

Monday - Friday from 3pm to 5pm

## BITES

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### TRUFFLE FRIES

cotija cheese - ají tartare - pickled chili

5

Contains Gluten

dairy, vegetarian

### TRADITIONAL GUACAMOLE

pico de gallo - tortilla chips

7

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vegan

### GRILLED SHISHITO PEPPERS

lemon - olive oil - ají amarillo aioli

5

vegetarian

### SMOKED SWORDFISH DIP

aioli - cilantro - pickled jalapeño - lemon juice - tortilla & plantain chips

7

dairy

### COLORADO BISON ANTICUCHO

peruvian ají adobo - chimichurri - charred corn salad

9

### AL PASTOR PORK BELLY TACOS

yuzu avocado foam - grilled pineapple - red onion - corn tortilla

6

### SHRIMP COCKTAIL AGUACHILE

poached marinated shrimp - aguachile rojo - horseradish - cilantro oil -

avocado

7

shellfish

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## BEBIDAS

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### HABANERO BLOOD ORANGE MARGARITA

exotico blanco - house made sour - blood orange habanero simple syrup

8

### CAIPIRINHA

leblon cachaça - lime - sugar

7

### RED SANGRIA

malbec - brandy - seasonal fruit & juice

6

### MICHELADA

pacífico lager - sangrita - lime

6

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## VINO

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### RICHARD SANDOVAL SAUVIGNON BLANC

6

### RICHARD SANDOVAL CABERNET SAUVIGNON

6

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## CERVEZAS

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### COORS LIGHT

Colorado

5

### ALL DRAFT SELECTIONS

5

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A 20% GRATUITY AND 2% CULINARY BOH SERVICE CHARGE ON FOOD WILL BE ADDED TO YOUR BILL. ALL GRATUITIES, DELIVERY FEES & SERVICE CHARGES ARE DISTRIBUTED AMONGST OUR STAFF MEMBERS TO SUPPORT EQUITABLE WAGES. A 2% PROCESSING FEE IS ADDED TO ALL ROOM CHARGES & PAYMENTS USING A CREDIT CARD.