



A Taste of Argentina well served

In House Hand Made Empanadas

4.50 Each or 3 for \$12

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

Bread, Soups & Salads

- FRESH BREAD SERVED WITH ARGENTINEAN HOMEMADE SAUCES** 6
 Chimichurri, Garlic Aioli & Criolla
- ARGENTINEAN STYLE CRAB BISQUE** 14
- HOUSE SOUP OF THE DAY** 11
- 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 Caesar Dressing
- ENSALADA DE LA CASA** 14
 Romaine Lettuce, Tomatoes, Red Onions, Avocado, Apples & Walnuts with Red Wine & Aji Molido Vinaigrette
- ENSALADA FRESCA** 16
 Avocado, Grape Tomatoes, Red Onions & Cilantro Tossed with Salt, Pepper, Cumin, Extra-Virgin Olive Oil & Lime Juice
- PIROPOS WEDGE SALAD** 16
 Iceberg Wedge with Stilton Blue Cheese Dressing, Crispy Pancetta, Medley Tomatoes & Blue Cheese Crumbles
- SPINACH SALAD** 16
 Served with Special Bacon Fig Dressing, Roasted Red Pepper & Toasted Pine Nuts, Topped with a Goat Cheese Croquet

Appetizers

- BREADED CALAMARI** 21
 with Cilantro Pesto Aioli & Lemon Tomato Sauce
- *TWO JUMBO SCALLOPS** 24
 Wrapped in Applewood-Smoked Bacon Over Corn Relish & Chipotle Aioli
- CRAB CAKES** 24
 with Cilantro Pesto Aioli & Lavosh Crackers
- BACON WRAPPED SHRIMP** 25
 (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** 21
 with Tomatoes, Red Onions, Cilantro & Avocado & Lavosh Crackers
- CHILLED SHRIMP COCKTAIL** 21
 (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 Aires treat!
- SPRING DUO** 30
 Ensalada Fresca Topped with Freshly Made Ceviche

"A Taste Of Argentina Well Served"

Entrees

Seasoned with Imported Argentinean Salts & Mild Spices

- PEPPERCORN ENCRUSTED 8OZ FILET IN BRANDY CREAM SAUCE (GF)** 61
 Served with Au Gratin Potatoes & Sautéed Mushrooms
- 8OZ GRILLED FILET MIGNON (GF)** 58
 Served with Mashed Potatoes & Sautéed Green Beans with Bacon & Onions
- 14OZ GRILLED RIB-EYE (GF)** 64
 Served with Baked Potato & Asparagus
- 14OZ KANSAS CITY STRIP (GF)** 60
 Steak Aficionados Love This Succulent & Robust KC Favorite Served with Red Roasted Potatoes & Sautéed Green Beans with Shallots & Bacon Bits
- GRILLED BEEF MEDALLIONS WITH BLACKENED TIGER SHRIMP (GF)** 58
 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)** 62
 Served with Creamy Polenta & Roasted Delicious Grape Tomatoes
- TWO 8OZ GRILLED PORK CHOPS (GF)** 42
 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)** 40
 Served with Oregano, Aji Molido & Lemon Butter Sauce, Mashed Potatoes & Roasted Red Pepper
- CHICKEN ROULETTE ARGENTINEAN STYLE (GF)** 42
 Chicken Breast Stuffed with Roasted Red Peppers, Spinach, Mushrooms, Smoked Gouda Cheese & Prosciutto Ham Served with Julienne Vegetables & Jasmine Rice
- PAN-SEARED SALMON (GF)** 42
 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)** 52
 Served with Lobster Risotto, Julienne Vegetables & Red Pepper Sauce
- *MIXED GRILL - DAILY SEAFOOD SELECTION, SHRIMP & SCALLOPS (GF)** 57
 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** 49
 Served with Roma Tomatoes & Basil Lemon Butter Sauce
- SEAFOOD RAVIOLI** 32
 Served with Tomatoes, Argentinean Reggiano Cheese in a Lemon Butter Sauce
- *LINGUINE CARBONARA** 29
 Served with Peas & Pancetta in a Roasted Garlic Cream Sauce
- GRILLED VEGETABLE PLATTER(GF)** 28
 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.

Entree & Salad Additions

- 7oz Poached Lobster Tail w/Chipotle Compound & Drawn Butter MP | 4oz Salmon 11 | 8oz Salmon 22
 (4) Grilled Shrimp 18 | Scallop 11 | 2.5 oz Filet Medallion 8 | 8oz Grilled Chicken 11
 Argentinean Style Chicken Strips 11

Other Special Choices

- IRMA'S FILET SANDWICH** 22
 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
- BEEF WELLINGTON BITES** 22
 Brie Filled Tender Puff Pastry Topped w/2.5oz Filet Mignon & Served with Brandy Cream Sauce
- 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 9oz Glass 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-Fuisse, 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
Torrentés - New Age Torrentés/Moscato Argentina	9	13	34
Torrentés - 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 Generaciones 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

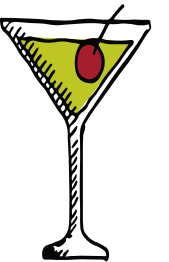
RYE OPTIONS

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



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Desserts

Torta de Banana 12

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



Churros Al Chocolate 9

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

Torte de Chocolate 12

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



Mousse de Chocolate 10

Chocolate Mousse served with Homemade Raspberry Sauce

Creme Brulee 12

Creme Brule set Aflame Tableside



Bread Pudding 12

Black & Golden Raisins, Dried Apricots, Creme Anglaise & Argentinean Dulce de Leche
OR have it Deep-Fried, served w/Almendrado Ice Cream for Even More of a Tasty Treat 15



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.



Liqueurs

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

Armagnac, Brandy & Cognac

Grand Marnier 15
Remy Martin 18
Hennessy 20
Port
Taylor Fladgate Porto 10yr 10
Ramos Pinto Tawny Port 10yr 12
Taylor Fladgate 20yr 18
Ramos Pinto Tawny Port 20yr 20