



## DINNER

**PICADILLO BEEF EMPANADAS 3 for \$12**

olive / egg / chimichurri verde

**VEGETARIAN EMPANADAS 3 for \$11**

sweet corn / sweet potato / spinach / chimichurri rojo

**TORREJITAS (corn fritters) \$7**

habanero butter

**PROVOLETA (griddled provolone cheese) \$9**

almonds / basil / aleppo pepper / rustic bread

**ALITAS DE POLLO (chicken wings) \$12**

culantro dipping sauce / spiced breadcrumb /  
honey-lime glaze

**CEVICHE DE VIEIRAS (scallop ceviche) \$14**

coconut / mango / cilantro / red onion / plantain chips

**CAUSA DE LANGOSTA (lobster potato salad) \$15**

lobster salad / purple Peruvian potato / huancaína /  
avocado

**CEVICHE DE ATUN (tuna ceviche)\* \$16**

citrus / cilantro / red onion / fresno chili / plantain chips

**BROCHETA DE CAMARON (shrimp skewer) \$15**

arepa / kalamata olive aioli / pea tendrill salad /  
aji amarillo

**CUBANO CLASSICO (classic Cuban sandwich) \$13**

ham / pork shoulder / swiss cheese / pickles / mustard

**ARROZ CON CHICHARRON (pork belly rice) \$16**

green rice / peas / peppers / olives / fried egg / salsa  
criolla

**COSTILLAS DE PUERCO (pork baby back ribs) \$17**

potato / cabbage / chili marinade

**LOMO SALTADO (beef stir-fry) \$18**

tenderloin / red onion / tomato / fried cassava / soy  
sauce / green rice

\*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

## DESSERT

### **SUSPIRO (dulce de leche pudding) \$7**

port meringue / chocolate coated butter cookie /  
cinnamon

### **STRAWBERRIES AND CREAM FLAN \$7**

lemon ginger cookie / kiwi chips

### **CHOCOLATE TRES LECHES CAKE \$7**

chocolate milk / cherry whipped cream  
coconut almond cookie

### **CARAMEL CRUNCH SUNDAE \$6**

caramel ice cream / chocolate malt sauce / toffee  
peanuts

### **HELADO (house made ice cream & sorbet)**

#### **VANILLA BEAN \$3**

#### **SALTED DARK CHOCOLATE \$3**

#### **COCONUT ORANGE SORBET \$3**

#### **BLOOD ORANGE & GINGER SORBET \$3**

## COFFEE

**DARK MATTER:** SOCIALLY RESPONSIBLE, SKILLFULLY  
CURATED, AND INNOVATIVE COFFEE

**A Love Supreme:** house coffee with notes of cocoa,  
almond, and cherry **\$4**

**Unicorn Blood Decaf:** house decaf with notes of peanut  
butter, walnut, and chocolate **\$4**

**Chocolate City Cold Brew Draft:** heavy notes of dark  
chocolate (12 oz.) **\$4**



Executive Chef/Partner - Michael Barrera

Chef de Cuisine - Moses Fishman

Pastry Chef - Corinna Collins

General Manager- Emily Shaieb

**Custom paintings produced by local artist Michael Ross.  
For pricing and information regarding featured and other  
works, visit [www.mrossart.com](http://www.mrossart.com)**





## SUNDAY MENU

### **DESAYUNO TIPICO (typical breakfast) \$11**

two eggs any style / smoked bacon / toast / potatoes

### **ARROZ CON CHICHARRON (pork belly rice) \$14**

green rice / peas / peppers / olives / fried egg /  
salsa criolla

### **TORREJITAS (corn fritters) \$9**

maple syrup / bourbon butter / powdered sugar

### **BREAKFAST BURRITO \$13**

scrambled eggs / black beans and rice / roasted red  
peppers / queso / pico de gallo / avocado

### **BREAKFAST SANDWICH \$11**

fried egg / bacon / pimento cheese / salsa criolla /  
grilled sourdough bun / potatoes

### **PICADILLO BEEF EMPANADAS 3 for \$12**

olive / egg / chimichurri verde

### **VEGETARIAN EMPANADAS 3 for \$11**

sweet corn / sweet potato / spinach / chimichurri rojo

### **PROVOLETA (griddled provolone cheese) \$9**

almonds / basil / aleppo pepper / rustic bread

### **ALITAS DE POLLO (chicken wings) \$12**

culantro dipping sauce / spiced breadcrumb /  
honey-lime glaze

### **CEVICHE DE ATUN (tuna ceviche)\* \$16**

big eye tuna / citrus / cilantro / red onion / fresno chili /  
plantain chips

### **BROCHETA DE CAMARON (shrimp skewer) \$15**

arepa / kalamata olive aioli / pea tendril salad /  
aji amarillo

### **CUBANO CLASSICO (classic Cuban sandwich) \$13**

ham / pork shoulder / swiss cheese / pickles / mustard

### **COSTILLAS DE PUERCO (pork baby back ribs) \$17**

potato / cabbage / chili marinade

### **ACOMPANAMIENTOS (sides)**

FRIED EGG \$1

BACON \$4

POTATOES \$2

TOAST \$2

\*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

## COCKTAILS

### **PISCO SOUR \$9**

pisco / lemon / simple / egg white

### **IT'S CHILI IN FRESNO \$11**

chili infused tequila / lime / pineapple honey syrup

### **EL CAPITAN \$10**

pisco / vermouth / angostura

### **GIN & 'TREUSE \$13**

gin / yellow chartreuse / pineapple / lemon sherbet

### **CAIPIRINHA (choose a spirit) \$10**

Cachaca / Cynar / Campari / Vodka / Rum / Tequila  
lime / sugar

### **FINGERS CROSSED \$11**

pisco / passion fruit / vermouth / campari

### **RUM FOR YOUR LIFE \$10**

light rum / lime / pomegranate / demerara

### **THE LeBARON \$11**

reposado tequila / lemon / honey-ginger syrup / mezcal

### **SUPERUNKNOWN \$12**

copper & kings american pisco / lemon / curacao / orange / egg  
white / mezcal

### **MEZCAL OLD FASHIONED \$12**

mezcal / agave / angostura

### **ANY QUESTIONS? \$11**

bourbon / sweet vermouth / coffee liqueur / pear liqueur / bitters

## SLUSHIES

### **CAIPIRINHA SLUSHIE \$9**

cachaca / lime / simple syrup

### **FROSÉ SLUSHIE \$9**

rosé / rosé vodka / strawberry

## BEER

### **(TAP)**

**Modelo Negra** (Guadalajara, Mexico) \$6

**Modelo Especial** (Guadalajara, Mexico) \$6

**Cellarmen's Dry Cider** (Hazel Park, Michigan) \$7

**Bell's Oberon** (Kalamazoo, Michigan) \$6

**Bell's Two Hearted Ale** (Kalamazoo, Michigan) \$6

**Miller Lite** (Milwaukee, Wisconsin) \$3

### **(BOTTLED AND CANNED)**

**Tecate** (Monterrey, Mexico) \$7 (24oz.)

**Pacifico** (Mazatlan, Mexico) \$7 (24oz.)

**Old Nation M-43** (Williamston, Michigan) \$7 (16oz.)

**Short's Soft Parade** (Bellaire, Michigan) \$6

**Blackrocks Coconut Brown** (Marquette, Michigan) \$6

**Atwater Dirty Blonde** (Detroit, Michigan) \$6

**Brew Detroit Cerveza Delray** (Detroit, Michigan) \$6 (16oz.)

**Miller High Life** (Milwaukee, Wisconsin) \$3

## WINE (Glass pours)

### **(WHITE)**

**Cousiño Macul Sauvignon Gris** (Chile) \$13 gl/ \$52 btl

**Casa Lapostolle Chardonnay** (Chile) \$10 gl/ \$40 btl

**Juve y Camps Cava** (Spain) \$12 gl/ \$48 btl

### **(RED)**

**Leyda Pinot Noir** (Chile) \$11 gl/ \$44btl

**Allamand Malbec** (Argentina) \$11 gl/ \$44 btl

**Vina Tarapaca Gran Reserva Cabernet** (Chile) \$13 gl/ \$52 btl

**Lago Cerqueira Rosé (Portugal)** \$11 gl/ \$44 btl

## **SPIRITS (Standard 1.5oz pour)**

### **CACHAÇA**

- Leblon (Brazil) \$10**
- Avuá Prata (Brazil) \$11**
- Ypióca Ouro (Brazil) \$9**
- Ypióca Prata (Brazil) \$9**
- Soul Prata (Brazil) \$9**

### **PISCO**

- Alto del Carmen (Chile) \$7**
- Capel (Chile) \$6**
- Porton (Peru) \$14**
- Barsol (Peru) \$10**
- Copper & Kings Immature Brandy (Louisville, KY) \$9**

### **GIN**

- Valentine Liberator (Ferndale, MI) \$10**
- Valentine Liberator BA Old Tom (Ferndale, MI) \$14**
- Botanist (Islay, Scotland) \$12**
- Hendricks (South Ayrshire, Scotland) \$11**
- Beefeater (London, UK) \$7**

### **RUM**

- Santa Teresa (Venezuela) \$14**
- Smith & Cross (Jamaica) \$10**
- Plantation Pineapple (Barbados) \$10**
- Plantation Dark (Barbados) \$7**
- Bacardi Ocho (Cuba) \$9**
- Diplomático (Venezuela) \$12**
- Brugal (Dominican Republic) \$6**

### **TEQUILA**

- Tequila Ocho (Jalisco, Mexico) \$18**
- Casamigos Añejo (Jalisco, Mexico) \$14**
- Casamigos Blanco (Jalisco, Mexico) \$12**
- Herradura Reposado (Amatitán, Mexico) \$15**
- Herradura Silver (Amatitán, Mexico) \$16**
- Herradura Añejo (Amatitán, Mexico) \$14**
- Espolòn Blanco (Los Altos, Mexico) \$10**
- Espolòn Repo (Los Altos, Mexico) \$10**
- Casa Nobles (Jalisco, Mexico) \$25**

### **MEZCAL**

- Casamigos (Oaxaca, Mexico) \$18**
- Del Maguey Vida (Oaxaca, Mexico) \$11**
- Montelobos (Oaxaca, Mexico) \$13**

### **BOURBON/WHISKEY/WHISKY**

- Woodford Reserve (Woodford County, KY) \$10**
- Two James Grass Widow (Detroit, MI) \$13**
- Elijah Craig Barrel Proof (Bardstown, KY) \$17**
- Four Roses (Lawrenceburg, KY) \$8**
- Makers Mark (Loretto, KY)**
- Larceny (Bardstown, KY) \$9**
- Evan Williams Single Barrel (Bardstown, KY) \$10**
- Nikka Coffey (Japan) \$20**
- Old Forester 86 (Louisville, KY) \$8**

### **RYE**

- Valentine Mayor Pingree (Ferndale, MI) \$15**
- Old Overholt (West Overton, PA) \$6**
- Rittenhouse (Bardstown, KY) \$8**
- Templeton (Templeton, IA) \$12**

### **SCOTCH**

- Dewars White Label (Aberfeldy, Scotland) \$8**
- Dewars Signature (Aberfeldy, Scotland) \$35**
- Macallen 10 (Craigellachie, Scotland) \$20**
- Macallen 18 (Craigellachie, Scotland) \$70**
- Glenlivet 12 (Moray, Scotland) \$14**
- J. Walker Black (Kilmarnock, Scotland) \$12**
- J. Walker Blue (Kilmarnock, Scotland) \$72**
- Laphroig 10 (Isle of Islay, Scotland) \$14**





## HAPPY HOUR

### COCKTAILS

**Caipirinha Slushie \$8**  
cachaca / lime / sugar

**Frosé Slushie \$9**  
rosé / rosé vodka / strawberry

**Any Questions? \$9**  
bourbon / sweet vermouth / coffee liqueur /  
pear liqueur / angostura

**Mezcal Old Fashioned \$9**  
mezcal / agave / angostura

### BEER

(tap)

**Modelo Negra** (Guadalajara, Mexico) \$5

**Modelo Especial** (Guadalajara, Mexico) \$5

**Cellarmen's Dry Cider** (Hazel Park, Michigan) \$6

**Bell's Oberon** (Kalamazoo, Michigan) \$6

**Bell's Two Hearted Ale** (Kalamazoo, Michigan) \$5

**Miller Lite** (Milwaukee, Wisconsin) \$2

(bottled)

**Miller High Life** (Milwaukee, Wisconsin) \$1.50

### WINE

(white)

**Casa Lapostolle Chardonnay** (Chile) \$8 glass  
(red)

**Allamand Malbec** (Argentina) \$8 glass

### FOOD

**PICADILLO BEEF EMPANADAS 3 for \$9**  
olive / egg / chimichurri

**VEGETARIAN EMPANADAS 3 for \$9**  
sweet corn / sweet potato / spinach / chimichurri rojo

**ALITAS DE POLLO (chicken wings) \$9**  
culantro dipping sauce / spiced breadcrumb /  
honey-lime glaze

**TORREJITAS (corn fritters) \$5**  
habanero butter

**PROVOLETA (griddled provolone cheese) \$9**  
almonds / basil / aleppo pepper / rustic bread