

# Gaucha Ranch

GRILL & WINES

## SMALL PLATES

PROVOLETA Melted Provolone Cheese, Roasted Tomato, Garlic Confit, and oregano Served with French Baguette .....	\$14
SWEETBREADS Sous Vide and Then Grilled Served with Criolla Sauce and Grilled Lemon .....	\$15
EMPANADAS Choice of Two Organic Grass Fed Beef or Chicken .....	\$11
PATAGONIAN SHRIMP Grilled Patagonian Shrimp Caponata .....	\$17
BONE BROTH House Special Grass Fed Bone Broth, Pickled Red Onions, Potatoes, Baby Corn, Smokey Oil .....	\$13
EGGPLANT Grilled Eggplant, Roasted Tomato Eggplant puree, Stracciatella .....	\$13
PORK & BLOOD SAUSAGES "MATRIMONIO" Chimichurri & Criolla Sauces, .....	\$13

## MEDIUM PLATES

ROY'S PORK BELLY Smoked and Slowly Cooked Served with Sweet Potato Puree, Figs Sauce, Dijon Mustard, Grilled Lemon .....	\$19
THE MUSHROOM KING Marinated King Oyster Mushroom, Vegan Coconut Aioli, Crispy Rain, Fresh Lemon Zest .....	\$19
GRASS FED BEEF VEAL CHEEK Slow cooked served with Stracciatella Cheese, Roasted Carrots, Cashews, Chimichurri Sauce .....	\$25
24 HS INTOKU BEEF TONGUE Sous Vide and then Grilled to Perfection Served with Pickled Onions, Potatoes and Chimichurri .....	\$24
TRUFFLE MUSHROOMS FLAT BREAD Provolone Cheese, Mushrooms, Parsley, Truffle Oil .....	\$28
CHEESE & CHARCUTERIE Local Selected Cheeses, Board's Salami, Mixed Olives, Fig Jam Pickled Onions, Bread .....	\$25

## SALADS

VEGAN SALAD Avocado, Tomato, Corn, Cucumber Lemon Dressing .....	\$19
GAUCHO SALAD Artisan Mix Lettuce, Veggies, Grilled Grass Fed Veal Cheek, Chimichurri Vinaigrette, Herb Crumble .....	\$25
STRACCIATELLA Local Stracciatella, Tomato, Cucumber, Red Pickled Onions, EVOO, Balsamic Glaze .....	\$19
LETTUCE & VEGGIES Artisan Mix Lettuce, Roasted Baby organic Vegetables, Herb Crumble, Lemon dressing .....	\$17
ADD TO SALAD Chicken 6oz Patagonian Shrimp	<b>\$9</b>

## SANDWICHES

CHORIPAN "A LO GAUCHO" Classic Sandwich from the South, Chimichurri & Criolla .....	\$14
CHICKEN AVOCADO Pugliese Bread, Chicken Thigh, Avocado, Lettuce, Tomato, Lactonesa Sauce .....	\$19
GRASS FED STEAK SANDWICH Melted Provolone Cheese, Roasted Red Peppers, Flap Meat, Tomato, Criolla Sauce .....	\$22
GRASS FED WAGYU BURGER Tomato, Lettuce, Lactonesa Chimichurri Sauce Served with Baby Potatoes (add cheese \$3) .....	\$24

## SPECIALTY MEATS

FLAP STEAK 8oz. – 100% Grass Fed	\$28
RIB EYE 10oz. – 100% Grass Fed	\$34
WET AGED WAGYU NEW YORK STRIP STEAK 16oz.	\$92
HONEY MARINATED CHICKEN THIGHS 12oz. – Organic Cage Free	\$22
CHILEAN SEA BASS 8oz. – Wild Caught	\$38
CUT OF THE WEEK (ask your server) Served with Chimichurri & Criolla	

## DESSERTS

GRILLED PINEAPPLE Honey Goat Cheese, Coconut Ice Cream, Topped with Toasted Almonds .....	\$10
DULCE DE LECHE BRULÉE Raw Greek Yogurt Cream Brulée, Fresh Banana, Bufala Caramel .....	\$12
CHOCOLATE BREAD PUDDING Freshly Baked, Serve Warm with Vanilla Ice Cream .....	\$12

## SIDES

ASPARAGUS Uruguayan Reggiano Parmigiano	
SWEET POTATOES Honey and Toasted Cashews	
PEE WEE POTATOES Extra Side of Bread.....	\$3

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

# Gaucha Ranch

GRILL & WINES

## RED WINES

	Glass	Bottle
<b>Malbec</b>		
El Enemigo - Malbec	\$15	\$58
San Pedro de Yacochuya-Malbec		\$52
Humberto Canales-Malbec		\$52
Catena Classic-Malbec	\$15	\$54
Vistalba Corte B-Malbec		\$66
Relatos del Callejon-Malbec		\$43
Zuccardi Q Malbec 2020	\$16	\$44
4 Estaciones-Malbec	\$12	\$44
Zuccardi Poligonos-Malbec		\$54
Bramare-Malbec		\$76
Carmelo Patti-Malbec 2017		\$54
Mariflor-Malbec		\$42
Cuvelier Los Andes 19-Malbec		\$47
Santa Julia-Malbec		\$34
Santa Julia-Organic Malbec		\$44
Gran Obra-Malbec		\$98
<b>Tannat</b>		
Bouza A6		\$70
Bouza-Tannat		\$48
<b>Pinot Noir</b>		
Chasing Lions-Pinot Noir		\$46
Malma-Pinot Noir	\$12	\$44
Domaine Nico-Pinot Noir	\$16	\$56
<b>Cabernet Sauvignon</b>		
Santa Julia-Organic Cab Sauv		\$44
Cuvelier Los Andes 18-Cab Sauv	\$14	\$46
Casa del Maipo-Cab Sauv	\$14	\$52
Obra Prima Reserva-Cabernet		\$52
Bramare-Cabernet Sauvignon		\$76
El Enemigo-Cabernet Franc	\$15	\$54
<b>Blends</b>		
Zuccardi Q-Blend	\$14	\$46
Gran Enemigo		\$130
Salice Salentino Riserva 2015		\$54
<b>Others</b>		
Redentore-Merlot		\$46
La Collina-Chianti		\$48
Tomero-Petit Verdot		\$46
Chateau Parentere-Bordeaux	\$14	\$45
Segla Margaux-Bordeaux		\$115
Chateau Bataille Pauillac-Bordeaux		\$146
Alter Ego Palmer-Bordeaux		\$169

## WHITE WINES

Gainey-Sauvignon Blanc	\$12	\$42
Grilant-Pinot Grigio	\$14	\$46
Kauzo-Chardonnay		\$42
Santa Julia-Chardonnay	\$10	\$34
Clos Floridene Graces Blanc		\$57
Bouza-Alvariño	\$16	\$48
San Pedro de Yacochuya-Torrontes		\$44
Carmes de Rieussec-Dessert Wine	\$15	\$38
<b>Rose</b>		
La Bastide Blanche Rose	\$15	\$49
<b>Sparkling Wines</b>		
Zardetto-Prosecco Brut		\$46
Francois Montand-Prosecco Brut		\$15

## COCKTAILS

Savoia Spritz	\$15
Tintillo de Verano	\$13

## BEERS

Stella Artois	\$8
Presidente	\$8
Ichiban	\$8
Estrella Damm	\$8
Veza Sur IPA	\$8
Michelob Ultra	\$8

## SOFT DRINKS

Coke	\$4
Diet Coke	\$4
Sprite	\$4
San Pellegrino	\$6
Acqua Panna 500ml	\$6

## HOT DRINKS

Espresso	\$4
Double Espresso	\$6
Cortado	\$5
Latte	\$6
Tea	Lorem ipsum \$4

**We are also a Wine Shop :) Take any wine bottle to go and enjoy 20% OFF**