

Cocktails	
<b>Pisco Sour*</b>	12
pisco, egg white, lime juice, simple syrup, bitters	
<b>Manhattan</b>	14
aged tsipouro, sweet vermouth, bitters	
<b>Classic Mojito</b>	11
bacardi limon, club soda, mint, lime, sugar	
<b>Tequila Mule</b>	11
jalapeno tequila, ginger beer, lime juice, jalapeno	
<b>Puro Passion</b>	12
stoli citron, st-germain, passion fruit pure, cava	

Beer	
<b>Crisp Pils</b> , Six Point, NY	6
<b>Switchback</b> , Ale, VT	6
<b>Clown Shoes</b> , Clementine White Ale, MA	7
<b>Troegs</b> , Dream Weaver, Wheat, PA	7
<b>Two Roads</b> , No Limits, Hefeweisen, CT	8
<b>Bent Water</b> , Thunder Funk, IPA, MA	7
<b>Henniker</b> , Hop Slinger IPA, NH	8
<b>Modelo</b> , Negra, Mexico	6
<b>Corona</b> , Familiar, Mexico 32oz	15

Bubbles	
Glass	
<b>Saumur Brut Rose</b> , Louis de Grenelle	12
Loire, France	
<b>Cava Brut Reserve</b> , Dibon	9
Barcelona, Spain	

Bottle	
<b>Chenin Blanc</b> , Taille Aux Loups, Triple Zero	60
Loire, France	
<b>Cremant de Borgogne</b> , JCB	48
Burgundy, France	

Rose	
Glass	
<b>Grenache</b> , AIX	12
Provence, France	
<b>Petit Gris</b> , Dyckerhoff	10
Reuilly, France	

White Wine	
Glass	
<b>Muscadet</b> , Domaine Les Hautes Neolles	11
Loire, France	
<b>Sauvignon Blanc</b> , Petit Bourgeois	10
Loire, France	
<b>Alvarinho</b> , Joao Ramos	9
Minho, Portugal	
<b>Godello</b> , 'Bolo' Rafael Palacios	10
Valdeorras, Spain	
<b>Chardonnay</b> , Terre de Pierres	13
Macon-Villages, France	

Bottle	
Flirty and Refreshing	
<b>Sauvignon Blanc</b> , Adele Rouze	45
Quincy, France	
<b>Assyrtiko</b> , Domaine Sigalas	60
Santorini, Greece	
<b>Gruener Veltiner</b> (1 Liter)	40
Setzer, Austria	
<b>Chenin Blanc</b> , Domaine Richou	40
Loire, France	
<b>Rioja Blanco</b> , Bodegas Muga	50
Rioja, Spain	
<b>Riesling</b> , Egon Muller, Chateau Bela	50
Slovenia	
<b>Muscat</b> , Botani	45
Malaga, Spain	

Inviting and Charming	
<b>Lugana</b> , Ca DEI Frati	45
Lombardy, Italy	
<b>Gavi</b> , Broglia	50
Piedmont, Italy	
<b>Chablis 1er Cru</b> , Mont de Milieu, Verget	75
Burgundy, France	
<b>Puligny-Montrachet</b> , Phillipe Pacalet	125
Burgundy, France	

Red Wine	
Glass	
<b>Pinot Noir</b> , Erath	13
Oregon	
<b>Sangiovese</b> , Frascole	12
Chianti Rufina, Italy	
<b>Gamay</b> , Serol	10
Cote Roannaise, France	
<b>Cabernet Franc</b> , Villa Locatelli	11
Friuli, Italy	
<b>Tempranillo Crianza</b> , Vina Bujanda	9
Rioja, Spain	

Bottle	
Cool and Smooth	
<b>Nebbiolo</b> , 'Quadrio', Nino Negri	50
Lombardy, Italy	
<b>Pinot Noir</b> , Faiveley	70
Mercurey, France	
<b>Pinot Noir</b> , Montescano Refugio	50
Casablanca Valley, Chile	
<b>Pinot Noir</b> , Nielson by Byron	45
Santa Barbara, California	
<b>St. Laurent</b> , Johanneshof Reinisch	40
Austria	

Bold and Beautiful	
<b>Sangiovese</b> , Selvapiana, Riserva	70
Chianti Rufina, Italy	
<b>Tempranillo</b> , Vina Alberdi	45
Rioja, Spain	
<b>Syrah</b> , Anima Negra AN/2	45
Mallorca, Spain	
<b>Malbec</b> , Reunion	40
Mendoza, Argentina	
<b>Cabernet Franc</b> , 'Tuffe' Chateau du Hureau	50
Loire, France	
<b>Cabernet Sauvignon</b> , Fortress	65
Sonoma, California	

<b>Ceviche</b>	
<b>Red Snapper*</b>	14
rocoto sauce, sweet potato, red onion, cilantro, jalapeno, lime juice	
<b>Sea bass*</b>	16
bell peppers, red onion, chili peppers, cilantro, passion fruit, aji amarillo, lime juice, evoo	
<b>Tuna*</b>	16
avocado, red onion, scallions, capers, lime juice, soy sauce	
<b>Striped Bass*</b>	16
ginger sauce, avocado, cucumber, red onion, jalapeno, watermelon radish	
<b>Royal Red Shrimp*</b>	16
cucumber, tomato, chili pepper, red onion, cilantro, lime juice, cocktail sauce	
<b>Sea Bass*</b>	15
coconut milk, coconut water, mint, cilantro, scallion, chili pepper, lime juice	
<b>Octopus*</b>	14
leche de tigre, salsa criolla, grapefruit	

### **Ensalada**

#### Salads

<b>Kale</b>	12
roasted romanesco cauliflower, cherry tomato, kalamata olives, pumpkin seeds, queso fresco, olive oil, lemon juice	
<b>De la Tierra</b>	13
roasted carrots, beets, roasted yellow cauliflower, watermelon radish, quinoa, greens, lemon vinaigrette	
<b>De Palmitos</b>	14
palm hearts, corn, tomato, avocado, red onion, parsley, scallions, lemon juice, olive oil	

**Ask your server for our daily local oyster selection~ 2.50 each**

Before placing your order, please inform your server if a person in your party has a food allergy.

### **Bocaditos**

#### Small Plates

<b>Guacamole</b>	12
jalapeno, red onion, cilantro, lime juice, tomato, sweet potato chips	
<b>Queso Fundido</b>	12
melted cheese, chorizo, jalapeno, tomato salsa	
<b>Elotes locos</b>	10
grilled corn with smoked spicy aioli, cotija cheese, paprika	
<b>Pisto Manchego</b>	10
eggplant, zucchini, summer squash, bell peppers, tomato, manchego cheese	
<b>Croquetas de Arroz</b>	12
arborio rice, mushroom, cotija cheese, tomato sauce	
<b>Wrinkle Potatoes</b>	10
twice cooked potato with green chimichurri, spicy aioli	
<b>Cachapa</b>	9
sweet corn pancake with queso fresco, smoked aioli	
<b>Ostras Fritas</b>	12
panko fried oysters, lemon aioli	
<b>Calamares Fritos</b>	12
fried calamari, shishito peppers, tomato sauce, spicy aioli	
<b>Camarones</b>	13
sautéed shrimp, tomato sauce, habanero, cilantro, garlic, white wine, toasted bread	
<b>Pulpo a la Plancha</b>	16
grilled octopus, lemon cilantro oil	
<b>Anticuchos Pollo</b>	10
smoked marinated chicken skewers, red chimichurri	

### **Tacos**

<b>Vegetable</b>	11
roasted nopales, tomato, peppers, red onions, lime juice, cotija cheese	
<b>Pollo</b>	12
blackened chicken, pineapple salsa, spicy aioli	
<b>Carnitas de Res</b>	13
braised beef, red onion, cilantro, avocado, green sauce	
<b>Carne</b>	13
grilled steak, avocado, pico de gallo, roasted salsa, cilantro, truffle aioli	
<b>Pescado</b>	14
baja style battered fish, avocado, lemon aioli, tomato salsa	
<b>Ostra</b>	16
panko fried oysters, jalapeno, corn, tomato, red onion, smoked aioli	

### **Platos Fuertes**

#### Entree

<b>Pescado a la parrilla*</b>	mkt
grilled whole fish	
<b>Arrachera*</b>	20
grilled 8 oz skirt steak, red chimichurri, french fries	
<b>Mixto de Carne</b>	28
grilled skirt steak, chicken skewers, chorizo, french fries	
<b>Arroz con Mariscos o Vegetales</b>	20/16
rice, fresh seafood or vegetable, chorizo, veggies, saffron	
<b>Pasta con Albondigas</b>	14/18
fresh tagliatele, meatballs, tomato sauce	

\*Denotes raw or undercooked product. Massachusetts Law requires us to inform you that consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.