

Quinto

la huella

SOCIAL HOUR

Thursdays 5:00 pm- 7:30 pm

MENU

8

Chorizo
sausage

Morcilla
blood sausage

Empanadas
chef selection

Calamares fritos
crispy calamari, pimientos mayonnaise

Pizzetta
fresh mozzarella, tomato

SUSHI

ROLLS - 8 PIECES

10

New York
salmon, avocado, dill

Spicy Salmon
shiso leaves

Spicy Amadai
micro cilantro

Langoustine
avocado, shrimp

Blamanru
white fish, mango, arugula

BEBIDAS

Cerveza Tirada

5

El Jefe—Wakefield

Floridian Hefeweizen—Funky Buddha

Hop Gun IPA—Funky Buddha—Indian pale ale

La Rubia—Blond Ale

Cerveza Botella

5

Peroni

Sapporo

Vinos por Copa

8

Pighin, Pinot Grigio, Friuli, Italy

Chacra “Barda”, Pinot Noir, Patagonia, Argentina

TRAGOS CLASICOS DE LA HUELLA

8

Daiquiri

Brugal Extra Dry, Fresh Lime, Sugar

Pisco Sour

Barsol Pisco, Fresh Lime, Sugar, Egg White

Mojito

Brugal Extra Dry, Fresh Lime, Sugar, Mint Leaves

Passion Fruit Martini

Russian standard, passion fruit

RINCON DE CAIPIS

8

Caipiroska

Russian standard, fresh lime, sugar

Caipi Maraccuya

Russian standard, passion fruit, sugar

We support local farming, organic & free-range products. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions. Several menu items contain peanuts, tree nuts, fish, shellfish, eggs, milk, soy and gluten. Inform your server if you have a food allergy. Applicable taxes and 18% service charge will be added to all checks 20% gratuity will be added to your bill for a party of 6 or more.