



LAS ENTRADAS 3

FUNDIDO	\$14.00
Creamy Molten Cheese and Herb Fondue, Chorizo, Argentine Pepper Relish, Crispy Tortillas Add Blackened Argentine Shrimp +\$6	
CHIMI GUACAMOLE	\$13.00
Green and Red Chimichurri, Argentine Pepper Relish, Crispy Tortillas	
FUGAZZETA	\$12.00
Double Crust Stuffed With Mozzarella, Topped With Roasted Onions, More Mozzarella, and Oregano	

SOPAS Y ENSALADAS 3

GORGONZOLA ROMAINE	\$7.00
Romaine Hearts, Marinated Heirloom Tomatoes, Creamy House-made Gorgonzola Dressing, Applewood Bacon, Crostini	
BUENOS AIRES	\$8.00
Burrata Cheese, Hearts of Palm, Marinated Heirloom Tomatoes, Avocado, EVOO, Balsamic Glaze, Fresh Basil	
BUTTERNUT SQUASH SOUP	\$6.00
Cilantro-Lime Crema, Pepitas	

EMPANADAS 13

BUFFALO CHICKEN	\$6.00
Spicy Buffalo Sauce and Cheese	
JERK CHICKEN	\$5.00
Braised Chicken, House Jerk Sauce	
DE CARNE	\$5.50
Spiced Beef, Paprika, Cumin, Hard Boiled Eggs, Olives	
CUBANO	\$5.50
Braised Pork Shoulder, Ham, Pickles, Mustard, Provolone	
DE ESPINACA	\$5.00
Baby Spinach, Mozzarella, Provolone	
KOREAN BBQ	\$5.50
Braised Pork, Peppers, Onions	

MUSHROOM & FETA	\$6.00
Roasted Mushrooms, Green Onion, Feta, Mozzarella	
SHORT RIB	\$6.00
Slow Roasted, Pulled, Braised Beef	
FOUR CHEESE	\$5.00
Mozzarella, Provolone, Mascarpone, Blue Cheese	
CHICKEN SALSA VERDE	\$5.00
Chicken, Onion, Green Pepper, and Salsa Verde	
JAMON Y QUESO	\$5.50
Wood-fired Ham and Cheese	
EGG & CHEDDAR	\$5.50
Egg and Cheese	
SAUSAGE, EGG & CHEDDAR	\$5.50
Breakfast Sausage, Egg, & Cheddar Cheese	
ARGENTINE STREET TACOS 5	
SKIRT STEAK	\$17.00
CHORIZO	\$15.00
CHIMI CHICKEN	\$15.00
BLACKENED SHRIMP	\$17.00
TRIO	\$17.00
Choose Three	
LOS SÁNDWICHES 4	
CHÉ'S BURGER	\$17.00
6oz Smash Burger, Provolone, Romaine, Tomato, Salsa Criolla	
AMERICANO BURGER	\$17.00
6oz Smash Burger, Cheddar, Romaine, Tomato, Onion	
CHORIPAN	\$15.00
Grilled Chorizo, Romaine, Tomato, Salsa Criolla, Chimi	
EL POLLO LOCO	\$16.00
Marinated Chicken Breast, Applewood Bacon, Provolone, Romaine, Tomato, Salsa Criolla	

LA PARRILLA 2

PARRILLADA	\$59.00
Argentine Mixed Grill for Two Skirt Steak, Marinated Chicken, Grilled Chorizo, Two Empanadas, Ché Fries, Hearts of Palm Salad	
STEAK FRITES	\$29.00
6oz Skirt Steak, Che Fries, Chimi Guacamole, Red Chimi Crema, Salsa Criolla	
PARA ACOMPAÑAR 4	
CHÉ FRIES OR TOTS	\$7.00
Salted & Seasoned, Chimi Mayo	
ROASTED BRUSSELS	\$9.00
Applewood Bacon, Balsamic Glaze	
FUNDIDO MAC & CHEESE	\$9.00
Toasted Breadcrumbs Add Blackened Argentine Shrimp +\$6	
HEARTS OF PALM SALAD	\$6.00
Heirloom Tomatoes, Hearts of Palm, EVOO, Balsamic, Pepita	
SIDES 7	
BREAKFAST TOTS	\$7.00
Crispy Seasoned Tots with Peppers and Onions	
CRISPY APPLEWOOD BACON OR SMOKED CHORIZO	\$6.00
ROASTED BRUSSELS	\$9.00
Bacon, Balsamic Glaze	
FRESH FRUIT (SEASONAL)	\$6.00
HEARTS OF PALM SALAD	\$6.00
Heirloom Tomatoes, HeartsofPalm, Evoo, Balsamic, Pepitas	
Fundido Mac n Cheese	\$9.00
Toasted Breadcrumbs Add Blackened Argentine Shrimp +\$6	
CHÉ FRIES	\$6.00
Salted & Seasoned, Chimi Mayo	
DESAYUNAR TARDE (BRUNCH) 7	
EL AMERICANO	\$17.00
Two Over Easy Eggs, Breakfast Tots, Chorizo or Applewood Bacon, and a Small Side of Fresh Fruit	
LA TRIFECTA	\$21.00
Choice of Any Three Empanadas with Breakfast Tots	
ADIOS RESACA	\$18.00
Two Sausage, Egg, and Cheese Empanadas, Breakfast Tots, Chorizo Gravy,Melted Provolone, Salsa Criolla (Add a Fried Egg* +\$2)	

VEGGIE ADIOS RESACA	\$18.00
Two Egg and Cheese Empanadas, Breakfast Tots, Queso Fundido, Melted Provolone, and Salsa Criolla (Add a Fried Egg* +\$2)	
CHORIPAN COMPLETO	\$17.00
Grilled Chorizo, A Fried Egg, Romaine, Tomato, Salsa Criolla, Chimi, Breakfast Tots	
BREAKFAST TACOS (2)	\$16.00
Scrambled Eggs, Crumbled Chorizo, Guacamole, Red Chimi Crema, Salsa Criolla, Grilled Lemon, Breakfast Tots (Vegetarian Option Available)	
STEAK & EGGS	\$22.00
Skirt Steak, Two Over-Easy Eggs, With Breakfast Tots, Green Chimi, Salsa Criolla	
SANDWICHES 3	
Ché Burger	\$17.00
6oz Smash Burger, Provolone, Romaine, Tomato, Argentine Pepper Relish	
Americano Burger	\$17.00
6oz Smash Burger, Cheddar, Romaine, Tomato, Onion	
EL POLLO LOCO	
Marinated Chicken Breast, Applewood Bacon, Provolone, Romaine, Tomato, Salsa Criolla	
COCTELES 9	
CAMPO AZUL	\$13.00
Blueberry Vodka, Lemon, Basil	
A KICK IN THE FACE	\$13.00
Jalapeño-Infused El Campo Bravo Silver Tequila, Fresh Lemon and Lime, Raw Sugar, Salted Rim	
CLERICO	\$12.00
Argentina's version of sangria! Available by the glass or by the pitcher	
DON BATIDO	\$14.00
Rum Blanco, Lime, Aperol, Velvet Falernum, Grapefruit Shrub, Ginger Beer	
EL PICO VERDE	\$14.00
Bourbon, Cynar 70, Sweet Vermouth, Angostura Bitters	
FERNET Y COCA	\$11.00
Fernet, Coca-Cola, Fresh Lime	
CAIPIRNHA	\$12.00
Cachaca, Fresh Limes, Sugar *or Sub Vodka for a Caipiroska!	
CHÉPIRINHA	\$12.00
Cachaca, Fresh Limes, Sugar, Splash of Cranberry and Orange Juices	
PISCO SOUR	\$12.00
Pisco, Lemon, Raw Egg White*, Cane Sugar Simple	

COCTELES SIN ALCOHOL 2

VISTA FRESCA \$7.00

Lemon, Honey Simple, Yerba Mate, Soda

POQUITO BRILLANTE \$7.00

Lemon, Lime, Citrus Simple, Ginger Beer, Pomegranate

DRAFT 1

DRAFT

Rotating Seasonal Selections Ask Your Server for our Current Offerings (\$2 OFF ON THURSDAYS!)

CANS AND BOTTLES 12

BUDWEISER \$4.50

MILLER HIGH LIFE \$3.50

HEINEKEN 0.0 (NA) \$4.50

BUD LIGHT \$4.50

COORS LIGHT \$4.50

QUILMES \$5.00

MILLER LITE \$4.50

MICHELOB ULTRA \$4.50

CORONA

MODELO

WEST SIXTH AMBER ALE

MADTREE SELTZER

WINE 1

Sparkling, Rosé, White, Red, and Argentinian Wines

EL POSTRE 3

EMPANADAS DULCE AVAILABLE OPTIONS

BROWN BUTTER CARAMEL APPLE Brown Butter Caramel, Granny Smith Apples, Cinnamon Sugar PASTA FROLA Quince \$5.50

Jam, Toasted Coconut NUTELLA OREO CHEESECAKE Nutella Cheesecake, Crushed Oreos, Powdered Sugar THREE FOR: \$15.00

CRÈME BRÛLÉE CREPES \$9.00

Dulce de Leche, Vanilla Custard, Warm Banana Caramel, Brûléed Sugar

ALFAJORES

\$2.50

Argentine Sandwich Cookie with Dulce de Leche

COFFEE 1

DRIP COFFEE + SPIRIT

Suggested Spirit Pairings Rumchata, Kahlua, Bailey's Irish Cream, Fernet Branca + Amaro Averna

DIGESTIFS 1

DIGESTIFS

Fernet Branca Barsol Pisco Grand Marnier Amaro Averna Tuaca Chambord

DAILY SPECIALS 6

MONDAY

\$5 Argentinian Wine Pours

TUESDAY

Taco Tuesday with 3/\$13 Tacos + a \$10 Kick in the Face!

WEDNESDAY

Half Price Wines by the Bottle

THURSDAY

\$10 Choripan Sandwich with Fries + \$2 Off Drafts

FRIDAY

\$30 Clerico Pitchers

SUNDAY

\$99.00

\$99 Dinner for 2 With Our Parrillada + Creme Brûlée Crepes + Bottle of Malbec

LAS ENSALADAS 2

GORGONZOLA ROMAINE

\$7.00

Romaine, Marinated Heirloom Tomatoes, Creamy House-made Gorgonzola Dressing, Applewood Bacon, Crostini

CRIOLLA

\$5.00

Spring Mix, Argentine Pepper Relish, Chihuahua Cheese, Sherry Vinaigrette

EMPANADAS 12/\$55 12

BUFFALO CHICKEN

Spicy Buffalo Sauce, Cheese

JERK CHICKEN

Braised Chicken, House Jerk Sauce

DE CARNE

Spiced Beef, Paprika, Cumin, Hard Boiled Eggs, Olives

CUBAN

Braised Pork Shoulder, Ham, Pickles, Mustard, Provolone

DE ESPINACA

Baby Spinach, Mozzarella, Provolone

KOREAN BBQ

Braised Pork, Peppers, Onions

MUSHROOM + FETA

Roasted Mushrooms, Green Onion, Feta, Mozzarella

SHORT RIB

Slow Roasted, Pulled, Braised Beef

FOUR CHEESE

Mozzarella, Provolone, Queso Crema, Parmesan

CHICKEN SALSA VERDE

Chicken, Onion, Green Pepper, Salsa Verde

JAMÓN Y QUESO

Wood-fired Ham, Cheese

BREAKFAST EMPANADA

Egg and Cheese Or Egg, Sausage, and Cheese

ARGENTINE STREET TACOS 12/\$55 3

BRAISED SHORT RIB

BLACKENED SHRIMP

JERK CHICKEN

DESSERT 3

DULCE DE LECHE CHEESECAKE

\$9.00

Chocolate Cookie Crust, Toasted Meringue

APPLE STREUSEL EMPANADA

\$4.75

Caramel Sauce

ALFAJORES

\$2.00

Argentine Sandwich Cookie with Dulce de Leche