



WEEKDAY LUNCH MENU



ENTRADAS

Atún Crudo 22
tuna, avocado cream, lime, cilantro, EVOO

Pulpo a la plancha, papas confitadas 25
octopus a la plancha, potatoes confit, paprika

Gambas al ajillo 22
jumbo gulf shrimp, garlic, olive oil, sweetpotatoes

Calamares Fritos 18
crispy calamari, roasted pepper mayonnaise

Provolone 16
grilled provolone cheese, artisan bread

Tabla de Chorizos 14
grilled salchicha and blood sausage, criolla sauce

ENSALADA

Caesar 14
romaine, Caesar dressing, croûtons

Remolacha y Burrata 21
Fresh burrata, red, yellow beets and orange segments, dill

Rucula 14
arugula, , heirloom tomatoes, balsamic & EVOO

PIZZA AND SANDWICHES

Quinto Pizza 21
mozzarella, San Marzano tomatoes, basil, arugula, prosciutto-speck

Pizza Fugazzeta 19
braised onion, provolone, oregano

Quinto Burger 19
8 oz angus beef, pretzel bun, Dijon aioli, lettuce, aged provolone

Milanese Sandwich 21
breaded thin strip, ciabata, grain mustard, butter lettuce, Roma tomato

Chicken BLT 19
grilled chicken breast, artisanal baguette, romain lettuce, tomato, apple wood bacon, parmesan aioli
add: small fries or green salad \$8

CHEF'S TABLE \$28

Choose your preferred protein as add on:

Entraña 6oz \$18
Pollo 6oz \$12
Salmon 4oz \$14
Pulpo \$12
Langosta \$24

PRINCIPALES

Pesca del Dia MP
fresh fish of the day, oven vegetables

Branzino 48
whole Mediterranean sea bass butterflied

Pargo a la Parrilla 41
grilled half local snapper

Entraña 39
12 oz skirt steak, chimichurri, and French fries

Entrecôte 54
14 oz Ribeye, chimichurri, crushed potatoes

Pierna de cordero Braseado 48
red wine braised lamb shank, smashed potatoes

Milanese 32
NY strip steak Milanese, balsamic arugula

Pechuga de Pollo 34
organic semiboneless chicken, smashed potatoes

Pasta al Forno 29
rigatoni, Tannat braised short rib ragoût, gratinated with provolone cheese

ACOMPANAMIENTOS

Hojas Verdes 12
mixed-greens, dijon-Champagne vinaigrette

Pure de Papas 21
butter smashed potatoes

Coles de Bruselas 19
oven roasted Brussels sprouts, smoked pork belly

Verduras Asadas
wood oven vegetables

Papas Escrachadas
smashed potatoes

EN LA COCINA NO INVENTAMOS NADA, CUIDAMOS LO MEJOR QUE NOS DA
EL MAR, LA TIERRA Y EL FUEGO...

Applicable taxes and 18% service charge will be added to your bill. For parties of 6 or more 20% service charge will be added.

Los impuestos aplicables y una propina de 18% es automaticamente agregada a todas las cuentas. Una propina de 20% es automaticamente agregada a todas las cuentas de grupos de 6 o mas. Taks aplikab yo pral ajoute nan bodwo ou. Youn tep de 18% ajoute otokatikman sou tout resi yo. Yo ajoute yon tep de 20% otomatikman sou tout resi pou group de 6 ou plis. We support local farming, organic & free-range products. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions. Several menu items contain peanuts, tree nuts, fish, shellfish, eggs, milk, soy and gluten. Inform your server if you have a food allergy



TRAGOS

CLASICOS DE LA HUELLA 15

Chili Parador

Tequila Reposado, Red Wine, Thai Chili, fresh lime juice, agave

Caipi Maracuya

Vodka, Passion fruit, Cane Sugar

Quinto Old Fashioned

Bourbon Infused With Orange Peel , All Spice, Clove Syrup

La Revancha del Anana

Tequila Silver, Strawberries, Pineapple Juice,Chili Liqueur, Hibiscus Syrup

La Caracola

Yerba Mate Infused Gin, Pinot Grigio Syrup, Coriander, Splash of Grapefruit

Maldonado

Orange Peel Infused Sparkling Wine, Orange Slice, Rosemary

Ruta 10

London Dry Gin,Cointreau, Fresh Cucumber Juice, Jalapeño, Lime Juice

Melocotón

Tequila Silver, Peach Purée, Cointreau, Lime Juice, Agave

Lychee Blossom

Vodka, Junmai Sake, Lychee Juice

GIN & TONIC 16

Parador

London Dry Gin, Grapefruit juice, Pink Peppercorn

La Huella

Orange infused Gin, Peach Purée, Thyme

Del Este

Gin liquor, Lychee Purée, Cointreau, Lime Juice

Verano Del 01

London Dry Gin, Elderflower Liqueur, Cucumber, Fresh Basil

Jose Ignacio

London Dry Gin, Fresh Blueberries, Lime juice, Mint Sprig

PITCHERS 50

Clérico

White Wine, Cointreau, Creme de Cassis, Green & Red Apple, Lemon, Orange Juice

Sangria

Red Wine, Cointreau, Vodka, Green & Red Apple, Orange Juice

VINOS POR COPA

CHAMPAGNE/ESPUMANTE

Torressella, Prosecco, Veneto, Italy	13
Chandon, Garden Spritz, Argentina	15
Ca'del Bosco, Franciacorta, Lombardy, Italy Charles	20
Heidsieck, Reims, France	19
Taittinger, La Francaise, Champagne, France	25

BLANCO

Pinot Bianco, Kettmeier, Alto Adige, Italy	13
Pinot Grigio, Pighin, Friuli, Italy	13
Albariño, Bodegas Garzon, Maldonado, Uruguay	14
Viognier, Alto de la Ballena, Maldonado, Uruguay	14
Chardonnay, Smoke Tree, California, USA	15
Sauvignon Blanc, Garzon, Maldonado, Uruguay	16

ROSE

Garzon, Maldonado, Uruguay	13
Chiaretto, Riviera del Garda, Ca Maiol, Italy	14

T I N T O

Valpolicella D.O.C. Masi Bonacosta, Italy	13
Tannat, Garzón, Maldonado, Uruguay	13
Tempranillo, Reserva, Marques De Riscal, Rioja, Spain	13
Pinot Noir, Bodega Fin del Mundo Rva, Patagonia, Argentina	14
Malbec, Perro Callejero, Mendoza, Argentina	14
Cabernet Sauvignon, Scarlet Vine, Maipo Valley, Chile	14
Cabernet Sauvignon, Educated Guess, California ,USA	15
Pinot Noir, Roco Gravel Road, California, USA	16

Quinto
la huella



DINNER MENU



ENTRADAS

Atún Crudo	22
<i>tuna, avocado cream, lime, cilantro, EVOO</i>	
Gambas al ajillo	22
<i>jumbo gulf shrimp, garlic, olive oil, sweetpotatoes</i>	
Pulpo a la parrilla, papas confitadas	25
<i>grilled octopus, potatoes confit, paprika</i>	
Calamares Fritos	18
<i>crispy calamari, roasted pepper mayonnaise</i>	
Provolone	16
<i>grilled provolone cheese, artisan bread</i>	
Tabla de Chorizos	14
<i>grilled sausage and blood sausage, criolla sauce</i>	
Mollejas	22
<i>grilled sweetbreads, criolla sauce</i>	
Tarta De Cebolla	22
<i>goat cheese quiche, red wine braised onions, arugula</i>	
Pizzette	14
<i>mozzarella, San Marzano tomato, arugula, prosciutto-speck</i>	
Empanada Salteña	11
<i>handcut beef, olives, boiled eggs, salsa criolla</i>	
Empanada Queso y Cebolla	9
<i>braised onion, provolone, oregano</i>	
Ensalada de Remolacha & Burrata	21
<i>Fresh burrata, red and yellow beets, orange segments, dill</i>	
Tomate & Vieiras	24
<i>seared diver scallops, heirloom tomatoes and watermelon</i>	
Caesar	14
<i>romaine, Caesar dressing, croûtons</i>	
Ensalada de Rucula	14
<i>arugula, heirloom tomatoes, balsamic dressing</i>	
<i>add: chicken or shrimp \$10</i>	
<i>seared scallop \$18</i>	

A LA PARRILLA

Pesca del Dia	MP
<i>fresh fish of the day</i>	
Pargo a la Parrilla	45
<i>grilled half local snapper</i>	
Grilled Prime Porterhouse	115
<i>24 oz Prime Porterhouse, roasted heirloom tomato</i>	
Bife Angosto	48
<i>14oz NY strip steak</i>	
Entrecôte	54
<i>14ozrib eye steak</i>	
Entraña	39
<i>12oz skirt steak</i>	
Rack de Cordero	48
<i>14oz New Zealand rack of lamb</i>	
Pollo a la Parrilla	32
<i>organic semi-boneless half chicken</i>	
Tabla de Carnes Quinto	95
<i>wood fire grilled NY steak, lamb chop, half chicken, chorizo</i>	

PRINCIPALES

Arroz negro	36
<i>squid ink rice, shrimp, calamari, peppers , sofrito</i>	
Branzino	48
<i>whole Mediterranean sea bass butterflied</i>	
Pierna de cordero Braseado	48
<i>red wine braised lamb shank, smashed potatoes</i>	
Milanesa	32
<i>breaded NY strip steak</i>	
Pasta al Forno	29
<i>rigatoni, Tannat braised short rib ragoût, gratinated with provolone cheese</i>	

ACOMPANAMIENTOS 12

Pure de Papas	Papas Escrachadas	Papas Fritas
<i>butter smashed potatoes</i>	<i>smashed potatoes</i>	<i>french fries</i>
Verduras Asadas	Coles de Bruselas	Hojas Verdes
<i>wood oven vegetables</i>	<i>oven roasted Brussels sprouts, smoked pork belly</i>	<i>mixed-greens, dijon-Champagne vinaigrette</i>

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June 2022

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TRAGOS

CLASICOS DE LA HUELLA 15

Chili Parador

Tequila Reposado, Red Wine, Thai Chili, fresh lime juice, agave

Caipi Maracuya

Vodka, Passion fruit, Cane Sugar

Quinto Old Fashioned

Bourbon Infused With Orange Peel , All Spice, Clove Syrup

La Revancha del Anana

Tequila Silver, Strawberries, Pineapple Juice,Chili Liqueur, Hibiscus Syrup

La Caracola

Yerba Mate Infused Gin, Pinot Grigio Syrup, Coriander, Splash of Grapefruit

Maldonado

Orange Peel Infused Sparkling Wine, Orange Slice, Rosemary

Ruta 10

London Dry Gin,Cointreau, Fresh Cucumber Juice, Jalapeño, Lime Juice

Melocotón

Tequila Silver, Peach Purée, Cointreau, Lime Juice, Agave

Lychee Blossom

Vodka, Junmai Sake, Lychee Juice

GIN & TONIC 16

Parador

London Dry Gin, Grapefruit juice, Pink Peppercorn

La Huella

Orange infused Gin, Peach Purée, Thyme

Del Este

Gin liquor, Lychee Purée, Cointreau, Lime Juice

Verano Del 01

London Dry Gin, Elderflower Liqueur, Cucumber, Fresh Basil

Jose Ignacio

London Dry Gin, Fresh Blueberries, Lime juice, Mint Sprig

PITCHERS 50

Clérico

White Wine, Cointreau, Creme de Cassis, Green &Red Apple, Lemon, Orange Juice

Sangria

Red Wine, Cointreau, Vodka, Green & Red Apple, Orange Juice

VINOS POR COPA

CHAMPAGNE/ESPUMANTE

Torressella, Prosecco, Veneto, Italy	13
Chandon, Garden Spritz, Argentina	15
Ca'del Bosco, Franciacorta, Lombardy, Italy	20
Charles Heidsieck, Reims, France	19
Taittinger, La Francaise, Champagne, France	25

BLANCO

Pinot Bianco, Kettmeier, Alto Adige, Italy	13
Pinot Grigio, Pighin, Friuli, Italy	13
Albariño, Bodegas Garzon, Maldonado, Uruguay	14
Viognier, Alto de la Ballena, Maldonado, Uruguay	14
Chardonnay, Smoke Tree, California, USA	15
Sauvignon Blanc, Garzon, Maldonado, Uruguay	16

ROSE

Garzon, Maldonado, Uruguay	13
Chiaretto, Riviera del Garda, Ca Maiol, Italy	14

T I N T O

Valpolicella D.O.C. Masi Bonacosta, Italy	13
Tannat, Garzón, Maldonado, Uruguay	13
Tempranillo, Reserva, Marques De Riscal, Rioja, Spain	13
Pinot Noir, Bodega Fin del Mundo Rva, Patagonia, Argentina	14
Malbec, Perro Callejero, Mendoza, Argentina	14
Cabernet Sauvignon, Scarlet Vine, Maipo Valley, Chile	14
Cabernet Sauvignon, Educated Guess, California ,USA	15
Pinot Noir, Roco Gravel Road, California, USA	16



WEEKEND BRUNCH MENU



ENTRADAS

Atún Crudo 22
tuna, avocado cream, lime, cilantro, EVOO

Pulpo a la Plancha, Papas Confitadas 25
octopus a la plancha, potatoes confit, paprika

Provolone 16
grilled provolone cheese, artisan bread

Mejillones a la Provençale 21
PEI mussels, wood oven cooked, artisan bread

Tabla de Chorizos 14
grilled & blood sausage duo, criolla sauce

Calamares Fritos 18
crispy calamari, roasted pepper mayonnaise

Tarta de Cebolla 22
goat cheese quiche, red wine braised onions, arugula

ENSALADA

Caesar 14
romaine, Caesar dressing, croûtons

Ensalada de Langosta 32
grilled lobster tail, barley, heart of palm, chickpeas, corn, tomatoes, artichokes, pine-nuts, pesto

Rucula 17
arugula, burrata, heirloom tomatoes, balsamic & EVOO
add: chicken or shrimp \$10

BRUNCH SPECIALS FROM 12PM TO 4PM

Huevos Revueltos con Salchicha 24
scrambled eggs, grilled sausage, crushed potato, chimichurri

Flatbread de Salmon Ahumado 29
house focaccia, cold smoked salmon, arugula, tomatoes, shallots & breaded fried eggs

Steak & Eggs 32
char grilled skirt steak, soffritto roasted potatoes, 2 fried eggs

French Toast 18
country-bread, macerated berries, mascarpone & whipped cream, maple syrup

TABLA DE CARNE

Rack de Cordero, Vacio,
Pancetta, Pollo, Salchicha Parrillera
New Zealand Rack of Lamb, Sliced Flap Steak,
Pork Belly, Roast Chicken,
South American Sausage
Papas Fritas 90

PRINCIPALES

Pesca del Dia MP
fresh fish of the day

Branzino 48
10oz Mediterranean sea bass butterflied

Pargo a la Parrilla 41
half grilled local snapper

Pollo a la Parrilla 32
organic semi-boneless half chicken

Entraña 39
12 oz skirt steak

Milanesa 32
NY strip steak Milanese

Entrecôte 54
14oz rib eye steak

Pasta al Forno 29
rigatoni, Tannat braised short rib ragoût, gratinated with provolone cheese

Quinto Pizza 21
mozzarella, prosciutto, San Marzano tomatoes, arugula

Pizza Fugazetta 19
braised onion, provolone, oregano

ACOMPANAMIENTOS 12

Papas Escrachadas
smashed potatoes

Coles de Bruselas
oven roasted Brussels sprouts, smoked pork belly

Hojas Verdes
mixed-greens, Dijon-Champagne vinaigrette

Verduras Asadas
wood oven vegetables



BRUNCH BEVERAGE PACKAGE

39 *

SPARKLING

- Torressella, Prosecco, Veneto, Italy 12
- Torressella Rosé, Veneto, Italy 12

BLANCO/ROSE

- Pinot Bianco, Kettmeier, Alto Adige, Italy 12
- Chiaretto, Riviera del Garda, Ca Maiol, Italy 13

TINTO

- Valpolicella D.O.C, Masi Bonacosta, Italy 11

TRAGOS

- Old Cuban 14
 - dark rum, mint, lime juice, cane sugar, angostura bitters topped with sparkling wine
- Paloma 14
 - tequila reposado, grapefruit soda, lime juice
- Imagine Mule 13
 - vodka, lime juice, ginger beer
- Mimosa 12
 - prosecco, fresh orange juice

* Per person, up to 2hrs



CLASICOS DE LA HUELLA 15

- Chili Parador
 - Tequila Reposado, Red Wine, Thai Chili, fresh lime juice, agave

- Caipi Maracuya
 - Vodka, Passion fruit, Cane Sugar

- Quinto Old Fashioned
 - Bourbon Infused With Orange Peel , All Spice, Clove Syrup

- La Revancha del Anana
 - Tequila Silver, Strawberries, Pineapple Juice,Chili Liqueur, Hibiscus Syrup

- La Caracola
 - Yerba Mate Infused Gin, Pinot Grigio Syrup, Coriander, Splash of Grapefruit

- Maldonado
 - Orange Peel Infused Sparkling Wine, Orange Slice, Rosemary

- Ruta 10
 - London Dry Gin,Cointreau, Fresh Cucumber Juice, Jalapeño, Lime Juice

- Melocotón
 - Tequila Silver, Peach Purée, Cointreau, Lime Juice, Agave

- Lychee Blossom
 - Vodka, Junmai Sake, Lychee Juice

GIN&TONIC 16

- Parador
 - London Dry Gin, Grapefruit juice, Pink Peppercorn

- La Huella
 - Orange infused Gin, Peach Purée, Thyme

- Del Este
 - Gin liquor, Lychee Purée, Cointreau, Lime Juice

- Verano Del 01
 - London Dry Gin, Elderflower Liqueur, Cucumber, Fresh Basil

- Jose Ignacio
 - London Dry Gin, Fresh Blueberries, Lime juice, Mint Sprig

PITCHERS 50

- Clérico
 - White Wine, Cointreau, Creme de Cassis, Green &Red Apple, Lemon, Orange Juice

- Sangria
 - Red Wine, Cointreau, Vodka, Green & Red Apple, Orange Juice

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NIGIRIS (2 PIECES)

Atlantic King Salmon	8
Langoustine	9
Yellow Fin Tuna	10
Local Snapper	12

SASHIMI (4 PIECES)

Atlantic King Salmon	16
Yellow Fin Tuna	18
Local Snapper	20
Variada (9 pieces)	36

ROLLS (8 PIECES)

Spicy Yellow Fin Tuna, Asparagus, Mango	19
Spicy Atlantic King Salmon, Cucumber	19
Smoked Eel, Cucumber, Carrot	20
Langoustine, Avocado	20

SPECIALTY

Tiradito	22
<i>Local Snapper, lime, aji amarillo sauce</i>	

Carpaccio	21
<i>Yellow fin tuna , yuzu-orange sauce</i>	

Ceviche	19
<i>Atlantic King Salmon, lime, lemon, peppers, cilantro</i>	

QUINTO PLATTER 110

Chefs daily selection

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Variada (9 pieces)	36

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Spicy Atlantic King Salmon, Cucumber	19
Smoked Eel, Cucumber, Carrot	20
Langoustine, Avocado	20

SPECIALTY

Tiradito	22
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Carpaccio	21
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Ceviche	19
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QUINTO PLATTER 110

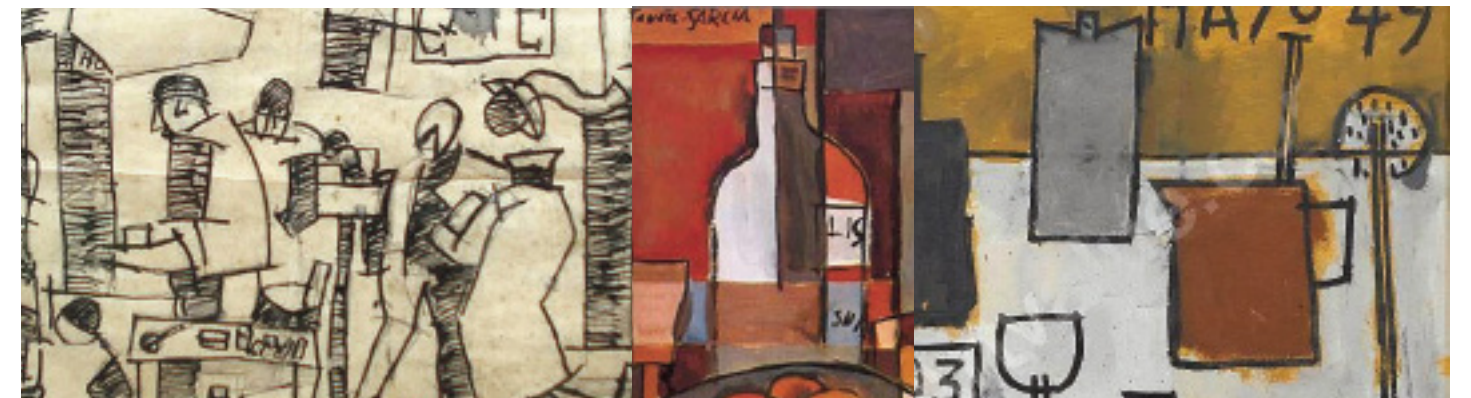
Chefs daily selection

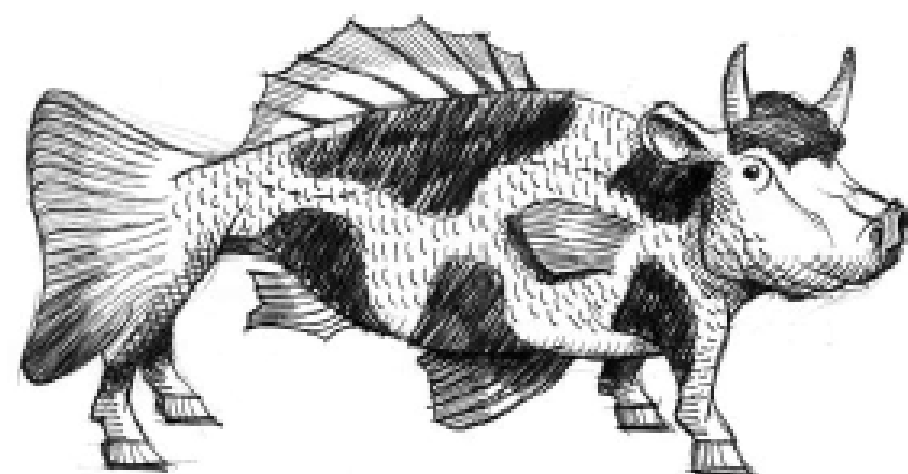
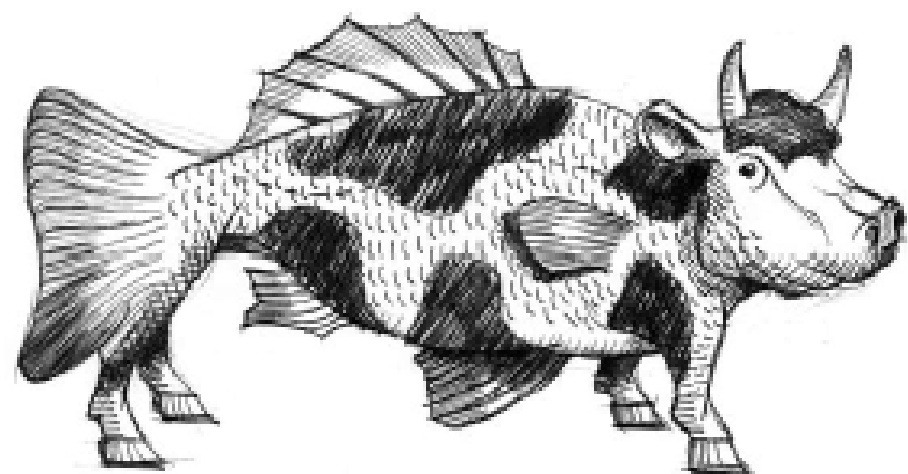
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QUINTO SPECIALS SELECTIONS

CHAMPAGNE

	Regular price	Sale price
Taittinger Prestige, Rose, Reims , France	135	100
Perrier-Jouët "Belle Epoque" Brut, Épernay, France	380	300

BLANCOS

Torrontes, San Pedro de Yacochuya, Salta, Argentina,2017	70	55
Arneis, Michele Chiarlo, Piemonte, Italy, 2016	75	60
Viognier, Darioush Siganature, Napa Valley ,USA, 2018	125	95

TINTOS

Bourdeaux Blend, Triple C, Maipo Valley D.O., Chile,2011	155	125
Grenache, Dom du Grapillon d'or, Gigondas, Rhone, France, 2015	105	85



VINOS POR COPA

CHAMPAGNE AND SPARKLINGCopa

Torresella, Prosecco, Veneto, Italy	13
Chandon, Garden Spritz, Argentina	15
Ca' del Bosco, Franciacorta, Lombardy, Italy	20
Charles Heidsieck, Reims, France	19
Taittinger, Brut, Le Francaise, Reims, France	25

BLANCOS

Pinot Bianco, Kettmeier, Alto Adige, Italy	13
Pinot Grigio, Pighin, Friuli, Italy	13
Albariño, Bodegas Garzon, Maldonado, Uruguay	14
Viognier, Alto de la Ballena, Maldonado, Uruguay	14
Chardonnay, Smoke Tree, California, USA	15
Sauvignon Blanc, Garzon, Maldonado, Uruguay	16

ROSÉ

Garzon,Maldonado, Uruguay	13
Chiaretto Riviera Del Garda, Ca'Maiol, Italy	14

TINTOS

Valpolicella D.O.C. Masi Bonacosta, Italy	13
Tannat, Garzón Reserva, Maldonado, Uruguay	13
Tempranillo Reserva, Marques de Riscal, Rioja, Spain	13
Pinot Noir, Bodega Fin del Mundo, Patagonia, Argentina	14
Malbec, Perro Callejero, Mendoza, Argentina	14
Cabernet Sauvignon, Scarlet Vine, Maipo Valley, Chile	14
Cabernet Sauvignon, Educated guess, California, USA	15
Pinot Noir, Roco Gravel Road, California, USA	16

TINTOS

CABERNET SAUVIGNONBotella

Scarlet Vine, Maipo Valley, Chile, 2019	68
Educated Guess,North California, 2019	70
Achaval Ferrer, Lujan de Cuyo, Mendoza, Argentina	86
Manso de Velasco, Curico Valley, Chile, 2013	147

CABERNET FRANC

Alto de la Ballena, Maldonado, Uruguay	67
El enemigo,Mendoza, Argentina, 2019	78
Zuccardi "Poligonos", Mendoza, Argentina, 2018	82

PINOT NOIR

Bodega del Fin del Mundo, Patagonia, Argentina, 2019	67
Garzón, Single Vineyard, Maldonado, Uruguay, 2018	70
Roco, Gravel Road, California, USA	75
Walt, Santa Rita Hills, USA, 2018	84

SYRAH

Morgan, Santa Lucia Highlands, California, 2018	67
Montes Alpha, ColchaguaValley, Chile, 2018	71

TINTOS

	Botella
BLEND	
Le Volte, Tuscany, Italy, 2019	78
Cuvelier Los Andes, Gran Vin, Mendoza, Argentina, 2017	93
Bodega del Fin del Mundo, Special Blend,2018	129
Opus One, Napa Valley, USA, 2015	610
Opus One, Napa Valley, USA, 2013 - MAGNUM	1,210
OTRAS CEPAS	
Valpolicella D.O.C, Masi Bonacosta, Italy, 2020	60
Grenache, Dom du Grapillon d’Or, Gigondas, Rhone, France, 2015	85



CHAMPAGNE

	Botella
CHAMPAGNE BLANC / SPARKLING	
Torresella, Prosecco, Veneto, Italy	60
Charles Heidsieck, Reims, France	90
Cuvée , Prestige, Franciacorta, Ca' del Bosco, Lombardy, Italy	95
Taittinger Brut, Le Francaise, Reims, France	115
Billecart, Brut, Reims, France	140
Veuve Clicquot, Yellow Label Brut, Reims, France	155
Ruinart, Blanc de Blanc Brut, Reims, France	185
Dom Perignon Brut, Épernay, France, 2009	395
Perrier-Jouët “Belle Epoque” Brut, Épernay, France, 2007	380
Armand de Brignac, Reims, MV	1100
CHAMPAGNE ROSE / SPARKLING	
	Botella
Taittinger, Prestige, Rosé Brut, Reims, France	135
Veuve Clicquot, Reims, France	160
Ruinart, Brut Rosé, Reims, France	165
Billecart-Salmon, Rosé Brut, France	165

BLANCOS

	Botella
CHARDONNAY	
Smoke Tree, Sonoma County, 2019	67
Catena, “Alta”, Mendoza, Argentina, 2019	73
Cakebread, Napa Valley, USA, 2017	95
Chablis, Grand Regnard, Burgundy, France, 2019	107
Far Niente, Napa Valley, USA, 2019	125

BLANCOS

OTRAS CEPAS

	Botella
Torrontes, Salentein, “Kilka, ” Uco Valley, Argentina, 2015	50
Pinot Grigio, Pighin, Friuli, Italy, 2020	55
Txakolina, Amestoi, Getaria, Spain, 2017	55
Viognier, Alto de la Ballena, Maldonado, Uruguay, 2019	67
Albariño,Terras Gaudas, Rias Baixas, Spain, 2020	68
Sauvignon Blanc, Garzón, Maldonado, Uruguay, 2020	60
Pinot Bianco, Kettmeir,Alto Adige, Italy, 2020	60
Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand, 2018	70
Torrontes, San Pedro de Yacochuya, Salta, Argentina, 2017	70
Sauvignon Blanc, Illumination, Napa Valley, USA, 2017	72
Albariño, Bodegas Garzon, Maldonado, Uruguay 2021	65
Arneis, Michele Chiarlo, Piemonte, Italy, 2016	75
Gewurtztraminer, Domaine Zind-Humbrecht, Alsace, France, 2015	68
Sauvignon Blanc, Joseph Phelps, Napa Valley, USA, 2018	98
Viognier, Darioush, Signature, Napa Valley, USA, 2016	125

ROSE

Chiaretto, Del Garda, Ca' Maiol, Italy, 2018	65
Bodega Garzon, Maldonado, Uruguay, 2018	60
Txakolina, Amestoi, Getaria, Spain, 2020	59
Château Miraval, Côtes de Provence, France, 2020	70

MAGNUMS

Château Miraval, Côtes de Provence, France, 2016	130
Domaine OTT Château, de Selle, France, 2016	198

TINTOS

TANNAT-TANNAT BLENDS

	Botella
Garzon Reserva, Maldonado, Uruguay, 2020	60
Luz de Luna, Narbona, Carmelo, Uruguay, 2017	91
Monte Vide Eu, Tannat-Merlot-Tempranillo, Montevideo,Uruguay, 2018	150
Balasto, Tannat-Cab Franc-Petit Verdot-Merlot-Marselan, Maldonado, Uruguay, 2018	160

MALBEC

Dark Amethyst, Mendoza, Argentina, 2016	65
Perro Callejero, Mendoza, Argentina, 2019	68
Ernesto Catena “Siesta”, Mendoza, Argentina, 2016	69
Bramare,Vina Cobos, Mendoza, Argentina,2019	92
Zuccardi Concreto, , Mendoza, Argentina, 2020	98
Yacochuya, Cafayate Valley, Salta, Argentina, 2014	145
Catena Zapata "Argentino", Mendoza, Argentina, 2018	239

TEMPRANILLO

Marques, De Riscal Reserva, Rioja, Spain	60
Numanthia, Tinta de Toro, Toro, Spain,2018	103
Aalto, Ribera del Duero, Spain, 2019	145

