

La Brasa

Est. 2013

Cocktails

LA BRASA CLUB SPECIAL

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

STRESS RELIEVER

Skyy Raspberry Vodka, peach schnapps, pineapple, OJ & cranberry. **Mocktail version available \$9**

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. **Mocktail version available \$9**

LYCHEE OLD FASHIONED

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

MEZCAL OLD FASHIONED

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

MILLIONAIRE MANGO MARGARITA

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

STRAWBERRY JALAPEÑO MARGARITA

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

LYCHEE MARTINI

Bombay Sapphire Gin, St. Germain, lemon juice, lychee.

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

\$15

\$14

\$14

\$14

\$14

\$14

\$15

\$14

\$15

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
LA MARCA / 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

Scotch

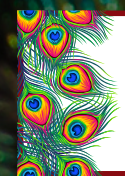
CHIVAS REGAL
DEWAR'S WHITE LABEL
OBAN
JOHNNIE WALKER
Red, Black, Blue
THE SINGLETON
GLENMORANGIE
THE GLENLIVET 12
BLADNOCH
MACALLAN 12

Gin

HENDRICK'S
TANQUERAY
BOMBAY SAPPHIRE

Whiskey

JAMESON
ELIJAH CRAIG
WOODFORD
KNOB CREEK
MAKER'S MARK
BASIL HAYDENS
CROWN ROYAL
CROWN APPLE
JACK DANIEL'S
BUFFALO TRACE
BULLEIT RYE
BULLEIT BOURBON



THE PEACOCK
only for those in the know.

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DRINK RESPONSIBLY

Appetizers

MACHU PICCHU NACHOS \$20

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

CANDIED BRUSSELS SPROUTS \$15

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

MEXICAN STREET CORN \$13

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

ASIAN WINGS \$18

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

CHICKEN TAMALE \$17

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

QUESO & GUAC \$17

fresh made guacamole & queso blanco, tortilla chips

KOREAN KALBI TACOS \$18

(3) brasied short ribs glazed in Korean BBQ,, Asian slaw, kimchi, chipotle mayo. **Add a fourth taco +5**

TUNA CEVICHE \$24

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

SHRIMP CEVICHE \$24

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

Salads

SHAKING BEEF SALAD \$24

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

SOUTHWESTERN CHICKEN SALAD \$24

pulled Peruvian chicken, mixed greens, smoked cherry tomatoes, corn, black beans, sliced avocado, shredded cheddar, tortilla chips, chipotle ranch. **Substitute Shrimp +\$12**

BIRTHDAY EXPERIENCE \$50

Includes birthday presentation, Chambong or La Brasa Shot (1), dessert & song of choice.



Pollo a La Brasa

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.

HALF CHICKEN: \$26
WHOLE CHICKEN: \$48

La Brasa

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**

Sides

	SMALL	LARGE
FRIED PLANTAINS	\$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
BROCCOLINI	\$7	\$13

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

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

= Chef's Choice

= mild/spicy

= gluten free option

Entrées

CHIMICHURRI STEAK \$35

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

POLLO & CARNE \$40

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

PERUVIAN RIBEYE \$46

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

MISO GLAZED CHILEAN SEA BASS \$44

served with mashed potatoes, and candied brussels sprouts topped with crispy bacon

DOLSOT BIBIMBAP \$20

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

LOMO SALTADO \$26

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 \$120

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 \$180

1 Whole Pollo a La Brasa, sliced flank 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**

Add Lobster Tail +\$28 | shrimp +\$12 |

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