

MENU DRINK & FOOD

COCKTAILS

Classic Mojito | \$12

The epitome of a refreshing cocktail. Simple ingredients crafted to perfection

Classic Margarita | \$12

Bright and balanced while hitting all of the right levels of sour, sweet and salty.

Michelada Acapulco | \$14

A cocktail made with beer and tabasco, making it tart, salt, spicy and fizzy.

Bahia Caipirinha | \$12

Brazil's national cocktail made with a fermented sugarcane liquor called cachaca.

Mojito Colada | \$20

Two classic cocktails brought together. Served in a pineapple.

Tropical Bellini | \$14

Sweet, fruity and super refreshing with a delicate flavour. Topped with Prosecco.

Pisco Sour | \$13

A fresh bouquet of aromatics with a touch of sharp tang and sweetness on the palate.

RED WINE

Miolo Seival, Cabernet Sauvignon, Brasil \$48 | GL \$13

Portillo, Pinot Noir, Argentina \$58 | GL \$15

Dona Paula, Malbec, Argentina \$60 | GL \$16

Valdivieso, Cabernet Sauvignon, Chile \$50

Finca La Florencia, Malbec, Argentina \$62

Delaforce, Touriga Nacional, Portugal \$68

Miolo Seleccion, Tempranillo Touriga, Brasil \$71

Miras Joven, Merlot, Argentina \$95

WHITE WINE

Sensi, Pinot Grigio, Italy \$47 | GL \$12

Miolo Seival, Sauvignon Blanc, Brasil \$50 | GL \$13

Anakena, Sauvignon Blanc, Chile \$50

Megalomaniac, Riesling, Niagara \$52

Morgan Bay, Chardonnay, California \$55

Ampakama, Torrentes, Chile \$80

Juliette, Rose, France \$59

Miolo, Seival Brut, Brasil \$60

BEER BOTTLE

Stella | \$7

Corona | \$7

Sol | \$7

Modelo Especial | \$7

Negra Modelo | \$7

Dos Equis | \$7

SMALL BITES

Tostones | \$9

Crispy Plantains. Served with lime crema.

Coxinha (3) | \$11

Brazilian chicken croquettes. Served with aji amarillo aioli, pickled red onions and cilantro

Salt Cod Fritters | \$14

Salt cod fritters. Served with chorizo aioli and lemon wedge.

Ceviche | \$21

Shrimp ceviche served with passion fruit leche de tigre, mango, sweet potatoes and house made corn tortillas.

Brisket Nachos | \$21

Spicy pork brisket nachos with pineapple salsa, sour cream and cheddar cheese.

ON A BUN

Burger & Fries | \$18

Fresh baked cheese bun, house ground chuck and rib patty. Served with monterey jack cheese, chipotle aioli, avocado puree, pickled jalapenos, and lettuce.

Cubano | \$16

House made bread with smoked pork loin and ham. Served with gruyere and mozzarella cheese, crunchy mustard, pickles, and red chimichurri

TACOS

Brisket Tacos | \$18 3 tacos

House smoked brisket. Served with cabbage slaw, guava BBQ sauce, jalapenos, cilantro, and lime.

Pork Tacos | \$16 3 tacos

Al Pastor. Served with pineapple, tomatillo salsa, pickled red onions, sour cream cilantro, and lime.

Chicken Tacos | \$16 3 tacos

Piri Piri Chicken Thighs. Served with avocado, pico verde, crispy chicken skin, queso fresco.

Mushroom Tacos | \$13 3 tacos

Roasted Maitake Mushroom. Served with confit garlic, huitlacoche, pickled red onion, pickled red cabbage, pickled anaheim pepper.

BIGGER BITES

Tamale | \$16

Corn masa stuffed with achiote braised pork shoulder, served with hogao (Colombian salsa) and house rocoto hot sauce.

Smoked Chicken Chaufa | \$23

Smoked chicken fried rice with soft boiled egg, crispy shallots, panca pepper and vegetables.

Beef Rib | \$29

Smoked Beef Rib. Served with coleslaw, pickles, guava BBQ sauce and house hot sauce.

FIRE

Mashed Potatoes | \$12

Charcoal oven baked aji amarillo mashed potatoes with chives.

Snow Peas | \$10

Charcoal grilled snow peas with shallots, chili and pea shoots.

Grilled Corn | \$10

Grilled corn seasoned with chili lime powder and green herb dressing.

Piri Piri Spicy Chicken 1/2 | \$18

Picanha Wagyu | \$35

Skirt Prime | \$40

Cowboy Prime | \$55

SALADS & SIDES

Fresh Greens Salad | \$13

Orange vinaigrette, frisee, radicchio, romaine, baby kale, orange segment, watermelon radish, sunflower seed, pickled pearl onion, cilantro.

Quinoa Salad | \$13

Red and white quinoa, chimichurri vinaigrette, green bean, choclo (Peruvian corn), red onion, red pepper, cherry tomato, red radish, queso fresco, cilantro, mint.

Mini Smashed Potatoes | \$10

Fried smashed potatoes. Served with fresh thyme and chorizo aioli.

Brussel Sprouts | \$12

Fried Brussel Sprouts. Served with guava vinaigrette, roasted pistachios, and mint.

French Fries | \$6

Extra crispy fries. Served with ketchup.

Sweet Potato Fries | \$7

Sweet potato fries. Served with chipotle aioli.

ADD ON

House Made Hot Sauce | \$4

Chipotle Aioli | \$4

DESSERT

Pineapple Parfait | \$10

Caramelized butter cookie, pineapple compote, fresh pineapple and coconut cream.

Churros (2) | \$12

Served with Ontario strawberry sorbe, fresh strawberries and cinnamon cream.

Guava Cheesecake | \$14

Basque Cheesecake. Served with guava sauce, caramelized white chocolate and graham streusel.

NON-ALCOHOLIC

Jarritos Lime | \$3.50

Jarritos Mandarin | \$3.50

Jarritos Pineapple | \$3.50

Guarana | \$4

Red Bull | \$4

Spring Water | \$3

Perrier Sparkling Water | \$3.50

Pepsi | \$3

Diet Pepsi | \$3

7up | \$3

Ginger Ale | \$3

Cranberry Juice | \$3

Apple Juice | \$3

Iced Tea | \$3

COFFEE & TEA

Espresso | \$4

Double Espresso | \$6

Cappuccino | \$4.50

Americano | \$4

House Selection Tea | \$4