

BEVERAGE MENU

COCKTAILS

RUNNING HOME

BLANCO TEQUILA, ALOE LIQUEUR,
SAGE SYRUP, CITRIC ACID

TEARS OF DAWN

JUNMAI SAKE, GREEN TEA GIN,
YUZU LIQUEUR, ORANGE BLOSSOM,
RICE WINE VINEGAR SYRUP

EL TOCQUE

ROSALUNA MEZCAL, PX SHERRY,
GLENGARRY BLENDED SCOTCH,
ANGOSTURA BITTERS

BEER

AVERY WHITE RASCAL

DENVER BEER JUICY FREAK IPA

WINES

WHITE:

SCHAUER SAUVIGNON BLANC

BREAD & BUTTER CHARDONNAY

RED:

THE HILT ESTATE PINOT NOIR

KIONA VINEYARD SYRAH

ZERO PROOF

SPARKLING LIMEADE

FRESH SQUEEZED LIME JUICE, SIMPLE
SYRUP, SPARKLING WATER

DINNER MENU:

COURSE 1

PAPA A LA HUANCAINA

YUKON POTATO SPHERES, PERUVIAN HUANCAINA, SALSA CRIOLLA, KALAMATA OLIVE

PERUVIAN CEVICHE*

KANPACHI, LECHE DE TIGRE, SWEET POTATO, SALSA CRIOLLA

COURSE 2

KANPACHI FILET

SAUTÉED MUSHROOMS, ESCABECHE, CHARRED SCALLIONS, TAMARI BUTTER SAUCE

BLISTETED SHISHITO PEPPERS

AJI AMARILLO AIOLI DIPPING SAUCE

COURSE 3

BRAISED SHORT RIB

DASHI BROTH

POTATO PURÉE

SILKY SMOOTH AND BUTTERY

CAESAR SALAD

ROMAINE LETTUCE, AHI AMARILLO CESAR DRESSING, CROUTONS, PARMESAN

DESSERT

TROPICAL FRUIT PARFAIT

LUCUMA PANNACOTTA, PASSIONFRUIT COULIS