



La Brasa

Cocktails

PISCO SOUR

National drink of Perú. Pisco Portón, lime, egg whites, sugar, bitters

LA BRASA CLUB SPECIAL

Ciroc Watermelon Vodka, simple syrup, lime juice, muddled cucumber, topped with soda & Sprite

STRESS RELIVER

Pinnacle Raspberry Vodka, peach schnapps, pineapple & cranberry

CAIPIRINHA

Brazilian cocktail of São Paulo origin with Leblon (cachaça rum), sugar, lime, and ice

MATCHA MARTINI

Tito's, matcha, heavy cream, simple syrup, white chocolate liqueur

LOTUS FLOWER

Ketel One Citroen, crushed berries, St. Germain, fresh lemon juice

LYCHEE OLD FASHIONED

Elijah Craig Rye, lychee syrup, cherry, orange peel, bitters

MEZCAL OLD FASHIONED

Illegal Mezcal Tequila, simple syrup, cherry, orange, peel, bitters

MILLIONAIRE MANGO MARGARITA

Patrón Tequila, Cointreau, lemon, lime, agave, mango pureé

STRAWBERRY JALAPEÑO MARGARITA

Patrón Tequila, muddled strawberries, jalapeños, sweet & sour

ORGANIC MARGARITA

Lalo No-Addictive Tequila Blanco, tres agaves nectar, lime juice

RANCH WATER

Espolón Tequila, Topo Chico mineral water, Tajin rim, lime

LA BRASA FRENCH 76

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

ESPRESSO MARTINI

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

\$14

\$14

\$14

\$14

\$15

\$14

\$14

\$14

\$14

\$14

\$14

\$12

\$14

\$12

Red Wine

GL BLT

ANGELINE / CABERNET SAUVIGNON / CALIFORNIA	\$10	\$40
GREYSON / CABERNET SAUVIGNON / CALIFORNIA	\$10	\$40
DISRUPTION / MERLOT / WASHINGTON	\$10	\$40
CORVIDAE ROOK / MERLOT / WASHINGTON	\$9	\$36
AREYNA / MALBEC / ARGENTINA	\$9	\$36
TERRAZAS / MALBEC / ARGENTINA	\$11	\$44
SEAN MINOR / PINOT NOIR / CALIFORNIA	\$10	\$40
BLOCK NINE / PINOT NOIR / CALIFORNIA	\$9	\$36
LUIGI BOSCA / MALBEC / ARGENTINA		\$60

White Wine

GL BLT

ANGELINE / CHARDONNAY / CALIFORNIA	\$9	\$36
CONTRADE MOLVASIA / CHARDONNAY / ITALY	\$10	\$40
KATE ARNOLD / SAUVIGNON BLANC / CALIFORNIA	\$9	\$36
MARTIN RAY / SAUVIGNON BLANC / CALIFORNIA	\$10	\$40
RIFF / PINOT GRIGIO / ITALY	\$9	\$36
KUNG FU / RIESLING / WASHINGTON	\$10	\$40
RUFFINO / PROSECCO	\$11	\$44

Champagne x Sparkling

CHAMBONGS (2)	\$12
FRANCOIS MONTAND	\$45
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 add flavor +\$2 <i>mango</i> <i>strawberry</i> <i>peach</i>	\$12
MARGARITA SWIRL	\$15
SANGRIA	\$13

Beers

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

Vodka

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

Tequila

ESPOLÓN
LALO BLANCO
CASA DRAGONES
1800 BLANCO
CASCABEL BLANCO
CASCABLE REPOSADO
CASAMIGOS BLANCO
CASAMIGOS REPOSADO
DON JULIO BLANCO
DON JULIO AÑEJO
DON JULIO 1942
PATRÓN SILVER
PATRÓN REPOSADO
PATRÓN ALTO REPOSADO
CLASE AZUL PLATA
CLASE AZUL REPOSADO

Mezcal

ILEGAL
THE LOST EXPLORER
DEL MAGUEY VIDA
KILINGA BACANORA BLANCO
KILINGA BACANORA REPOSADO

Whiskey

BASIL HAYDENS ELIJAH CRAIG ANGELS ENVY WOODFORD KNOB CREEK BULLEIT RYE MAKER'S MARK CROWN ROYAL CROWN APPLE PENDLETON MIDNIGHT KENTUCKY DALE JACK DANIEL'S BULLEIT BOURBON EVAN WILLIAMS 1783 JIM BEAM REPEAL BATCH 2 GINGERS JACK DANIEL'S	JAMESON TEMPLETON DICKEL OLD FORESTER LARCENY WELLER
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Scotch

CHIVAS REGAL
DEWAR'S WHITE LABEL
OBAN
JOHNNIE WALKER *Red, Black, Blue*
THE SINGLETON
GLENMORANGIE
THE GLENLIVET 12
BUCHANAN'S MASTER
BLADNOCH
J&B
MACALLAN 12

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DRINK RESPONSIBLY



Aperitivos

MACHU PICCHU NACHOS \$16

house made chips, Peruvian chicken, shredded cheese, black beans, queso, feta, diced tomatoes & onions, jalapeños, chipotle ranch

CANDIED BRUSSELS SPROUTS \$14

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

KOREAN KALBI TACOS \$16

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

ASIAN WINGS \$16

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

CHICKEN TAMALE \$16

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

SHRIMP TAMALE \$18

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

SALT & PEPPER SHRIMP \$21

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

QUESO & GUAC \$17

fresh made guacamole & queso blanco, tortilla chips

BLISTERED SHISHITO PEPPERS \$14

tossed in Korean BBQ

ELOTE \$13

(2) Mexican street corn on the cob, chipotle ranch, grated parmesan cheese, cilantro, peruvian spice blend

Salads & Seafood

SHAKING BEEF SALAD \$22

diced filet mignon sautéed in soy butter atop mixed greens, sliced egg, tossed in house Asian vinaigrette with au jus

SEAFOOD PAELLA \$29

saffron infused rice, calamari, mussels, shrimp, clams, tilapia, green onions, red peppers, onions, peas, parmesan, panko

MISO GLAZED CHILEAN SEA BASS \$42

Chef Vu's take on Nobu's Miso Glazed Black Cod, mashed potatoes, candied brussels sprouts with bacon

SOUTHWESTERN CHICKEN SALAD \$18

pulled Peruvian chicken, mixed greens, smoked cherry tomatoes, corn, black beans, sliced avocado, shredded cheddar, tortilla chips, chipotle ranch

Substitute Shrimp +\$12

Ceviches

CEVICHE TRIO \$30

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

CEVICHE MIXTO \$22

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

TUNA CEVICHE \$20

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

SHRIMP CEVICHE \$19

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

CEVICHE DE PESCADO \$15

swai, leche de tigre (lime juice, garlic, red onions, aji limo), sweet potatoes, red onions, cilantro cancha, choclo (peruvian corn)

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



Pollo a La Brasa

Executive Chef: James Vu
@labrasaokc

HALF: \$23 WHOLE: \$36

our delicious 20 spice chicken marinated 24-36 hrs, split roasted over charcoal to deliver crisp, moist & succulent bird second to none, served with aji verde (cilantro cream sauce) & aji amarillo (Peruvian pepper sauce) + choice of two sides

• DE LA BRASA \$85

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

* = premium side

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	\$6	\$11
SAUTÉED MUSHROOMS	\$7	\$13
CHIMICHURRI ASPARAGUS	\$7	\$13
BROCCOLINI *	\$7	\$13
JALAPEÑO MAC & CHEESE *		\$13

23% gratuity will be applied to all parties of 8 or more

Entrées

CHIMICHURRI STEAK \$31

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**

POLLO & CARNE \$34

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**

PERUVIAN RIBEYE \$40

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

SUFT & TURF \$41

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

DOLSOT BIBIMBAP \$20

sticky rice, shiitake mushrooms, carrots, spinach, bean sprouts, kimchi, picked papaya, green onions, fried egg, miso, gochujang, ssamjang. **Add tofu +\$5 | beef +\$12 | chicken +\$9 | shrimp +\$12 | chk + beef + shrimp +\$16**

LOMO SALTADO \$28

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**

TRUFFLE MAC & CHEESE \$25

pulled Peruvian chicken, penne pasta, smoked cherry tomatoes, leeks, prosciutto, parmesan cream sauce, truffle oil, topped with Japanese panko bread crumbs. **Substitute with shrimp +\$12 | steak +\$12 | 4oz filet +\$24 | Lobster Tail +\$28**

Family Style

+ choice of three sides. Feeds 4-6 people

POLLO A LA BRASA & CHINA \$85

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

PARRILLA A LA BRASA \$150

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**

MARISCOS A LA PARRILLA \$300

1 Miso Glazed Chilean Sea Bass, 2 Lobster Tail, 1 Ceviche Misto, 12 grilled Shrimp, 2 fried tilapia, grilled onions & peppers, Naan bread & corn tortillas. **Sauces: lemon butter, chimichurri, paella sauce Nuoc Mam (Vietnamese Fish Vinaigrette)**

MILLIONAIRE'S SPECIAL \$260

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**