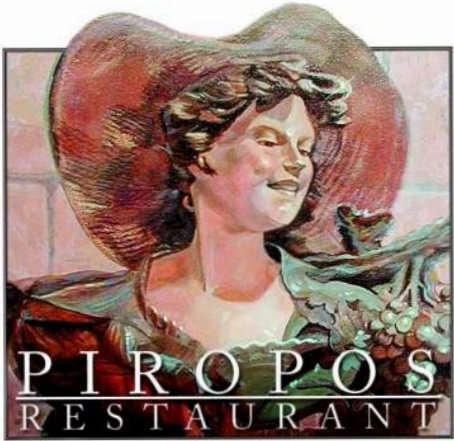




In House Hand Made  
Empanadas  
4.00 Each or 3 for \$11

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

Breads, Soups  
& Salads

- FRESH BREAD SERVED WITH ARGENTINEAN HOMEMADE SAUCES 6  
Chimichurri, Garlic Aioli & Criolla
- ARGENTINEAN STYLE CRAB BISQUE 13
- HOUSE SOUP OF THE DAY 10
- PIROPOS CHOP 16  
Chopped Romaine Lettuce, Crispy Pancetta, Carrots & Onions with Stilton Blue Cheese Dressing
- \*CAESAR TRADICIONAL 14  
Romaine Hearts with Garlic Croutons, Grated Reggiano Cheese & Anchovies Served with House Made Ceasar Dressing
- ENSALADA DE LA CASA 13  
Romaine Lettuce, Tomatoes, Red Onions, Avocado, Apples & Walnuts with Red Wine & Aji Molido Vinaigrette
- ENSALADA FRESCA 15  
Avocado, Grape Tomatoes, Red Onions & Cilantro Tossed with Salt, Pepper, Cumin, Extra-Virgin Olive Oil & Lime Juice
- PIROPOS WEDGE SALAD 14  
Iceberg Wedge with Stilton Blue Cheese Dressing, Crispy Pancetta, Medley Tomatoes & Blue Cheese Crumbles
- SPINACH SALAD 14  
Served with Special Bacon Fig Dressing, Roasted Red Pepper & Toasted Pine Nuts, Topped with a Goat Cheese Croquet

Appetizers

- BREADED CALAMARI 20  
with Cilantro Pesto Aioli & Lemon Tomato Sauce
- \*TWO JUMBO SCALLOPS 24  
Wrapped in Applewood-Smoked Bacon Over Corn Relish & Chipotle Aioli
- CRAB CAKES 22  
with Cilantro Pesto Aioli & Lavosh Crackers
- BACON WRAPPED SHRIMP 24  
(6) with Chipotle Aioli on a Bed of Baby Spinach
- BRIE EN CROUTE 17  
Served with Apricot Aji Molido Preserves, & Honey Balsamic Reduction
- CEVICHE CITRUS MARINATED SHRIMP & LOBSTER 20  
with Tomatoes, Red Onions, Cilantro & Avocado & Lavosh Crackers
- CHILLED SHRIMP COCKTAIL 19  
(4) Large Shrimp with Creme Salsa Golf or Red Cocktail Sauce
- ARGENTINE STYLE "PULPETTAS' (MINI-MEATBALLS) 16  
Served Sautéed with a Special Marinara Tomato Sauce with a Light Touch of Garlic & Mild Aji Molito Spice. A Buenos Aries treat!

"A Taste Of Argentina Well Served"  
Entrees

Seasoned with Imported Argentinean Salts & Mild Spices

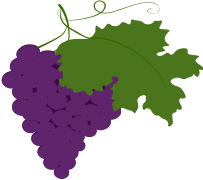
- PEPPERCORN ENCRUSTED 8OZ FILET IN BRANDY CREAM SAUCE (GF) 58  
Served with Au Gratin Potatoes & Sautéed Mushrooms
- 8OZ GRILLED FILET MIGNON (GF) 57  
Served with Mashed Potatoes & Sautéed Green Beans with Bacon & Onions
- 14OZ GRILLED RIB-EYE (GF) 60  
Served with Baked Potato & Asparagus
- 14OZ KANSAS CITY STRIP (GF) 57  
Steak Aficionados Love This Succulent & Robust KC Favorite Served with Red Roasted Potatoes & Sauteed Green Beans with Shallots & Bacon Bits
- GRILLED BEEF MEDALLIONS WITH BLACKENED TIGER SHRIMP (GF) 56  
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) 60  
Served with Creamy Polenta & Roasted Delicious Grape Tomatoes
- TWO 8OZ GRILLED PORK CHOPS (GF) 40  
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) 38  
Served with Oregano, Aji Molido & Lemon Butter Sauce, Mashed Potatoes & Roasted Red Pepper
- CHICKEN ROULETTE ARGENTINEAN STYLE(GF) 40  
Chicken Breast Stuffed with Roasted Red Peppers, Spinach, Mushrooms, Smoked Gouda Cheese & Prosciutto Ham Served with Julienne Vegetables & Jasmine Rice
- PAN-SEARED SALMON (GF) 40  
Served with Dijon Aioli or Sun-Dried Tomato Compote, Mashed Potatoes & Grilled Asparagus
- TROUT CRISTINA(GF) 39  
Special Trout with Sliced Almonds Sautéed in Brown Butter served with Jasmine Rice & Grilled Asparagus
- PAN-SEARED BLACKENED MAHI MAHI (GF) 51  
Served with Lobster Risotto, Julienne Vegetables & Red Pepper Sauce
- \*MIXED GRILL - DAILY SEAFOOD SELECTION, SHRIMP & SCALLOPS (GF) 55  
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 45  
Served with Roma Tomatoes & Basil Lemon Butter Sauce
- SEAFOOD RAVIOLI 30  
Served with Tomatoes, Argentinean Reggiano Cheese in a Lemon Butter Sauce
- \*LINGUINE CARBONARA 28  
Served with Peas & Pancetta in a Roasted Garlic Cream Sauce
- GRILLED VEGETABLE PLATTER(GF) 27  
Grilled Asparagus, Zucchini, Yellow Squash, Tomatoes & Red Onions
- PASTA PRIMAVERA WITH VEGETABLES 26  
Penne Pasta Tossed with Extra Virgin Olive Oil & Garlic, Spinach, Green Beans, Tomatoes, Red Onions, Yellow & Red Peppers.
- NEED SOMETHING SPECIAL OR HAVE A SPECIAL REQUESTS, PLEASE LET YOUR SERVER KNOW

Other Special Choices



- IRMA'S FILET SANDWICH 21  
Pan-Seared Filet Mignon, Julienne Red Onions & Worcestershire Sauce on a Toasted Brioche Bun with French Fries or Sweet Potato Fries
- PIROPOS BURGER -8OZ PRIME BEEF 18  
Ground Filet Mignon on Brioche Bun with Stilton Blue Cheese Crumbles Plus Trimmings, Chipotle Aioli & Cilantro Pesto Aioli Served with Choice of Fries
- TACOS PIROPOS 15  
Two Tacos: Beef, Chicken or Fish, on Corn Tortilla, Lettuce, Cilantro Sour Cream, Pico de Gallo & Avocado Salsa
- ARGENTINEAN-STYLE FLATBREAD PIZZA 13  
Bacon, Tomato, Mozzarella
- BLACKENED SALMON SANDWICH 20  
Salmon with Lettuce, Tomatoes, Red Onions in a Toasted Brioche Bun Chipotle Aioli & Choice of Fries
- PIROPOS CERTIFIED BROASTER CRISPY CHICKEN BASKET 16  
Three Piece Chicken Basket with Fries All White Add 4
- GYROS PLATTER BUENOS AIRES STYLE 24  
Traditional Gyros Meats with Greek Sauce, Sliced Tomatoes, White Onions, Flat Bread, Served with Chopped Romaine Lettuce Salad with Cherry Tomatoes, Feta Cheese, Red Onion & Red Wine Vinaigrette
- TWO FILLET-MIGNON MILANESA SLIDERS 20  
A traditional South American Favorite Served on a Brioche Bun with Chipotle Dressing & French Fries or Sweet Potato Fries.
- LOADED BAKED POTATO 10  
Butter, Cilantro Sour Cream, Cheese, Chives, Fresh-made Bacon Bits
- HOME-MADE ARGENTINEAN POTATO CHIPS 8  
Argentinean-Style Chips Drizzled with Fresh Garlic Gorgonzola Cheese Sauce

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

| Reds                                                                    |  |          |        |
|-------------------------------------------------------------------------|-----------------------------------------------------------------------------------|----------|--------|
|                                                                         | 6oz Glass                                                                         | 9ozGlass | Bottle |
| Red Blend - Catena Zapata DV Tinto Argentina                            | 15                                                                                | 22       | 58     |
| Malbec - Catena Mendoza, Argentina                                      | 15                                                                                | 22       | 58     |
| Cabernet Sauvignon - Catena Mendoza, Argentina                          | 15                                                                                | 22       | 58     |
| Pinot Noir - Siduri Santa Barbara County, CA                            | 17                                                                                | 25       | 66     |
| Blend Walking Fool - Caymus Zinfandel, Petite Sirah                     | 17                                                                                | 25       | 69     |
| Zinfandel Red - Turley Napa Valley, CA                                  | 19                                                                                | 27       | 74     |
| 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 - Honig Napa Valley, CA                              |                                                                                   |          | 99     |
| Cabernet Sauvignon - Chappellet Napa Valley, CA                         |                                                                                   |          | 140    |
| Cabernet Sauvignon - Silver Oak Alexander Valley, CA                    |                                                                                   |          | 180    |
| Cabernet Sauvignon - Caymus Napa Valley, CA                             |                                                                                   |          | 180    |
| Blend - Cocodrillo Cab Sav, Cab Franc, Malbec Mendoza, Argentina        |                                                                                   |          | 65     |
| Blend - "Unshackled" by Prisoner Zinfandel, Cab Sav Napa Valley, CA     |                                                                                   |          | 65     |
| 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                |                                                                                   |          | 110    |
| Merlot - Emmolo - Caymus California                                     |                                                                                   |          | 78     |
| Red Schooner Transit 1 - Caymus Shiraz/Cab Sav / California             |                                                                                   |          | 50     |

| Whites                                                          |  |           |        |
|-----------------------------------------------------------------|-------------------------------------------------------------------------------------|-----------|--------|
|                                                                 | 6oz Glass                                                                           | 9oz Glass | Bottle |
| Riesling - Prost Riesling, Germany                              | 12                                                                                  | 16        | 42     |
| Chardonnay - Catena Mendoza, Argentina                          | 15                                                                                  | 22        | 58     |
| Sauvignon Blanc - Kim Crawford New Zealand                      | 13                                                                                  | 19        | 50     |
| Malbec de Blanco - Vicentin Mendoza, Argentina                  | 13                                                                                  | 19        | 50     |
| Paul Cherrier Sancerre Blanc France                             | 19                                                                                  | 27        | 75     |
| Chardonnay - Louis Jardot Pouilly-Fuisse Pouilly-Fuissé, France |                                                                                     |           | 85     |
| Chardonnay - Cakebread Napa Valley, CA                          |                                                                                     |           | 120    |
| Bordeaux Blanc - Château Lamothe de Haux France                 |                                                                                     |           | 32     |
| Pinot Gris - A to Z Pinot Willamette Valley, OR                 |                                                                                     |           | 42     |

# House Wines

6oz Glass 9 | 9oz Glass 13 | Bottle 34

Chardonnay - Tilia

Cabernet - Tilia

Malbec - Tilia

Granache - Little James'

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*



| Sparkling - Champagne                                  |    |    |     |
|--------------------------------------------------------|----|----|-----|
| 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 |

## Featured Cocktails 16

### COSMO BLANCO

Premium Vodka, Orange Liqueur & White Cranberry Juice

### MOSCOW MULE

Premium Vodka, Ginger Beer, Bitters & Lime Served in a Copper Mug

### STRAWBERRY BASIL LEMONADE

Premium Vodka & House Made Sweet & Sour with Muddled Basil & Strawberry

### WANDERING GAUCHO

Gold Tequila, Pear Liqueur & Muddled Lemon, Served Over Ice

### PALOMA PIROPOS

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

Vanilla Vodka, Chocolate Liqueur & Cream Served in a Chocolate Drizzled Martini Glass

### ESPRESSO MARTINI

Premium Vanilla Vodka, Kahlua & espresso (with or without) heavy cream

## Your Choice of Finely Crafted Cocktails

### BOURBON & WHISKEY OPTIONS

Four Roses, Seagram Seven, Jim Beam, Southern Comfort 9

Jack Daniels, Wild Turkey 10

J Rieger, Makers Mark, Jameson, Knob Creek, Buffalo Trace, Bulleit 12

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 OPTIONS

Dewars 9

Johnnie Walker Black 15

Balvenie 12yr, Glenlivet 12yr 18

Macallan 12yr, Oban 24

### VODKA & GIN OPTIONS

Skeptic 9

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

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

Hendricks, Nolet's 15

### TEQUILA OPTIONS

Sauza Gold, Cimmarron Blanco, Mangatta Silver 9

21 Seeds Cucumber Jalapeño, Xicala Mezcal 12

Patron Silver, Don Julio Resposado 15

Tres Generracions Anejo, Sauvecito Anejo 18

Don Julio Alma Miel Joven 24

Don Julio 1942 Rosado Reposado 28

### RUM OPTIONS

Captain Morgan, Bacardi, Malibu, Callisto Botanical 9

El Dorado 12yr 12

### RYE OPTIONS

Templeton 4yr, Whistle Pig Piggyback 6yr 12

Whistle Pig 10yr Straight 20

Whistle Pig 12yr Old World 28

\*Additional Charge for Rocks Pours, Doubles and Martinis

## Beer Selections

Bud Light - Coors Light - Miller Light 6

Michelob Ultra Non-Alcoholic 6

Modelo Especial - Blue Moon 6

Michelob Ultra - Boulevard Pale Ale or Wheat 7

Stella Artois - KC Bier Co Dunkel - Lagunitas IPA 8

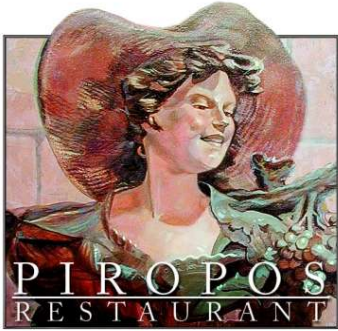
Seasonal Choice 8

Boulevard Tank 7 Ale 9

## Liqueurs - Cognac - Port

|                        |    |                             |    |
|------------------------|----|-----------------------------|----|
| Aperol - Irish Cream - |    | Grand Marnier               | 15 |
| Limoncello             | 9  | Remy Martin VOSP            | 18 |
| Kahlúa                 | 10 | Taylor Fladgate 10yr        | 10 |
| Frangelico - Sambuca   | 12 | Taylor Fladgate 20yr        | 18 |
| Campari - Tuaca        | 12 | Ramos Pinto Tawny Port 20yr | 20 |
| B&B - Drambuie -       | 15 | Ramos Pinto Tawny Port 10yr | 12 |
| Amaretto Disaronno     | 15 |                             |    |

\*\*\*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)  
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.



Liqueurs

Aperol

Kahlúa

Lillett Blanc

Godiva White Chocolate

Limoncello

Frangelico

Sambuca

Campari

Irish Cream

B&B

Drambuie

Amaretto Disaronno

Armagnac, Brandy & Cognac

Grand Marnier

Remy Martin

Armagnac

Camus Borderies

Port

Taylor Fladgate Porto

Reserva

Ramos Pinto Tawny Port

10yr

Taylor Fladgate 10yr

Ramos Pinto Tawny Port

20yr

5

Single 5 Double 8

8

8

10

6

6

9

9

9

10

12

12

12

12

15

15

15

15

18

22

38

11

12

10

20