

first bites

PICADA BOARD 20
cured meats, cheeses,
olive oil cracker, escabeche

GRILLED MELON
GAZPACHO 10
prawn, tomato, oil

BURRATTA 14
fig, chapa bread, balsamic (v)

GRILLED OCTOPUS 16
baby greens, verde romesco,
pickled onion

*HALIBUT CEVICHE 14
avocado, citrus, tapenade

*BEEF TARTAR 14
mustard, sesame, quail egg

"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

parrilla

BLACK COD 30
summer squash,
tomato, herb

OYSTER
HALF SHELL 18
mignonette, lemon

ASH-ROASTED
CLAMS 24
sherry, beef chorizo,
onion

GRILLED
SALMON 28
corn, onion, fennel

GAUCHO
SWEETBREADS 23
dungeness crab,
lemon & parsley salad

asado

WE BUTCHER THE FINEST GRASS-FED BEEF IN HOUSE
our service team will introduce today's selection of cuts
served with choice of side & chimichurri

GAUCHO RIBEYE 89

CHEF'S CUT mp

NEW YORK STRIP 48

*BONE-IN
PORK CHOP 34
ash-roasted apple
& onion

PATAGON BURGER 14
grass-fed beef, tomato,
chapa onion, arugula

GRILLED HALF
CHICKEN 32*
roasted garlic mustard

pasta

CRESTA DE GALLO 24
bolognese, parmigiano reggiano

PAPPARDELLE 26
lemon, sage, dungeness crab

salads

SUMMER SALAD 10
melon, pickled onion, heirloom
tomato, caviar

PNW GREENS 12
smoked green olive,
lentil, pickled stone fruit, (v)

CAESAR 14
gravlax, breadcrumb,
parmigiano reggiano

HEIRLOOM TOMATO 12
chickpea, spinach, goat cheese,
champagne vinegar (v)

sides 8

grilled broccoli
potato gratin
braised greens
charred green beans
house pickled vegetables
creamed corn