



SUMMER COCKTAILS

MELIPONA MARGARITA – 16

Agave de los andes plateado, capurro quebranta pisco, casa di aristi xtabentun, dry curacao, orange blossom honey syrup, fresh lime juice.

PEPINO GIMLET – 16

Trakal patagonia, casa diega verde gin, charred poblano y pepino cordial, maleza citrus & floral and bitters, fresh lime juice.

RIO1854 OLD FASHIONED – 16

El jimador reposado tequila, legendario cenizo mezcal, coconut palm syrup, ancho Reyes chili liqueur, chocolate bitters, tobacco bitters.

PISCO PUNCH – 16

Capurro quebranta, jikuya white sweet potato shochu, acidified pineapple juice, pineapple gum syrup, fresh lemon juice.

PISCO STAR – 16

Capurro acholado pisco, singani 63, passion fruit liqueur, kota pandan liquer, passion fruit syrup, fresh lime juice.

WHITE MANHATTAN – 17

Palo santo infused maíz nation blanco whisky, fuerte pulque, g4 blanco, maleza flores bitters, blanco vermouth, house-infused corn oil.

EL FERNANDITO – 16

Fernet branca, mexican coca-cola.

SIGNATURE BRUNCH COCKTAILS

Available before 3:00

NAVY GROG PUNCH – 16

Spiced rum, white rum, St. Elizabeth dram, coconut palm syrup, fresh grapefruit, lemon & orange.

COCONUT CARAJILLO – 16

El Acabo Raicilla Sunset, licor 43, FAIR coffee, paranubes coffee, outrageous coconut milk liqueur, cafe bustelo.

EL JORGE 75 – 16

G4 blanco tequila, Yzaguire rose vermouth, jalapeño agave syrup, fresh lemon, brut rose.

RIO MIMOSA – 16

CHOOSE:
Passion fruit, mango, or dragon fruit.

MIMOSA FLIGHT – 25

MICHELADA – 17

House-michelada mix served with toña lager, pickled skewer.

Add : Mexican Candy Shot \$8

PATAGONIAN BREAKFAST – 17

House-bloody maria mix, trakal patagonia, pickled skewer.

NON-ALCOHOLIC SIGNATURE COCKTAILS

WATERMELON SPRITZ – 14*

Pineapple & Aperitivo, Everleaf Mountain aperitif, el Guapo summer berries, watermelon soda, mionetto prosecco.

NO FERNANDITO – 14

The pathfinder, mexican coca-cola.

EL CHILCANO – 14*

Aqara agave de los andes, Everleaf Mountain, dhos orange, ginger syrup, key lime juice.

EL CUBANO PERDIDO – 14

Aplos calme, everleaf mountain, hoja santa mint syrup, el guapo cuban & fuego bitters, mango soda, fresh lime juice.

* products may contain .05% alcohol or may have alcohol removed.



WHITE

CHARDONNAY | THE VICE – 17/65
Russian River Valley

SAUVIGNON BLANC | KOYLE COSTA – 15/45
Viña Koyle — Colchagua Valley, Chile

ALBARIÑO | VIÑA ALMEIRA – 14/42
Rectoral do Umia — Rías Baixas, Galicia, Spain

RIESLING | SMITH-MADRONE – 16/48
Smith-Madrone Winery — Napa Valley, California

ROSÉ

ROSÉ-BLACKBIRD VINEYARDS* – 15/55
Arriviste Rosé Napa Valley

RED

CABERNET SAUVIGNON - FELINO* – 16/60
Mendoza, Argentina

TEMPRANILLO |
SEÑORÍO DE PÉCINA CRIANZA – 17/51
Señorio de Pécina — Rioja, Spain

MALBEC | ALBERTI 154 – 14/42
Bodega Calle — Mendoza, Argentina

RED BLEND | ELQUI – 15/45
Elqui Wines — Elqui Valley, Chile

HOUSE SANGRIA

RED SANGRIA - 15

Red wine mix, stone fruit liqueur, pisco quebranta, dragon fruit, agave.

WHITE SANGRIA - 15

White wine mix, stone fruit liqueur, pisco acholado, passion fruit, agave.

BEER

DRAFT

Coors Light - 7
Modelo Especial - 8
Deschutes fresh squeezed - 8
Castle Danger Cream Ale - 8
Fashion Mullet IPA - Lupulin Brewing - 8
Seasonal Rotator - 8

DRBOTTLES & CANS/SAFT

Toña - 7
Corona Extra - 7
Modelo Especial - 7
Modelo Negra - 7
Pacífico - 7
Minneapolis Cider Co. Mango Habanero - 8
Downeast Peach Mango Cider - 8
Topo Chico Strawberry Guava - 8
Topo Chico Ranch Water - 8

NON-ALCOHOLIC

Corona N/A - 7
Athletic IPA - 7
No Dhos Paloma - 8
No Dhos Margarita - 8

DESSERTS

FLOURLESS BITTERSWEET CHOCOLATE CAKE - 12
Blackberry-balsamic gastrique.

COCONUT TRES LECHES - 12
Toasted coconut, whipped cream, chocolate sauce.

FLAN - 12
Velvety caramel custard, delicately baked and served with seasonal berries.

CHEF'S HOUSE-MADE ICE CREAM FLAVOR OF THE WEEK - 12
Three scoops ask your server.

★ **TIRAMISÚ ON THE ROCKS - 18**
Silky roasted corn mascarpone, Café de Olla-soaked ladyfingers, dark cocoa, chocolate shavings, and toasted cancha.

*Food allergy notice: Food prepared in our restaurant may contain milk, eggs, wheat, peanuts, and tree nuts. If you have a food allergy, please notify your server.

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

Vegetarian
 Vegan

Gluten-Free
★ Chef's Signature

A 3% processing fee will be added to all credit card payments.

A 20% gratuity is automatically added to parties of 6 or more. Thank you for your understanding.