



Please note: 20% Gratuity will be added to parties of 5 adults or more and tabs of \$100 or more.





Desayuno Lurin



Chicharrón



Seco de Res



Parihuela



Caldo de Gallina



Dúo Marino



Ceviche Mixto

## PERUVIAN BREAKFAST

### TRADITIONAL PERUVIAN BREAKFAST

#### DESAYUNO LURIN 25.99

Tamale, fried pork, homemade sweet potato fries, french bread (3) and salsa criolla

#### FRIED PORK

#### CHICHARRÓN 16.99

Served with homemade sweet potato fries and salsa criolla.

## SOUPS

### SEAFOOD SOUP

#### PARIHUELA 24.99

Mixed seafood soup made with fresh fish, clams, mussels, shrimp, scallops in a rich tomato broth. Served with white rice on the side

### CHICKEN SOUP

#### CALDO DE GALLINA 17.99

Homemade broth with noodles and hard-boiled eggs.

### SHRIMP SOUP 20.99

#### CHUPE DE CAMARONES

Shrimp chowder with rice, egg, mixed vegetables and fresh cheese.

## CEVICHE

*Ceviche is fresh fish marinated in citrus juices until tender. A traditional Peruvian dish, honored as part of Peru's national heritage.*

### FISH CEVICHE \*

#### CEVICHE DE PESCADO \* 24.99

Swai fish with Peruvian rocoto chilies.

### MIXED CEVICHE \*

#### CEVICHE MIXTO \* 25.99

Assorted seafood ceviche with Swai fish with Peruvian rocoto chilies.

### DUO MARINO \* 29.99

Swai fish with Peruvian rocoto chilies and a lightly assortment of fish and white fish, topped with salsa criolla.

### TROPICAL MIXED

#### CEVICHE\* 28.00

#### CEVICHE TROPICAL MIXTO \*

Assorted seafood ceviche with Swai fish, Peruvian rocoto chilies, avocado and mango.

\* These dishes are prepared with raw or undercooked ingredients, such as ceviche, meat, eggs, and seafood. Consuming these foods may increase the risk of foodborne illness, especially if you have a medical condition.



# APPETIZERS

## CHEESE DIP 9.00

Melted cheese, perfect for dipping and sharing. Served with your choice of protein:

- Beans +1
- Spinach +1
- Shrimp +3
- Chorizo +2
- Pico de Gallo +2
- Beef +2

## GUACAMOLE 10.99

Fresh made guacamole with pico de gallo and mexican spices, served in a traditional molcajete.

- Shrimp +4
- Pork belly +9

## DEEP-FRIED STUFFED MASHED POTATOES

### PAPA RELLENA 9.99

Deep-fried mashed potato croquettes filled with seasoned ground beef, olives & eggs. Served with salsa criolla.

## SAVORY CORN WRAPPED IN A BANANA LEAF

### TAMAL 9.99

Peruvian corn tamal generously stuffed with a piece of chicken or pork and olive, steamed in a banana leaf and served with salsa criolla.

## POTATOES WITH PERUVIAN CHEESE SAUCE

### PAPA A LA HUANCAINA 12.99

Boiled potato slices topped with a traditional savory Peruvian cheese sauce.

## CEVICHE JUICE

### LECHE DE TIGRE 13.99

A flavorful Peruvian marinade made with lime juice, fish, seafood broth, chili peppers, and spices. Its tangy and mildly spicy taste makes it the perfect complement any other seafood dish.

## BEEF KEBABS

### ANTICUCHOS 15.99

Marinated grilled tender beef hearts, served with boiled potato slices, Peruvian corn and green hot sauce.

## LAYERED MASHED POTATOES WITH CHICKEN

### CAUSA DE POLLO 14.99

Layers of mashed potatoes seasoned with Peruvian spices and a dash of lime. Topped with chicken salad. Served cold.

## PORK TOSTONES 13.99

### TOSTONES DE CARNITAS

Tender slow-cooked pork, seasoned with Mexican spices. Served with a toston.

## LAYERED MASHED POTATOES WITH SHRIMP

### CAUSA DE CAMARÓN 16.99

Mashed potatoes seasoned with Peruvian yellow pepper, oil & lime, filled with shrimp, mayonnaise, and the chef's special sauce. Served cold.

## PERUVIAN-STYLE MUSSELS \*

### CHORITOS A LA CHALACA

Mussels served on shells, marinated in lime juice, and topped with a fresh relish of tomatoes, cilantro, onions, fresh corn and a side of toasted corn kernels.

6 UNITS 15.99 12 UNITS 25.99

## SIDE ORDERS

### SWEET POTATO FRIES 5.50

Camote frito a la francesa

### FRIED SWEET PLANTAINS 5.50

Plátanos maduros fritos.

### FRENCH FRIES 4.50

Papas a la francesa

### FRIED YUCA 5.50

Yuca Frita

### TOASTED CORN KERNELS 5.50

Cancha

### 2 EGGS 5.50

2 huevos

### RICE

small portion 3.50

large portion 8.50

### FRIED PLANTAIN

Tostones 5.50

### CANARY BEANS

Frijoles canary 5.50



Guacamole



Cheese Dip



Leche de Tigre



Causa de Pollo



Anticuchos



Pork Tostones



Choritos a la Chalaca



Papa Rellena



Papa a la Huancaina



# CHICKEN

## ROTISSERIE CHICKEN

### POLLO A LA BRASA PERUANO

Choice of sides: french fries, salad and white rice

🍷 Suggested wine: Merlot/Chardonnay

1 chicken (no sides) **17.99**

1 chicken + 3 sides **29.99**

1/2 chicken + 2 sides **19.99**

1/4 chicken + 2 sides **12.99**

## BREADED CHICKEN BREAST

### MILANESA DE POLLO 18.99

Lightly fried chicken breast served with french fries, white rice and a small salad.

🍷 Suggested wine: Red moscato.

## SHREDDED CHICKEN IN PERUVIAN CREAM SAUCE

### AJI DE GALLINA 20.99

Shredded chicken in a Peruvian yellow pepper sauce, served over boiled potato slices and white rice. The ultimate comfort food!

🍷 Suggested wine: Merlote/Chardonnay

## CHICKEN STRIPS WITH SAUTÉED VEGETABLES

### SALTADO DE POLLO 20.99

Thin strips of chicken sautéed with fresh onions, tomatoes and french fries. Served with white rice

🍷 Suggested wine: Riesling



Lomo Saltado



Bistec a lo Pobre

# BEEF

## SAUTÉED STEAK

### LOMO SALTADO 24.99

Thin beef strips sautéed with fresh onions, tomatoes and french fries. Served with white rice.

🍷 Suggested wine: Riesling

## BEEF STEW

### SECO DE RES 28.99

Beef stewed in a cilantro sauce, served with yuca or canary beans, white rice and salsa criolla.

🍷 Suggested wine: Cabernet S / Rioja / Malbec

## GRILLED SRLOIN STEAK \*

### BISTEC A LO POBRE \* 25.99

Thin grilled srloin steak topped with fried eggs. Served with french fries, plantains, and white rice.

🍷 Suggested wine: Cabernet S / Rioja / Malbec

## STIR-FRY WITH SAUTÉED BEEF 27.99

### TACU TACU CON LOMO SALTADO

Peruvian stir-fry with canary beans, garlic, yellow peppers, onions, tomatoes, cilantro, soy sauce & beef seared with pisco in a wok.

# FISH AND PERUVIAN SEAFOOD

## FRIED FISH FILLET

### PESCADO FRITO 23.99

Fried fish fillet served with white rice, canary beans or yuca, and Salsa Criolla.

## FRIED SEAFOOD MIX

### JALEA MIXTA 25.99

A lightly fried assortment of seafood and white fish served with a side of golden fried yuca and topped with Salsa Criolla.

## SEAFOOD STIR-FRY

### TACU TACU CON MARISCOS 28.99

Soft Peruvian beans mixed with rice, seasoned with garlic, Peruvian yellow pepper, cilantro & onions. Served with a delicious seafood filled with fresh shrimp, mussels, squid & scallops.

## FRIED FISH

Deep fried mojarra or red snapper (whole fish) served with salad and fried plantain

• Mojarra 18.00 • Red Snapper 35.00

## SALMON IN SHRIMP SAUCE

### SALMÓN EN SALSA DE CAMARÓN 27.99

Grilled salmon with a delicious sauce made with extra virgin olive oil, shrimp, butter, garlic chardonnay and milk. Served with white rice and golden potato.

🍷 Suggested wine: Riscal Rioja

## PERUVIAN FISH

### PESCADO A LA MACHO 28.99

Seasoned fried fish fillet topped with mussels, calamari, and shrimp in a zesty sauce, served with white rice.

🍷 Suggested wine: Cabernet S

## FRIED FISH MIX

### JALEA PESCADO 23.99

A lightly fried assortment of fish and white fish served with a side of golden fried yuca and topped with Salsa Criolla.



Pollo a la brasa



Aji de gallina



Pescado a lo Macho



Salmón en salsa de camarón



Jalea Mixta





Chaufa de Pollo



Spaguetti verde con bistec\*



Pasta con camarón al ajillo



Pollo Chi Jau Kay



Kamlu Wantan Special



Combinado Special

## PERUVIAN RICES

### SEAFOOD FRIED RICE CHAUFA CON MARISCOS 24.00

Peruvian style fried rice: a delicious mix of seafood (clams, mussels, shrimp, scallops), scrambled eggs, soy sauce, green onions, and sweet red pepper.

Suggested wine: Riesling

### CHICKEN FRIED RICE CHAUFA DE POLLO 21.00

Peruvian style fried rice: a delicious mix of chicken, scrambled eggs, green onions, soy sauce, and sweet red pepper.

Suggested wine: Riesling

### BEEF FRIED RICE CHAUFA DE CARNE 23.00

Peruvian style fried rice: a delicious mix of beef, scrambled eggs, soy sauce, green onions, and sweet red pepper.

Suggested wine: Riesling

### SEAFOOD RICE ARROZ CON MARISCOS 26.00

A mixture of clams, mussels, shrimp, scallops and yellow rice.

Suggested wine: Tempranillo /Chardonnay

## PERUVIAN PASTAS

### PESTO SPAGHETTI WITH STEAK \* 26.00

#### SPAGHETTI VERDE CON BISTEC\*

Spaghetti tossed in a creamy basil pesto sauce, served with a grilled sirloin steak and roasted potatoes.

Suggested wine: Malbec

### SPAGUETTI IN PERUVIAN CHEESE SAUCE WITH STEAK 26.00

#### TALLARINES A LA HUANCAINA

Spaghetti tossed in a creamy Peruvian cheese sauce, served with a juicy grilled steak.

### SPAGUETTI WITH BEEF

#### TALLARIN SALTADO DE CARNE 24.00

Peruvian style spaghetti artfully tossed with beef and mixed vegetables.

Suggested wine: Malbec

### SPAGUETTI WITH CHICKEN 22.00

#### TALLARIN SALTADO DE POLLO

Peruvian style spaghetti artfully tossed with chicken and mixed vegetables.

Suggested wine: Riesling

### GARLIC SHRIMP PASTA

#### PASTA CON CAMARÓN AL AJILLO 25.99

Pasta in a rich garlic butter sauce with juicy shrimp.

## CHIFA

### POLLO CHI JAU KAY 21.00

Crispy boneless chicken in a rich ginger and oyster sauce. Served with soft white rice.

### KAMLU WANTAN - CHICKEN 22.00

Chicken, vegetables, and fried wontons in a sweet and sour tamarind sauce

### KAMLU WANTAN - SPECIAL 26.00

Shrimp, chicken, pork, quail eggs, vegetables, and fried wontons in a sweet and sour tamarind sauce

### COMBINADO - CHICKEN 22.00

Half stir-fried noodles with chicken, vegetables, flavorful sauce and half special fried rice

### COMBINADO - SPECIAL 26.00

Half stir-fried noodles with shrimp, chicken, pork, vegetables, flavorful sauce and half special fried rice

### WONTON SOUP 15.99

Light chicken broth with pork wontons and vegetables.

### TALLARIN SALTADO - CHICKEN 22.00

Stir-fried noodles with chicken breast, vegetables, and a savory sauce.

### TALLARIN SALTADO - SPECIAL 26.00

Shrimp, chicken, pork, quail eggs, veggies, and noodles in our house sauce.

### AEROPUERTO - CHICKEN 22.00

A delicious combo of special fried rice and stir-fried noodles with chicken



Tallarín Saltado - Chicken





Texas Fajita



Enchiladas



Quesabirria

## MEXICAN SPECIALTIES PLATES

### FAJITA NACHOS

- **Fajita Nachos:** crispy corn chips served with onions, peppers, sour cream, lettuce, guacamole, pico de gallo, and jalapeños. Choose from:
  - Chicken 15.99
  - Steak 17.99
  - Shrimp 18.99
- **123 Fajita Nachos:** crispy corn chips grilled steak, grilled chicken, grilled shrimp, grilled onions and peppers. Served with lettuce, sour cream, guacamole, pico de gallo and jalapeños. 17.99

### FAJITAS

Savory meat served on a bed of red, green peppers and onions, accompanied by tortillas, rice, beans and salad.

- Chicken 23.00
- Steak 24.00
- Shrimp 26.00
- Mixta: chicken and steak 25.00
- Texas: chicken, steak and shrimp 27.50

### TACOS

Order of three corn tortilla tacos topped with onions. Make it supreme! (lettuce, tomatoes, sour cream and shredded cheese) +2.25

- Grilled Chicken Taco 13.00
- Carnitas Taco 13.00
- Grilled Steak Taco 14.00
- Al pastor. *tender marinated pork* 14.00
- Shrimp Tacos 15.00
- Fish Taco 14.00
- Steak and Shrimp Taco 16.00
- Birria 15.00

### TACOS DUROS (CRISPY TACOS) 13.99

Hard corn tortillas filled with your choice of seasoned meat (ground beef, shredded chicken, or carnitas), topped with lettuce and shredded cheese. (3 tacos)

### ENCHILADAS 15.99

Three enchiladas filled with beef or shredded chicken, covered with our delicious green or red sauce served with rice and beans.

### QUESADILLAS

Flour tortillas filled with melted cheese, served with rice and beans and a side of guacamole salad. Choose from:

- Cheese Quesadilla 13.00
- Grilled Chicken 15.00
- Carnitas 15.00
- Steak 15.00
- Shrimp 16.00
- Al pastor: tender marinated pork 16.00
- Texas: chicken, steak and shrimp 17.00
- Veggie: peppers, onions, mushrooms, zucchini and tomatoes. 17.00
- Quesabirria: filled with tender birria beef and melted cheese, served with a rich consommé for dipping. 17.00

### BURRITOS

- **Mexican Burrito.** Your choice of chicken or beef, covered with cheese dip. Served with mexican rice and beans. 13.99
- **Burrito Supreme.** Flour tortilla filled with beef or chicken and topped with our special burrito sauce and melted cheese. Garnished with lettuce, tomatoes, shredded cheese and sour cream. Served with mexican rice and beans. 14.99
- **Grilled 123 Burrito:** Burrito stuffed with grilled steak or chicken, grilled onions, peppers and pico de gallo, covered with cheese and burrito sauce. Served with rice, beans, lettuce, tomatoes and sour cream. 15.99
- **Texas Burrito.** Our delicious skirt steak, grilled chicken and shrimp, rolled in a flour tortilla and covered with cheese dip. Served with rice, beans, pico de gallo and fresh guacamole. 17.99

### CARNE ASADA 26.99

A thinly sliced chargrilled skirt steak, served with Mexican rice, beans, lettuce, pico de gallo, guacamole, sour cream and warm tortillas



Chicken Quesadilla



Texas Burrito



Tacos

Ask for our  
**TACO TUESDAY**  
PROMO



# WINGS & BUNS

## TORTAS 14.99

A large, flavorful Mexican sandwich with lettuce, onions, tomatoes, avocado, jalapeños, and mayo, served with a side of French fries. Choose from: carnitas, chorizo, grilled chicken, al pastor (tender marinated pork).

- Steak +2
- Milanesa +2

## CHEESE BURGER 14.99

Classic American cheese, crisp lettuce, tomato, pickles, caramelized onions, and mustard. Served with waffle fries.

## BACON BURGER 15.99

Jalapeño pimiento cheese, crispy bacon, fresh lettuce, tomato, beer mustard, and mayo. Served with waffle fries.

## CHICKEN SANDWICH 15.99

Freshly breaded boneless chicken breast, served on a buttery bun with pickle chips, lettuce, tomato, mayo, and pepper jack cheese. Served with waffle fries

## AVOCADO BURGER 16.00

House-made avocado smash, swiss cheese, red onion, tomato, lettuce, and chipotle mayo. Served with waffle fries.

## WINGS

Choose bone-in or boneless wings with your favorite sauce: Buffalo, BBQ, Teriyaki, or Lemon Pepper. Served with celery, carrots, ranch or blue cheese.

- 6 pieces 11.00
- 12 pieces 17.00

**KIDS**  
MENU

8.99

## CHICKEN NUGETTS

## SALCHIPAPA

## CHEESE BURGUER

# DESSERTS

## PERUVIAN COOKIE

**ALFAJOR 6.50**

Shortbread cookies filled with dulce de leche.

## PERUVIAN DOUGHNUTS

**PICARONES (DONAS PERUANAS) 12.99**

Homemade pumpkin and sweet potato fritters. (3 pieces)

## HOUSE CHURROS

**CHURROS DE LA CASA 8.99**

Freshly fried churros, tossed in cinnamon sugar, served warm

## LAVA CAKE

**PASTEL DE LAVA 8.99**

Warm chocolate cake with a molten center, served with vanilla ice cream.

## THREE MILK CAKE

**TRES LECHES 8.99**

Light sponge cake soaked in three types of milk

## CHEESE CAKE

**PASTEL DE QUESO 8.99**

Creamy, rich cheesecake on a buttery graham crust.

**FLAN 8.99**

Classic dessert



Bacon Burger



Chicken Mexican Torta



Picarones



Lava Cake



Alfajor



Tres leches



Churros de la casa



Pastel de queso



## NATURAL JUICES

WITH WATER / EN AGUA **7.50**

WITH MILK / EN LECHE **8.50**

22 oz.

TAMARINDO - STRAWBERRY (FRESA) -  
CANTALOUPE (MELÓN)- HORCHATA -  
PINEAPPLE (PIÑA) - SOURSOP  
(GUANÁBANA) - PEACH (DURAZNO) -  
MANGO - GUAVA (GUAYABA)

ORGANGE JUICE - GLASS **4.75**

NARANJA - VASO

APPLE JUICE - GLASS **4.75**

MANZANA - VASO



## PURPLE CORN DRINK

CHICHA MORADA

## PASSION FRUIT

MARACUYA

PITCHER / JARRA **16.99**

GLASS / VASO **6.75**



## SOFT DRINKS

INCA KOLA **4.75**

COCA-COLA / FANTA / SPRITE **2.75**

SWEET / UNSWEET TEA **2.50**

HOT TEA **2.50**

COFFEE / MILK **2.50**

COFFEE WITH MILK **2.75**

CHOCOLATE WITH MILK **3.75**

LEMONADE **3.25**



[www.machupicchucharlotte.com](http://www.machupicchucharlotte.com)

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MACHUPICCHU



# MACHU PICCHU

## HOUSE COCKTAILS



**GREEN TEA SHOT** 13.00  
Whiskey, peach liqueur, lime juice.

**TEQUILA SOUR** 13.00  
Tequila, lime, syrup, angostura dashes.

**MICHELADA** 16.99  
Clamato juice, beer, lime juice and hot sauce.

**CANTARITOS** 16.00  
Tequila, orange, lime, grapefruit soda, Smirnoff Tamarindo, Tajín.

**MANGONADA** 16.00  
Tequila, frozen mango, chamoy, Tajín, lime, house margarita mix.

**STRAWBERRY COSMOPOLITAN** 16.00  
Vodka, triple sec, lime juice, strawberry juice.

**PINEAPPLE COSMOPOLITAN** 16.00  
Vodka, triple sec, lime juice, pineapple juice.

**OLD FASHIONED** 16.00  
Bourbon, Angostura bitters, dashes, maple syrup, orange slice.

**PINEAPPLE CRUSH** 16.00  
Vodka, pineapple pieces, triple sec, pineapple and orange juice, lime.

**TOKIO TIPSY** 16.00  
Vodka, white rum, tequila, gin, triple sec, melon liqueur, sour mix, splash of Sprite.

**BURBON MASH** 16.00

- Blood Orange : Bourbon, triple sec, orange jelly, Angostura dashes.
- Pineapple mango: burbon, tripple sec, pineapple mango jelly.

**MALIBLUE SUNSET** 16.00  
Vodka, melon liqueur, blue curaçao, splash of lemonade.

**TEQUILA RISE AND SHINE** 16.00  
Tequila, triple sec, orange juice, lime, grenadine.

**PRINCKLY PIG PEAR** 16.00  
Tequila, triple sec, agave syrup, lime juice, prickly pear syrup, Tajín.

**LONG ISLAND** 16.00  
Rum, tequila, vodka, gin, triple sec, sour mix and splash of coke.

**BLUE TIPSY FISH** 16.00  
Malibu, triple sec, blue curaçao, coconut cream, pineapple juice, mint jelly.

**MORIR SOÑANDO** 16.00  
Tequila, sour mix, coconut cream, tangerine juice, lime, gin.

**FIG PASSION** 16.00  
Whisky, maracuya juice, agave, cherry, orange slice.

**CLASSIC PAIN KILLER** 16.00  
Pusser's Rum, pineapple juice, orange juice, cream of coconut.

**NEGRONI** 16.00  
Campari, Tanqueray Gin, Martini Rosso, orange slice.

**MOSCU MULE** 16.00  
Vodka, ginger ale, lime.



# MARGARITAS

Jumbo \$15 | Top Shelf \$19

**CLASSIC MARGARITA** 11.00

House tequila and margarita mix

**FLAVOR MARGARITA** 12.00

Pineapple, Strawberry, Tamarind, Passion Fruit, Coconut, Watermelon, Blue Raspberry

**SKINNY MARGARITA** 12.00

Hornitos Silver, Grand Marnier (orange liqueur), lime juice, orange juice, agave nectar.

**COCONUT PINEAPPLE** 12.00

1800 Coconut Tequila, 1800 Silver, triple sec, margarita mix, fresh pineapple, coconut flakes, salt and sugar rim.

**DOUBLE TROUBLE** 12.00

El Jimador Blanco, Jose Cuervo Tradicional Reposado, Cointreau (orange liqueur), margarita mix.

**MACHU PICCHU** 12.00

House margarita mix with Corona or Modelo.

**SPICE WATERMELON** 12.00

Watermelon piece, triple sec, margarita house mix, jalapeño slice.

**TEXAS MARGARITA** 14.00

House tequila, margarita mix, Gran Gala orange liqueur.

**JALAPEÑO MARGARITA** 14.00

Hornitos Reposado, Grand Marnier (orange liqueur), margarita mix, agave nectar.



# MOJITOS

**CLASSIC MOJITO** 13.00

White rum, fresh lime juice, mint, simple syrup, soda water.

**FLAVOR MOJITO** 15.00

Pineapple, Strawberry, Tamarind, Passion Fruit, Coconut, Watermelon, Blue Raspberry



# SIGNATURE DRINKS & SAMPLERS

**PISCO SOUR** 14.99

Pisco, lime juice and simple syrup.

**MACHU PICCHU SAMPLER** 45.99

Choose four

**FOUR ON BOARD** 45.99

Choose 4: Margarita Flavor, Classic, Specialty Drink, or Draft Beer

**MACHU PICCHU DRINK TOWER**

Choose: Classic Margarita, Flavored Margarita, or Draft beer



# WINE

## SANGRIAS

Wine, lime and fresh fruit

**Glass**

- Red sangria 12.50
- White Sangria 12.50
- Pineapple Mango Sangria 14.50
- Summer Sangria 14.50



## HOUSE WINES

**Glass** 8.99

**Bottle** 28.99

- Chateau Domecq Blanco
- Chateau Domecq XA Red
- Chateau Domecq Tinto
- Chateau Domecq XA White
- Silver Gate Cabernet Sauv
- Silver Gate Pinot Chardonnay
- Silver Gate Pinot Grigio
- Silver Gate Pinot Noir
- Silver Gate Sauvignon Blanc
- Cascina San Lorenzo
- Beringer Pink Moscato
- Seven Daughters Moscato

## BOTTLE WINE LIST

- La Crema Pinot Noir Willamette 55.00
- Hartford Chard RRV 60.00
- Colomé Malbec Estate 60.00
- Lan Tempranillo Gran RSV 65.00
- Beringer Cab Sauv Knights Vly 70.00
- BV Cabernet Sauv Napa 74.00
- Ramey Pinot Noir RRV 90.00
- Brewer-Clifton Pinot Noir SRH 90.00
- Grgich Hills Chard 90.00
- Jordan Cabernet Sauv 105.00
- Moët Imperial Brut 120.00

## SPANISH WINES BOTTLES

- Riscal Sauvignon Blanc 40.00
- Riscal Rioja Rsv 60.00
- Riscal Rioja Xr 75.00

# BEER

## DOMESTIC BEER

Bottle | **4.99** Draft 16 oz | **5.99** 32 oz | **8.99**

Michelob Ultra – Coors Light – Bud light  
Miller Lite – Blue Moon – Yuengling

## IMPORTED BEER

Bottle | **5.99** Draft 16 oz | **6.99** 32 oz | **9.99**

Modelo (Dorada | Negra)  
Corona (Regular | Light | Familiar | Premier)  
Dos XX (Lager | Ambar) – Stella Artois – Heineken-  
Victoria – Pacifico

Pilsen Peruvian  
Club Colombian  
Club Ecuadorian

