

## CERVEZAS

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



DRAFT BEER ROTATES, PLEASE ASK YOUR SERVER  
ABOUT TODAY'S OFFERINGS & SPECS!



ALLEGHENY CITY BREWING CO

ELEVENTH HOUR BREWING CO

HOP FARM BREWING CO

GRIST HOUSE CRAFT BREWERY

VICTORY BREWING CO



**STELLA ARTOIS, LIBERTÉ** \$8

Lager / 12oz bottle / 0.0% abv

**GUINNESS, DRAUGHT** \$8

Stout / 14.9oz can / 0.0% abv

**PERONI** \$8

Lager / 11.2oz bottle / 5.1% abv

**YUENGLING** \$5

Lager / 12oz can / 4.4% abv

**TRÖEG'S BREWING CO, SUNSHINE PILS** \$6

Pilsner, German Style / 12oz can / 4.5% abv

**EAST END BREWING, HEFEWEIZEN** \$8

Hefeweizen / 12oz can / 6.2% abv

**CIGAR CITY BREWING, GUAYABERA** \$6

Citra Pale Ale / 12oz can / 5.5% abv

**SLY FOX BREWING, HAZE FIX** \$8

Hazy IPA / 12oz can / 5.5% abv

**VICTORY BREWING, SOUR MONKEY** \$7

Sour Tripel / 12oz can / 9.5% abv

**WYNRIDGE FARMS, OG CIDER** \$8

Cider / 12oz can / 6.0% abv

**GUINNESS, DRAUGHT** \$8

Stout / 14.9oz can / 4.2% abv

**TOPO CHICO, HARD SELTZER** \$6

Strawberry - Guava / 12oz can / 4.7% abv

SOFT DRINKS

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 Cream Soda, Boylan Birch Beer,  
S. Pellegrino Mineral Water 500ML

## HOUSE COCKTAILS

**EL NEGOCIO MARTINI** \$13

Lillet Blanc, gin, vodka, stirred, served up with  
expressed lemon.

**G&T ARG** \$12

Gin, Fernet-Branca, fresh thyme, juniper,  
served on the rocks with Fever-Tree Elderflower  
Tonic and expressed lemon.

**CRANBERRY-SALVIA** \$14

Seasonal margarita with sour cranberries, fresh  
sage, reposado tequila, Beauchant Liqueur & fresh lime,  
shaken, on the rocks.

**SANGRÍA** \$12

Fortified red wine cocktail with malbec, gin, fruit  
juices, and soda, served on the rocks with fresh fruit.

**ISIDORO 1923** \$20

ANGELS ENVY *Gaucha Private Select Bourbon*, Strega,  
Punt e Mes Vermouth, stirred, served up with  
expressed lemon.

**PRIVATE STOCK OLD FASHIONED** \$25

ANGELS ENVY *Gaucha Private Select Bourbon*, rich  
Demerara syrup, Angostura & orange bitters, stirred,  
large rock, expressed orange.

**XIMÉNEZ BOULEVARD** \$14

Lustau Pedro Ximénez San Emilio, bourbon,  
Campari, large rock, expressed orange.

**CAFÉ GAUCHO** \$15

Commonplace Espresso, vodka, Maggie's Farm  
Coffee Liqueur, amaretto & cinnamon, shaken,  
served up. **CONTAINS ALMONDS**



## SPIRITLESS MOCKTAILS

ZERO-PROOF COCKTAILS

MAY INCLUDE LESS THAN .05% ABV

**GRAPEFRUIT & SPICE** \$14

Seedlip Spice 94 Non-Alcoholic Liqueur with notes of  
allspice and cardamom, grapefruit juice, shaken,  
on the rocks, fresh nutmeg. **CONTAINS ALMONDS**

**HERMOSA** \$13

DHOS Non-Alcoholic Floral Orange Liqueur, fresh  
orange, non-alcoholic sparkling Chardonnay.

**SANGRÍA, SIN SANGRE** \$12

For Bitter For Worse Non-Alcoholic Rosé, fresh  
citrus and soda, served on the rocks.

**EXPRESATE** \$12

Spiritless Kentucky 74 Non-Alcoholic Bourbon,  
Commonplace Espresso, rich Demerara syrup,  
shaken, served up. **CONTAINS ALMONDS**





# LOS VINOS



## ESPUMOSO, BLANCO & ROSA

	GLASS	BOTTLE
<b>PASCUAL TOSO, TOSO BRUT</b> - Mendoza, ARG	\$13	\$46
<b>BODEGAS VALDEORITE, CAVA BRUT, ROSADO</b> - Extremadura, ES	\$14	\$49
<b>FINCA LA LINDA, TORRONTES</b> - Salta, ARG	\$14	\$48
<b>ARGENTO, PINOT GRIGIO</b> - Mendoza, ARG	\$13	\$46
<b>KALEU, SAUVIGNON BLANC</b> - Mendoza, ARG	\$13	\$46
<b>AMALAYA, TORRONTES-RIESLING BLEND</b> - Salta, ARG	\$15	\$50
<b>CATENA ZAPATA, "WHITE CLAY", SEMILLON - CHENIN BLANC BLEND</b> - Luján de Cuyo, ARG		\$75
<b>MOSQUITA MUERTA, "CORDERO CON PIEL DE LOBO", CHARDONNAY</b> - Mendoza, ARG	\$15	\$50
<b>CATENA ZAPATA, "CATENA ALTA", CHARDONNAY</b> - Mendoza, ARG		\$79
<b>LAGARDE, "GOES PINK", ROSÉ OF PINOT NOIR - MALBEC BLEND</b> - Mendoza, ARG	\$14	\$48

## TINTO

	GLASS	BOTTLE
<b>FIN DEL MUNDO, "POSTALES", PINOT NOIR</b> - Patagonia, ARG	\$13	\$46
<b>ESTANCIA LOS CARDONES, "TIGERSTONE", GARNACHA</b> - Tolombon Vineyard, Salta, ARG		\$75
<b>SANTA JULIA, ORGANIC TEMPRANILLO</b> - Mendoza, ARG	\$13	\$46
<b>SAN HUBERTO, MALBEC</b> - La Rioja, ARG	\$12	\$42
<b>ZAHA, "TOKO VINEYARD", MALBEC</b> - Paraje Altamira, ARG		\$100
<b>LAGARDE, "TEIA", MALBEC - PETIT VERDOT BLEND</b> - Mendoza, ARG	\$15	\$50
<b>LA MADRID, "RESERVA", BONARDA</b> - Agrelo, ARG		\$65
<b>LAGARDE, "GUARDA", CABERNET FRANC</b> - Luján de Cuyo, ARG		\$70
<b>MINIMALISTA, CABERNET SAUVIGNON</b> - Mendoza, ARG	\$14	\$48
<b>ESTANCIA LOS CARDONES, "ANKO FLOR DE CARDON", CABERNET SAUVIGNON</b> - Salta, ARG		\$71
<b>LUCA, "LABORDE DOUBLE SELECT", SYRAH</b> - Valle de Uco, ARG		\$95

## 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	

## TEA

*Hot or Iced*



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



WOOD-FIRED GRILL

# GAUCHO

PARRILLA ARGENTINA

## PEQUEÑOS

MEANT TO BE ENJOYED AS STARTERS, SIDES OR SMALL PLATES

### LA PICADA

  \$23

Chef's selection of cured meats, cheeses, sundries, savories & pickled things. With Ciabatta Toast.

### FUGAZZA

   \$14

Focaccia-style bread baked fresh with oregano, aged provolone, salt cured onions & Manzanilla olives.

### EMPANADAS

  \$15

Two pieces, handmade & freshly baked daily. Seasoned Beef ~ Chor y Pollo ~ Vegetable

### CHORIZO

 \$13

Wood-grilled sausage, sliced and served with caramelized onion, fire-roasted peppers, pimentón chimmi and ciabatta toast.

### PROVOLETTA

   \$15

Aged provolone cheese baked golden brown, topped with poached pear, caraway and wildflower honey, served with toasted ciabatta.

CONTAINS TOASTED ALMONDS

### CAMARONES

\$22

Jumbo shrimp seared a la plancha, garlic, rosemary, charred lemon & pimentón chimmi.

### LOS CHIMMIS CON TOSTADO

  \$10

All four of our homemade chimmi-churris with wood-grilled ciabatta toast for dipping.

Chimmi-Churri - garlic & herbs

Cebolla - caramelized onion

Ajo - roasted garlic clove and Olive Oil

Pimentón - wood grilled sweet red peppers

\$1

TOPPERS

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

\$2

TOPPERS

bacon, cheeses, avocado, fried egg, papas, charred peppers, shrooms, caramelized or pickled onions

HAPPY HORA ESPECIALES!!!

TUESDAY

4PM - 6PM

WEDNESDAY - FRIDAY

3PM - 6PM

HALF-PRICE PEQUEÑOS - BAR SEATING ONLY!!

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

## ENSALADAS

### LA CASA

 \$10

Heritage field lettuces, shaved radish & carrot, tomato, red onion, balsamic vinegar and extra virgin olive oil.

### EL GAUCHO

 \$13

Our La Casa Salad with added avocado, caramelized onions & wood-grilled roasted red peppers.

### ARGENTINO

 \$15

Our Gaucho Salad with added grilled asparagus, papas and portabello mushroom.

ADD A 1/4 POUND OF MEAT TO ANY SALAD FOR \$6

VACÍO STEAK ~ POLLO ~ 4 SHRIMP ~ 1 CHORIZO

BRAISED BEEF ~ BONDIOLA PORK ~ TILAPIA FILET

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

## CON PAN

ON TOASTED MEDITERRA CIABATTA BREAD  
CHOOSE POTATO CHIPS OR LA CASA SIDE SALAD  
SUB PAPAS CASERAS - \$3

### VEGETALE

  \$15

All the veggies!! Zucchini, aparagus, eggplant, fire-roasted red peppers, caramelized onions and papas with our Cebolla chimmi.

### CARNE

 \$18

Our House Cut Vacío Steak, grilled, sliced and topped with caramelized onions, fire-roasted grilled peppers, and our Chimmi-Churri Sauce.

### CHOR Y PAN!!

 \$14

Wood-grilled sausage split and topped with our pimentón chimmi, caramelized onion and fire-roasted grilled red peppers.

### BONDIOLA

 \$18

Wood-grilled Pork Shoulder, slow-roasted with carrot, onions, celery and herbs, pulled and piled on with caramelized onions and Dijon mustard.

### PESCADO

 \$16

Tilapia Filet, seared a la plancha with grilled lemon, caramelized onions, fresh arugula greens and Cebolla chimmi.

### STEAKBURGER

 \$15

Half-pound of fresh ground beef grilled over wood flame, comes with your choice of two toppers, and chimmi-churri.

### ROSEMARY BRAISED BEEF

 \$17

Our #1 Guest Favorite Sandwich! Quick grilled beef, then slowly braised with fresh rosemary and whole garlic cloves in a hearty beef jus. Shredded & piled on with caramelized onions & horseradish sauce.

### POLLO

 \$16

Marinated, wood-grilled chicken, shaved Leoncini Rosemary Ham topped with broiled provolone cheese and our Ajo Chimmi.



## EXCLUSIVOS



### PARRILLADA MIXTA \$95

Our most popular selection! This signature Wood- Fired Mixed Grill has 32 ounces of meat including a twelve ounce New York Strip Steak with Chimmi- churri, twelve ounces of Marinated Chicken with Ajo Chimmi and two quarter pound Sausages with Pimentón Chimmi.

### POLLO CAZADOR \$30

Pan Roasted Chicken with garlic and fresh herbs braised in a rich chicken Jus with tomato & Malbec, root vegetables, and potato gnocchi.

### CERDO FUEGO LENTO \$38

Slow-cooked pork shank en caldo, braised with fresh herbs, garlic, hearty greens and white beans.

### RISOTTO \$28

Roasted butternut squash risotto, braised greens, grilled zucchini, pickled cranberries and sage.

### PESCADO DEL DÍA MKT

Our fresh fish of the day! The selection and preparation change frequently. We will let you know what the Chef has and how it's prepared!

### PAELLA DEL GAUCHO Solo \$40 Full \$99

Solo- single portion / Full-15" carbon steel pan  
Yellow rice simmered en Caldo with rich Achiote Broth, Calamari, Shrimp, Fish, Mussels and Chorizo with charred Tomatoes and Lemons.

## ACCOMPAÑAMIENTOS

### PAPAS CASERAS \$10

Oven-roasted russet potatoes with our Gaucho house seasoning, finished a la plancha with olive oil.

### VEGETALES ASADOS \$15

Grilled Zucchini, eggplant and asparagus with fire-roasted peppers, caramelized onions, portobello mushrooms & fig balsamic drizzle.

### BATATA A LA PLANCHA \$11

Baked sweet potato, sage, wildflower honey, apple cider & pepitas.

### REPOLLO DEL HORNO \$13

Cabbage roasted with fresh thyme, caraway, garlic and olive oil, dressed with pickled cranberry vinaigrette.

**CONTAINS TOASTED ALMONDS**

### LA CASA SIDE SALAD \$5

A small portion of our House Salad with Heritage field lettuces, shaved radish & carrot, tomato, red onion, balsamic vinegar and extra virgin olive oil.

#### ALLERGEN KEY

IN ADDITION TO LISTING THE MOST COMMON ALLERGENS ON ITEM DESCRIPTIONS, PLEASE REFER TO THE KEY BELOW TO GUIDE YOUR SELECTIONS.



VEGETARIAN



CONTAINS GLUTEN



VEGAN



CONTAINS DAIRY

ALWAYS INFORM YOUR SERVER ABOUT ANY DIETARY RESTRICTIONS.



## TASTING MENU

**"THE GAUCHO EXPERIENCE, SERVED FAMILY STYLE"**

**A MENU COMPOSED OF OUR MOST POPULAR SELECTIONS.**

**DIETARY RESTRICTIONS CONSIDERED.**

### FOR THE TABLE

**START** -La Picada, Empanadas & Ensalada La Casa

**MAIN** -Parrillada Mixta, Vegetales & Papas Caseras

**FINISH** -Flan Caramelo and Alfajor Cookies

**\$75 PER GUEST**

**ENTIRE TABLE PARTICIPATION REQUIRED.**

**FOR GUEST TABLES OF FOUR OR MORE.**



**WOOD-FIRED STEAK, SLICED & FINISHED WITH CHIMMI-CHURRI AND TOASTED CIABATTA BREAD. ADD YOUR CHOICE OF LA CASA SIDE SALAD OR PAPAS CASERAS FOR \$5. DON'T FORGET THE TOPPERS!**

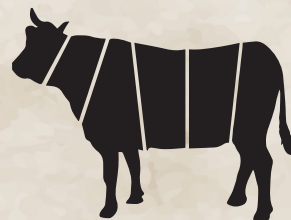
### "OUR HOUSE CUT"

~ **VACÍO STEAK** ~ \$50  
12 ounces. Tender, juicy, robust.

~ **BIFE DE GAUCHO** ~ \$80  
Bone-in Ribeye Steak 24 ounces. Marbled, full-flavored, rich.

~ **BIFE DE CHORIZO** ~ \$45  
New York Strip Steak 12 ounces. Full-bodied, tender, marbled

~ **LOMO** ~ \$55  
Beef Tenderloin 8 ounces. Extremely tender, lean, rich.



## POSTRES



### ALFAJORES \$10

Shortbread cookies with dulce de leche and rolled in coconut flakes. Sold in pairs, one chocolate & one vanilla!

### EL ZAPATERO \$10

Seasonal fruit-filled cobbler with daily crumble topping.

### FLAN CAMELO \$10

Caramelized sugar syrup & daily topping.

### PUDÍN DE PAN \$10

Bread pudding, bourbon-dulce de leche sauce, and caramelized bananas. **CONTAINS CANDIED PECANS**