

# BAR BITES

## 410 BURGER\*

grilled 1/2 pound certified angus beef® natural sirloin, thick sliced bacon, english coastal cheddar, onion, tomato, lettuce, thousand island with steak fries

15

## TENDERLOIN DIABLO

devilishly spicy!

16

## AHI TARTARE\*

hawaiian ahi tuna diced, habanero, jalapeño, onions, toasted pine nuts, capers, pears, soy sauce, fresh squeezed lemon juice with toast points

15

## DUNGENESS CRAB CAKES

roasted red pepper pesto

17

## TOMATO MOZZARELLA BASIL SALAD

balsamic dressing

10

## STEAK SANDWICH\*

grilled 28-day dry-aged certified angus beef® natural top sirloin served open faced on gaucho baguette, chimichurri sauce with fries

21

## WICKED SHRIMP

spicy hot!

17

## GRILLED DIVER SEA SCALLOPS\*

beurre blanc

18

## MAC N' COASTAL CHEDDAR CHEESE

penne pasta, english coastal cheddar

12

## BABY BACK RIBS

original recipe since 1953

16

# FLATBREADS

## CRISPY PROSCUITTO

caramelized onions

12

## WILD MUSHROOM MARSALA

reggiano

12

## FIRE ROASTED PEPPERS

fontina

12

## OVEN ROASTED TOMATOES

ricotta, fresh herb oil

12

**Watch for upcoming Wine & Guest Sommelier Dates!**

*Pour On the Plaza*

*August 14th*

*2-5pm*

*25 of the northwest's finest wine makers on hand along with El Gaucho & other local fine dining restaurant food selections*

\*State law requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

# SIGNATURE DRINKS & BEER

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## **VESPER INTENSE**

belvedere intense, boodle's,  
lillet blanc, lemon  
15

## **ESPRESSO MARTINI**

stoli vanil, kahlúa, st. brendans,  
espresso, cream  
15

## **ORANGE DROP**

grey goose l'orange, triple sec, lemon, orange  
14

## **THE FRENCHY**

belvedere citrus, chambord liqueur, pineapple, lemon  
14

## **LEFT BANK**

boodle's gin, sauvignon blanc, pur elderflower likor  
15

## **PEAR ARGUDO**

grey goose la poire, williams pear brandy,  
triple sec, lemon sour, pear  
15

## **BELLA NEGRONI**

hendrick's gin, campari, grapefruit  
15

## **STRAWBERRY FIELDS**

pearl vodka, strawberry, basil  
13

## **HONEYSUCKLE WITH ABSINTHE**

10 cane rum, lucid absinthe, lime, honey syrup  
14

## **GAUCHO TENDER RITA**

sauza hornitos, couintreau. lime sour, cranberry juice  
14

## **POMEGRANATE MOJITO**

10 cane rum, triple sec, mint, lime, pomegranate  
14

## **THE HEMINGWAY**

bacardi rum, luxardo maraschino liqueur, lime,  
grapefruit  
14

## **LEMON MERINGUE PIE**

stoli vanil, lemongello, lime, pineapple, cream  
14

## **CAIPIRINAH**

leblon cachaca & lime  
12

## **BEER**

### **BOTTLE**

Amstel Light

5

Beck Haake

5

Coor's Light

5

St. Bridget's Porter

6

### **DRAFT**

Widmer Hefeweisen

6.5

Manny's Pale Ale

6.5

Stella Artois

6.5

Maritime Imperial IPA

6.5

Mac & Jack's African Amber

6.5