

salads

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

CAESAR 14
boquerones, breadcrumb,
parmigiano reggiano

SMOKED BEETS 15
charred citrus, fennel, pine nuts,
aged vinegar (v)

SPRING PEA SOUP 10
argentine prawn, crème fraîche

*NICOISE DE MORCILLA 18
smoked olive, fingerling, roasted
pepper, soft egg

sides 6

papas fingerling
asparagus
pea shoots
creamy polenta
wood roasted broccoli

parrilla

*POLLO ASADO 16
roasted chicken breast,
braised swiss chard,
chimichurri

GRILLED SALMON 28
asparagus, spring onion,
chicken jus

*GAUCHO
SWEETBREADS 19
dungeness crab,
lemon & parsley salad

asado

(choose one side)

*"BIFE ANGOSTO"
NEW YORK STRIP 38

*"TIRA DE ASADO"
SHORT RIBS 28

*FLANK "VACIO" 32

*BONE-IN PORK CHOP 26

*Our asado dishes range from 12 ounces, all the way to two pounds!
Unless you've had a long day on la granja, we recommend sharing our larger cuts like the
NY Strip and Rib Eye.
¡Salud!*

pasta

SQUID INK LINGUINI 38
dungeness crab, mussels,
argentine prawns

CASARECCE 26
pesto genovese, pine nuts,
parmigiano reggiano (v)

CRESTA DE GALLO 28
bolognese, parmigiano reggiano

sandwiches

FRIED ROCKFISH 17
remoulade, arugula, dill, brioche

*GRILLED CHICKEN 16
smoked gouda, chimichurri aioli, tomato,
lettuce, brioche bun

*PATAGON BURGER 18
grass fed beef, provoleta cheese,
arugula

BRAISED LAMB EMPANADA 14
yukon potato, gruyere

BLACK BEAN EMPANADA 12
corn, pepper, chipotle (v)

"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 Stephen Moore