

HAND OF GOD

TAPAS

Trío de Empanadas | Traditional Empanadas \$22
ask your server for today's selection

Tabla de Fiambres Artesanales | Charcuterie Plate \$120 for two
specialty selected artisanal mix of cured meats and cheeses

Hummus de Hand of God \$22
white wine infused garbanzo & tahini, served with handmade water crackers

Satay de Camarón | Shrimp Satay \$40
*skewers of grilled shrimp, green peppers & pineapple
served with spicy Thai peanut sauce*

Papas Cuña | Potato Wedges \$22
wedge cut fries dusted with rosemary parmesan & gremolata

Sorrentinos de Ahumado Trout | Smoked Trout Raviolis \$30
homemade raviolis stuffed with Atamisque Farms trout in a saffron cream sauce



CLAY OVEN FLATBREADS

Roasted Red Pepper, Goat Cheese & Roasted Garlic \$45

Jamón Crudo, Sliced Tomato, & Arugula \$45

Bleu cheese & Caramelized Onion \$45

Tomato, Mozzarella & Fresh Basil \$45

LA COMIDA

SOUPS

Sopa del Día | Soup of the Day \$16
ask your server for today's selection



ENTRÉES

Trucha en Papillote | Trout in Papillote \$90
*Atamisque Farms fresh trout braised with vegetables in
individual pouches with a lemon butter sauce*

**Bondiola con una Reducción Cítrico |
Citrus Glazed Pork Loin \$110**
grilled pork loin glazed in a citrus reduction, served with a butternut squash purée

Gaucha Entrecôte | Gaucha Steak \$95
grilled sirloin with malbec reduction & rosemary parmesan potatoes

Cordero Confit en Vino Tinto | Red Wine Lamb Confit \$100
*slow roasted lamb confit in red wine, served with creamy polenta
and a mille-feuille of seasonal vegetables*

Risotto al Hongo | Wild Mushroom Risotto \$60
risotto with wild patagonia mushrooms & arugula

HOG Hamburger \$50
8oz. grilled beef with caramelized onions, sautéed pancetta & spicy aioli

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SALADS

Mendoza Salad \$50

bed of organic mixed greens with grilled tomatoes, prosciutto, poached egg, caramelized onions & focaccia croutons

Duck Confit Salad \$60

duck confit, dried plums, mix of organic greens, candied almonds & bleu cheese with a citrus vinaigrette

Avocado & Orange Salad \$37

on a bed of organic mixed greens with drunk uco valley peaches, hand of god olive oil & cracked pepper

Sinfonia Mediterranea \$45

mozzarella, basil, tomatoes with anchovy & garlic paste



DESSERTS

Carpaccio de Piña | Pineapple Carpaccio \$35

thin slices of fresh pineapple in a sweet cardamom syrup with coconut cream and a cinnamon cone filled with a dulce de leche mousse

Trío de Helados | Trio of Dolcezo Ice Cream \$25

ask your server for today's ice cream flavors

Chocolate Volcano Cake \$30

rich chocolate fondant with warm melted center, served with Dolcezo wild berry ice cream & wild berry sauce

BEBIDAS

NON-ALCOHOLIC BEVERAGES

Coffee \$12

Tea \$8

7 Up \$12

Pepsi \$12

Villavicencio Flat or Sparkling Water \$12



BEER & COCKTAILS

Guinness Stout \$24

Corona Extra \$24

Kunstmann \$24

Stella Artois Lager \$24

Quilmes Lager \$18

Negra Modelo Lager \$24

Birra Moretti Lager \$24

Campari & Orange Juice \$35

Cinzano Rosso & Soda \$30

Fernet Branca & Coca-Cola \$40

FLIGHT 1: HAND OF GOD \$78

2 oz pours of each

2010 Old Vines Malbec, Stolen Horse Vineyard

2010 Fingerprint Series Red, Sobremesa Vineyard

55% Malbec, 35% Syrah, 10% Petit Verdot

2011 Fingerprint Series White, Sobremesa Vineyard

35% Viognier, 35% Marsanne, 30% Roussanne

FLIGHT 2: HAND OF GOD & ACHAVAL-FERRER \$95

2 oz pours of each

2010 Old Vines Malbec, Stolen Horse Vineyard

2010 Fingerprint Series Red, Sobremesa Vineyard

55% Malbec, 35% Syrah, 10% Petit Verdot

2011 Fingerprint Series White, Sobremesa Vineyard

35% Viognier, 35% Marsanne, 30% Roussanne

2010 Achaval-Ferrer Malbec - Mendoza

2010 Achaval-Ferrer Quimera

Malbec, Cabernet Franc, Cabernet Sauvignon, Merlot, Petit Verdot

BY THE GLASS OR THE BOTTLE

(5 oz glass pours)

NV Gimenez Rilli Perpetuum Extra Brut Bottle - \$140 *bottle only*

2011 HoG Fingerprint Series Único, Sobremesa Vineyard - \$38 | \$152

35% Viognier, 35% Marsanne, 30% Roussanne

2010 Gimenez Rilli Perpetuum Torrontes - \$25 | \$90

2010 Gimenez Rilli Perpetuum Sauvignon Blanc - \$30 | \$100

2010 San Polo Auka Chardonnay - \$16 | \$65

2010 HoG Fingerprint Series Red, Sobremesa Vineyard - \$49 | \$195

55% Malbec, 35% Syrah, 10% Petit Verdot

2010 HoG Old Vines Malbec, Stolen Horse Vineyard - \$76 | \$326

2010 Achaval-Ferrer Malbec - Mendoza - \$52 | \$145

2010 Achaval-Ferrer Quimera - \$69 | 240

Malbec, Cabernet Franc, Cabernet Sauvignon, Merlot, Petit Verdot

2010 Achaval-Ferrer Altamira - \$108 | \$600

2009 San Polo Auka Syrah - \$16 | \$69

2009 San Polo Auka Merlot - \$69 *bottle only*

2009 San Polo Auka Cabernet Sauvignon - \$69 *bottle only*

2009 Achaval-Ferrer Finca Bella Vista Malbec - \$600 *bottle only*

2009 Achaval-Ferrer Finca Mirador Malbec - \$600 *bottle only*

Achaval-Ferrer Dolce Malbec Dessert Wine - \$240 *bottle only*

Achaval-Ferrer Olio Extra Virgin - \$60 *bottle only*