

first bites

PICADA BOARD 25
cured meats, cheeses,
olive oil cracker, escabeche

CHICHARRONES 12
pimenton, chimichurri

BRAISED LAMB EMPANADA 16
yukon potato, gruyere

PUMPKIN EMPANADA 14
local honey, goat cheese

WARM GOAT CHEESE 12
chappa bread, pine nuts

MUSSELS AND CHORIZO 16
spinach, white wine, tomato

OCTOPUS CARPACCIO 18
parsley, blood orange, black olive

SPAGHETTI SQUASH 16
toasted hazelnuts, winter truffle,
herb butter

ROASTED SQUASH BISQUE 10
chicharrón, sage

parilla

BLOOD SAUSAGE 18
smoked olives, potato,
roasted pepper, egg

PARILLA CAULIFLOWER 16
raisins, pine nuts, roasted garlic

*GAUCHO SWEETBREADS 20
dungeness crab,
lemon & parsley salad

ARCTIC CHAR 20
sunchokes, capers, white wine butter

asado

**"TIRA DE ASADO"
SHORT RIBS 49

(choose one side)

**"BIFE ANGOSTO"
NEW YORK STRIP 30

*BONE-IN PORK CHOP 28

*FLANK "VACIO" 34

*GAUCHO RIB EYE 79

"Inspired by the Asadors of Argentina we carefully select free range, grass fed, humanely treated animals for our restaurant. We use local hardwoods to infuse the flavors of slow roasting embers into each and every dish."

Chef Brandon Cathey

pasta

RAVIOLI ZUCCA 22
pumpkin, local honey, sage butter,
malbec vinegar, parmigiano reggiano

*PAPPARDELLE 24
foraged mushrooms, smoked lardons,
winter black truffle, herbs

BUCCATINI 25
fire roasted lamb, stewed tomato ragu,
pecorino romano

CRESTA ALLA VONGOLE 26
puget sound clams, white wine,
chappa bread

salads

PNW GREENS 12
smoked green olive, mustard seed,
parmigiano reggiano,
avocado dressing

GRILLED ROMAINE 14
blistered tomato,
lemon anchovy dressing,
pecorino romano, garlic croutons

ROASTED BEETS 15
charred citrus, fennel, pine nuts,
aged vinegar

*DUCK CONFIT 18
treviso de radicchio,
blood orange vinaigrette

sides 8

papas fingerling
roasted squash
foraged mushroom
brussels sprouts
sweet potato
wood roasted broccoli