

SPECIALS OF THE WEEK

TUESDAY, WEDNESDAY & THURSDAY

MIX GRILL QUESO CON-FUNDIDO TOSTADA (meat lover) 15.75

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

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

WEEKEND SPECIALS

SALMON AND TUNA TARTARE CRAB CAKES 15.75

Crab Cakes Stuffed With Spicy Tuna & Salmon Tartare Topped With Garlic Chips, Avocado And Wasabi Aioli

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



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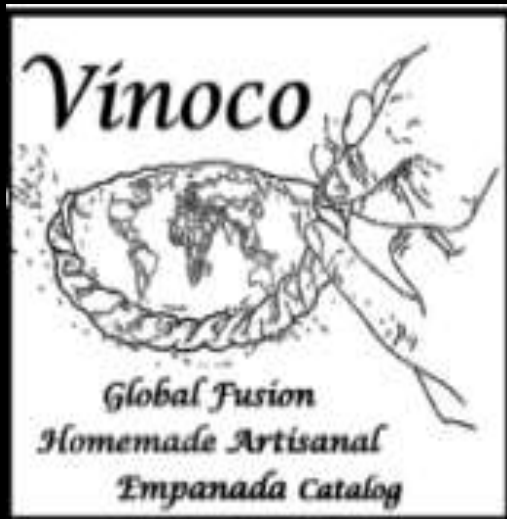
Crispy Corn Tortilla Topped with Melted Monterrey Jack Cheese Topped with Grill Steak, Chicken Pork Chorizo Slice Avocado Pickled Onion Cilantro Chimichurri 15.75



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



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



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

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 Yuquitas (casava) Dusted with Smokey Paprika Served with Red Chili Pepper Aioli huancaina



MANGO & SHRIMP PEPPERONI QUESADILLA 15.75

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



TRUFFLED MUSHROOM MAC & CHEESE 14.75

Porcini Mushroom infused with White Truffle Oil & Monterrey Jack Cheese



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



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



CRISPY TAMALE TEMPURA

1 choice of:

Steak 14.75 chicken 13.75 pork 13.75 shrimp 14.75 Topped with Melted Monterrey Jack Cheese pickled onion escabeche and Red Chilli Cream Sauce



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 Fig Glaze

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



DUMPLINGS COMBO!!! 14.75 3 SHRIMP HAR GOW AND 3 KUNG PAO CHICKEN PINTXO

Pierced with Crispy Bacon & Topped with Wasabi Aioli, Spicy Bacon Chilli Oil & Jalapeno



SUMO RAMEN CRUNCH PINTXOS

4 Crispy Ramen balls pierced with the choice of :
braised Pork 13.75 grill chicken 13.75 grill steak 14.75 shrimp tempura 14.75
Topped With Grated Hard Boiled Eggs, Spicy Sautée Bock Choy, Mushrooms, Peppers Cilantro And Jalapeno Salsa Wasabi Aioli



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

SALADS



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**



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.

SUSHI-DILLAS



SMOKEY NUTTY PORKY 14.95
6 rolls stuffed with braised pork & figs, caramelized onion and bacon topped with caramelized crushed almonds and truffled 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



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)



YOU ARE A PIG TACOS!! 14.75
Roasted pork topped with crispy calamari infused with chilli sauce and bang bang aioli.



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



VINOCO'S CLASSIC TEMPURA FISH TACOS 14.75
Pickled Onions, Cilantro Chimichurri, Mixed Greens and Cilantro Aioli



MEDITERRANEAN 12.75 V
Falafel stuffed with goat cheese & feta cheese, yellow creamy Chili Sauce, pickled Onion over Corn Tortillas

BAO - BUNS

(SERVE 3)



CRISPY BUFFALO SHRIMP BAO BUNS14.75
Crispy Shrimp Tempura Infused with Buffalo Sauce Pickled Onions Red Chilli Pepper Aioli



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

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

PAELLAS



SEAFOOD 29.75

Saffron Rice/ Green Peas,



CHICKEN & CHORIZO 26.75

Saffron Rice, Green Chicken



VEGETARIAN.24.75

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

FROM THE GRILL

VINOCO 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 garnish11.75

Riesling Wine With Flor De Caña Rum, Mint, Lime

TRANSFUSION11.75

75% White Sangria 25% Red Sangria

WHITE WINE

SPARKLING

LA FORLAN PROSECCO CUVÉE BEATRICE (VENETO-ITALY)35

CAMPANETA LAMBRUSCO (EMILIA DE LA ROMAGNA-ITALY)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)201736

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 AFRICA36

MARQUES DE RISCAL RUEDA VERDEJO 2018 SPAIN35

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) 201835

HESS SELECT CHARDONAY 2017
(MONTEREY COUNTY CALIFORNIA)..... 39

CHABLIS LA PIERRELEE 2011 CHARDONNAY (BURGUNDY FRANCE)56

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

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 201852
(WILLAMETTE 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 ROCHES 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