

WOOD-FIRED GRILL

# GAUCHO



PARRILLA ARGENTINA

## PEQUEÑOS

### LA PICADA \$22

A "pick plate" of cured meats, cheeses, savories, sundries & tostado. Your Server will explain today's offerings.

### FUGAZZA \$13

Deep dish focaccia, salt cured onions, aged provolone, oregano, Spanish olives.

### EMPANADAS \$10

2 pieces - oven baked and handmade daily, served with chimmi-churri.

{beef}- {chori-pollo}- {vegetale}

### CHORIZOS \$11

Wood Grilled chorizo, carmies, fired roasted peppers, tostado, chimmi-churri.

### PROVOLETTA \$15

Aged provolone al horno, black currant pine-nut chutney & tostado.

### CAMARONES \$22

Jumbo white shrimp à la plancha, fresh garlic, rosemary, charred lemon, pimentón chimmi.

### LOS CHIMMIS CON TOSTADO \$10

- Chimmi-Churri - herbs & garlic
- Ajo - roasted garlic chimmi
- Cebolla - caramelized onion chimmi
- Pimentón - wood fired red pepper chimmi

## HAPPY HORA ESPECIALES!!!

TUESDAY - FRIDAY  
4PM - 6PM

HALF PRICE PEQUEÑOS - BAR SEATING ONLY!!!

\$2 OFF DRAFTS & WINES BY THE GLASS - EVERYWHERE!!!



## ENSALADAS

ADD A QUARTER POUND OF MEAT!! - \$6

VACÍO - POLLO - CHORIZO -

BRAISED BEEF - 4 SHRIMP - TILAPIA FILET

\*\*\*LIMIT ONE SELECTION PER SALAD BRUH\*\*\*

### LA CASA \$10

Heritage Field Greens, shaved radish, carrots, tomato, red onion, balsamic, extra virgin olive oil.

### EL GAUCHO \$13

La Casa Salad, carmies, roasted papas & shrooms.

### ARGENTINO \$15

El Gaucho, charred peppers, asparagus & avocado.

## CON PAN

ON TOASTED MEDITERRA CIABATTA BREAD  
CHOOSE POTATO CHIPS OR LA CASA SALAD

SUB PAPAS CASERAS!! - \$3

### VEGETALE \$14

Papas, carmies, charred peppers, shrooms, zucchini, eggplant, cebolla chimmi.

### CARNE \$18

Sliced, wood-grilled Vacío steak, charred peppers, carmies & chimmi-churri.

### CHOR Y PAN!! \$15

Chorizo sausage with charred peppers, carmies & pimentón.

### PESCADO \$16

Tilapia à la plancha, charred lemon, carmies, fresh arugula & ajo chimmi.

### STEAKBURGER \$16

Half-pounder, wood-grilled ground beef blend, chimmi churri, choice of two toppers.

### ROSEMARY BRAISED BEEF \$15

Beef braised with fresh garlic & rosemary, carmies & horsey sauce.

### POLLO \$14

Wood grilled chicken, papas, carmies, mushrooms & ajo chimmi.

\$1

TOPPERS

field greens, tomato,  
raw onion, arugula,  
radish, carrot

\$2

TOPPERS

bacon, cheeses, avocado,  
fried egg, carmies, papas,  
charred peppers, shrooms,  
pickled red onions



## ENTRADAS



### MEDIO POLO

\$27

Free range, all natural roasted Amish Chicken, papas, baby carrot, brussel sprouts, herb chicken jus.

### EL CATCHO DEL DÍA

MKT

Chef's selection of fresh seafood for the day! Please ask your Server for today's offering and preparation.

### MATAMBRE DE CERDO

\$30

Rolled pork loin, roast tomato-spinach stuffing, polenta, roasted garlic jus.

### BOLO

\$24

Slow cooked, braised pork, beef & veggies, malbec-tomato sauce, pappardelle pasta, pecorino-romano.

### BERENJENA QUEMADA

\$25

Charred eggplant, roast beets with baby carrot & balsamic onions, couscous, lemon ricotta, citrus-pistachio gremolata.

## ACCOMPAÑAMIENTOS

### PAPAS CASERAS

\$9

Crispy seasoned potatoes a la plancha.

### VEGETALES

\$12

Asparagus, zucchini, eggplant, carmies, mushrooms, charred peppers, cebolla chimmi, balsamic-fig glaze.

### BRUSSELS

\$11

Roasted brussel sprouts, lemon zest, pecorino romano.

### GRATÉN

\$11

Roasted broccoli & cauliflower, gruyère cheese sauce.

### BEANS & GREENS

\$10

Great northern white beans, onion, garlic, vegetable broth & kale.

### LA CASA SIDE SALAD

\$5

Heritage Field Greens, shaved radish, carrots, tomato, red onion, balsamic, extra virgin olive oil.

CONSUMING RAW OR UNDERCOOKED FOODS  
MAY RESULT IN FOODBORNE ILLNESS.

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES.

WHILE WE WILL DO OUR BEST TO ACCOMMODATE,

WE CANNOT GUARANTEE SAFETY.



## LAS CARNES DE BIFE

### WOOD-FIRED STEAKS!!

STEAKS ARE SERVED WITH LA CASA SALAD,  
TOSTADO & CHIMMI-CHURRI

SUB PAPAS CASERAS!! - \$3

### VACÍO

\$40

12 ounces, Wood-Grilled  
"House Cut" Flap Steak.

### BIFE DE CHORIZO

\$45

12 ounce, Wood-Grilled  
New York Strip Steak.

### LOMO

\$55

Half-pound, Wood-Grilled Filet  
of Beef Tenderloin.



## COMPARTIR

### PARRILLADA MIXTA

\$95

Our signature, wood-fired mixed grill. Wood-Grilled "House Cut" Vacío Steak Pollo a la Parrilla with fresh garlic, thyme & lemon & two Chorizo Sausages Served with a round of Los Chimmis & Tostado.

SUGGESTED SERVING FOR 2 GUESTS OR MORE

### CHUPÍN DE MARISCOS

SOLO \$50 FULL \$110

Sea scallops, White Fish, Colossal Prawns & Squid with Yukon Gold potatoes & chickpeas in a rich Achiote Seafood Broth.

## POSTRES

### BREAD PUDDING

\$8

Keeping it in style! This changes often. Ask your server for today's tasty offering.

### FLAN CARAMELO

\$6

Rich condensed milk custard with caramelized sugar syrup & daily topping.

### CHOCOTORTA

\$10

Rich chocolate-espresso soaked slice, dulce de leche crema & ganache topping.



## CERVEZAS

DRAFT BEER ROTATES, ASK YOUR SERVER  
FOR TODAY'S SELECTION!

- PERONI** \$5  
Lager / 11.2oz bottle / 5.1% abv
- YUENGLING** \$5  
Lager / 12oz can / 4.4% abv
- TROEG'S BREWING, SUNSHINE PILS** \$6  
Pilsner, German Style / 12oz can / 4.5% abv
- EAST END BREWING, HEFEWEIZEN** \$6  
Hefeweizen / 12oz can / 6.2% abv
- LOGYARD BREWING, RESERVOIR LOGS** \$6  
Hazy Pale Ale / 12oz can / 5.5% abv
- SLY FOX BREWING, HAZE FIX** \$8  
Hazy IPA / 12oz can / 5.5% abv
- VICTORY BREWING, SOUR MONKEY** \$6  
Sour Tripel / 12oz can / 9.5% abv
- WYNRIDGE FARMS, OG CIDER** \$7  
Cider / 12oz can / 6.0% abv
- GUINNESS DRAUGHT** \$7  
Stout / 14.9oz can / 4.2% abv
- CERVEZA DE LA TEMPORADA** MKT  
Please ask your Server for the seasonal offering and specs.

## NON-ALCOHOLIC

- FOUNTAIN DRINKS, REFILLABLE** \$3  
Coca-Cola, Diet Coke, Sprite, Ginger Ale, Dr. Pepper, Minute Maid Lemonade, Gold Peak Unsweetened Iced Tea, Fuze Sweet Tea.
- BOTTLES** \$5  
Mexican Coca-Cola, IBC Root Beer, Jamaica's Finest Ginger Beer, Boylan's Cream Soda, Boylan's Birch Beer, San Pellegrino Mineral Water 500ml.

## COCKTAILS

ZERO-PROOF COCKTAILS  
MAY INCLUDE LESS THAN .05% ABV

- RED SANGRÍA** GLASS \$14 / CARAFE \$40  
Argentine red wine, lemon, orange, strawberry.
- SMOKE & FLOWERS** \$15  
Gin, mezcal, elderflower, chamomile, lemon. **CONTAINS EGGS**
- CAFÉ GAUCHO** \$17  
Tito's, Maggie's Farm coffee liqueur, Disaronno, espresso, cinnamon simple & Alfajor.
- CRIMSON RITA** \$10  
Abstinence Blood Orange, lime, agave, thyme, sparkling water. **ZERO-PROOF**
- ALIENS EXIST** \$16  
Whitley Neill Blood Orange Gin, lime, pineapple, Grenadine, Maggie's Farm Falernum, spaceship.
- MANZARITA** \$15  
Tequila blanco, fresh apple syrup, Bauchant, lime.
- SANGRÍA, SIN SANGRE** \$10  
Rose City Fizz, fresh citrus, soda. **ZERO-PROOF**
- BRILLO PURO** \$10  
Dhos Orange, lime, mint, elder tonic. **ZERO-PROOF**





# LOS VINOS



## ESPUMOSO

	GLASS	BOTTLE
<b>PASCUAL TOSO</b> , TOSO BRUT - Mendoza, ARG	\$12	\$42
<b>CHIC BARCELONA</b> , CAVA DEMI-SEC ROSÉ - Catalonia, ES	\$14	\$49
<b>CACIQUE MARAVILLA</b> , "GUTIFLOWER", SKIN CONTACT BLEND - Bio Bio, CL	NA	\$75

## BLANCO & ROSA

	GLASS	BOTTLE
<b>EL PORVENIR</b> , TORRONTES - Cafayate, ARG	\$12	\$42
<b>CALLIA</b> , PINOT GRIGIO - Tulum Valley, ARG	\$13	\$46
<b>KALEU</b> , SAUVIGNON BLANC - Mendoza, ARG	\$12	\$36
<b>AMALAYA</b> , "BLANCO DULCE DE CORTE", TORRONTES-RIESLING BLEND - Salta, ARG	NA	\$50
<b>CATENA ZAPATA</b> , "WHITE CLAY", WHITE BLEND - Luján de Cuyo, ARG	NA	\$75
<b>BLACK CABRA</b> , CHARDONNAY - Mendoza, ARG	\$14	\$49
<b>CATENA ZAPATA</b> , "CATENA ALTA", CHARDONNAY - Mendoza, ARG	NA	\$107
<b>ARGENTO</b> , "MINIMALISTA ROSÉ" - Mendoza, ARG	\$14	\$49
<b>GARZÓN</b> , "RESERVA ROSÉ OF PINOT NOIR" - Garzon, UY	NA	\$55

## TINTO

	GLASS	BOTTLE
<b>PORTILLO</b> , PINOT NOIR - Uco Valley, ARG	\$14	\$49
<b>ESTANCIA LOS CARDONES</b> , "TIGERSTONE", GARNACHA - Salta, ARG	NA	\$81
<b>SANTA JULIA</b> , TEMPRANILLO, ORGÁNICO - Mendoza, ARG	\$13	\$46
<b>EL PORVENIR</b> , TANNAT - Salta, ARG	\$12	\$42
<b>SAN HUBERTO</b> , MALBEC - La Rioja, ARG	\$12	\$42
<b>MOSQUITA MUERTA</b> , "CORDERO CON PIEL DE LOBO" MALBEC - Mendoza, ARG	NA	\$60
<b>VIÑA COBOS</b> , "BRAMARE" MALBEC - Uco Valley, ARG	NA	\$110
<b>ZAHA</b> , "TOKO VINEYARD", MALBEC - Paraje Altamira, ARG	NA	\$100
<b>LA LINDA</b> , RED BLEND - Mendoza, ARG	\$15	\$52
<b>BODEGAS CARO</b> , "AMANCAYA" MALBEC - CABERNET SAUVIGNON - Mendoza, ARG	NA	\$75
<b>SALENTEIN</b> , "NUMINA GRAN CORTE", RED BLEND - Uco Valley, ARG	NA	\$130
<b>TIKAL</b> , "PATRIOTA", MALBEC-BONARDA RED BLEND - Mendoza, ARG	NA	\$80
<b>VIÑA COBOS</b> , "COCODRILLO", RED BLEND - Mendoza, ARG	NA	\$108
<b>LA MADRID</b> , "RESERVA, BONARDA" - Agrelo, ARG	NA	\$60
<b>LUCA</b> , "LABORDE SYRAH DOUBLE SELECT" - Uco Valley, ARG	NA	\$95
<b>ARGENTO</b> , "RESERVA, CABERNET FRANC" - Mendoza, ARG	NA	\$56
<b>ARGENTO</b> , CABERNET SAUVIGNON - Mendoza, ARG	\$15	\$52
<b>LUIGI BOSCA</b> , CABERNET SAUVIGNON - Mendoza, ARG	NA	\$69



# BODEGA



MARKETPLACE

## COFFEE

*Hot or Iced*  
*Decaf Available*



<b>COFFEE</b>	\$3
<b>DOUBLE ESPRESSO</b>	\$4
<b>AMERICANO</b>	\$5
<b>MACCHIATO</b>	\$5
<b>CORTADO</b>	\$5
<b>CAPPUCCINO</b>	\$6
<b>LATTE</b>	\$6
<b>CAFÉ MIEL</b>	\$5
Latte with cinnamon & honey	
<b>CAFÉ CON LECHE</b>	\$6
Latte with dulce de leche	
<b>LATTES DE LA TEMPORADA</b>	\$6
Please ask your Server about our Seasonal Featured Lattes.	

## FLAVORS

**VANILLA BEAN, HAZELNUT, ALMOND, \$1.25**  
**PEPPERMINT, LAVENDER, SF HAZELNUT**

## TEA

*Hot or Iced*



<b>YERBA MATE</b>	\$6	\$4
<b>BLACK TEA</b>	\$5	\$3
<b>ENGLISH BREAKFAST</b>	\$5	\$3
<b>CHAMOMILE</b>	\$5	\$3
<b>CHAI</b>	\$5	\$3
<b>CHAI LATTE</b>	NA	\$5
<b>TÉ CON LECHE</b>	NA	\$6
Tea with textured milk		

## NEWS

*extra, extra, extra*

IF YOU NEED THAT  
LAST MINUTE GIFT IDEA...

**MOST ART ON OUR WALLS IS FOR SALE!**

**WE HAVE GIFT CARDS!**

**HOW ABOUT A BOTTLE OF WINE?**

**HOODIES, T-SHIRTS, BANDANAS,**

**KNICK - KNACKS, PADDY - WHACKS ...**

CHECK OUT OUR BODEGA AFTER DINING WITH US!!

GAUCHO'S MARKETPLACE FEATURING WINE & BEER TO GO, LOCAL COFFEE, TEA,  
CHARCUTERIE GOODS, BREAD, DESSERTS, COOKIES, APPAREL, GIFT CARDS AND MORE!

**WE ARE PROUD TO POUR SOME  
LOCAL BREWERY PARTNERS FROM  
PITTSBURGH & PA**



PLEASE ASK YOUR SERVER FOR DAILY  
OFFERINGS & SPECS



**ALLEGHENY CITY BREWING CO**  
**ELEVENTH HOUR BREWING CO**  
**HOP FARM BREWING CO**  
**GRIST HOUSE CRAFT BREWERY**  
**LANCASTER BREWING CO**



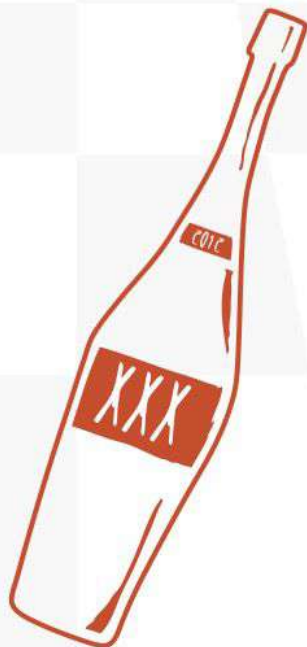
## SPIRITS

*Bourbon / Rye  
Whiskey / Scotch / Rum*

	1.5oz SINGLE	3oz DOUBLE
<b>KNOB CREEK, BOURBON</b>	\$14	\$28
<b>ELIJAH CRAIG, BOURBON</b>	\$12	\$24
<b>WOODFORD RESERVE, BOURBON</b>	\$12	\$24
<b>ANGEL'S ENVY, BOURBON</b>	\$19	\$38
<b>MAKER'S MARK, BOURBON</b>	\$12	\$24
<b>FOUR ROSES SINGLE BARREL, BOURBON</b>	\$16	\$32
<b>LITTLE BOOK, BOURBON, Ch. 5</b>	\$44	\$88
<b>LITTLE BOOK, BOURBON, Ch. 6</b>	\$44	\$88
<b>WOODFORD RESERVE, RYE</b>	\$14	\$28
<b>ANGEL'S ENVY, RYE</b>	\$33	\$66
<b>JAMESON, IRISH WHISKEY</b>	\$11	\$22
<b>JOHNNY WALKER BLACK, BLENDED SCOTCH</b>	\$14	\$28
<b>HIGHLAND PARK 12YR, SINGLE MALT SCOTCH</b>	\$20	\$40
<b>LAPHROAIG ISLAY, SINGLE MALT SCOTCH</b>	\$22	\$44
<b>BALVENIE 12YR, SINGLE MALT SCOTCH</b>	\$20	\$40
<b>BALVENIE 14YR, CARIBBEAN CASK SINGLE MALT SCOTCH</b>	\$31	\$62
<b>APPLETON ESTATE 12YR, RARE CASKS RUM</b>	\$12	\$24

## *Gin / Tequila / Vodka*

	1.5oz SINGLE	3oz DOUBLE
<b>TANQUERAY, GIN</b>	\$11	\$22
<b>HENDRICK'S, GIN</b>	\$12	\$22
<b>BOMBAY SAPPHIRE, GIN</b>	\$11	\$19
<b>FORD'S GIN</b>	\$10	\$20
<b>ESPOLÓN, TEQUILA</b>	\$11	\$19
<b>HORNITOS, REPOSADO</b>	\$6	\$12
<b>EL TESORO, BLANCO</b>	\$18	\$30
<b>EL TESORO, REPOSADO</b>	\$22	\$38
<b>CASAMIGOS, BLANCO</b>	\$15	\$25
<b>CLASE AZUL, REPOSADO</b>	\$44	\$88
<b>ILEGAL, MEZCAL</b>	\$17	\$23
<b>GRANJA NÓMADA, MEZCAL</b>	\$10	\$17
<b>KETEL ONE, VODKA</b>	\$10	\$18
<b>GREY GOOSE, VODKA</b>	\$11	\$19
<b>SUNTORY HAKU, VODKA</b>	\$8	\$16



## *Amari / After Dinner*

<b>JANNAMICO SUPER PUNCH</b>	\$9
<b>FERNET - BRANCA</b>	\$12
<b>CYNAR</b>	\$12
<b>AVERNA</b>	\$12
<b>MONTENEGRO</b>	\$11
<b>MELETTI</b>	\$8
<b>BRAULIO</b>	\$12
<b>DEL CAPO</b>	\$9
<b>COURVOISIER</b>	\$12
<b>GRAND MARNIER</b>	\$13
<b>TUACA</b>	\$8
<b>KAHLÚA</b>	\$8