

Dinner

LATIN BOTANAS

INMIGRANTE

Botanas

<u>Tequenos (5 pcs)</u> V \$15.5	<u>Empanadas (2pcs)</u> \$15.5	<u>Tostones (3pcs)</u> GF/V \$16
Venezuelan rich pastry crust wrapped around asadero cheese.	Beef, chicken or cheese house made empanadas served with garlic aioli and salsa guasacaca.	Mashed plantain topped with coleslaw, cotija cheese, cherry tomatoes. Add carne mechada \$5.50
<u>Guacamole</u> V \$17	<u>Soup of the week</u> \$16	<u>Seasonal Salad</u> GF/V \$15
Our best avocados vs our best chips. Extra chips. +\$2.50	Rotational latin soup, (Ask your server)	Rotational Salad (ask your server) Add chicken \$5, Add Shrimps \$7
<u>Ceviche Peruano</u> PES \$18	<u>Vuelve a la vida</u> PES \$17	<u>Aguachile (Spicy)</u> PES \$20
Peruvian fish ceviche with leche de tigre, onion, chulpe corn, sweet potatoes & plantain chips.	Venezuelan style shrimp cocktail, lime, pico de gallo, avocado & crackers.	Our favorite Sinaloa style cevichito with shrimp, jalapeno spicy sauce and fresh cucumber.
<u>Tacos (3pcs)</u> GF \$19	<u>Sopes (3pcs)</u> \$18	<u>Pescado Frito</u> \$38
3 Corn tortillas served with your choice of <ul style="list-style-type: none"> • Wild mushrooms: BBQ homemade. • Cochinita Pibil.: Pulled pork, pickled onion • Pastor :Grilled pork, pineapple, onion, cilantro, green sauce 	Handmade crispy corn sope shell topped with pinto beans, crema, cotija cheese and salsa. Pick 3. <ul style="list-style-type: none"> • Traditional (V) • Chicken • Artisanal Chorizo +\$2 	Catch of the day rice, tostones & ensalada rallada & avocado.
<u>Tacos de Asada (3pcs)</u> GF \$22	<u>Arepas. 3 (pcs)</u> GF \$20	<u>Lomo Saltado</u> \$26
Sliced top sirloin, cilantro, onions and green sauce.	Traditional cornmeal bread with your favorite filling: <ul style="list-style-type: none"> • Reina pepiada. (Pull chicken, avocado, mayo). • Pelua (Shredded beef, cheddar cheese) • Pabellon veggie (Avocado, black beans, plantain, cheese). 	Stir fried beef, seasonal vegetables, potatoes & white rice.
<u>Quesa Birria (3pcs)</u> GF \$23	<u>Arepa Llanera 3 pcs</u> \$24	<u>Pabellon Criollo a caballo</u> \$35
Beef marinated in mexican spices, grilled cheese on a corn tortilla and side of birria consome.	Our hand made arepas filled with top Sirloin, avocado, tomato, asadero cheese and garlic aioli	Rice, carne mechada, beans, cotija cheese, avocado, sweet plantain, arepa & sunny side up egg. Add chorizo \$5
<u>Tostadas (2pcs)</u> \$18		<u>Choripan</u> \$15
Crispy corn tostadas topped with chicken tinga, lettuce, crema, beans, ranchera sauce on the side		Argentinian style artisanal chorizo on a bun with our home made chimichurri sauce.
		<u>Milanesa Napolitana</u> \$24
		Argentinian style beef breaded milanesa, ham, cheese, pomodoro sauce with a side of salad

Extras/sides

- Guacamole \$5
- Pico de Gallo \$5
- Refritos. \$4
- Yuca (per piece) \$2
- Plain Toston \$4
- Plain Arepa \$4.5
- Avocado (half piece) \$3.5

Our menu is design to share, all the food will come as ready

POSTRES

<u>Churros</u>	\$11
Fried Mexican pastry with a side of chocolate & caramel syrup.	
<u>3 leches de mama</u>	\$12.5
Sponge cake with 3 kinds of milks, Mama's recipe	
<u>Quesillo de la abuela</u> GF	\$12
Caramel flan with a layer of clear caramel sauce	
<u>Alfajores (2pcs)</u>	\$10
Argentinian cookie filled with dulce de leche.	

SOFT DRINKS

<u>Aguas frescas</u> (Tamarindo Horchata, Jamaica & Orange juice.....)	\$7.5
<u>Sparkling water</u> (750ML).....	\$9
<u>POP</u>	
Coke, Diet Coke, Coke Zero, Sprite, Ginger Ale,	
Soda Water.....	\$3.5
<u>Nestea</u>	\$4
<u>Jarritos</u>	\$4.5
<u>Malta</u>	\$4.5
<u>Inka, Kola Tapa azul</u> (cream soda).....	\$4.5

INMIGRANTE

Cocktails

We use local produce in our craft, citrus are squeezed everyday.

Everything in your cocktail is edible. We hope you enjoy drinking it as much as we love creating them for you. Salud

<u>Margaritas</u> \$18 Tequila, housemade triplesec, lime and love. Classic / Tamarind Spicy+\$1	<u>Margarita Diamante</u> \$25 Tequila Cristalino, Grand Manier, cucumber, cilantro	<u>Maracuya</u> \$19 Tequila, grand marnier, passion fruit, lime.
<u>Paloma</u> \$17 Tequilita,grapefruit, soda, lime.	<u>Oaxacan Negroni</u> \$19 Mezcal, Campari, vermouth, magical bitters.	<u>Pica Pica</u> \$19 Mezcal joven, ancho liqueur , jalapeno syrup, citrus.
<u>Mojito</u> \$17 You know is gonna be really good Classic / Berries+\$2	<u>Smoked Cuba libre</u> \$18 Rum,coke, bitters, smoked in apple wood chips.	<u>Piña Colada</u> \$21 Ron blanco, Malibu, coconut cream, pineapple & lime
<u>Manzanita</u> \$17 Diplomatico, calvados, lime, egg white, cinnamon.	<u>Naranja Sanguina</u> \$19 Gin, housemade triple sec, blood orange, egg white foam.	<u>El Gobernador</u> \$17 Pisco, egg whites, lime, angostura bitters. A su madre.
<u>Mar Caribe</u> \$23 Ketel, Lychee, St Germain, lime & egg whites	<u>Arenita playita</u> \$18 Whisky, coconut water, bubbles & bitters.	<u>Oldie but Goodie</u> \$25 Whisky, angostura bitters, orange bitters, smoke.
<u>Carnival Caipirinha</u> \$18 Cachaca, lime, passion fruit.	<u>Gin y Toñoito</u> \$18 House rosemary infused, gin, lime, orange bitters, tonic water.	<u>¿Que lo que manito?</u> \$21 Handcrafted mamajuana, pineapple, cinnamon syrup and pineapple crisp.
<u>Repoesspreso</u> \$19 Tequila reposado, kahlua, espresso shot.	<u>Mezcal Flight</u> \$37 Bartender's selection of 3 1/2oz different mezcales.	MICHELADA \$11 SMOKED BEER \$11
	<u>Tequila Flight</u> \$35 Bartender's selection of 1/2 oz blanco, 1/2 oz reposado & 1/2 oz añejo.	

Cerveza

Corona	\$8.00
Negra Modelo.....	\$8.00
Modelo Espe	\$8.00
Dos XX	\$8.00
Tecate	\$9.00
Inmigrante Lager	\$9.00
Inmigrante Draught	\$12.00
Coastal Wave IPA.....	\$12.00
Refajo Colombian style	\$13.00
Rotating gluten free beer.....	\$9.00

Mocktails

<u>Valentino</u> \$13 Strawberries, horchata, kombucha, love	
<u>Noah-cohol</u> \$13 Mint,seasonal berries,lime,soda	
<u>Pina colada</u> \$14 Coconut cream, pineapple & lime	
<u>Citrus punch</u> \$12 Orange, lime, grapefruit, mint.	
<u>Bloody sin marry</u> \$13 Clamato,tajin,wochesiter sauce, lime	
<u>Parchita</u> \$13 Passion fruit, lime, orange,, soda	
<u>Cold tea</u> \$12	