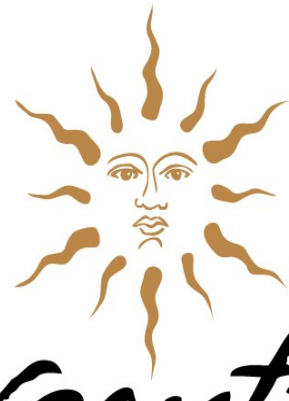


A Family Tradition Since 2005



Argentine bistro

Starters


Quiche of the Day prepared daily with farm fresh ingredients \$8

 **Veggie Empanada** chickpeas, sun dried tomato and sofrito \$7

Meat Empanada braised pork, sofrito, gremoulatta \$8

Soup

Chicken Soup with house made noodles \$4 \$7

 **Tomato Bisque** topped with crème fraiche \$4 \$7



Restaurant Lunch Hours

Mon-Thurs 11:00 to 4:00


Fri & Sat 11:00 to 4:00


Sunday Closed

Salads

  **Argentine Salad** Mixed Greens, cranberry, feta, almond, chimichurri vinaigrette \$8

 **Warm Spinach Salad** Roasted crimini, caramelized pearl onion, bacon vinaigrette \$11

 **Tuna Salad** fresh herbs, olives, capers, lemon aioli, mixed greens \$9

 **Curried Chicken Salad** local apple compote and toasted almonds \$9

“good food, a fast horse and a fine lady... what else is there?”
-uncle tío

Sandwiches

Argentine Panini roast beef, red pepper, manchego cheese, chimichurri aioli \$9


Supreme de Pollo Pan fried chicken breast, roasted red pepper, havarti cheese, bacon, chimichurri, lemon vinaigrette \$11

Buffalo Chicken Grilled Cheese havarti cheese on toasted baquette \$10

Roasted Turkey BLT with sundried tomato pesto and boursin \$10

AB French Dip Panini thin sliced roast beef, Swiss cheese and boursin au jus \$10

Roasted Turkey BLT with sundried tomato pesto and boursin \$10

 **AB Cheese Sandwich** with apple compote and warm havarti cheese \$9

 Gluten Free

 Vegetarian Friendly

Desserts

Pot de Creme \$7 

Chocolate Chip Meringue Cookie with seasonal fresh fruit \$9 

Mochamisu \$7 

Seasonal Bread Pudding \$7

A 20% gratuity is added for parties of 6 or more. Please make one of our managers aware of any food allergies.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.