



sangrías |

golden sangria

macabeo, brandy, orange juice, peaches, cantaloupe, and berries |

glass 5.95 or pitcher 17.95

ruby sangria

grenache, brandy, orange juice, apples, organic red grapes, and oranges |

glass 5.95 or pitcher 17.95

wine by the glass |

white

SAUVIGNON BLANC • Zolo, 2018, Mendoza, ARG | 8/30

PINOT GRIS • Left Coast Cellars, "Orchards," 2019, Willamette Vly, OR | 6/22

HOUSE WHITE • Bodegas Borsao, Macabeo, ARG | 4.50

red

PINOT NOIR • Iris Vineyards, 2017, Cottage Grove, OR | 8/30

CARMÉNÈRE • LaPlaya, 2016, Colchagua Vly, CL | 6/22

TEMPRANILLO • Dias Bayo Crianza, 2015, Ribera Del Duero DO, ESP | 8/30

MALBEC • Carlos Basso, Dos Fincas, 2018, Mendonza, ARG | 6/22

HOUSE RED • Bodegas Borsao, Grenache, ARG | 4.50

beverages | etc.

LEMONADE • freshly squeezed lemons, organic cane sugar | 3.95

STRAWBERRY LEMONADE • freshly squeezed lemons, organic cane sugar, organic strawberries | 4.95

SODA • by the can: coke, d.coke, sprite | 1.25

beer on tap |

TANGERINE HEFEWEIZEN • Lost Coast Brewery, Eureka, CA | 4.95

GO TO IPA • Stone Brewing, Escondido, CA | 5.95

SNOWBOARDER PORTER • Boise Brewing Co., Boise, ID | 5.45

RAINIER • Rainier Brewing Co., Seattle, WA | 12oz can 2.5

gf bottle • OMISSION • Pale Ale, Widmer Bros, Portland, OR | 3.95

alcohol free • BECKS • Brauerei Beck & Co., Bremen, GER | 2.95

cocktails |

house

TAMARINDO SOUR • bourbon, tamarind fruit, lime, mint | 6.95

FORBIDDEN FRUIT • london dry gin, st. germain elderflower liqueur, passion fruit, lemon, lemon twist | 7.95

MAMA DIABLO • vodka, muddled cucumber, mango, serrano, chile de arbol | 7.95

GIN GINGER • london dry gin, ginger cordial, lemon, pineapple, fresh ginger, pineapple frond | 7.95

ISLA BONITA • tequila, clove, mango, lime, lime wheel | 8.45

JAMAICA • aged rum, house falernum, lime, tamarind fruit, angostura bitters, star anise | 7.95

KENTUCKY PEAR • bourbon, brandy, sweet vermouth, pear liqueur, orange bitters, lemon twist | 8.95

ELIXIR PERU • rye whiskey, st. germain elderflower liqueur, honey, lemon, lime, lemon twist | 6.95

MOSCOW MULE • vodka, ginger cordial, lime, ginger beer, lime wheel | 8.95

with pisco

PERUVIAN PISCO SOUR* • pisco, lime, egg white, chuncho peruvian bitters | 7.95

MARACUYA SOUR* • pisco, passion fruit, lemon, egg white, chuncho peruvian bitters | 6.95

PISCO PUNCH • pisco, lime, pineapple, chuncho peruvian bitters | 6.95

classic latin

LA FLORIDITA DAQUARI • white rum, maraschino liqueur, lime, lime wheel | 7.95

CAIPIRINHA • cachaça, muddled limes, demerara sugar, limes | 7.95

MOJITO • white rum, lime, mint, soda, mint bouquet | 7.95

MARGARITA • tequila, triple sec, lime juice, sea salt | 6.95

\$10 MARGARITA • reposado tequila, cointreau, lime, sea salt | 10

appetizers |

EMPANADAS • stuffed pastries, chopped sirloin, red onions, scallions, raisins, aceituna de botija olive, local egg, serrano-lime juice | 8.95

COCO SHRIMP • skewered patagonian pink shrimp, coconut, mango chutney gf | 10.95

specialty |

SEASONAL SALTADO • chicken, seasonal vegetables, caramelized onions, tomatoes, soy sauce, scallions, cilantro, garlic white rice gf v | 15.95

LOMO SALTADO • strips of top sirloin, caramelized onions, tomatoes, french fries, cilantro, scallions, soy sauce, garlic white rice gf v | 18.95
with chicken | 15.95

CHAUFA • cumin-seared tofu, garlic fried white rice, seasonal vegetables, scallions, soy sauce, peruvian style fried local egg, fried banana gf v | 13.95 with chicken | 15.95 with shrimp | 17.95

PICANTE • steak, roasted garlic-serrano chili sauce with assorted potatoes, paprika, cilantro, garlic white rice gf v | 16.95
with chicken | 15.95 with shrimp | 17.95

COMBINADO DE POLLO • chicken, caramelized onions, tomatoes, cilantro, scallions, soy sauce & pan jus over black beans and garlic white rice gf | 15.95 with steak | 16.95

AJI DE GALLINA (peruvian curry) • chicken braised and pulled, spicy cream sauce, potato, white rice, aceituna de botija olive, soft boiled local egg | 15.95

LONG GRAIN RISOTTO • chicken, mango-serrano rice, caramelized onions, scallions, cilantro, whole black beans, fried bananas gf v | 17.95

salads | soup

SANGRIA • organic baby lettuces, apples, sea salt & sugar dusted pecans, gorgonzola, balsamic vinaigrette, evoo gf v
sm | 5.95 lg | 10.95

GORGONZOLA WEDGE • house cured bacon, minced red onion, diced tomato, gorgonzola dressing over iceberg lettuce wedge gf v | 6.95

AGUADITO DE POLLO • (that little green soup) • free-range organic chicken, rice, vegetables, cilantro gf
cup | 3.95 bowl | 5.95

grill |

MAIN ST. BURGER • PNW ground beef, sharp cheddar cheese, house made peruvian mayo, pickles, tomato, brioche bun, hand-cut fries gf v | 12.95

GAUCHO BURGER • PNW ground beef, gorgonzola cheese, chipotle-tamarind onion jam, jalapenos, house made chipotle mayo, brioche bun, hand-cut fries gf v | 14.45

pasta |

TALLARÍN SALTADO (peruvian pan-fried noodles) • steak, caramelized onions, green cabbage, tomatoes, cilantro, soy sauce & linguine gf v | 16.95 with chicken | 15.95

SHRIMP SCAMPI • fettuccine with patagonian pink shrimp, garlic, serrano, paprika, cream, scallions gf v | 17.95

GORGONZOLA FETTUCCINE • chicken, roasted garlic, scallions, gorgonzola cream sauce gf | 15.95

We are a gratuity free restaurant. A 20% service charge will be added to the final bill. 100% of these funds are distributed to our team in the form of wages and benefits. Please, no need to tip. Thank you for dining with us. We appreciate you.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

"gf" gluten free option available "v" vegetarian option available

dessert |

TRES LECHES CAKE, almond sponge cake, three sweetened milks, hazelnut liqueur-sour cream, fresh strawberries | 8.95