

{asado} barbeque techniques and the social event of having a barbeque in latin america {chorizo} a spanish sausage made with paprika, oregano and chiles {chimichurri} marinade for grilling meat {crudo} raw {dulce de leche} “jam made of milk” caramelized milk and sugar {empanada} traditional argentinian baked hand pie {gaucho} argentine cowboy {jamón} ham {mignonette} condiment made with minced shallots, cracked pepper, herbs and vinegar {picante} spicy {provoleta} argentine variant of provolone cheese {sorghum} a gluten free ancient grain that grows well in the prairies {ultra dry-aged} method to prepare beef in a climate controlled environment maximizing flavour and tenderness

SMALL PLATES & FIRE PIT SIDES

traditional empanadas

slow cooked beef, hot sauce butter—16

avocado bruschetta

toasted pistachios—17

blistered provoleta cheese

oregano, chilies & sidewalk citizen sourdough—17

eggplant Milanese chips

aji picante aioli —16

wedge salad

crisp lettuce, grizzly gouda, ripe tomatoes, avocado & green goddess dressing —19

shaved summer squash salad

whipped goat cheve, ajo frito —13

lengua tone

shaved beef tongue “tonnato” fried capers, egg —19

watercress and gem lettuce

gigante beans, fennel vinaigrette —17

charred napa cabbage salad

avocado, crunchy seeds, mint, citrus —18

grilled asparagus

citrus aioli, almonds —13

fried corn ribs

chimichurri, citrus aioli —13

fried Poplar Bluff potatoes

hot sauce butter, herb aioli —13

parrilla beef fat fries —9

masa fries

salsa criolla, charred lemon aioli —16

corn humita

sofrito oil —10

a 20% automatic gratuity will be added to parties of 8 or more

SEAFOOD & RAW BAR

seafood tower, el grande

half fire grilled atlantic lobster, ceviche mixto, east coast oysters, grilled red shrimp, bay scallop gratinados —150

tableside ceviche mixto

red shrimp, octopus, ahi tuna, onion, cascabel chilies, cilantro, puffed wild rice —23

half dozen oysters

chimichurri mignonette —24

grilled argentine shrimp

chili butter —26

Atlantico bay scallop gratinados

grilled sourdough —21

Hokkaido scallop tradito

tomate fresco, aji amarillo, cilantro —21

fire grilled half Atlantic lobster

chimichurri butter, lemon —42

fire grilled octopus

humita, san Marzano tomatoes, chorizo —22

crispy fried calamari

citrus aioli, salsa criolla—19

PIZZA {FUGAZZA}

traditional fugazza

charred onions, brie, provolone, mozzarella —24

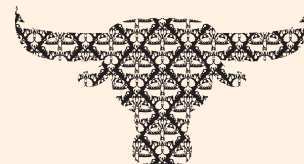
fugazza napolitana

prosciutto cotto, tomato, mozzarella, oregano —26

margherita picante

san marzano tomatoes, basil pesto, pickled chilies —24

all fugazzas can be made—6



charbar

CHARBAR CUTS

ultra-aged Alberta beef porterhouse steak 32 oz
crispy potatoes—145

Argentine bondiola pork steak

braised butter beans, chimichurri, grilled lemon—37

roasted Ewe-Nique farms lamb leg “pastrami”

shaved zucchini, watercress—46

Gemstone Grass Fed Beef butcher steak

7 oz, braised butter beans —38

Alberta beef tenderloin steak

8 oz, crispy potatoes, herb aioli —59

New York strip steak

12 oz, fried potatoes, picante aioli —49

wood fire grilled half chicken

9 spice blend, hot sauce butter, watercress—42

double stacked gaucho burger

aged cheddar curds, crushed avocado, french fries —22
add bacon —4.50

parilla grilled sablefish

braised butter beans, citrus aioli —44

FIRE PIT SAUCES

aji picante aioli

chimichurri

pickled chilies

hot sauce butter

smoked criolla salsa —3 each

DESSERT

dulce de leche cheesecake

dark chocolate pistachio mousse —16

tres leche torte

three milks cake, orange crema, toasted almonds—16

berlinesas, Argentine coconut doughnuts

strawberry crema and mascerated strawberry —16