

Menu

Ceviches & Tiraditos

*Peruvian Ceviche made fresh to order with leche de tigre.
All of our fish is fresh and sustainably sourced*

CEVICHE CLÁSICO 20 (GF)

FISH, ONION, ROCOTO CHILI LECHE DE TIGRE

CEVICHE PUERTO 20 (GF)

FISH, CALAMARI, SHRIMP, SCALLOP, ROCOTO CHILI LECHE DE TIGRE

CEVICHE CHIFA 20

AHI TUNA, PEANUTS, AVOCADO, CUCUMBER, SESAME SEEDS, SCALLIONS, CRISPY WONTONS, AJI LIMO PONZU LECHE DE TIGRE

TIRADITO NIKKEI 20

AHI TUNA, SOY PONZU, CUCUMBER-CHALACA, TRUFFLE OIL, DAIKON, QUINOA

TIRADITO PUCUSANA 20 (GF)

SALMON, PASSION FRUIT, SCALLION, PURPLE CORN, CILANTRO, ROCOTO OIL

Ostras

OYSTERS ON THE HALF SHELL 3.50 EA

DAILY SELECTION OF OYSTERS WITH PISCO-PONZU MIGNONETTE AND COCKTAIL SAUCE

Frituras

Traditional Peruvian fritters

CHICHARRÓN DE POLLO 13

CRISPY FIVE-SPICE CHICKEN, SALSA CRIOLLA, ROCOTO CHILI MAYO

JALEA MIXTA 18

FRIED CALAMARI, SHRIMP, SCALLOP, FISH, YUCA, HUACATAY TARTAR SAUCE, SALSA CRIOLLA

EMPANADAS DE CARNE 12

CRISPY PASTRY FILLED WITH BEEF PICADILLO, EGG, RAISINS, AJI VERDE SAUCE

EMPANADAS DE POLLO 12

CRISPY PASTRY FILLED WITH PULLED CHICKEN STEW, YELLOW CHILI, SALSA CRIOLLA, AJI VERDE AIOLI

SALCHIPAPAS 12

CHORIZO, SAUSAGE, FRENCH FRIES, HERBS, ROCOTO KETCHUP, AJI AMARILLO-TRUFFLE MAYO, SALSA CRIOLLA

CHORITOS 18

PAN-ROASTED MUSSELS, CHORIZO, ROASTED PEPPERS, PIMENTON SOFRITO

TEQUEÑOS 12

CRAB, SHRIMP AND CREAM CHEESE FILLED WONTONS, AJI AMARILLO HONEY MAYO

YUQUITAS A LA HUANCAINA 8 (V)

YUCA FRIES, HUANCAINA SAUCE

PLATANOS FRITOS 8

FRIED SWEET PLANTAIN, ROCOTO AIOLI

Anticuchos

Peruvian street food skewers with fried yuca, corn & aji sauce

CORAZÓN 16

TRADITIONAL BEEF HEART

CHORI-GAMBAS 16

SHRIMP AND CHORIZO

POLLO 16

FREE RANGE CHICKEN BREAST STRIPS

SAMPLER 22

SHRIMP AND CHORIZO, CHICKEN, BEEF HEART

Causas

Chilled dish of whipped potato infused with yellow chili, lime, and topped with creamy aioli

CAUSA DE CANGREJO 26 (GF)

DUNGENESS CRAB SALAD, AVOCADO, ROCOTO MAYO, OLIVE, QUAIL EGG, SALSA CRIOLLA

CAUSA DE REMOLACHA 18 (GF)

BEEF ROOT SALAD, CARROTS, APPLE, AVOCADO, CHERRY TOMATO, OLIVE, QUAIL EGG, SALSA CRIOLLA

Ensaladas

TORO STEAK SALAD 24

SAUTÉED STEAK STRIPS, MIXED GREENS, ONION, TOMATO, AVOCADO, CANDIED WALNUTS, BLUE CHEESE, CREAMY CILANTRO DRESSING

JULIO CESAR SALAD 17

CHOPPED ROMAINE LETTUCE, FETA CHEESE, CANDIED WALNUTS, CHERRY TOMATO, OLIVE, HUACATAY ANCHOVY DRESSING, GRILLED GARLIC BREAD

ADD GRILLED CHICKEN, SALMON, OR PRAWNS +\$8



Sanguches

Choice of french fries or salad

PAN CON LOMITO 18

SAUTEED STEAK STRIPS, ONIONS, TOMATOES, CILANTRO, SOY GLAZE, CILANTRO AIOLI, JACK CHEESE, DUTCH CRUNCH

AVOCADO CRABWICH 26

DUNGENESS CRAB SALAD, AVOCADO, MANGO SALSA, LETTUCE, TOMATO, ROCOTO AIOLI, BRIOCHE BUN

SALMON BLT 22

GRILLED SALMON FILET, BACON, LETTUCE, TOMATO, HUACATAY TARTAR SAUCE, TOASTED CIABATTA BUN

PUERTO BURGER 20

GRILLED 8OZ STEAK BURGER, CHEDDAR CHEESE, EGG, BACON, LETTUCE, TOMATO, PLANTAIN, ROCOTO CHILI MAYO, BRIOCHE BUN

Platos Fuertes

PESCADO A LO MACHO 36

CRISPY FRIED WHOLE BRANZINO, CREAMY YELLOW CHILE SEAFOOD STEW, GREEN PEAS, JASMINE RICE

SALMON ENTINTADO 34 (GF)

GRILLED SALMON FILET, SQUID INK CALAMARI RICE, ROCOTO AIOLI, MANGO SALSA CRIOLLA

PAELLA 34

SAFFRON RICE WITH CHICKEN, CHORIZO, SEAFOOD AND SHELLFISH, GREEN PEAS, ROASTED PEPPERS, PIMENTÓN SOFRITO

PUERTO PASTA 30

PAPPARDELLE PASTA WITH SHRIMP, CHORIZO, BASIL AJI AMARILLO CREAM, SCALLIONS, SHAVED MANCHEGO CHEESE

LOMO SALTADO 32

SAUTÉED TENDERLOIN STEAK STRIPS, ONION, TOMATO, CILANTRO, FRENCH FRIES, SOY GLAZE, JASMINE RICE **A LO POBRE STYLE + \$4**

POLLO SALTADO 27

SAUTÉED CHICKEN BREAST STRIPS, ONION, TOMATO, CILANTRO, FRENCH FRIES, SOY GLAZE, JASMINE RICE **A LO POBRE STYLE + \$4**

CHURRASCO A LO POBRE 38 (GF)

GRILLED NEW YORK STEAK, CANARIO BEAN TACU-TACU, PLANTAIN, SUNNY EGG, ENCEBOLLADO CHIMICHURRI

AJI DE GALLINA 23

PULLED CHICKEN STEW, AJÍ AMARILLO CREAM, OLIVES, HARDBOILED EGGS, WALNUTS, JASMINE RICE

POLLO A LA BRASA 23 (GF)

FREE-RANGE, ALL-NATURAL HALF ROTISSERIE CHICKEN, FRENCH FRIES, GREEN SALAD, POLLERÍA AJÍ SAUCE

ADOBO 22

BRAISED PORK SHOULDER, CRISPY YAMS, CANARIO BEANS, SALSA CRIOLLA, JASMINE RICE

QUINOA CHAUFA 20 (GF) (V)

WOKED FRIES QUINOA, MUSHROOMS, BROCCOLI, RED BELL PEPPERS, SCALLIONS, GINGER, EGG **ADD GRILLED CHICKEN, SALMON, OR PRAWNS +\$8**

Snacks & Sides

PAPAS FRITAS 8 (V)

KENEPEC FRIES, ROCOTO AIOLI

CAMOTES FRITOS 8 (V)

SWEET POTATO FRIES, ROCOTO AIOLI

MACARONI A LA HUANCAINA 12

CREAMY MAC N CHEESE, SPICY HUANCAINA CREAM

PLANTAIN CHIPS 8 (V)

Consuming raw or undercooked dairy, meat, fish or shellfish may increase your risk of food borne illness. Not all ingredients are listed, please let us know of any dietary restrictions or allergies.
Cake cutting fee \$3.00 per person. Corkage fee \$20 per bottle, 2 bottle minimum. 20% gratuity added to parties of six or more.
(V) - vegetarian (GF) - items can be made gluten free, ask your server for details.



Cócteles

House Specialties \$14

PISCO SOUR

PISCO QUEBRANTA, FRESH SQUEEZED KEY LIME, SUGAR, EGG WHITE, ANGOSTURA BITTERS. SERVED UP

DARK NIGHT

REDEMPTION RYE WHISKEY, VERMOUTH DI TORINO, BENEDICTINE, PEYCHAUDS BITTERS, ADSINTHE, SERVED UP

LINDA MAR

CITRUS VODKA, PEAR LIQUOR, HONEY, GINGER, LEMON. SERVED ON THE ROCKS

LAVANDA BUTTERFLY

BUTTERFLY PEA FLOWERS INFUSED GRAY WHALE GIN, DRY CURAZAO, PINEAPPLE JUICE, LEMON. SERVED ON THE ROCKS

PINK PANTHER

MAKER'S MARK BOURBON, CAPELETTI, RASBERRY SYRUP, LEMON. SERVED UP

PALOMA BEACH

TEQUILA BLANCO, FRESH GRAPEFRUIT JUICE, HABANERO, SALT. SERVED ON THE ROCKS

PACIFIC SUNRISE

BRUXO X MEZCAL, HIBISCUS SYRUP, LIME JUICE, PINEAPPLE GUM, SERVED WITH CRASHED ICE

MARACUYA COLAO'

CRUZAN RUM, FALERNUM, COCONUT, PASSION FRUIT, CINNAMON. SERVED ON THE ROCKS

GOLDEN SAND

MANZANILLA SHERRY, BENEDICTINE, DRY VERMOUTH, CALVADOS. SERVED UP

PUERTO SANGRIA

PISCO QUEBRANTA, RED WINE, ORANGE LIQUEUR, CITRUS, APPLES. SERVED ON THE ROCKS

Vinos

Bubbles

PROSECCO 12/45

PASQUA NV, TRIVESO EXTRA DRY, ITALY

BRUT ROSE 13/48

GRATIEN & MEYER CREAMANT DE LOIRE, NV, SONOMA, CA

SPARKLING WINE (375 ML) 22

GLORIA FERRER BLANC DE NOIRS, SONOMA, CA

Whites

PINOT GRIGIO 13/48

HAYES RANCH, NV, CALIFORNIA

DRY RIESLING 12/45

TREFETHEN 2018, NAPA

ALBARIÑO 12/45

CONDES DE ALBAREI, RIAS BAIXAS, SPAIN

SAUVIGNON BLANC 14/50

KENWOOD "SIX RIDGES" 2018, SONOMA, CA

CHARDONNAY 12/45

WENTE "MORNING FOG" 2018, LIVERMORE, CA

Rosé

ROSE 13/48

FLEUR DE PRAIRIE ROSE 2019, FRANCE

Reds

PINOT NOIR 15/54

KENWOOD "SIX RIDGES" 2018, RUSSIAN RIVER VALLEY, CA

TEMPRANILLO RIOJA 13/48

CAMPO VIEJO 2018, LOGRONO, SPAIN

MALBEC 14/50

CHENTO 2018, MENDOZA, ARGENTINA

CABERNET SAUVIGNON 14/50

WENTE "SOUTHERN HILLS" 2018, LIVERMORE, CA

RED BLEND 15/54

MURRIETTA'S WELL "THE SPUR" 2018, BORDEAUX / PETITE SYRAH, LIVERMORE, CA

Bebidas

Cervezas

Draft Beer \$8

SCRIMSHAW

PILSNER, NORTH COAST BREWERY, MENDOCINO, 4.4%

LAGUNA BAJA

DARK LAGER, NORTH COAST BREWING, MENDOCINO, 5%

BOO KOO

WEST COAST IPA, MOTHER EARTH BREWERY, NORTH CAROLINE, 6.5%

LOVE

HAZY IPA, ALMANAC BEER CO, ALAMEDA, CA, 6.1%

EAST BROTHER

DOUBLE AMERICAN IPA, EAST BROTHER BEER CO, RICHMOND, CA, 7.3%

PUEO

PALE ALE, MAUI BREWING, HAWAII, 5.5%

Bottled Beer \$7

CUZQUEÑA

MALTED LAGER, BACKUS & JOHNSTON SAAS, LIMA, PERU, 5%

CRISTAL

PALE LAGER, BACKUS & JOHNSTON SAAS, LIMA, PERU, 5%

CALIFORNIA BLONDE

BLONDE ALE, EEL RIVER, SCOTIA, 5.8%

TRIPEL

TRIPLE ALE, ALLAGASH BREWERY, PORTLAND, 9%

EINSTÖK

WHITE ALE, ÖLGERD BREWERY, AKUREYRI ICELAND, 5.2%

OLD RASPUTIN

IMPERIAL STOUT, MENDOCINO, 9%

ERDINGER

LOW ALCOHOL BEER, GERMANY, 0.05%

BLUE STAR

WHEAT BEER, MENDOCINO, 4.5%

HEFEWEIZEN BAVARIAN WHEAT

WHEAT BEER, SUDWERK BREWING CO, CALIFORNIA, 4.5%

MOOSE DROOL

BROWN ALE, BIG SKY WERYING CO, MONTANA, 5.1%

REKORDERLIG STRAWBERRY LIME HARD CIDER

HARD CIDER, REKORDERLIG, SWEDEN, 4.5%

Canned Beer \$5

HIWA

PORTER, MAUI BREWING, HAWAII, 6%

OFF DRY

APPLE CIDER, LAFAYETTE, CO, 5.8%

HARD SELTZER

SEASONAL FLAVOR, HIGH MOON, TENNESSEE, 4.5%

ALMANAC TROPICAL SESONAL(500 ML) \$7

SESONAL FLAVOR, ALMANAC BEEER CO, ALAMEDA, 5.6%



Sodas & Jugos

INKA KOLA 5

PERUVIAN SODA, IMPORTED, BOTTLED

CHICHA MORADA 6

HOME-MADE PERUVIAN PURPLE CORN CIDER

PASSION FRUIT JUICE 6

COCA-COLA 4

WITH REAL CANE SUGAR, BOTTLED, MEXICO

FEVER TREE GINGER ALE 5

PELLEGRINO SPARKLING WATER 7

