

## TRADICIONALES 15

### Pisco Sour

Barsol Pisco Acholado, lime,  
egg whites, caña de azucar, Angostura Bitters  
ROCOTO 17 CHICHA 16 MARACUYA 16

TRIO 42

### Chilcano

Barsol Pisco Quebranta, lime, bitters, ginger beer

### Pisco Punch

La Caravedo Pisco Quebranta, pineapple gomme, lemon gum

## DEL MIXIOLOGO

### Ritas 15

Our Version of a Margarita **choose** Espolon Reposado  
**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 Añejo, 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

**Gratien Meyer** Cremant Rose, FR'17 **14 28 56**  
**Freixienet Blanc d Blanc** Cava, SP'17 **12 24 48**  
**Alice 'Tajad'** Pet Nat IT NV **16 32 64**  
**Denny Bini** Lambrusco IT NV **45**

### ROSADO

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

### BLANCO

**Paco & Lola** Albariño, ESP'20 **15 30 60**  
**Le Salse** Verdicchio IT'19 **14 28 56**  
**Massa Derthona** Timorasso IT'16 **14 28 56**  
**Diatom** Chardonnay, CA'20 **16 32 64**  
**Capture** Sauvignon Blanc, CA'18 **15 30 60**  
**Massolino** Moscato d Asti, IT'19 **26**

### ROJO

**Altmirano** Malbec, ARG '18 **16 32 60**  
**Educated G** Carbenet Sauvignon, CA'18 **15 30 60**  
**Copain** Pinot Noir, Sonoma CA'17 **14 28 56**  
**FUSO** Vino Rosso Barbera IT'19 **50**

NATURAL | ORGANIC | VEGAN



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## ARRIBA ABAJO AL CENTRO Y PA DENTRO

### PISCO

#### FLIGHT 35

- Barsol Pisco Quebranta **12**
- Barsol Pisco Torontel **14**
- Barsol Pisco Acholado **16**
- Barsol Pisco Pefecto Amor **13**
- Capurro Pisco Moscatel **15**
- Capurro Pisco Acholado **16**
- Capurro Pisco Torontel **15**
- La Caravedo Pisco Acholado **13**
- La Caravedo Pisco Torontel **16**
- Capel Pisco Premium **15**
- Kapa Pisco Double Distilled **17**

### TEQUILA

#### FLIGHT 40

- Siete Leguas Tequila Reposado **13**
- Espolon Tequila Reposado **14**
- Espolon Tequila Añejo **15**
- Espolon Tequila Plata **12**
- Chamucos Tequila Reposado **13**
- Chamucos Tequila Añejo **14**
- Clase Azul Plata **21**
- Clase Azul Oro **34**
- Clase Azul Extra Oro **48**

### MEZCAL

#### FLIGHT 45

- Bruxo Mezcal Joven Artesanal **14**
- Bozal Mezcal Sacrificio Jamon Iberico **21**
- Yola Mezal Joven **14**
- Koch EL Mezcal Artesanal Tobala **15**
- Koch EL Mezcal Artesanal Tobasiche **16**
- Koch EL Mezcal Artesanal Tepeztate **17**
- Koch EL Mezcal Artesanal Ensamble **18**
- Clase Azul Mezcal Cenizo **35**

## 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
- Bohemia** Mexico City
- Blue Moon**

## FROM POTRERO HILL 8

- Anchor Brewing Crisp Pilsener**
- Anchor Brewing Porter**
- Anchor Brewing Tropical Hazy IPA**

## 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 8 (TAB WATER SERVE UPON REQUEST)

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

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## HAPPY HOURS

Tuesday - Sunday 330PM-515PM

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 Chancho 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 chancho, chicharron de pollo, tequeños, Yucca



### MOCHICA

Corkage Fee \$25 Per Bottle Cake Fee \$3 Per Person  
20% gratuity will be added to parties of 4 and more or check split 3+ ways

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