

HAND OF GOD

TAPAS

Empanadas Tradicional | Traditional Empanadas \$18
ask your server for today's selection

Berenjena Caponata | Eggplant Caponata \$20
eggplant, olives & capers on crostini

Bruschetta Classica | Classic Bruschetta \$15
organic tomatoes, garlic & basil

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

Local Artisanal Cheese Plate \$54
*Your choice of 3 from La Griselda Fromagerie:
aged cheddar, goat, morbier, parmesan & smoked gouda*

Entraña Brochette | Beef Skewers \$37
beef skewers with chimichurri, served with tomatoes confit & grilled baby zucchini

Frío Langostinos | Chilled Prawns \$70
with minted peaches & palmito froth

Trucha Alhumadas Locales | Smoked Local Trout \$60
Atamisque Farms trout with sliced tomatoes, parsley, capers & chopped egg



LA COMIDA

CLAY OVEN FLATBREADS

Jamón Crudo, Sliced Tomato, & Arugula \$40

Bleu cheese & Caramelized Onion \$35

Tomato, Mozzarella & Fresh Basil \$40



SOPA

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



ENSALADAS

Salmon Asado Salad \$72
*herb rubbed salmon filet on a bed of organic mixed greens
with crispy pancetta & chive vinaigrette*

Avocado & Orange Salad \$37
*on a bed of organic mixed greens with drunk uco valley peaches,
hand of god olive oil & cracked pepper*

Baked Maipú Goat Cheese Salad \$59
*organic mixed greens with sun dried tomatoes, toasted walnuts
and Piedras Blancas goat cheese*



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PRINCIPALS

Risotto al Hongo | Wild Mushroom Risotto \$41
risotto with wild patagonia mushrooms and arugula

Gaicho Entrecôte | Gaicho Steak \$88
grilled sirloin with malbec reduction & rosemary parmesan potatoes

Costillas Dulces | Sweet Pork Ribs \$120
grilled pork ribs with butternut squash purée and citric reduction

Artichoke Hearts & Brie Stuffed Chicken Breast \$65
mustard cream sauce & potatoes lyonnaise

HOG Hamburger \$45
8oz. grilled beef with caramelized onions, sautéed pancetta & spicy aioli



DESSERTS

Chocolate Volcano Cake \$25
*rich chocolate fondant with warm melted center,
served with Dolcetto wild berry ice cream & wild berry sauce*

Strudel de Manzana | Apple Strudel \$39
homemade apple strudel with crème chantilly & Dolcetto vanilla bean ice cream



BEBIDAS

NON-ALCOHOLIC BEVERAGES

Coffee \$10

Tea \$8

Villavicencio Flat or Sparkling Water \$12

Levite Grapefruit Flavored Flat Water \$12

Ser Naranja-Durazno Sparkling Water \$12



BEER & COCKTAILS

Imperial Stout \$12

Heineken Porron Lager \$15

Otro Mundo Golden Ale \$18

Otro Mundo Nut Brown Ale \$18

Negra Modelo Lager \$21

Birra Moretti Lager \$24

Campari & Soda \$18

Cinzano Rosso & Soda \$18

Fernet Tradicional \$20

Fernet Branca & Coca-Cola

Negroni \$25

Campari, Cinzano Rosso & gin, served with an orange wedge



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

2009 Achaval-Ferrer Quimera

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

BY THE GLASS

5 oz pours

2011 Fingerprint Series White, Sobremesa Vineyard - \$38

35% Viognier, 35% Marsanne, 30% Roussanne

2010 Fingerprint Series Red, Sobremesa Vineyard - \$49

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

BY THE GLASS

5 oz pours

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

2010 Achaval-Ferrer Malbec - Mendoza - \$52

2009 Achaval-Ferrer Quimera - \$69

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

2009 Achaval-Ferrer Altamira - \$108

BY THE BOTTLE

2011 Fingerprint Series White, Sobremesa Vineyard - \$152

35% Viognier, 35% Marsanne, 30% Roussanne

2010 Fingerprint Series Red, Sobremesa Vineyard - \$195

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

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

2010 Achaval-Ferrer Malbec - Mendoza - \$145

2009 Achaval-Ferrer Quimera - \$240

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

2009 Achaval-Ferrer Finca Altamira Malbec - \$600

2009 Achaval-Ferrer Finca Bella Vista Malbec - \$600

2009 Achaval-Ferrer Finca Mirador Malbec - \$600

Achaval-Ferrer Dolce Malbec Dessert Wine - \$240

Achaval-Ferrer Olio Extra Virgin - \$60