

Entrees

Seasoned with Imported Argentinean Salts & Mild Spices

Appetizers & Soups

IN-HOUSE PREPARED BREADS 5
w/Three Special Sauces
Chimichurri, Garlic Aioli, & Criolla

ARGENTINEAN STYLE CRAB BISQUE 12

SOUP OF THE DAY 9

BREADED CALAMARI 18
with Cilantro Pesto Aioli & Lemon Tomato Sauce

***TWO JUMBO SCALLOPS** 20
Wrapped in Applewood-Smoked Bacon Over Corn Relish & Chipotle Aioli

CRAB CAKES 20
with Cilantro Pesto Aioli & Lavosh Crackers

BACON WRAPPED SHRIMP 22
(6) with Chipotle Aioli on a Bed of Baby Greens

BRIE EN CROUTE 16
Served with Apricot Aji Molido Preserves, & Honey Balsamic Reduction

CEVICHE CITRUS MARINATED SHRIMP & LOBSTER 18
with Tomatoes, Red Onions, Cilantro & Avocado & Lavosh Crackers

CHILLED SHRIMP COCKTAIL 18
(4) Large Shrimp with Creme Salsa Golf or Red Cocktail Sauce

Empanadas

BEEF Onions, Olives, Raisins & Spices
CHICKEN Onions, Roasted Peppers & Spices
THREE CHEESE Onions & Spices
CAPRESE Mozzarella & Tomatoes with Basil
CORN Onions & Red Pepper

4.00 Each or 3 for \$11

Salads

ENSALADA DE LA CASA 14
Romaine Lettuce, Tomatoes, Onions, Avocado, Apples & Walnuts with Red Wine & Aji Molido Vinaigrette

***CAESAR TRADICIONAL** 14
Romaine Hearts with Garlic Croutons, Grated Reggianito Cheese & Anchovies

ENSALADA FRESCA 14
Avocado, Grape Tomatoes, Red Onions & Cilantro Tossed with Salt, Pepper, Cumin, Extra-Virgin Olive Oil & Lime Juice

PIROPOS CHOP 14
Chopped Romaine Lettuce, Crispy Pancetta, Carrots & Onions with Stilton Blue Cheese Dressing

ENSALADA DE ESPINACA DE INVIERNO 14
Fresh Baby Spinach, Roasted Red Peppers with Pine Nuts, Goat Cheese Croquette Tossed in a Bacon & Fig Dressing

SALAD ADDITIONS

8oz Grilled Chicken 12 |
4oz Salmon 10 | 8oz Salmon 20
Scallop 11 | 2.5oz Filet Medallion 8
Grilled Shrimp (4) 16

PEPPERCORN ENCRUSTED 8OZ FILET IN BRANDY CREAM SAUCE (GF) 52
Served with Au Gratin Potatoes & Sautéed Mushrooms

8OZ GRILLED FILET MIGNON (GF) 49
Served with Mashed Potatoes & Sautéed Green Beans with Bacon & Onions

14OZ GRILLED RIB-EYE (GF) 54
Served with Baked Potato & Asparagus

GRILLED BEEF MEDALLIONS WITH BLACKENED TIGER SHRIMP (GF) 50
Served with Brandy Cream Sauce & Blackened Jumbo Tiger Shrimp with Garlic Butter Sauce, Mashed Potatoes & Grilled Asparagus

***PAN-SEARED NEW ZEALAND 12OZ RACK OF LAMB WITH LINGONBERRY SAUCE (GF)** 55
Served with Creamy Polenta & Roasted Delicious Grape Tomatoes

TWO 8OZ GRILLED PORK CHOPS (GF) 36
Served with Roasted Garlic Mashed Potatoes, Special Sauce of Sautéed Apples, Walnuts, Raisins and Mushrooms served on the side

16OZ GRILLED CHICKEN BREAST OREGANO (GF) 35
Served with Oregano, Aji Molido & Lemon Butter Sauce, Mashed Potatoes & Roasted Red Pepper

CHICKEN ROULETTE ARGENTINEAN STYLE 39
Chicken Breast Stuffed with Roasted Red Peppers, Spinach, Mushrooms, Smoked Gouda Cheese & Prosciutto Ham
Served with Julienne Vegetables & Jasmine Rice

TROUT CRISTINA 38
Special Trout with Sliced Almonds Sautéed in Brown Butter with Jasmine Rice & Grilled Asparagus

PAN-SEARED SALMON (GF) 38
Served with Dijon Aioli or Sun-Dried Tomato Compote, Mashed Potatoes & Grilled Asparagus

PAN-SEARED BLACKENED MAHI MAHI (GF) 48
Served with Lobster Risotto, Julienne Vegetables & Red Pepper Sauce

***MIXED GRILL - DAILY SEAFOOD SELECTION, SHRIMP & SCALLOPS (GF)** 50
Served with Lemon Butter & Jasmine Rice & Grilled Asparagus

7OZ. POACHED MAINE LOBSTER TAIL (GF) MP
Served with Chipotle Compound Drawn Butter, Jasmine Rice & Grilled Asparagus

***SHRIMP & SCALLOPS SERVED WITH PENNE RIGATE PASTA** 39
Served with Roma Tomatoes & Basil Lemon Butter Sauce

SEAFOOD RAVIOLI 26
Served with Tomatoes, Argentinean Reggiano Cheese in a Lemon Butter Sauce

***LINGUINE CARBONARA** 26
Served with Peas & Pancetta in a Roasted Garlic Cream Sauce

GRILLED VEGETABLE PLATTER 28
Grilled Asparagus, Zucchini, Yellow Squash, Tomatoes & Red Onions

PENNE WITH VEGETABLES 24
Penne Pasta Tossed with Extra Virgin Olive Oil & Garlic, Asparagus, Green Beans, Spinach, Mushrooms, Tomatoes, & Red Onions

ENTREE ADDITIONS

7oz Poached Lobster Tail with Chipotle Compound Drawn Butter MP
4oz Salmon 10 | 8oz Salmon 20 | Grilled Shrimp (4) 16 | Scallop 11
2.5oz Filet Medallion 8 | 8oz Grilled Chicken 12

Other Special Choices

PIROPOS BURGER -8OZ PRIME BEEF 18
Ground Filet Mignon on Brioche Bun with Stilton Blue Cheese Crumbles Plus Trimmings & Fries

IRMA'S FILET SANDWICH 20
Pan-Seared Filet Mignon, Juliane Red Onions & Worcestershire Sauce on a Toasted Brioche Bun with French Fries or Sweet Potato Fries

TACOS PIROPOS 11
Two Tacos: Beef, Chicken or Fish, on Corn Tortilla, Lettuce, Cilantro Sour Cream, Pico de Gallo & Avocado Salsa

ARGENTINEAN-STYLE FLATBREAD PIZZA 12
Bacon, Tomato, Mozzarella & Toppings of the Day

PIROPOS CRISPY CHICKEN BASKET 15
Three Piece Chicken Basket with Fries All White Add 4

HOME-MADE ARGENTINEAN POTATO CHIPS 8
Argentinean-Style Chips Drizzled with Fresh Garlic Gorgonzola Cheese Sauce

LOADED BAKED POTATO 12
Butter, Sour Cream, Cheese, Chives, Fresh-made Bacon Bits & Argentinean Aji Molido Mild Spice

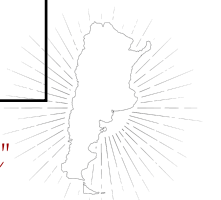
PORK SLIDERS 14
Pan Seared Pork Filet Seasoned with Aji Molido on Brioche Buns Served with Caramelized Onions, Roasted Corn Relish & Fries

SIDES

Risotto	12	Grilled Asparagus	12
Au Gratin Potatoes	12	Sauteed Spinach	8
Sweet Potato Fries	8	Green Beans with	
Argentinean Fries	8	Bacon & Red	
Lobster Risotto	17	Onions	8

*Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any food allergies!

"A Taste of Argentina"





Reds

	6oz Glass	9oz Glass	Bottle
Red Blend - Sottano Classico Mendoza, Argentina	11	16	42
Red Blend - Catena Zapata DV Tinto Argentina	15	22	58
Malbec - Catena Mendoza, Argentina	15	22	58
Cabernet Sauvignon - Ben Marco Valle de Uco, Arg	14	21	54
Pinot Noir - Siduri Santa Barbara County, CA	19	27	74
Blend Wandering Fool - Caymus Zinfandel, Petite Sirah	17	25	66
Zinfandel Red - Turley Napa Valley, CA	17	25	66
Malbec - Altos las Hormigas Mendoza, Argentina			46
Malbec - Luca Mendoza, Argentina			90
Malbec - Catena Alta Mendoza, Argentina			120
Cabernet Franc - Catena San Carlos Mendosa, Argentina			60
Cabernet Franc - El Enemigo Mendosa, Argentina			60
Cabernet Sauvignon - Catena Mendoza, Argentina			58
Cabernet Sauvignon - Honig Napa Valley, CA			99
Cabernet Sauvignon - Chappellet Napa Valley, CA			130
Cabernet Sauvignon - Silver Oak Alexander Valley, CA			180
Cabernet Sauvignon - Caymus Napa Valley, CA			200
Blend - Cocodrillo Cab Sav, Cab Franc, Malbec Mendoza, Argentina			65
Blend - "Unshackled" by Prisoner Zinfandel, Cab Sav Napa Valley, CA			65
Blend - Susana Balbo Malbec/Cabernet Mendoza, Argentina			60
Blend - Tikal Patriota Malbec/Bonarda Mendoza, Argentina			60
Blend - Luca Beso de Dante Malbec/Cabernet Mendoza, Argentina			99
Blend - The Prisoner Proprietary Blend Napa Valley, CA			115
Blend - El Coco, The Crane Assembly Proprietary Blend Napa Valley, CA			165
Petite Syrah - Stags' Leap Napa Valley, CA			110
Pinot Noir - Domain Serene Willamette Valley, OR			150
Zinfandel - G.B. Crane Disciples Blend Napa Valley, CA			140
Merlot - Emmolo - Caymus California			78
Red Schooner Transit 1 - Caymus Shiraz/Cab Sav / California			60

Whites

	6oz Glass	9oz Glass	Bottle
Riesling - Prost Riesling, Germany	11	16	42
Sauvignon Blanc - Kim Crawford New Zealand	13	19	50
Chardonnay - Catena Mendoza, Argentina	15	22	58
Malbec de Blanco - Vicentin Mendoza, Argentina	13	19	50
Chardonnay - Catena Alta Chard Mendosa, Argentina			65
Chardonnay - Louis Jadot Pouilly-Fuisse Pouilly-Fuissé, France			85
Chardonnay - Luca Mendoza, Argentina			75
Chardonnay - Cakebread Napa Valley, CA			120
Bordeaux Blanc - Château Lamothe de Haux France			32
Pinot Gris - A to Z Pinot Willamette Valley, OR			42
Sémillon - Mendel Mendoza, Argentina			55

Sparkling - Champagne

	6oz Glass	9oz Glass	Bottle
Prosecco - Alexa Italy	9	13	34
Torrontés - New Age Torrontés/Moscato Argentina	9	13	34
Torrontés - Tapiz Agrelo, Argentina	15	22	58
Malbec Rose - Reginato Mendoza, Argentina	12	18	46
Sparkling Malbec Rose - Tapiz Argelo, Argentina	15	22	58
Prosecco - Ruffino N.V. Italy	13	19	50
Moscato D'Asti - Michele Chiarlo Nivole Italy (375ml)	14	21	28
Cava Brut - Perlada Catalunya, Spain			35
Champagne - Veuve Clicquot La Grande Dame Brut, France			160
Champagne - Moët et Chandon Impérial Brut, France			160

Malbec - Tilia

Cabernet - Tilia

Chardonnay - Tilia

Torrontés - Tilia

Pinot Grigio - Chloe

Rose - Zolo

White Sangria White Wine, Fresh Fruit, Served over Ice

Red Sangria Sweetened Red Wine, Fresh Fruit, w/a Touch of Brandy, Served over Ice

House Wines

6oz Glass 9 / 9oz Glass 13 / Bottle 34

Featured Cocktails

COSMO BLANCO	15
Premium Vodka, Orange Liqueur & White Cranberry Juice	
MOSCOW MULE	15
Premium Vodka, Ginger Beer, Bitters & Lime Served in a Copper Mug	
STRAWBERRY BASIL LEMONADE	15
Premium Vodka & House Made Sweet & Sour with Muddled Basil & Strawberry	
WANDERING GAUCHO	15
Gold Tequila, Pear Liqueur & Muddled Lemon, Served Over Ice	
PALOMA PIROPOS	15
Premium Tequila, Fresh Squeezed Grapefruit Juice, Simple Syrup, Lime Juice, & a Splash of Club Soda, Served in a Martini Glass with Salt Rim	
CHOCOLATE MARTINI	15
Vanilla Vodka, Chocolate Liqueur & Cream Served in a Chocolate Drizzled Martini Glass	
ESPRESSO MARTINI	15
Premium Vanilla Vodka, Kahlua & espresso (with or without) heavy cream	

Liqueurs

Aperol	9
Irish Cream	9
Limoncello	9
Kahlúa	10
Frangelico	12
Sambuca	12
Campari	12
Tuaca	12
B&B	15
Drambuie	15
Amaretto Disaronno	15

Cognac

Grand Marnier	15
Remy Martin VOSP	18

Port

Taylor Fladgate 10yr	10
Taylor Fladgate 20Yr	18
Ramos Pinto Tawny Port 10yr	12
Ramos Pinto Tawny Port 20yr	20

PIROPOS OFFERS A VARIETY OF CALL OPTIONS

Please Drink Responsibly and Drive Safely

BOURBON & WHISKEY

Four Roses, Seagram Seven, Jim Beam, Southern Comfort 9
 Jack Daniels, Wild Turkey 10
 J Rieger, Makers Mark, Jameson, Knob Creek, Buffalo Trace, Bulleit, Crown Royal (Apple or Vanilla), Four Roses Small Batch 12
 Woodford Reserve, Basil Hayden 15
 Four Roses Small Batch Select, Woodford Reserve Double Oaked 18

SCOTCH

Dewars 9 Johnnie

Walker Black, Glenlivet 12yr 15

Balvenie 12yr 18

Macallan 12yr or Oban 24

VODKA & GIN

Skeptic 9

Absolut, Hilbing Argentinean, Chopin, Tito's, Tanqueray, Lenark 10

Grey Goose, Belvedere, Ketel One, Beef Eater, J Rieger, Hendricks, Bombay Sapphire, Empress 12

Nolet's 15

TEQUILA

Sauza Gold, Xicala Mezcal, Cimmarron Blanco 9

Maracame Blanc, Oro Anejo 10 Maracame Resposado 12

Patron Silver, Don Julio Resposado 15 Tres Generacionies Anejo 18

RUM

Captain Morgan, Bacardi, Malibu, Callisto Botanical 9

Novo Fogo Cachaca, El Dorado 12yr 12

RYE

Templeton 4yr, Whistle Pig Piggyback 6yr 12

Whistle Pig 10yr Straight 20

Whistle Pig 12yr Old World 28

*ADDITIONAL CHARGE FOR ROCKS POURS & DOUBLES



Buckler Non-Alcoholic 6

Bud Light - Coors Light - Miller Light 6

Modelo Especial - Blue Moon 6

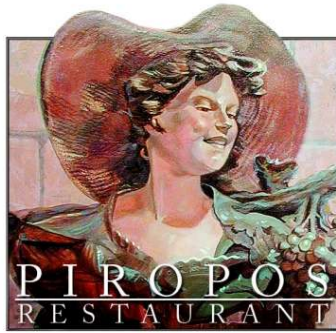
Michelob Ultra - Boulevard Pale Ale or Wheat - 7

Stella Artois - KC Bier Co Dunkel - Lagunitas IPA 8

Seasonal Choice - 8

Boulevard Tank 7 Ale - Xingu 9

All Prices Subject To Change Due To Market Pricing



Desserts

Torta de Banana 10

Piropos Signature Banana Cake Layered with Whipped Cream Cheese Frosting Served with Creme Anglaise & Our Home-Made Raspberry Sauce



Churros Al Chocolate 8

Caramel-Stuffed Churros Served with Vanilla Bean Ice Cream Drizzled with Argentinean Dulce de Leche & Hot Chocolate Ganache



Torte de Chocolate 8

Dark Chocolate Mousse Cake with Cream Anglaise & Argentinean Dulce de Leche



Mousse de Chocolate 7

Chocolate Mousse served with Homemade Raspberry Sauce



Creme Brulee 10

Creme Brule set Aflame Tableside



Bread Pudding 8

Black & Golden Raisins, Dried Apricots, Creme Anglaise & Argentinean Dulce de Leche
OR have it, Deep-Fried, for Even More of a Tasty Treat 10



Almendrado Ice Cream 12

Traditional Argentinean Dessert with Ice Cream Topped with Toasted Almonds, Brown Butter The Drizzled with Dulce De Leche



COFFEE

Parisi Bros. Piropos Blend (Full Strength) 5
Guatemala Blend (Decaffeinated)

ESPRESSO

Rich Italian Blend Espresso

CAPPUCCINO

LATTE

CAFE PIROPOS

Coffee with Irish Cream & Dulce de Leche Topped with Whipped Cream

HOT TEA

A Selection of Fine Teas From Around the World

ARGENTINEAN TEA

Cruz de Malta Mate Cocido | Common Traditional Tea Very Popular in Argentina. Simple Yerba Mate Brewed in a Tea Bag with Milk or Sugar Added. Imported from Buenos Aires.

Single 5 Double 8



Liqueurs

Aperol 9
Kahlúa 9
Lillet Blanc 9
Godiva White Chocolate 10
Limoncello 12
Frangelico 12
Sambuca 12
Campari 12
Irish Cream 12
B&B 15
Drambuie 15
Amaretto Disaronno 15

Armagnac, Brandy & Cognac

Grand Marnier 15
Remy Martin 18
Armagnac 22
Camus Borderies 38

Port

Taylor Fladgate Porto 11
Reserva 11
Ramos Pinto Tawny Port 10yr 12
Taylor Fladgate 10yr 10
Ramos Pinto Tawny Port 20yr 20