

Gaucha Ranch

GRILL & WINES

by Chef Juan Pablo Soria

SMALL PLATES

SWEETBREADS

Sous Vide and Then Grilled
Served with Criolla Sauce and
Grilled Lemon \$15

PROVOLETA

Melted Provolone Cheese, Roasted
Tomato, Garlic Confit, and oregano
Served with French Baguette
..... \$14

EMPANNABIS™

Choice of Two Artisanal Grass Fed
Beef or Chicken Empanadas
..... \$11

PATAGONIAN SHRIMP

Grilled Patagonian Shrimp
Caponata \$17

BONE BROTH

House Special Grass Fed Bone
Broth, Pickled Red Onions,
Potatoes, Baby Corn, Smokey Oil
..... \$13

EGGPLANT

Grilled Eggplant, Roasted Tomato
Eggplant puree, Stracciatella
..... \$13

PORK & BLOOD SAUSAGES "MATRIMONIO"

Chimichurri & Criolla Sauces,
..... \$13

MEDIUM PLATES

ROY'S PORK BELLY

Smoked and Slowly Cooked
Served with Sweet Potato Puree,
Figs Sauce, Dijon Mustard, Grilled
Lemon \$19

THE MUSHROOM KING

Marinated King Oyster Mush
room, Vegan Coconut Aioli, Crispy
Rain, Fresh Lemon Zest
..... \$19

GRASS FED BEEF VEAL CHEEK

Slow cooked served with Stracciatella
Cheese, Roasted Carrots, Cashews,
Chimichurri Sauce
..... \$25

MATAMBRE A LA PIZZA

Grilled Rose Meat Crust, Tomato
Sauce, Provolone Cheese
..... \$24

N'DUJA FLAT BREAD

Grilled Flat Bread, Tomato Sauce
Provolone, N'Duja sausage
..... \$24

GRILLED ZUCCHINI

Zucchini, Harissa Sauce,
Stracciatella \$19

CHEESE & CHARCUTERIE BOARD

Local Selected Cheeses, Board's
Salami, Mixed Olives, Fig Jam
Pickled Onions, Bread
..... \$25

SALADS

VEGAN SALAD

Avocado, Tomato, Corn, Cucumber
Lemon Dressing \$19

GAUCHO SALAD

Artisan Mix Lettuce, Veggies, Grilled
Grass Fed Veal Cheek, Chimichurri
Vinaigrette, Herb Crumble
..... \$25

STRACCIATELLA

Local Stracciatella, Tomato,
Cucumber, Red Pickled Onions,
EVOO, Balsamic Glaze
..... \$19

LETTUCE & VEGGIES

Artisan Mix Lettuce, Roasted Baby
organic Vegetables, Herb Crumble,
Lemon dressing \$17

ADD TO SALAD

Chicken 6oz
Patagonian Shrimp

\$9

SANDWICHES

CHORIPAN

"A LO GAUCHO"
Classic Sandwich from the South,
Chimichurri & Criolla
..... \$14

CHICKEN AVOCADO

Pugliese Bread, Chicken Thigh,
Avocado, Lettuce, Tomato,
Lactonesa Sauce
..... \$19

GRASS FED STEAK SANDWICH

Melted Provolone Cheese,
Roasted Red Peppers, Flap Meat,
Tomato, Criolla Sauce
..... \$22

GRASS FED WAGYU BURGER

Tomato, Lettuce, Lactonesa
Chimichurri Sauce Served with Baby
Potatoes (add cheese \$3)
..... \$24

SIDES

\$9

ASPARAGUS

Uruguayan Reggiano Parmigiano

SWEET POTATOES

Honey and Toasted Cashews

PEE WEE POTATOES

Bread & Butter..... \$3

SPECIALTY MEATS

FLAP STEAK 8oz. – 100% Grass Fed \$28

RIB EYE 10oz. – 100% Grass Fed \$34

WET AGED WAGYU NEW YORK STRIP STEAK 16oz. \$92

HONEY MARINATED CHICKEN THIGHS 12oz. – Organic Cage Free \$22

CHILEAN SEA BASS 8oz. – Wild Caught \$38

LAMB PICANHA 10oz - Served with Chimichurri & Criolla Sauces \$38

DESSERTS

GRILLED PINEAPPLE

Honey Goat Cheese, Coconut
Ice Cream, Topped with Toasted
Almonds \$12

CHOCOLATE BREAD PUDDING

Freshly Baked, Serve Warm with Vanilla Ice Cream
..... \$12

DULCE DE LECHE BRULÉE

Raw Greek Yogurt Cream
Brulée, Fresh Banana, Bufala
Caramel \$12

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.