

TRADICIONALES 15

Pisco Sour

Barsol Pisco Acholado, lime,
egg whites, caña de azucar, Angostura Bitters
ROCOTO CHICHA MARACUYA
TRIO 42

Chilcano

Barsol Pisco Quebranta, lime, bitters, ginger beer

Pisco Punch

La Caravedo Pisco Quebranta, pineapple gum,
lemon gum

DEL MIXIOLOGO

Ritas 15

Our Version of a Margarita **choose** Arete Blanco
or El Silencio Mezcal Espadin,
Pitcher 54/56

Martini de Basil y Menta 14

Gordons Gin, fresh lime juice, fresh basil leaves,
fresh mint leaves

Hazme el Amor 15

El Silencio Mescal Joven, Thai chili, rosemary, Espolon
reposado tequila, roasted pineapple,
Green Chartreuse

Tu Ponle el Dia 15

Redemption Rye, Luxardo Maraschino Liqueur, sweet
vermouth, Amaro, orange bitters

La Cura 16

Grey Goose Cucumber infused vodka or Redemption
Bourbon, Domaine de Canton Ginger Liqueur, fresh
lime juice, sugar rim

The Metrik 16

Espolon Tequila Reposado, basil, mint, cucumber
caña de azucar, fresh lemon



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MOCHICA

PERUVIAN KITCHEN & BAR

VINO

SANGRIA

Red Burgundy, Brandy,
Cava, Inka Kola, fresh fruit **15 30 45**

BURBUJA

Valdobbiadene Prosecco Brut, IT'17 **13 26 52**
Alice 'Tajad' Pet Nat IT NV **14 28 56**

ROSADO

Belleruche Rose, FR'18 **15 30 60**
Patelin de Tablas Rose, CA'19 **13 26 52**

BLANCO

Nai Albariño, ESP'20 **14 28 56**
Educated Guess Chardonnay, CA'17 **14 28 56**
Capture Sauvignon Blanc, CA'19 **14 28 56**
Santa Marina Pinot Grigio, IT'20 **14 28 56**
Le Salse Verdicchio, IT'19 **13 26 52**
Massa Derthona Timorasso, IT'16 **13 26 52**

ROJO

Monticello Pinot Noir, Napa'17 **14 28 56**
Altamirano Malbec, ARG'18 **14 28 56**
Scarlet Vine Cabernet, CH'17 **14 28 56**
FUSO Vino Rosso Barbera, IT'19 **13 26 52**

NATURAL | ORGANIC | VEGAN



Carlos Altamirano | Chef – Owner | Peruvian Inspired

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ARRIBA ABAJO AL CENTRO Y PA DENTRO

PISCO

FLIGHT 35

- Barsol Quebranta **13**
- Barsol Supremo Mosto Verde **15**
- Barsol Torontel **14**
- Barsol Italia **15**
- Barsol Acholado **14**
- Barsol Aperitif **14**
- Capurro Torontel **15**
- La Caravedo Torontel **15**

TEQUILA

FLIGHT 40

- Chamucos Reposado **13**
- Chamucos Anejo **14**
- Espolon Reposado **14**
- 818 Reposado **14**
- Clase Azul Silver **21**
- Clase Azul Repo **35**
- Clase Azul Oro **80**

MEZCAL

FLIGHT 45

- Xicaru Joven **13**
- El Silencio Espadin **13**
- EL Silencio Ensamble **16**
- Yola Mezal Joven **15**
- Senor Sotol **17**
- Burrito Artesanal Cenizo **16**
- Burrito Ancentral Maximiliana **17**
- Koch'EL Artesanal Espadin **17**
- Koch'El Artesanal Tobala **19**
- Montelobos Oaxaca Espadin **17**
- Montelobos Puebla Ensamble **19**

CERVEZA EN BARRIL 8

*Our Handles Rotate Regularly - Please Ask Your Server What Cerveza on Tap We Have *

CERVEZA D BOTELLA 8

- Cuzqueña** Lima Peru
- Cristal** Lima Peru
- Bohemia** Mexico City
- Blue Moon**
- Lagunitas IPA**

FROM POTRERO HILL 8

- Anchor Brewing Pilsener**
- Anchor Brewing Porter**

NON-ALCOHOLIC DRINKS 7

- Inka Kola** Peruvian Soda
- Chicha Morada** Blue Corn Juice
- Mexican** Coke, Sprite, Fanta
- Fresh Made Ginger Lemonade
- Fresh Made Strawberry Lemonade
- Mocktail of the day 8**

H2O (TAB WATER SERVE UPON REQUEST)

- Topo Chico** Sparkling Water **5**
- Saratoga** Still/Sparkling Water **8**

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MOCHICA

PERUVIAN KITCHEN & BAR

HAPPY HOURS

Tuesday - Sunday 3:00PM-5:00PM

Please drink responsibly and with moderation.
We do not, under any circumstances,
accept responsibility for any damages that result to yourself
or anyone else due to the consumption of alcoholic beverages.

BEBIDAS

Tradicionales **11**
Ritas **9**
Vino **8**
Sangria **8**
Draft Beer **6**
Chela y Mezcal **12**

BOCADITOS

Leche de Tigre **14**

Fresh Cebiche cocktail, with diced seafood, onion, cilantro, chile Rocoto

Fried Calamari **14**

Fried and crispy, marinated in our special sauce, chile Rocoto aioli, lemon

Crispy Cebiche **14**

Deep fried halibut, baby octopus, choclo, cancha, chile Amarillo sauce

Chicharron Pollo **14**

Crispy chicken marinated in sea salt, lime juice, chile Rocoto aioli

Cebiche de Pescado **18**

Local catch in lime juice, chile rocoto, leche de tigre, choclo, camote

Costillas de Chanco **19**

Crispy pork spareribs, BBQ Inka Cola sauce, Peruvian coleslaw

½ Rotisserie Chicken **20**

Mary's Organic, Rotisserie chicken marinated in our famous Peruvian seasonings, French fries, salad

Plato Mochica **22**

Costillitas de chanco, chicharron de pollo, tequeños, Yucca fries



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MOCHICA

Corkage Fee \$25 Per Bottle Cake Fee \$3 Per Person
20% gratuity will be added to parties of 6 and
more or check split 3+ ways

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