, north coast brewing, fort bragg, ca
<b>NEGRA MODELO 7</b>
dark lager, mexico

## Bottled Beer

<b>CUZQUEÑA 6</b>
pale malted lager, Perú
<b>CRISTAL 6</b>
pale lager, Perú
<b>ANCHOR STEAM 6</b>
steam beer, san francisco
<b>ALLAGASH WHITE 6</b>
belgian style wheat ale, portland, me
<b>VANDERGHINSTE OUD BRUIN 9</b>
sour ale, belgium
<b>GOLDEN STATE CIDER 6</b>
dry apple cider, sonoma, ca (canned)
<b>21<sup>ST</sup> AMENDMENT 6</b>
watermelon wheat beer, ca (canned)
<b>GRAPFRUIT SCULPIN IPA 6</b>
ballast point, san diego, ca (canned)
<b>CLAUSTHALER 5</b>
Low-alcohol beer, germany