



La Brasa

ESCAPE TO LOVE

Cocktails

RAZZLE DAZZLE

\$16

Raspberry Stoli Vodka, cranberry juice, triple sec, lime juice, simple syrup, mint and edible glitter rim.

LOVE POTION

\$16

Vodka, Kahlua, strawberry pureé, heavy cream, chocolate covered strawberry garnish, chocolate drizzled glass

CUPID'S CRUSH

\$16

Leblon rum (cachaça), muddled lime wedges, strawberry pureé, sugar, splash of sprite, strawberry heart

MATCHA MARTINI

\$15

Reyka Vodka, matcha, heavy cream, simple syrup, Kahlua

LOTUS FLOWER

\$14

Ketel One Citroen, crushed berries, St. Germain, fresh lemon juice.
Mocktail version available \$9

LYCHEE OLD FASHIONED

\$14

Templeton Rye, lychee syrup, cherry, orange peel, bitters.

LA BRASA CLUB SPECIAL

\$14

Absolut Watermelon Vodka, simple syrup, lime juice, muddled cucumber, topped with soda & Sprite. *Mocktail version available \$9*

MILLIONAIRE MANGO MARGARITA

\$14

Casamigos Tequila, Cointreau, lemon, lime, agave, mango pureé.
Mocktail version available \$9

STRAWBERRY JALAPEÑO MARGARITA

\$14

Casamigos Tequila, Cointreau, muddled strawberries-jalapeños, lemon-lime juice, agave. *Mocktail version available \$9*

LYCHEE MARTINI

\$15

Hendrick's Gin, St. Germain, lemon juice, lychee.

LA BRASA FRENCH 76

\$14

Ciroc passion fruit vodka, passion fruit juice, champagne, cherry.

ESPRESSO MARTINI

\$15

Tito's Vodka, Borghetti's espresso liqueur, Lee's coffee.

Red Wine

GL BLT

ANGELINE / CABERNET SAUVIGNON / CALIFORNIA	\$10	\$40
GREYSON / CABERNET SAUVIGNON / CALIFORNIA	\$10	\$40
RIUNITE LAMBRUSCO / ITALY	\$11	\$50
AREYNA / MALBEC / ARGENTINA	\$9	\$36
ALTOS TERRAZAS / MALBEC / ARGENTINA	\$11	\$44
SEAN MINOR / PINOT NOIR / CALIFORNIA	\$10	\$40
BLOCK NINE / PINOT NOIR / CALIFORNIA	\$9	\$36
DECOY / CABERNET SAUVIGNON / CALIFORNIA	\$17	\$80
LUIGI BOSCA / MALBEC / ARGENTINA		\$60

White Wine

GL BLT

ANGELINE / CHARDONNAY / CALIFORNIA	\$9	\$36
KATE ARNOLD / SAUVIGNON BLANC / CALIFORNIA	\$9	\$36
MARTIN RAY / SAUVIGNON BLANC / CALIFORNIA	\$10	\$40
RIFF / PINOT GRIGIO / ITALY	\$9	\$36
KATE ARNOLD / RIESLING / CALIFORNIA	\$12	\$48
RUFFINO / PROSECCO	\$11	\$44
ACROBAT ROSÉ	\$12	\$42
VOGA MOSCATO	\$10	\$40

Champagne x Sparkling

CHAMBONGS (2)	\$12
MARTINI & ROSSI	\$45
MARTINI & ROSSI ROSE	\$45
LA MARCA PROSECCO	\$50
VEUVE CLICQUOT	\$125
MOET & CHANDON IMPERIAL BRUT	\$125
MOET & CHANDON ROSE IMPERIAL	\$125

Frozen

MARGARITA	\$12
add flavor +\$2 <i>mango</i> <i>strawberry</i> <i>watermelon</i> <i>passion fruit</i>	
PEACH BELLINI	\$12

Beers

PRESIDENTE
CUSQUEÑA
SAPPORO
DOS EQUIS
CORONA
PACIFICO
NEGRA MODELO
MODELO ESPECIAL
MICHELOB ULTRA
BUD LIGHT

Vodka

TITO'S
REYKA
GREY GOOSE
BELVEDERE
KETEL ONE
KETEL ONE BOTANICALS
cucumber mint, grapefruit rose, peach blossom
CIROC
CIROC PASSION FRUIT
CIROC WATERMELON
DEEP EDDY LEMON

Tequila

ESPOLÓN
ASTRAL BLANCO
LALO BLANCO
CASA DRAGONES
1800 BLANCO
ILEGAL (MEZCAL)
CASAMIGOS BLANCO
CASAMIGOS REPOSADO
DON JULIO BLANCO
DON JULIO AÑEJO
DON JULIO 1942
PATRÓN SILVER
PATRÓN REPOSADO
CLASE AZUL PLATA
CLASE AZUL REPOSADO

Gin

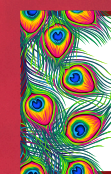
HENDRICK'S
TANQUERAY
BOMBAY SAPPHIRE

Whiskey

WELLER
JAMESON
TEMPLETON
ELIJAH CRAIG
ANGELS ENVY
WOODFORD
KNOB CREEK
MAKER'S MARK
BASIL HAYDENS
CROWN ROYAL
CROWN APPLE
JACK DANIEL'S
BUFFALO TRACE
BULLEIT RYE
BULLEIT BOURBON
PENDLETON MIDNIGHT

Scotch

CHIVAS REGAL
DEWAR'S WHITE LABEL
OBAN
JOHNNIE WALKER
Red, Black, Blue
THE SINGLETON
GLENMORANGIE
THE GLENLIVET 12
BLADNOCH
MACALLAN 12



THE PEACOCK
only for those in the know.

TAG US AT @LABRASAOKC

DRINK RESPONSIBLY

Aperitivos

- MACHU PICCHU NACHOS

house made chips, Peruvian chicken, shredded cheese, black beans, queso, feta, diced tomatoes & onions, jalapeños, chipotle ranch. **Substitute with steak +\$8**

\$20
- CANDIED BRUSSELS SPROUTS

flash fried & tossed in Sriracha honey lime vinaigrette, bacon, parmesan cheese

\$15
- KOREAN KALBI TACOS

(3) braised short ribs glazed in Korean BBQ,, Asian slaw, kimchi, chipotle mayo

\$18
- ASIAN WINGS

(7) wings tossed in gochujang, sesame oil, sweet glaze, sesame seeds, green onions with chipotle ranch on side

\$18
- CHICKEN TAMALE

one deconstructed tamale with pulled Peruvian chicken, prosciutto, leeks, jalapeños, aji verde cream sauce, parmesan cheese. **Add egg: \$3**

\$17
- SHRIMP TAMALE

one deconstructed tamale with sautéed shrimp, smoked corn, shallots, candied bacon, feta, creamy garlic sauce. **Add egg: \$3**

\$20
- SALT & PEPPER SHRIMP

(7) shrimps wok tossed, kosher salt, white pepper, scallions, jalapeños

\$24
- QUESO & GUAC

fresh made guacamole & queso blanco, tortilla chips

\$17
- BLISTERED SHISHITO PEPPERS

tossed in chili soy sauce, Korean BBQ, garlic, ginger, brown sugar, sesame seeds

\$14

Ceviches

- CEVICHE TRIO

a sampler of our ceviches (mixto, tuna & shrimp)

\$32
- CEVICHE MIXTO

seafood mix marinated in lime juice, sweet potatoes, avocados, cilantro, Peruvian chilies, finely sliced onions, choclo (peruvian corn) & plantains chips

\$19
- TUNA CEVICHE

saku AAA grade tuna, green onions, avocado, roasted garlic, fried onions, jalapeños, Peruvian spiced ponzu & plantain chips

\$24
- SHRIMP CEVICHE

cooked shrimp, lime juice, garlic, cilantro, jalapenos, chimichurri sauce, cucumber, avocado, radish, pico de gallo

\$24

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Your Valentine's Night Starts Here.

ESCAPE TO LOVE



De La Brasa \$90

perfect for two people & sampler of our best meats

Half Pollo a La Brasa, Miso Glazed Chilean Sea Bass, Peruvian Ribeye + two large sides. **Add Shrimp +\$12 | Lobster Tail +\$28**



= Chef's Choice = mild/spicy = gluten free option

Sides

- | | SMALL | LARGE |
|---|-------|-------|
| AVOCADO | \$4 | \$7 |
| FRIED PLANTAINS | \$5 | \$9 |
| CUMIN BLACK BEANS & RICE | \$5 | \$9 |
| GRILLED NAAN BREAD | \$5 | \$9 |
| LATIN FRIES W/ GARLIC BUTTER & PARMESAN | \$5 | \$9 |
| LATIN SMOKED CORN | \$6 | \$11 |
| HOUSE SALAD (Asian Vinaigrette or Chipotle Ranch) | \$6 | \$11 |
| GARLIC MASHED POTATOES LOADED +\$4 | \$6 | \$11 |
| SAUTÉED MUSHROOMS | \$7 | \$13 |
| CHIMICHURRI ASPARAGUS | \$7 | \$13 |
| BROCCOLINI +\$4 | \$7 | \$13 |
| JALAPEÑO MAC & CHEESE +\$4 | | \$13 |

23% gratuity will be applied to all parties of 6 or more

Entrées

- CHIMICHURRI STEAK

6oz Black Angus Flat Iron Steak topped with house made chimichurri sauce, mexican street corn, Peruvian potato medley. **Add 4oz Filet +\$24 | Shrimp +\$12 | Lobster Tail +\$28**

\$36
- POLLO & CARNE

1/4 Pollo a La Brasa, 4oz 1855 Black Angus Filet with demi-glace, choice of two sides. **Add 4oz Filet +\$24 | Shrimp +\$12 | Lobster Tail +\$28**

\$40
- PERUVIAN RIBEYE

12oz Creekstone Farms Black Angus Ribeye with fried egg on top, parmesan whipped potatoes, plantains. **Add Shrimp +\$12 | Lobster Tail +\$28**

\$46
- SURF & TURF

4oz filet, chimichurri shrimp, broccolini, jalapeño mac & cheese **Add 4oz filet +\$24 | Lobster Tail +\$28**

\$48
- LOMO SALTADO

diced filet mignon, smoked cherry tomatoes, onions, red wine vinegar, aji amarillo peppers, au jus, roasted garlic, Maggi, potato medley, topped with crispy potato strings served with jasmine rice + aji verde on side. **Add egg +\$3 | avocado +\$4 | shrimp +\$12 | Substitute with Tofu \$22**

\$30

Pollo a La Brasa

HALF: \$26 WHOLE: \$48

A La Brasa classic and guest favorite. Marinated for over 24 hours in our secret 20-spice Peruvian recipe, charcoal-roasted until the skin is crackling and the meat stays tender and succulent. Finished with our signature aji verde and aji amarillo sauces. Served with your choice of sides.

Family Style

+ choice of three sides. Feeds 4-6 people

- POLLO A LA BRASA & CHINA

2 Whole Pollo a La Brasa, grilled onions & peppers, grilled Naan bread, corn tortillas, avocado. **Sauces: aji amarillo, aji verde & jalapeño soy**

\$92
- PARRILLA A LA BRASA

1 Whole Pollo a La Brasa, sliced flat iron steak, smoked sausage, grilled onions & peppers, Naan bread, corn tortillas, avocado. **Sauces: aji amarillo, aji verde & jalapeño soy, ssamjang, kimchi, chimichurri, demi-glace, korean and peruvian bbq**

\$180
- MILLIONAIRE'S SPECIAL

1 Ribeye, 2 6oz Filets, 2 Flat Iron Steaks, 2 Pollo a La Brasa, 8 grilled shrimps, 2 blackened tilapia, grilled onions & peppers, avocado, Naan bread & corn tortillas. **Sauces: aji amarillo, aji verde & jalapeño soy, ssamjang, kimchi, demi-glace, chimichurri, korean and peruvian bbq**

\$320

VISIT OUR SISTER CONCEPTS: TEQUILA CHULOS & YOURS TRULY