

**DAILY SPECIALS**

**TUESDAY**  
**CHICKEN KORMA LATINO ROLL 13.95**  
6 Rolls Stuffed With Pulled Chicken Cooked With Curry Cilantro Mix Nuts Caramelized Onion Coconut Topped With Onion Escabeche, Bang Bang Aioli AND Shoe String Sweet Potato  
**CHORIZO AND BEANS 14.95**  
Grill Chorizo Served with Creamy Cannellini Beans Topped with Onion Escabeche And Cilantro Chimichurri

**WEDNESDAY**  
**CHICKEN & SHRIMP SALTADO (CHICKEN STIR FRY) 22.95**  
Chicken Thighs Sauté with SHRIMP Aged Balsamic Vinegar Light Soy Sauce, Onions, Tomatoes and Cilantro Topped with Shoestring Potato Crisps and Served with Saffron Rice, Creamy Cannellini Beans  
**PEPPERONI A LA ESPANOLA ROLL 13.95**  
6 Rolls Stuffed With pepperoni onion escabeche egg omelette and potato

**THURSDAY**  
**CHICKEN KORMA LATINO ROLL 13.95**  
6 Rolls Stuffed With Pulled Chicken Cooked With Curry Cilantro Mix Nuts Caramelized Onion Coconut Topped With Onion Escabeche, Bang Bang Aioli AND Shoe String Sweet Potato  
**CHURRASCO (STEAK) & SHRIMP 29.75**  
Grilled Hanger Steak Topped with Sauté Shrimp in Garlic Sauce with Cilantro Chimichurri and Drizzled with Huancaína Sauce (Yellow Chilli Creamy Sauce) Served with Saffron Rice, Creamy Cannellini Beans Pickled Onions Maduros (Sweet Plantain)

**FRIDAY**  
**PERNIL A LA VIEJA (Ropa vieja style) 20.75**  
Slow Cooked Pork With Peppers tomatoes Served With Saffron Rice, Creamy Cannellini Beans Pickled Onions Maduros (Sweet Plantain)  
**BEEF A LA WELLINGTON LATINO 14.95**  
Beef Empanadas Stuffed with Steak Caramelized Onion Mushroom and Foie Gras Served Over Creamy Cannellini Beans Red Chilli Sauce Gravy

**SATURDAY**  
**SMOKEY AND NUTTY DUCK ROLL 14.95**  
6 Rolls Stuffed with Duck Confit Crispy Bacon Figs Arugula and Caramelized Onions Topped with Truffled Aioli and Caramelized Walnuts  
**LOMO SALTADO (STEAK STIR FRY) 123.95**  
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 5.75

**SUNDAY**  
**CHURRASCO (STEAK) & SHRIMP 29.75**  
Grilled Hanger Steak Topped with Sauté Shrimp in Garlic Sauce with Cilantro Chimichurri and Drizzled with Huancaína Sauce (Yellow Chilli Creamy Sauce) Served with Saffron Rice, Creamy Cannellini Beans Pickled Onions Maduros (Sweet Plantain)  
**PERNIL A LA VIEJA (Ropa vieja style) 20.75**  
Slow Cooked Pork with Peppers tomatoes Served With Saffron Rice, Creamy Cannellini Beans Pickled Onions Maduros (Sweet Plantain)

**5 COURSE TASTING SPECIALS \$48.75 (per person)**  
SELECT 3 DIFFERENT DISHES FROM OUR TAPAS & APPETIZER MENU + 1 MAIN COURSE + DESSERT WITH UNLIMITED SANGRIA - AVAILABLE FOR PARTIES OF 2 OR MORE... PARTICIPATION OF ENTIRE TABLE IS REQUIRED. ASK YOUR SERVER FOR DETAILS.

**TAKE AN ADDITIONAL 10% OFF WHEN YOU PAY CASH!**  
**NO COUPONS COMBINE THIS DEAL!**

**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.

**PINTXOS (TAPAS)**  
**FIGS, PROSCIUTTO AND MOZZARELLA PINTXOS 12.95**  
4 Figs and prosciutto and mozzarella pierced together Finished With creamy truffle aioli A Drizzle of Fig Glaze  
**BALINESE CRISPY CHICKEN, BACON & SPRING ROLL PINTXOS 13.95**  
4 Crispy Spring Rolls Pierced with Bacon, Fried Chicken Topped with Spicy Peanut, Coconut, Cilantro & Chilli Aioli, Topped with Mango Salsa & Fresh Cilantro  
**GRILL STEAK (ANTICUCHO) 9.95**  
2 Hanger Steak Marinated 24 Hours with Aji Panka (Red Chilli) And Grille Topped with Rocoto Crema Shoe String Potatoes and Pickled Onion  
**GRILL CHICKEN, BACON & BANANA 9.95**  
2 Grill Chicken Thigh Topped with Banana Crema Crispy Bacon shoe string sweet potato & Pickled Onion



**FIGS, PROSCIUTTO AND MOZZARELLA PINTXOS**



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



**GRILL CHICKEN, BACON & BANANA**



**GRILL STEAK (ANTICUCHO)**

**LARGER APPETIZER**  
(COMBO, BOWLS, EMPANADAS & SUSHI-DILLAS)  
GREAT FOR THE TABLE  
**CRISPY PATATAS, ONION RINGS & YUQUITAS 13.95 V**  
Roasted Potatoes, Fried Onion Rings and crispy Yuquitas (casava) Dusted with Smokey Paprika Served with Red Chili Pepper Aioli huancaína & cilantro aioli  
**MANGO & SHRIMP PEPPERONI QUESADILLA 15.95**  
Sautee shrimp with Smokey Paprika Cayenne Caramelized Onion, Peppers, Pepperoni, Mango & Monterrey Cheese topped with cilantro  
**CAFÉ CON LECHE MUNCHKINS BURGER 15.95**  
6 Munchkins Doughnut Stuffed With Crispy Bacon Blue Cheese grilled Burger Infused With Smokey Coffee Bbq & Caramelized Onion  
**THAI STYLE CHILLI CRAB CAKE & SHRIMP 15.95**  
Crab Cake Stuffed with shrimp & mango cilantro sweet chilli sauce, topped Crushed Avocado with Bang Bang Aioli  
**GRILLED STEAK & LOBSTER ROLL 15.95**  
6 Lobster Mac & Cheese Rolls Topped with Grilled Steak, Pickled Onion and Red Chili Pepper Aioli  
**TRUFFLED MUSHROOM FLAT BREAD 13.95 V**  
Monterrey Jack Cheese Sautee Mushroom Truffle Oil Fig Glaze  
Add: **Steak & Chorizo 4.75 Prosciutto 2.75**



**CRISPY PATATAS, ONION RINGS & YUQUITAS**



**MANGO & SHRIMP PEPPERONI QUESADILLA**



**CAFÉ CON LECHE MUNCHKINS**



**TRUFFLED MUSHROOM FLAT BREAD**



**THAI STYLE CHILLI CRAB CAKE & SHRIMP**



**GRILLED STEAK & LOBSTER ROLL**

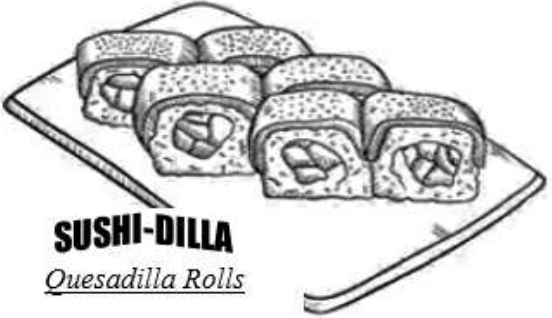


**EMPANADAS**  
3 for 12.95  
CHECK OUR BLACKBOARD FOR OUR EMPANADA SELECTIONS OF THE DAY  
We Feature:  
\*BEEF \*PORK  
\*CHICKEN \*VEGETARIAN  
ADD: \$1.25 FOR \*CAJUN LOBSTER MAC



**Sushi-dilla (QUESADILLA ROLL)**

**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  
**SMOKEY NUTTY PORKY 14.95**  
6 rolls stuffed with braised pork & figs, caramelized onion and bacon topped with caramelized crushed almonds and truffled aioli  
**STEAK, ONION AL CILANTRO CHIMICHURRI 14.95**  
6 rolls stuffed with grill steak, onion escabeche topped with red chilli pepper aioli cilantro chimichurri and shoe string potato crisps



**SUSHI-DILLA Quesadilla Rolls**



**STEAK, PEPPERONI & TRUFFLED MUSHROOM**



**MANGO CHICKEN THAI SUSHIDILLA**



**3 CHEESE AND SPINACH ROLL**

## BAO BUNS SLIDERS

(ASIAN BUNS SERVE 3)

**KFC (KOREAN FRIED CHICKEN) BAO 13.95** Korean BBQ infused fried chicken with pickled onions bang bang aioli crispy shoe string sweet potatoes

**CRISPY BUFFALO SHRIMP BAO BUNS ....14.95** Crispy Shrimp Tempura Infused With Buffalo Sauce Pickled Onions Red Chili Pepper Aioli

**ASIAN CUBANO .14.95**

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

*Can be serve as tacos!*



KFC (KOREAN FRIED CHICKEN) BAO



ASIAN CUBANO BAO BUNS



CRISPY BUFFALO SHRIMP BAO BUNS

## TACOS

(serve 3)

**VINOCO'S CLASSIC TEMPURA FISH TACOS 13.95**  
Pickled Onions, Cilantro Chimichurri, Mixed Greens and Cilantro Aioli

**YOU ARE A PIG TACOS!! 14.95**  
Roasted pork topped with crispy calamari infused with chilli sauce and bang bang aioli

**MEDITERREANEAN 12.95 v**  
Falafel stuffed with goat cheese & feta cheese, yellow creamy Chili Sauce, pickled Onion over Corn Tortillas

**CRAB CAKE BLT 14.95**  
Crispy lettuce Crab Cake with smokey apple Wood Bacon infused bang bang aioli finished with pickled onion

*Can be serve as bao buns!*



TEMPURA FISH TACOS



CRAB CAKE BLT



YOU ARE A PIG TACOS!!



UNCLE HECTOR SALAD



## SALADS

**SUPER MIX GREEN SALAD \$9.95**  
Mesclun Salad Tossed with Fresh Cheese Tomatoes Pickled Onion Escabeche Balsamic Dressing topped with Crispy Sweet Potatoes Shoestring. Add sauté steak 6.75 shrimp tempura 6.75 falafels 4.75 grilled chicken 5.75

**INSPIRED BY UNCLE HECTOR SALAD \$12.95**  
Sliced Tomato, Olive Oil Topped with mixed greens, Feta & Goat Cheese, Pesto, caramelized Onions (there is nuts in the pesto sauce)



SUPER MIX GREEN SALAD

## SIDEKICKS

**RICE & BEANS 5.95**

**MADUROS 2.95**

**MAC & CHEESE 5.95**



# THE MAIN

## THE MAC N' CHEESE

**TRUFFLED MUSHROOM MAC & CHEESE 14.95**  
Porcini Mushroom infused with White Truffle Oil & Monterrey Jack Cheese

**ADD: -**

- \$3 Prosciutto And Bacon Green Peas
- \$3 Buffalo Chicken And Blue Cheese
- \$5 Steak & Onion



TRUFFLED MUSHROOM MAC & CHEESE

## THE CAST IRON & THE CROCKS

**AL- AJILLO (ASOPAO)**  
**SEA FOOD AL AJILLO 19.95**  
Sautéed Shrimp, Octopus, Calamari & Chorizo & Roast Pork peppers and onion escabeche in White Wine and Garlic Sauce, fresh Parsley and Pita Bread

**MUSHROOM & FALAFEL 16.95**  
Sautéed Mushroom, Peppers and Onion Escabeche In White Wine and Garlic Sauce, Fresh Parsley and Pita Bread Topped with Crispy Falafel and Fresh Cheese add grill chicken or meatball \$3.75



SEA FOOD AL AJILLO



MUSHROOM & FALAFEL



## FROM THE GRILL

**VINOCO MIXED MEAT LOVER'S PARRILLADA PLATTER (GOOD FOR 2)...35.95**

**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 6.95 FOR STEAK ONLY)



VINOCO MIXED MEAT LOVER'S

## PAELLAS (FOR 2 PP)

**SEAFOOD 29.95**  
Saffron Rice/ Green Peas, Peppers, Clams, Mussels, Calamari, Shrimp & Chorizo

**CHICKEN & CHORIZO 26.95**  
Saffron Rice, Green Peas, Peppers, Chicken & Chorizo

**VEGETARIAN 24.95**  
Saffron Rice, Raisins, Caramelized Onions, Peppers, Green Peas, Mushrooms, and Crispy Falafel



SEAFOOD PAELLA



VEGETARIAN PAELLA



CHICKEN PAELLA

## **12OZ PEACH BELLINIS & FRIENDS**

### **CHAMPAGNE SANGRIAS**

Pitcher \$38 (Serves 4 Glasses)

12OZ GLASS 11.75

\*GUAVA \*PASSION FRUIT \*WATERMELON

## **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*

## **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 CUVEE 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 PIERRELEE 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 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