



BAR
VASQUEZ

TAPAS • STEAKHOUSE • LOUNGE

TAKE-AWAY MENU

MONDAY-THURSDAY 4-8PM

FRIDAY/SATURDAY 4-9PM

TACOS BY THE PIECE

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

1x \$5.50, 3x \$15.50

Choose: Carnita, Lengua, Chicken

Choose a Salsa:

Spicy Avocado Green Sauce, Spicy Red Chili Sauce

EMPANADAS & STARTERS

Empanada de Pollo

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

Empanada de Bife

Savory Pastry filled with Spiced Beef \$16.00

Empanada de Espinaca

Savory Pastry filled with Corn, Chili, Spinach
Mozzarella and Fontina Cheese \$12.00

Empanadas de Queso

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

Empanadas de Puerco

Savory Pastry filled with Spiced Pork Sausage \$10.00

All Empanadas Served with Endive Salad
Lemon Vinaigrette and Criolla Sauce

Shrimp Ceviche

Cucumber, Jicama, Red Onion, Chili, Orange Lemon
Cilantro, Chives, White Corn Tostadas \$15.00

Ensalada Verde

Seasonal Lettuce, Beets, Pickled Onion, Olives
Grapefruit, Dill, Macetilla Sherry Vinaigrette \$12.00

Housemade Bucatini Pasta

Cauliflower, Parmigiano, Creamy Tomato Sauce ... \$15.00

KITCHEN STAPLES

Guacamole \$8.50

Malbec Butter \$6.00

Marinated Mixed Olives \$6.00

Ricotta \$6.00

Tortilla Chips \$3.50

Avocado \$3.50

Papaya \$14.00

MEATS & CHEESES FROM SPAIN

Chorizo Ibérico (2oz) \$12.00

Mangalica Ham (2oz) \$16.00

Can de Cabra (4oz) \$9.00

Manchego (4oz) \$8.00

Miti Blue Cheese (4oz) \$10.00

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 us of any food allergies.

MEAT & FISH

Simply grilled or a la plancha with choice of salsa & one side
Please specify meat temperature

Crispy Half Chicken (18oz) \$38.00

Whole Duck Breast (12oz) \$45.00

Wagyu Hanger Steak (8oz) \$39.00

Prime New York Strip Steak (12oz) \$59.00

Bone-In Rib Steak (24oz) \$74.00

Filet Mignon (8oz) \$55.00

Lamb Leg Steak (12oz) \$48.00

Atlantic Salmon (6oz) \$32.00

Asado Mixed Grill (34oz) \$87

Caballero Steak (36oz) \$88

Choose a Salsa: Traditional Chimichurri

Spicy Chimichurri, Spicy Tamarindo Steak Sauce

SIDES

Wood Grilled Corn

Spicy Chimichurri \$9.00

Yukon Gold Smashed Potatoes

Goat's Milk Cheese, Olive Tapenade \$9.00

Zucchini Cake

Housemade Ricotta Cheese, Herbs \$10.00

Broccoli a la Plancha

Pecorino, Garlic Chili Citronette \$9.00

Papas Fritas

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

Housemade Bread & Malbec Butter \$9.00

SWEET

BV Chocolate Cake

Strawberry Coulis, Mascarpone Whipped Cream, Chocolate
Pearls, Caramel Pearls \$11.00

Tres Leches Cake

Caramelized Pineapple, Vanilla Sponge Cake, Whipped Cream,
Crispy Coconut Shaves \$11.00

Apple Empanada Dulce de Leche Sauce \$10.00

COCKTAILS \$20 Serves 2ppl

The Peachy Keen Tito's Vodka, Peach Syrup, Peach Schnapps,
Fresh Lemon

Carnaval Carioca Tito's, pineapple juice, mint, lime, ginger beer

Busy Bee Ransom Old Tom Gin, salted cucumber juice, honey
syrup, lemon, rosemary

Guava Margarita Espolón Blanco, guava nectar, agave
triple sec, lime

WINE

WHITE & SPARKLING

Pinot Gris, "XIV" (Mendoza) 2019 \$30

Prosecco, Zardetto (Italy) NV \$36

Pedro Ximénez, Mayu (Valle del Elqui) 2018 \$40

Chardonnay, Errazuriz "Max Reserva"
(Aconcagua Costa) 2018 \$45

RED

Tannat, El Porvenir "Absoluto" (Salta) 2018 \$32

Malbec, Durigutti (Mendoza) 2018 \$38

Carmènère Miguel Torres "Cordillera"
(Cachapoal Valley) 2016 \$40