



## Rum Cocktails

ORIGINAL MAI TAI	15
<i>appleton vx / orange curacao lime / orgeat</i>	
HAWAIIAN MAI TAI	15
<i>bacardi / goslings dark rum / orgeat dry curacao / pineapple / lime</i>	
ZOMBI	17
<i>appleton estate vx rum / smith &amp; cross rum wray &amp; nephew o.p. rum / pineapple lime / falernum / hibiscus / bitters</i>	
PAIN KILLER	15
<i>pussers rum / coco lopez pineapple / lime / nutmeg</i>	
ORIGINAL MOJITO	14
<i>bacardi rum / lime / mint simple syrup / soda</i>	
BLUEBERRY COCONUT MOJITO	15
<i>bacardi rum / coco lopez mint / blueberries / soda</i>	
SPICY PASSION FRUIT MOJITO	15
<i>bacardi rum / passion fruit purée mint / chilé syrup / soda</i>	
PALOMA MOJITO	15
<i>bacardi rum / lime juice / mint syrup pamplemousse / jarritos toranja</i>	
ORIGINAL DAIQUIRI	15
<i>rhum clement 6 year / lime demerara syrup</i>	
BANANA DAIQUIRI	15
<i>appleton estate vx rum / lime giffard banana / demerara syrup</i>	

## Beer

COORS LIGHT	8
DOS EQUIS LAGER	8
FOUR PEAKS KILTIFTER RED ALE	8
SAN TAN HOP SHOCK IPA	8
TORO WHITE ALE	8
HUSS SCOTTSDALE BLONDE KOLSCH	8
WHITE CLAW	7

## Sushi Bar

SEARED SALMON ROLL*	16
<i>avocado / cucumber / dungeness crab chipotle aioli / bonito flake / eel sauce</i>	
CRUNCHY SHRIMP ROLL*	16
<i>shrimp tempura / eel sauce avocado / chipotle aioli / masago</i>	
ANGRY TUNA ROLL*	17
<i>spicy tuna / avocado / cucumber sesame / yuzu-negi / thai chile sauce</i>	
HAVANA ROLL* GF	17
<i>spicy crab / cucumber / sweet plantain avocado / maple-miso glaze / crispy potato</i>	
RAINBOW TROPICAL ROLL* GF	19
<i>dungeness crab / cucumber / tuna / hamachi salmon / avocado / mango-papaya salsa</i>	
SURF & TURF ROLL*	22
<i>spicy crab / tempura shrimp / ny steak avocado / truffle chimichurri / churrasco aioli</i>	

## White Wine

ROSE Bieler Pere et Fils - Provence, France	13 / 52
PINOT GRIGIO Zenato - Veneto, Italy	13 / 52
SAUVIGNON BLANC Veramonte - Chile	14 / 52
CHARDONNAY Terrazas - Mendoza, Argentina	14 / 52
CHARDONNAY Rodney Strong - Sonoma Coast, CA	16 / 64

## Red Wine

PINOT NOIR Leyda - Chile	14 / 56
PINOT NOIR Black Stallion - Sonoma, California	17 / 68
MALBEC Corazon del Sol - Uco Valley, Argentina	18 / 68
CABERNET Trapiche - Chile	14 / 52
CABERNET B.R. Cohn - Napa Valley, California	18 / 72

VG - VEGETARIAN V - VEGAN GF - GLUTEN FRIENDLY

\*These menu items may be served raw or undercooked.  
Consuming raw or undercooked meats, poultry, seafood,  
shellfish, or eggs may increase your risk of food-borne illness.

## Appetizers

CORN EMPANADA	16
<i>aji amarillo / queso oaxaca cilantro / chimichurri</i>	
PORK BELLY MAC N CHEESE	10
<i>spicy chipotle sauce</i>	
CRISPY CHICKEN WINGS	14
<i>spicy plum / ranch</i>	
SHRIMP ANTICUCHO	18
<i>soy aioli / aji limon / panca chile</i>	
PARMESAN CRUSTED SEA SCALLOPS*	22
<i>mojo butter / toasted panko / parmesan</i>	
CRISPY CALAMARI	16
<i>chipotle aioli / pickled fresno ginger scallion sauce</i>	
SHRIMP CEVICHE*GF	16
<i>aji amarillo citrus broth / peruvian corn sweet potato / onion / cilantro</i>	

## Entrees

SCALLOP & PORK BELLY*	36
<i>creamy polenta / oven roasted tomato snap peas / mojo butter sauce</i>	
BONE IN SHORT RIB	46
<i>shoestring peruvian purple potatoes pomegranate demi glace / rum pickled mustard seeds</i>	
CHIFA STYLE FRIED RICE*	24
<i>chorizo / chicken / shrimp / egg carnitas / asian vegetables</i>	
TORO TORO BURGER*	24
<i>house ground angus beef / gruyere cheese tomatoes / shitake mushrooms arugula / truffle aioli</i>	
BRAZILIAN PICANHA STEAK	36
<i>confit potatoes</i>	
MEXICAN CAMPFIRE STYLE SALMON*	34
<i>zarandeado / avocado / chayote slaw / lime</i>	
CHILEAN SEA BASS	34
<i>aji amarillo broth / black mussels verdolaga / fingerling potatoes</i>	
ADOBO RIBEYE STEAK	52
<i>grilled street corn / heirloom tomato salad</i>	