

# Cocktails

## Popsicle Margarita | 16

Maestro Doble Reposado®

Margarita served with an infused popsicle.

## Aperol Spritz | 14

Aperol, prosecco, and soda, fresh and bubbly.

## Bellini | 11

Prosecco with white peach purée, light and fruity.

## Bloody Mary | 13

Vodka with tomato juice and spices, the ultimate brunch classic.

## Margarita | 14

Tequila, triple sec, and lime, served with a salted rim.

## Mimosa | 11

Classic brunch cocktail: prosecco, orange juice & spherifications.

## Mojito | 14

Rum, mint, sugar, soda, and lime, refreshing and bright.

## Popsicle Mojito | 16

Havana Club Rum®

Refreshing mojito with a fruity popsicle.

## Negroni | 14

Gin, red vermouth, and Campari, bitter and elegant.

## Piña Colada | 14

Rum, pineapple, and coconut, creamy and tropical.

## Screwdriver | 11

Vodka and orange juice, simple and classic.

## Red Sangria Glass | 12 or Pitcher | 23

Red wine, fresh fruits, and a touch of brandy. Classic from Spain.

## White Sangria Glass | 12 or Pitcher | 23

White wine, fresh fruits, and a splash of liqueur. Classic from Spain.

## Agua de Valencia | 11

Valencian cocktail with cava, orange juice, vodka, and gin. Classic from Spain.

# Beer & Wine

## Draft Beer

### Miller Lite | 6

### Modelo Especial | 7

### Ambita Strawberry | 7

### Angry Orchard | 7

### Blue Moon | 7

### Dos Equis Laguer | 7

### Michelod Ultra | 7

### Corona Premiere | 7

### Guinness | 9

## Bottled Beer

### DOMESTIC

### Coors light | 6

### Miller Lite | 6

### Yuengling | 7

### Bud Light | 7

### IPA Voodo Ranger | 6

### Michelod Ultra | 7

### IPA Lagunitas | 7

### IMPORT

### Corona Extra - Mexico | 7

### Corona Premiere - Mexico | 8

### Heineken - Netherlands | 8

### Heineken 0,0 - Netherlands | 7

### Modelo Especial - Mexico | 8

### XX Lager - Mexico | 8

## House Wine

### Chardonnay | 14

### Moscato | 14

### Pinot Grigio | 14

### Sauvignon Blanc | 14

### Cabernet | 14

### Merlot | 14

### Pinot Noir | 14

# Autor Cocktails

**Bistrology** presents an exclusive signature cocktail menu crafted by Mario Cellé. Our renowned Italian bartender celebrated for transforming mixology into an art form.

## Basil Fresca | 15

Fresh basil and ripe strawberries meld with citrus brightness, offering a garden-fresh, aromatic delight.

## Blue Velvet | 15

Botanical gin infused with lychee's exotic sweetness and citrus zest, lifted by crisp tonic and edible flowers.

## Midnight Espresso Martini | 15

An indulgent fusion of Spain and the UK —elvety coffee liqueur, Colombian espresso, and sweet citrus notes, crowned with the aroma of fresh coffee beans and finished under a smoky bubble.

## Passion Negroni | 15

A tropical reimagination of the classic Negroni, where ripe passion fruit brightens the herbal depth of gin, sweet vermouth, and bitters, creating a vibrant and smooth finish.

## Riviera Sunset | 15

Italian glamour meets Mexican spirit in a sparkling blend of citrus, herbs, and a touch of bittersweet elegance.

## Pink Paloma Rosé | 15

Mexican tradition reimagined with blanco tequila, bright pink grapefruit, lime, and a sparkling touch of refinement.

## Kentucky Lavender | 15

Smooth Buleir bourbon layered with organic lavender's floral charm, a soft cloud of texture, and bright citrus lift.

## California Dream | 15

Inspired by the cool dry desert nights — tequila reposado refined balance of citrus, florals, and aromatic bitters.

## Boujee Mojito | 15

A sophisticated take on the Caribbean classic, where mint, pineapple, and a hint of agave meet sparkling refreshment.

DRINKS CANNOT BE EXCHANGED OR REFUNDED. YOUR UNDERSTANDING IS GREATLY APPRECIATED.

# Shareables

## From the Sea



### Charboil Octopus | 28 Most Loved

Two selected octopus tentacles served with traditional anticuchera red sauce and a vibrant green sauce, finished with a delicate carrot purée, cherry tomatoes and three golden potato slices.

### Causa Limeña | 23

Traditional Peruvian yellow potato seasoned with ají amarillo, layered with fresh ceviche, topped with crispy fried sweet potato strands and finished with delicate coral crisps.

### Tuna Tartare | 22

Selected tuna tartare and premium diced tuna, served over a bed of fried rice cloud and topped with fried shallots onion, sesame oil, soy sauce, fresh lemon, ginger, cilantro, toasted sesame seeds and finished with selected microgreens.

### Fried Calamari | 17

Crispy calamari marinated with the special house blend, served with a lo macho sauce, garnished with mini red peppers drops, fresh lemon, and delicate parsley.

### Pacific Gold Praws | 18

Four prawns marinated with the house blend, finished with vibrant green sauce, fresh lemon and delicate parsley.

## Land Bites



### Beef Tartare | 23 Most Loved

Selected prime beef blend with capers, fresh lemon, chives, cornichons, garlic, and cilantro, served with a house-made tartar dressing and three pieces of artisanal bread.

### Ribeye Chicharrón | 24

Seasoned ribeye bites with house seasoning, freshly made artisanal guacamole, crispy plantain chips, delicate plantain strings, fresh chives, and selected microgreens.

### Colombian Empanadas | 13

Five golden empanadas served with freshly made guacamole, house-crafted Colombian ají, finished with fresh chives and selected microgreens.

### Stuffed Patacones | 17

Three crispy green plantain cups filled with fresh guacamole, pork chicharrón, tender chicken, and seasoned beef, finished with fresh chives and delicate microgreens for a bright, aromatic touch.

# Entrées

### Andean Steak Cachapa | 27

Peruvian-Venezuelan fusion featuring tender lomo saltado paired with a freshly grilled cachapa filled with queso de mano, finished with fresh cilantro for a fragrant, vibrant touch.

### Pacific Sun Ceviche | 27 Most Loved

Peruvian-style ceviche featuring selected tender fish, fresh leche de tigre with onion and cilantro, finished with delicate fried sweet potato strands and two colorful edible coral garnishes.

### Cordon Bleu | 26

Chicken cordon bleu seasoned with the house blend, stuffed with ham, melted cheese and bacon, served with a dijon house-made sauce, and finished with fresh parsley and selected microgreens.

### Glory Lamb | 32

Seasoned lamb rack served over creamy mashed potatoes, paired with sautéed vegetables, and finished with a rich red wine reduction. A perfect choice for lamb lovers.

### Peruvian Lomo Saltado | 25 Most Loved

9 oz premium beef "lomo saltado" is a popular, traditional peruvian dish, a stir fry that typically combines marinated beef with onions, tomatoes. The best of peruvian culture fused with oriental food in a single dish. welcome to the authentic flavor of Peru.

### Colombian Grill | 47 (2 people)

Traditional Colombian-style grill featuring chorizo, morcilla, grilled steak, chicken, empanadas, arepa, and crispy patacones, served with house-made ají, fresh guacamole, and vibrant chimichurri.

# Fire & Grill

Enhance your dish with your choice of side, available for an additional charge.

## Filet Mignon | 42

Selected 8-ounce filet mignon, served with a rich crimini mushroom sauce, garnished with our carrot sauce, tomato cherry and your choice of accompaniment.

## Creamy Atlantic Salmon | 28

Tender marinated 6-ounce salmon served with a vibrant rich butter and lemon sauce, finished with an elegant edible fish-shaped garnish.

## Premium Select Tomahawk | 150

Selected 36-ounce tomahawk steak presented tableside on a Himalayan salt stone, finished with vibrant chimichurri on top, with your choice of accompaniment. (Includes two sides of your choice)

## Premium Select Ribeye | 50 Most Loved

Selected 16-ounce ribeye seasoned with the house blend, topped with panca butter, finished with fresh rosemary for aromatic depth, and accompanied by a delicate carrot sauce and cherry tomatoes.

## Chef's Sides

### Mash Potatoes | 8

House-made creamy mashed potatoes, crafted for a smooth texture and rich potato flavor, the perfect classic accompaniment.

### Loaded Potatoes | 9

Sautéed potato wedges with selected bacon, fresh spring onions, house-made sour cream, and fresh parmesan on top.

### French Fries | 8

#### Parmesan Truffle French Fries | 10

Golden French fries finished with truffle oil, grated parmesan and freshly cut parley.

#### Asparagus with Chimichurri | 8

Grilled asparagus finished with vibrant chimichurri, adding freshness and a refined herbal touch to your plate.

## Creamy Classics

### Risotto ai Quattro Formaggi | 23

Creamy risotto crafted with a selection of four premium cheeses—gorgonzola, parmesan, mozzarella, and provolone—finished with fresh cut parsley.

### Spaghetti Emilia with Black Truffle | 33 Most Loved

Truffle cheese pasta prepared tableside in a dramatic presentation, finished inside a whole cheese wheel, accompanied by fresh black truffles shave and your choice of protein. (Finished tableside in a Parmesan wheel with fresh truffle)

Enhance your dish with your choice of side, available for an additional charge.

### Grilled Chicken | 7

### Grilled Shrimp | 11

### Grilled Steak | 11

## Signature Burguers

Upgrade your burger with Parmesan Truffle Fries (+\$8)

### Arepá Burguer | 19

7 oz beef patty, artisanal corn arepa, fried cheese, fresco cheese, 2 strips of bacon, avocado slices & pesto mayo.

### Monterrey Burger | 19

7 oz premium beef patty, artisanal black bun, jalapeño aioli, avocado slices, "mexican chorí-queso," & roasted jalapeño.

### The American Ghost | 22

7 oz Double patty, artisanal black bun, American yellow cheese, arugula, slice tomato, red onion, 2 bacon strips & melted mozzarella on top.

### The Big GB | 18 Most Loved

7 oz premium beef patty, artisanal black bun, "Bacon-Lemon" Home made Sauce, muenster cheese & caramelized onions.

## Kids' Favorites

### Kids Cheeseburger | 11

Juicy beef patty, artisanal black bun and melted cheese, served with crispy French fries.

### Kids Chicken Fingers | 11

Golden crispy chicken fingers, served with French fries.