



BAR
VASQUEZ

TAPAS • STEAKHOUSE • LOUNGE

TAPAS

Papas Fritas

Crispy Idaho Potatoes, Thyme, Sea Salt
Malbec Reduction Aioli ... \$9.00

Crispy Eggplant

Green Olives, Capers, Lemon Yogurt ... \$10.00

Crispy Zucchini

Housemade Ricotta, Salsa Lucia ... \$11.00

Poached & Seared Spanish Octopus Pintxo

Smoked Yukon Gold Potato, Celery
Salsa Lucia ... \$12.00

Wood Grilled Steak Pintxo

Local Bell Peppers, Green Onion
Spicy Chimichurri ... \$9.00

Picada Misto Snack Plate

Chorizo Ibérico de Bellota, Jamon Mangalica
Sopressata Picante, Fourme D'Ambert Blue Cheese
Aged Pecorino, Caña de Cabra, Marinated Olives
Seasonal Fruit, Roasted Nuts, Tostadas ... \$39.00

HOUSEMADE EMPANADAS

*All Empanadas Served with
Endive Salad, Parsley, Cilantro
Lemon Vinaigrette and Criolla Sauce*

Empanadas de Puerco

Savory Pastry filled with Spiced Pork Sausage ... \$10.00

Empanada de Pollo

Savory Pastry filled with Chicken, Potato
Peppers, Onion, Green Olives ... \$13.00

Empanadas de Queso

Cumin Seed Pastry filled with Housemade Ricotta
Mozzarella, Goat Cheese, Roasted Bell Pepper ... \$9.00

Empanada de Bife

Savory Pastry filled with Spiced Beef ... \$16.00

POTATO CROQUETAS

*All Croquetas Served with
Cucumber Radish Salad, Chives, 50yr Sherry Vinaigrette
and Creamy Green Tomato Sauce*

Spinach

Chili, Garlic, Mozzarella, Fontina ... \$10.00

Shrimp

Camarones al Ajillo ... \$12.00

Queso

Spanish Manchego ... \$8.00

STARTERS

Arugula Salad

Black Figs, Pinenuts, Fourme D'Ambert Blue Cheese
Honey Lemon Vinaigrette ... \$15.00

Charred Golden Beet Salad

Pistachio, Baby Arugula, Pecorino
Pomegranate Sauce ... \$15.00

Butternut Squash Soup

Baguette Tostada, Parmigiano, Sage, Thyme Oil ... \$11.00

Tostadas de Cangrejo

Blue Crab Meat, Avocado, Chili, Corn, Cilantro ... \$16.00

Shrimp Ceviche

Cucumber, Jicama, Red Onion, Chili
Orange Lemon Cilantro, Chives, Tortilla Chips... \$15.00

Salmon Tartare

Avocado, Sesame Seeds, Cucumber, Radish
Spicy Ginger Lime Sauce ... \$18.00

Housemade Ricotta

Pistachio, Black Figs, Herbs, Honey, Tostadas... \$12.00

Grilled Morcilla and Argentinian Chorizo

Red Bell Peppers, Green Onions, Chimichurri ... \$15.00

Wood-Grilled Mollejas

Veal Sweetbreads, Forest Mushrooms
Cippolini Onion, Spicy Chimichurri ... \$17.00

TACOS BY THE PIECE

Carnita 1x \$5.50, 3x \$15.50

Lengua 1x \$6.75, 3x \$19.50

Chicken 1x \$5.50, 3x \$15.50

*All Tacos are served with housemade tortilla
cilantro, radish, onion, nopal, lime & choice of salsa*

Choose: Spicy Avocado Green Sauce

OR Spicy Red Chili Sauce

Tony Foreman & Cindy Wolf – Restaurateurs | Mario Cano-Catalan – Executive Chef

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

We fry in 100% peanut oil. Please notify your server of any food allergies. A Gratuity of 19% is suggested to parties larger than 7.

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MAIN COURSES

Bife de Lomo - Prime Filet Mignon (8oz)

Creekstone Farms - Kansas, Corn Finished

Yukon Gold Potato Purée, Wood-Grilled Scallions, Chimichurri ... \$55.00

Bife de Chorizo - Prime New York Strip Steak (12oz)

Creekstone Farms - Kansas, Corn Finished

Crispy Zucchini, Housemade Ricotta, Salsa Lucia, Spicy Chimichurri ... \$59.00

Poached and Seared Spanish Octopus (6oz)

Roasted Baby Carrots, Corn, Avocado Purée, Herbs, Salsa Lucia ... \$36.00

Atlantic Salmon a la Plancha (6oz)

Arroz "Calasparra", October Beans, Green Onion, Lime Chimichurri ... \$35.00

Crispy Half Chicken a la Plancha (14oz)

Half Chicken on the Plancha, Local Black Beans, Bacon, Spicy Tomatillo Avocado Sauce ... \$33.00

Wood-Grilled Duck Breast (10oz)

Asian Pear, Caramelized White Pearl Onion, Spinach, Spicy Tamarindo Sauce ... \$45.00

Solomillo de Pulmón - Hanger Steak (8oz)

Creekstone Farms - Kansas, Corn Finished

Butternut Squash, Forest Mushrooms, Cippolini Onions, Malbec Red Wine Reduction Sauce ... \$39.00

Filete de Pierna de Cordero - Colorado Lamb Leg Steak (12oz)

Yukon Gold Smashed Potato, Olive Tapenade, Housemade Ricotta,
Pomegranate Reduction Sauce, Mint Chimichurri... \$45.00

Housemade Bucatini Pasta

Roasted Cauliflower, Herbs, Parmigiano, Creamy San Marzano Tomato Sauce ... \$14.00/\$29.00

Caballero Steak (36oz)

T-Bone Cut, Creekstone Farms - Kansas, Corn Finished

Papas Fritas, Thyme Sea Salt, Malbec Reduction Aioli, Spicy Chimichurri ... \$88.00

Asado Mixed Grill (34oz)

Bone-In Rib Steak (24 oz), Sweetbread, Argentinian Pork Chorizo, Morcilla, Scallions
Yellow Corn, Red Bell Peppers, Chimichurri ... \$87.00

Filete de Costilla con Hueso - Bone-In Rib Steak (24oz)

Creekstone Farms - Kansas, Corn Finished

Broccoli a la Plancha, Pecorino, Garlic Chili Citronette, Chimichurri ... \$74.00

SIDES

Wilted Spinach Garlic, Lemon, Fresno Chili ... \$10.00

Wood-Grilled Local Corn Spicy Chimichurri ... \$9.00

Yukon Gold Smashed Potatoes Housemade Ricotta, Olive Tapenade ... \$9.00

Broccoli a la Plancha Pecorino, Garlic Chili Citronette ... \$10.00

Charred Cauliflower Pecorino, Spicy Golden Raisin Pinenut Sauce ... \$12.00

Forest Mushrooms Bacon, Pear Onion, Butternut Squash, Garlic Lemon Chili Oil ... \$15.00