



BREAKFAST MENU 5

Huevos Rancheros	\$18.00
2 eggs, corn tortilla, fresh guacamole, crispy bacon, pico de gallo, house salsa verde, black beans	
Steak & Eggs	\$27.00
8oz Argentine Grass-fed Ribeye, 2 eggs, house potatoes	
Breakfast Tacos	\$16.00
Corn tortilla, eggs, bacon, fresh guacamole, red onion, feta cheese	
Vegan Tacos	\$15.00
Corn tortilla, fresh guacamole, corn, shiitake mushrooms, black beans, red onion, cilantro	
Goat Cheese Chicken Tacos	\$18.00
Corn tortilla, chicken, fresh guacamole, goat cheese, red onion, cilantro	

EGGS BENEDICT 3

BUENOS AIRES	\$22.00
filet mignon, poached eggs, english muffins, hollandaise sauce	
CORDOBA	\$21.00
shrimp, poached eggs, English muffins, hollandaise sauce	
MENDOZA	\$19.00
bacon, poached eggs, English muffins, hollandaise sauce	

TOASTS 3

SMOKED SALMON TOAST	\$17.00
fresh guacamole, smoked salmon, cream cheese, tomato, red onion, capers	
VEGETARIAN TOAST	\$15.00
fresh guacamole, tomato, cucumber, parmesan cheese	
SWEET FRENCH TOAST	\$13.00
2 French toasts served with organic maple syrup	

OMELETTES 2

Smoked Salmon Omelette	\$21.00
3 eggs omelette, smoked salmon, cream cheese, mozzarella cheese, served with house potatoes	

Brie & Chorizo Omelette	\$19.00
3 eggs omelette, chorizo, jalapeno, brie & mozzarella cheese, served with house potatoes	

APPETIZERS 6

Steak Empanada	\$7.00
Tenderloin steak	
Mushroom & Chorizo Bites	\$14.00
Argentine chorizo, wine reduction, mushrooms, parmesan cheese	
Humita Empanada	\$7.00
Creamy corn & mozzarella	
Ahi Tuna Nachos	\$21.00
Tuna, wontons, pickled ginger, seaweed, guacamole, balsamic & wasabi glaze	
Warm Brie Cheese	\$15.00
Honey, almonds, dried cranberries, bread	
Coconut Shrimp	\$17.00
House coconut shrimp, mandarin sauce	

DESSERTS 2

ARGENTINE CHOCOTORTA	\$11.00
Home-made, layered chocolate cookies, dulce de leche mousse, with ice cream	
KEY LIME PIE	\$10.00
Home-made Key Lime Pie	

FOOD 12

Shrimp Tacos	\$19.00
Corn tortillas, shrimp, guacamole, red onions, queso, cilantro	
Tuna Salad	\$22.00
Seared tuna, lettuce, cucumber, pickled ginger, tomato, seaweed, balsamic & wasabi glaze	
Steak Tacos	\$20.00
Corn tortillas, steak, guacamole, red onions, queso, cilantro	
Chicken Caesar Salad	\$18.00
Grilled chicken, lettuce, parmesan cheese, croutons, caesar dressing	
Chicken Tacos	\$18.00
Corn tortilla, chicken, lettuce, fresh guacamole, goat cheese, red onion, cilantro	
Chicken Milanese	\$29.00
Baked, light-breaded, mozzarella & marinara, served with roasted potatoes	

Vegan Tacos	\$15.00
Corn tortilla, fresh guacamole, corn, shiitake mushrooms, black beans, red onion, cilantro	
New York Strip	\$38.00
14oz New York Strip steak, house herbed butter, roasted potatoes	
Fresh Catch Sandwich	
Grilled fresh catch, lettuce, tomato, caramelized onions & house tartar, served with fries or salad	
Gaucha Pie	\$25.00
Argentine Shepherd's Pie style, slow-cooked steak & mashed potatoes	
Patagonia Burger	\$21.00
Double smash burger, double cheddar, bacon, grilled onions, lettuce, house mayo, served with fries or salad	
Cheesesteak Sandwich	\$19.00
Steak, mozzarella, lettuce, grilled onion, house mayo, served with fries or salad	

DINNER MENU 1

Fresh Catch Sandwich
Grilled fish, lettuce, tomato, caramelized onions, key lime tartar, served with fries or salad

HANDHELDS 7

Tacos (2 per order)	
Corn tortillas, guacamole, red onions, cheese, cilantro	
Steak	\$20.00
Shrimp	\$19.00
Chicken	\$18.00
Vegan	\$15.00
Guac, corn, mushrooms, black beans, red onion, cilantro	
Cheesesteak Sandwich	\$19.00
Steak, mozzarella, lettuce, grilled onion, house mayo, served with fries	
Patagonia Burger	\$21.00
Double smash burger, cheddar, bacon, grilled onions, lettuce, house mayo, served with fries	

MAIN PLATES 13

New York Strip (14oz)	\$38.00
Grass-fed, house herbed butter	
Filet Mignon (10oz)	\$44.00
Grass-fed, bourbon peppercorn sauce	

Skirt Steak (10oz)	\$34.00
Grass-fed, chimichurri sauce	
Ribeye (14oz)	\$41.00
Grass-fed, Malbec wine reduction	
Catch of the Day	
Pan-seared, house ginger sauce	
Pan-Seared Salmon	\$29.00
Wild-caught, creamy lemon sauce	
Seafood Risotto	\$35.00
Shiitake mushroom risotto, mussels, shrimp & salmon	
Seafood Pasta	\$37.00
Fresh catch, shrimp, mussels, parmesan, marinara, fettuccine	
Vegan Pasta	\$24.00
Fettuccine, sautéed vegetables, crushed almonds, balsamic	
Creamy Mushroom Chicken	\$32.00
Sautéed chicken breast, crispy bacon, shiitake mushroom risotto	
Lobster Tail	
Baked, with warm butter & key lime tartar	
Chicken Milanese	\$29.00
Baked, breaded, mozzarella, marinara, served with roasted potatoes	
Gaucha Pie	\$25.00
Argentine-style shepherd's pie, slow-cooked steak & mashed potatoes	

SALADS 4

Grilled Asparagus Salad	\$18.00
Feta, tomato, olive oil & lemon	
Fresh Catch Salad	
Grilled fish, chimichurri, lettuce, cucumber, tomato, red onion, parmesan, balsamic	
Tuna Salad	\$22.00
Seared tuna, lettuce, cucumber, pickled ginger, tomato, seaweed, balsamic & wasabi glaze	
Viva Salad	\$17.00
Lettuce, gouda, cucumber, corn, tomato, red onion, balsamic	

SIDES 9

Caesar Salad	\$5.00
Mashed Potatoes	\$6.00

Sweet Mashed Potatoes	\$6.00
Parmesan Roasted Potatoes	\$5.00
Shiitake Mushroom Risotto	\$7.00
Skillet Sautéed Corn	\$5.00
Honey-Roasted Carrots	\$6.00
Grilled Lemon Asparagus	\$6.00
Lemon Garlic-Butter Shrimp	\$11.00

HOUSE SAUCES (\$2 EACH) 5

Malbec Wine Reduction	
Bourbon Peppercorn	
Ginger	
Chimichurri	
Key Lime Tartar	

KIDS MENU 3

Pasta with Marinara	\$15.00
Chicken Tenders & Fries	\$14.00
Cheese Burger	\$16.00
Classic, with lettuce, tomato, onion, cheddar	

DRINK MENU 11

Jalapeño Margarita	\$14.00
Milagro Reposado Tequila, Orange Liqueur, Fresh Jalapeño Muddled & Lime Juice	
Bourbon Mule	\$14.00
Maker's Mark Bourbon, Homemade Ginger Blend & Lime Juice	
Moscow Mule	\$14.00
Tito's Vodka, Homemade Ginger Blend & Lime Juice	
Orange Crush	\$15.00
Grey Goose Vodka, Fresh-Squeezed Orange Juice, Grand Marnier & Club Soda	
Fresh Cucu-Melon	\$14.00
Stoli Cucumber, Fresh Cucumber, Watermelon Blend, Lime Juice & Club Soda	

Spicy Paloma	\$15.00
Milagro Reposado Tequila, Fresh-Squeezed Grapefruit Juice, Fresh Jalapeño Muddled, Agave & Lime	
Smokey Chai Rum	\$15.00
Made at Your Table! Cedar Smoked Glass & Botanical Chai Rum	
Rum Old Fashioned	\$15.00
Diplomatico Rum, Angostura, Maraschino Cherries & Orange Peel	
Elderflower Bubbles	\$14.00
Black Russian	
Vodka & Coffee Liqueur	
Watermelon Shot	
Watermelon Blend, Vodka & Lime J	

SIGNATURE COCKTAILS 7

Espresso Martini	\$15.00
Grey Goose Vodka, Espresso, Coffee Liqueur & Baileys	
Bee's-Knees Martini	\$15.00
Hendrix Gin, Lemon Juice & Honey	
Grapefruit Dead Martini	\$15.00
Grey Goose Vodka, Fresh-Squeezed Grapefruit Juice & St. Germain	
Key Lime Martini	\$15.00
Stoli Citros, Key Lime Liqueur, Coconut Cream & Pineapple Juice	
Watermelon-Basil Martini	\$15.00
Grey Goose Vodka, Watermelon & Basil Blend, Orange Liqueur & Lime Juice	
Chocolate Martini	\$15.00
Grey Goose Vodka, Chocolate Liqueur & a Dash of Baileys	
Viva Mojito	\$15.00
Grey Goose Lemongrass & Strawberry, Cucumber, Mint & Lime	

MARTINIS 6

Espresso Martini	\$15.00
Grey Goose Vodka, Espresso, Coffee Liqueur & Baileys	
Bee's-Knees Martini	\$15.00
Hendrix Gin, Lemon Juice & Honey	
Grapefruit Dead Martini	\$15.00
Grey Goose Vodka, Fresh-Squeezed Grapefruit Juice & St. Germain	

Key Lime Martini	\$15.00
Stoli Citros, Key Lime Liqueur, Coconut Cream & Pineapple Juice	
Watermelon-Basil Martini	\$15.00
Grey Goose Vodka, Watermelon & Basil Blend, Orange Liqueur & Lime Juice	
Chocolate Martini	\$15.00
Grey Goose Vodka, Chocolate Liqueur & a Dash of Baileys	

VIVA SHOTS 2

Baby Beer Reloaded

Milagro Tequila, Licor 43 & a Bit of Cream

Ginger Shot

Homemade Fresh Ginger Blend & Rum

SPECIAL DRINKS 7

Domestic Beers

\$4.00

Bud Light, Miller Lite, Coors Light, Yuengling, Michelob Ultra

Well Drinks

\$5.00

House liquors

Zacapa Rum

\$7.00

Shot, chilled or mixed with soda

Patrón Silver

\$7.00

Shot, chilled or mixed with soda

Jameson

\$7.00

Shot, chilled or mixed with soda

Special Drinks

\$8.00

Moscow Mule, Caribbean Mule, Rum Punch, Piña Colada, Margarita, Gin Tonic

Wines & Sangrias

\$7.00

Cabernet, Malbec, Pinot Grigio, Chardonnay, Red or White Sangria