

Vinoco

GLOBAL FUSION TAPAS  
RESTAURANT

# DAILY SPECIALS

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RESTAURANT

## TUESDAY

### GRILL CHICKEN & SHRIMP TEMPURA ROLLS 15.95

6 Rolls Stuffed with Grilled Chicken Pickled Onion Escabeche Cilantro Chimichurri Topped with Shrimp Tempura Pickled

## WEDNESDAY

### HANGER STEAK TACOS 15.75

24hr. marinated hanger grill steak onion escabeche cilantro chimichurri red chilli pepper aioli

## THURSDAY

### BACON & PROSCIUTTO ROLLS

6 Rolls Stuffed with figs bacon caramelized onions & walnuts topped with prosciutto.

### CHICKEN MARSALA MAC & CHEESE 17.75

Chicken Cooked with Onion and Mushrooms and Marsala Wine Served with Creamy Mac & Cheese

## FRIDAY

### DUCK A LA WELLINGTON 16.95

Pastry stuffed with Duck Confit Crispy Bacon Caramelized Onions Figs, foie gras & truffle crema topped with sunny side up egg with a red chilli sauce reduction Crispy Mix Green

### STEAK WELLINGTON 17.95

Pastry Stuffed with Grill Hanger Steak, Creamy Truffle Infused Mushrooms & Caramelized Onion Topped with Sunny Side Up Egg with A Red Chilli Sauce Reduction Crispy Mix Green

## SATURDAY

### LOMO SALTADO (STEAK STIR FRY) 23.75

Hanger Steak Sauté with Aged Balsamic Vinegar Light Soy Sauce, Onions, Tomatoes and Cilantro topped with shoestring potato crisps and Served with Saffron Rice, Creamy Cannellini Beans ADD SHRIMP 4.75

### HONEY AND WALNUT BAKED CHEESE 12.75

Baked Manchego Cheese Almost Melted Topped With Toasted & Caramelized Walnuts Honey



# COMBO & BOWLS



## EMPANADAS

3 for 11.75

CHECK OUR BLACKBOARD FOR OUR EMPANADA SELECTIONS OF THE DAY

We Feature:

\*BEEF

\*PORK

\*CHICKEN \*VEGETARIAN

ADD: \$1.25 FOR EACH



## SAUTÉ VEGGIE & CHEESE QUESADILLA v12.75

Flour Tortilla Monterrey Jack And White Cheddar cheese sauté onions escabeche, peppers cilantro chimichurri and aioli

Add:

Grill Steak 3.75 Grill Chicken 2.75



## CRISPY PATATAS, ONION RINGS & YUQUITAS 12.75 V

Roasted Potatoes, Fried Onion Rings and crispy Yuqitas (casava) Dusted with Smokey Paprika Served with Red Chili Pepper Aioli huancaína



## MANGO & SHRIMP PEPPERONI QUESADILLA 15.75

Sautee shrimp with Smokey Paprika Cayenne Caramelized Onion, Peppers, Pepperoni, Mango & Monterrey Cheese topped with cilantro.



## CAFÉ CON LECHE MUNCHKINS BURGER 15.75

6 Munchkins Doughnut Stuffed with Crispy Bacon Blue Cheese Grilled Burger Infused with Smokey Coffee Bbq & Caramelized Onion



## THAI STYLE CHILLI CRAB CAKE & SHRIMP 15.75

Crab Cake Stuffed with shrimp & mango cilantro sweet chilli sauce, topped Crushed Avocado with Bang Bang Aioli



## GRILLED STEAK & LOBSTER ROLL 14.75

6 Lobster Mac & Cheese Rolls Topped with Grilled Steak, Pickled Onion and Red Chili Pepper Aioli



## TRUFFLED MUSHROOM FLAT BREAD 13.75 V

Monterrey Jack Cheese Sautee Mushroom Truffle Oil Fig Glaze

Add:

Steak & Chorizo 4.75 Prosciutto 2.75



## STUFFED BANNANA WITH PORK 15.75

Sweet Plantain Stuffed with Roasted Pork, Caramelized Onion, Crispy Bacon topped with Foie Gras Mouse and Crushed caramelized Walnuts



## MIX GRILL QUESO CON-FUNDIDO TOSTADA

(meat lover) 16.75

Crispy Corn Tortilla Topped with Melted Monterrey Jack Cheese Topped with Grill Steak, Chicken Pork Chorizo Slice Avocado Pickled Onion Cilantro Chimichurri 15.75

# SALADS



## **INSPIRED BY UNCLE HECTOR SALAD \$12.75**

*Sliced Tomato, Olive Oil Topped with Feta & Goat Cheese, Pesto, caramelized walnuts (there is nuts in the pesto sauce) finished with balsamic drizzled vinegar.*



## **SUPER MIX GREEN SALAD \$10.75**

*Mesclun Salad Tossed with Fresh Cheese Tomatoes Pickled Onion Escabeche Balsamic Dressing Topped with Crispy Sweet Potatoes Shoestring. **Add: Sauté Onion & Steak 4.75 BANG BANG Shrimp Tempura 4.75 Falafels A LA HUANCAINA 3.75 Grilled Chicken and Onion 3.75***



## **UPSIDEDOWN CRAB CAKE STUFFED AVOCADO BLT NEST SALAD \$15.75**

*Crab Cake Stuffed Avocado Served on Top of a Nest With crispy Mix Green Salad & tomato and Bacon Drizzle with Bang Bang Aioli*

# SUSHI-DILLAS



## **STEAK & EGG CURRYWURST ROLL 15.95**

*6 Rolls Stuffed with Pickled Onion Escabeche, Bratwurst & Scramble Egg Infused with Spicy Ketchup and Curry Topped with Grill Steak & Red Chilli Pepper Aioli*



## **MANGO CHICKEN THAI SUSHIDILLA 13.95**

*6 Rolls Stuffed With Mango, Pulled Chicken, Onion Escabeche, Cilantro & Sweet Chilli Sauce Topped With Pickled Onion & Cilantro Aioli*



## **SMOKEY NUTTY PORKY 14.95**

*6 rolls stuffed with braised pork & figs, caramelized onion and bacon topped with caramelized crushed almonds and truffled aioli.*



## **3 CHEESE AND SPINACH 13.95 V**

*6 Rolls Stuffed With Spinach Feta, Manchego & Monterrey Topped With onion escabeche and yellow creamy chili sauce (huancaína) and crushed falafel crumbs*

# TACOS

**(SERVE 3)**



## **VINOCO'S CLASSIC TEMPURA FISH TACOS 14.75**

*Pickled Onions, Cilantro Chimichurri, Mixed Greens and Cilantro Aioli*



## **YOU ARE A PIG TACOS!! 14.75**

*Roasted pork topped with crispy calamari infused with chilli sauce and bang bang aioli.*



## **MEDITERRANEAN 12.75 V**

*Falafel stuffed with goat cheese & feta cheese, yellow creamy Chili Sauce, pickled Onion over Corn Tortillas*



## **OCTOPUS, CRISPY CALAMARI & BACON 15.75**

*Sautee Octopus with Pickled Onions Escabeche Served with Mix Green Salad, Crispy Calamari & Bacon Topped with Cilantro Chimichurri & Red Chilli Pepper Aioli*

# **BAO - BUNS**

**(SERVE 3)**



**KFC (KOREAN FRIED CHICKEN) BAO 13.75**

*Korean BBQ infused fried chicken with pickled onions bang bang aioli crispy shoe string sweet potatoes*



**ASIAN CUBANO ...14.75**

*Braised Pork Prosciutto Pickled Onion Melted Cheese Light Wasabi Aioli Crispy Shoestring Sweet Potato*



**CRISPY BUFFALO SHRIMP BAO BUNS ...14.75**

*Crispy Shrimp Tempura Infused with Buffalo Sauce Pickled Onions Red Chilli Pepper Aioli*



# **PINTXOS**

**PINTXOS**= are snacks from northern Spain notably the Basque country that are usually eaten as appetizers even as dinner. Pintxo means 'spike' so essentially the food is spiked to hold it in place differentiating it from tapas.



**FIGS, PROSCIUTTO AND MOZZARELLA PINTXOS 13.75**

*4 Figs and prosciutto and mozzarella pierced together Finished With creamy truffle aioli A Drizzle of*



**THE THEORY OF THE REESE'S PIECES (ADOLFO'S FAVORITE) (SHRIMP & MEATBALL) 14.75**

*4 Meatballs Infused with Spicy Hazelnut Chocolate Mole BBQ Style Sauce and Pierced with Shrimp Finished with Spicy Peanut, Coconut, Cilantro & Chilli Aioli, Topped with Pickle Onions and fresh cilantro*



**GRILL STEAK (ANTICUCHO) 9.75**

*2 Hanger Steak Marinated 24 Hours with Aji Panka (Red Chilli) And Grille Topped with Rocoto Crema Shoestring Potatoes and Pickled Onion Escabeche*



**GRILL CHICKEN, BACON & BANANA 9.75**

*2 Grill Chicken Thigh Topped with Banana Crema Crispy Bacon shoestring sweet potato & Pickled Onion*



**BALINESE BALINESE CRISPY CHICKEN, BACON & SPRING ROLL PINTXOS 14.75**

*4 Crispy Spring Rolls Pierced with Bacon, Fried Chicken Topped with Spicy Peanut, Coconut, Cilantro & Chilli Aioli, Topped with Mango Salsa & Fresh Cilantro*

# **THE CAST IRON & THE CROCKS**

## **AL- AJILLO (ASOPA0) & THE MAC**



**SEA FOOD AL AJILLO 19.75**

*Sautéed Shrimp, Octopus, Calamari, Chorizo, peppers and onion escabeche in White Wine and Garlic Sauce, fresh Parsley and Pita Bread*



**MUSHROOM & FALAFEL 15.75**

*Sautéed Mushroom, Peppers and Onion Escabeche In White Wine And Garlic Sauce, Fresh Parsley Topped with Crispy Falafel And Fresh Cheese serve with Pita Bread add grill chicken or meatball \$3.75*



**TRUFFLED MUSHROOM MAC & CHEESE 14.75**

*Porcini Mushroom infused with White Truffle Oil & Monterrey Jack Cheese*

# PAELLAS



## **SEAFOOD 29.75**

*Saffron Rice/ Green Peas, Peppers, Clams, Mussels, Calamari, Shrimp & Chorizo*



## **CHICKEN & CHORIZO 26.75**

*Saffron Rice, Green Peas, Peppers, Chicken & Chorizo*



## **VEGETARIAN.24.75**

*Saffron Rice, Raisins, Caramelized Onions, Peppers, Green Peas, Mushrooms, and Crispy Falafel*



## FROM THE GRILL

**VINOCA MIXED MEAT LOVER'S  
PARRILLADA PLATTER (GOOD FOR  
2)...35.75**

**4 CHICKEN** 24-Hour Marinated  
Spicy Chili (Anticucho)

**4 STEAK** 24-Hour Marinated  
Spicy Chili (Anticucho)

**4 STYLE ROAST PORK 24 HOUR**  
With Sambuca Light Soy  
topped with cilantro chimichurri  
& Served With Saffron Rice,  
Creamy Cannellini Beans  
Pickled Onions Maduros (Sweet  
Plantain)

**(ADD 6.75 FOR STEAK ONLY)**



## **SIDEKICKS**

**RICE & BEANS 5.75**

**MADUROS 2.75**

**MAC & CHEESE 5.75**



## 12 oz VINOCO HOUSE SANGRIA

Pitcher Serves 4 Glasses

GLASS /PITCHER

**\*HOUSE WHITE (PEACH) 9.75 /34**

*Peach, Brandy, Triple sec, Sauvignon Blanc*

**\*HOUSE RED (BLUE CORN) 9.75/ 34**

*Infused with Blue Corn Syrup Brandy & Triple sec*

## SANGRIA COCKTAILS 12 OZ

**SANGRITA (MEXICO) .....11.75**

*Riesling wine with Blanco tequila, lime, organic agave, no salt on the rim*

**MOJITO (CUBA) no mint garnish .....11.75**

*Riesling Wine With Flor De Caña Rum, Mint, Lime*

**TRANSFUSION .....11.75**

*75% White Sangria 25% Red Sangria*

## 120Z PEACH BELLINIS & FRIENDS

### CHAMPAGNE SANGRIAS

Pitcher \$38 (Serves 4 Glasses)

120Z GLASS 11.75

\*GUAVA \*PASSION FRUIT \*WATERMELON

### HOUSE RED

**\$10/37**

\*Merlot

\*Pinot noir

\*Cabernet

\*Malbec

\*MONTEPULCIANO

**\*TEMPRANILLO**

### HOUSE WHITE

**\$10/37**

*\*Sparkling*

\*Rose

*\*Pinot grigio*

\*Sauvignon blanc

\*Chardonnay

\*RIESLING

### BEER

**\$7**

\*CORONA

\*STELLA

\*BUD LIGHT

\*BLUEMOON

## WHITE WINE

### SPARKLING

LA FORLAN PROSECCO CUVÉE BEATRICE (VENETO-ITALY) .....35

CAMPANETA LAMBRUSCO (EMILIA DE LA ROMAGNA-ITAY) .....30

CONDE DE CARALT CAVA (PENEDES-SPAIN).....39

JAUME SERRA CRISTALINO ROSE (CATALUNIA-SPAIN).....35

SAINT REINE BLANC DE BLANC (FRANCE).....48

MUM NAPA BRUT PRESTIGE(NAPA-CALIFORNIA).....54

MOET CHANDON (CHAMPAGNE -FRANCE).....95

### ROSE

OREE DES ROSES (LANGUEDOC-FRANCE).....34

### LIGHT & CRISPY WHITES

BOLLA SOAVE 2015(VENETO-ITALY) .....32

BLANKA VINHO VERDE 2018 (PORTUGAL).....33

MONTE CLAVIJO VIURA-WHITE TEMPRANILLO 2018 (RIOJA SPAIN).....

BELVINO PINOT GRIGIO (VENETO-ITALY) 2018.....34

M.A.N CHENIN BLANC (COASTAL REGION SOUTH AFRICA) .....35

TREBBIANO D'ABRUZZO (ITALY)2017 .....36

TRIMBACH PINOT BLANC 2016 (ALSACE FRANCE) ..... 44

## JUICY, AROMATIC WHITES

### ROCHE DES LUMIERES SANCERRE

(SAUVIGNON BLANC LOIRE VALLEY FRANCE).....46

BIOKULT OTERREICH GRUNER VELTLINER 2017 (AUSTRIA ).....38

RAMON BILBAO ALBARINO 2017 (RIAS BAIXAS -SAPAIN) ..... 36

SANTA ANA TORRONTES 2018 (MENDOZA-ARGENTINA) .....34

Vouvray chenin blanc ROCHE DES LUMIERES 2016

(LOIRE VALLEY-FRANCE).....33

FRITZ WINDISCH RIESLING (RHEINHESSEN- GERMANY) .....36

SPIER SAUVIGNON BLANC 2019 STELLENBOSCH – SOUTH AFRICA .....36

MARQUES DE RISCAL RUEDA VERDEJO 2018 SPAIN .....35

MOUTON CADET BARON PHILIPPE DE ROTHSCHILD 2018

(SAUVIGNON BLANC BODEAUX FRANCE) .....38

FERRARI -CARANO SAUVIGNON BLANC 2017 (SONOMA-CALIFORNIA).... 44

COTTES BROOK SAUVIGNON BLANC 2019 NEW ZEALAND ...38

## FULL OPULENT WHITES

CLOS DU BOIS CHARDONNAY 2017 (SONOMA-CALIFORNIA).....38

JOSEPH DROUHIN CHARDONNAY

(MACON-VILAGES (BURGUNDY FRANCE)..... 40

SANTA ANA CHARDONNAY (ARGENTINA) 2018 .....35

HESS SELECT CHARDONAY 2017

(MONTEREY COUNTY CALIFORNIA)..... 39

CHABLIS LA PIERREEE 2011 CHARDONNAY (BURGUNDY FRANCE) .....56

## RED WINE

### *FRUITY, LIVELY REDS*

GIULIANO ROSATI VALPOLICELLA RIPASSO 2016 (VENETO -ITALY).....45

GEORGES DUBCEUF -BEAUJOLAIS VILLAGES 2016

(BUGUNDY -FRANCE).....34

FIREBRAND MERLOT 2017 (CALIFORNIA).....37

LOUIS JADOT COUVENT DES JACOBINS PINOT NOIR 2017

(BURGUNDY-FRANCE).....44

ESTANCIA VINEYARDS PINOT NOIR 2017

(MONTEREY COUNTY CALIFORNIA)..... 40

CORVALLIS CELLARS PINOT NOIR 2018 .....52

(WILLAMATTE VALLEY OREGON) .

### *RIPE, SMOOTH*

CHIANTI CLASSICO 2017 BANFI SANGIOVESE (TUSCANY- ITALY).....40

MONASTERIO DE YUSO 2016 TEMPRANILLO (RIOJA SPAIN)..... 38

NATURA 2016 CARMENARE VALLE DE COLCHAGUA CHILE.....35

VILLA POZZI NERO D'AVOLA 2017 (SICILY ITALY ).....34

### *RICH, DENSE REDS*

LAS ROCAS GARNACHA 2016 (CALATAYUD-SPAIN)..... 34

FLEUR PAULLAC 2013 (BORDEAUX -FRANCE) .....60

GIULIANO ROSATI AMARONE DE LA VALPOLICELLA 2015

(VENETO ITALY).....70

TORO TEMPRANILLO 2016 (CASTILLA & LEON SPAIN) .....40

ELIA PALAZZESI BRUNELLO DI MONTALCINO

SANGIOVESE 2013 (TUSCANY-ITALY).....89

VALDE HERMOSO ROBLE TEMPRANILLO 2013

(RIBERA DEL DUERO -SPAIN).....46

Val di Giulia COLLEZIONE DEL FONDATORE BAROLO NEBIOLO

2014 (PIEDMONT-ITALY) .....69

ARC DE PIEDRA GARNACHA & CARIGNAN

(PRIORAT -CALALUNIA SPAIN).....39

FORTESCO (SUPER TUSCAN) 2014

BLEND CABERNET, SANGIOVESE(TUSCANY-ITALY) .....40

FAMILLE PERRIN COTES DU RHONE RESERVE 2016

(RHONE VALLEY -FRANCE) .....36

BODEGAS JUAN GIL. MONASTRELL 2015

(JUMILLA MURCIA -SPAIN) .....46

COLLEZIONE DEL FONDATORE BARBARESCO NEBIOLO 2014

(PIEDMONT-ITALY).....64

RAVENS WOOD ZINFANDEL 2017 (SONOMA- CALIFORNIA) .....36

BARTON & GUESTIER CHATEAUNEUF- DU-PAPE 2017

LES ROCES NOIRES (RHONE- FRANCE) .....89

CLOS DU BOIS CABERNET SAUVIGNON (SONOMA-CALIFORNIA).....36

VINO NOBILE DI MONTEPULCIANO

SANGIOVESE BLEND 2015 (TUSCANY ITALY ).....68

CHATEAU BELLEVUE 2018 (BORDEAUX-FRANCE).....

ESTANCIA RESERVE MERITAGE 2016 (PASO ROBLES CALIFORNIA).....68

DISENO OLD VINE MALBEC 2018 (MENDOZA ARGENTINA).....

CARSON RIDGE 2017 CABERNET (PASO ROBLES- CALIFORNIA).....42