



BAR
VASQUEZ

TAPAS • STEAKHOUSE • LOUNGE

TAPAS & STARTERS

Empanadas de Puerco

Savory Pastry filled with Spiced Pork Sausage \$10.00

Empanada de Pollo

Savory Pastry filled with Chicken, Potato Peppers Onion, Green Olives \$13.00

Empanadas de Queso

Cumin Seed Pastry filled with Housemade Ricotta Mozzarella, Goat Cheese, Roasted Bell Pepper \$9.00

Empanada de Bife

Savory Pastry filled with Spiced Beef \$16.00

*All Empanadas Served with Seasonal Lettuce
Lemon Vinaigrette and Criolla Sauce*

Shrimp Ceviche

Cucumber, Jicama, Red Onion, Chili, Orange Lemon Cilantro, Chives, Yellow Corn Tostadas \$15.00

Croquetas de Bacalao

Creamy Green Tomato Sauce \$12.00

Ensalada Verde

Seasonal Lettuce, Red Radish, Walnuts Parmigiano, 50 Year Sherry Vinaigrette \$12.00

MEAT & FISH

Simply grilled or a la plancha with choice of salsa & one side

SALSAS

Chimichurri
Malbec Veal Reduction
Malbec Butter
Veal Marrow Butter

Bife de Lomo - Prime Filet Mignon (8oz) \$52.00

Creekstone Farms - Kansas, Corn Finished

Poached and Seared Spanish Octopus \$39.00

Bife de Chorizo - Prime New York Strip Steak (12oz) \$55.00

Creekstone Farms - Kansas, Corn Finished

Patagonian Red Shrimp \$36.00

Crispy Half Chicken \$33.00

Duck Breast \$35.00

Wagyu Hanger Steak (8oz) \$42.00

Ranger Valley Farms - Australia

Chuleta de Cordero - Australian Lamb Chops \$15 per chop

Braised Beef Shortribs \$39.00

Patagonian Verlasso Salmon \$33.00

Caballero Steak (36oz) \$88.00

T-Bone Cut, Creekstone Farms - Kansas, Corn Finished

Filete de Costilla con Hueso - Bone-In Rib Steak (24oz) \$74.00

Creekstone Farms - Kansas, Corn Finished

Morcilla and Chorizo \$15.00

SIDES

Charred Cauliflower

Spicy Golden Raisin Pinenut Sauce, Parsley, Pecorino \$12.00

Yukon Gold Smashed Potatoes

Goat's Milk Cheese, Olive Tapenade \$9.00

Forest Mushrooms

Baby Artichokes, Parmigiano Cream Sauce \$18.00

Broccoli a la Plancha

Pecorino, Garlic Chili Citronette \$9.00

Calasparra Rice "La Bomba"

White Beans, Leeks, Corn, Lemon, Rosemary \$15.00

Papas Fritas

Crispy Idaho Potatoes, Thyme Sea Salt
Malbec Reduction Aioli \$9.00

Tony Foreman & Cindy Wolf – Restaurateurs | Mario Cano-Catalan – Executive Chef

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

We fry in 100% peanut oil. Please notify us of any food allergies.