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PACÍFICO

NUEVO LATINO RESTAURANT TAPAS BAR

DINNER & DRINKS MENU

LUNCH MENU

(Lunch menu available Monday-Friday 12:00pm-3:00pm)

Sandwiches……..

Salmon BKT* $12.95 salmon, bacon, kale, tomato, chipotle mayo

Chicken Sandwich $11.95*: grilled chicken, Monterrey Jack cheese, roasted pepper, chipotle aioli

Sandwiches are served with your choice of yucca fries, mesclun greens or cumin fries

Create your own lunch bowl GF…..$13.95

Bowl Base: Brown rice, Quinoa, Mesclun Greens, or Salad (kale-romaine)

Salsa: Salsa verde, Aji amarillo, or Pineapple vinaigrette

Salmon*: BBQ salmon, pumpkin seeds, bacon, jicama slaw, avocado, mango

Chicken*: grilled chicken, chihuahua cheese, scallions, red pepper, corn salsa

Veggie: grilled veggies, white beans, pico de gallo, avocado, beets, cauliflower

Fajita*: steak, sauteed onions, peppers, pico de gallo, manchego, corn tortillas

Add avocado… $2 / Add bacon….. $2

DESSERT MENU $8

COLOMBIAN CHOCOLATE CAKE Semi-sweet chocolate, raspberry sauce

KEY LIME TART Blackberry sauce, orange whipped cream

DULCE DE LECHE CHEESECAKE Vanilla & caramel sauces

RICE PUDDING Vanilla ice cream

SORBET Mango, Lemon, OR Coconut

ICE CREAM Vanilla OR dulce de leche

*Thoroughly cooking meats, poultry, seafood or eggs, reduces the risk of food borne illness
Before placing your order, please inform your server about any dietary restrictions / GF gluten free foods
18 % May be added to parties of 6 or more

Chef | Proprietor - Rafael Palomino/ Chef of Cuisine- Tomas Moreno
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TAPAS

Short Ribs Empanadas 9
shitake mushrooms, onions, goat cheese, raisins guajillo sauce GF

Queso fundido 13 GF
melted Chihuahua cheese, chorizo, smoked prapika, corn totillas

Ceviche de Camaron * 12
shrimp ceviche, mango, pineapple, red onions, jalapeño, citrus juices

Chicken enchilada 10 GF
chicken, shitake mushrooms, guajillo, cilantro, queso fresco

Veggie arepa 9 GF
Oyster mushrooms, quinua, red pepper, arugula, queso fresco, sundried tomato chimichurri

Boquerones* 6
white anchovy filets, grilled sourdough toast

BBQ ribs* 9 GF
chipotle BBQ ribs, blue cheese, pineapple-jicama slaw

Gambas al Ajillo 12
sautéed shrimp, garlic, tomato, cilantro, garlic bread

Yuca Frita 7
yuca fries, chipotle aioli

Cauliflower 8 GF
roasted cauliflower, pumpkin seeds, aji amarillo, lime mojito

Pork belly* 12
Braised pork belly, red pepper marmalade

Ostras Mofongo* 12 GF
crispy oysters over plantain mash, saffron-mojito sauce

Calamari Frito 12 GF
crispy calamari and fried jalapeños smoked garlic-tomato sauce

RACIONES

Pacifico Guacamole 14
house-made tortilla chips avocado, tomatoes, onions, cilantro, fresh lime juice spicy upon request, with vegetables + $4

Crabcake 13 GF
jumbo lump crabcake jicama-mango slaw

Fish tacos 13
Baja fish, lime-red cabagge slaw, aji amarillo

Grilled octopus *16
grilled octopus, fingerling potatoes, arugula, white beans, jalapeños, balsamic-cilantro vinaigrette GF

Quesadilla de Pato 13
shredded duck, roasted peppers, smoked gouda cheese, roasted corn salsita, jalapeno aioli, pomegranate

Mussels in red sauce 13
steamed mussels, cilantro-garlic sofrito, grilled sour dough

Mussels in green sauce 13
steamed mussels, white wine, shallots, cilantro, oregano, grilled sour dough

RAW BAR

Served with a chipotle cocktail sauce & horseradish-lime mignonette

Pacifico Seafood Plateau*39
6 market oysters, 6 little neck clams, 5 jumbo shrimp, Rhode Island mussels

Clams* 12
6 little neck clams

Oysters* 14
6 market oysters

SALADS

Kale-Romaine pepián 8
pumpkin seeds, cotija cheese, olive oil citrus vinaigrette, garlic croutes

Cranberry salad 8 GF
mesclun green, dried cranberries, blue cheese, shallot vinaigrette

Burrata 13 GF
green tomatillo marmalade, beets, virgin olive oil

ENTRES

Lomo saltado 26 GF
Sautéed filet mignon strips, onions, pepper, fries, stir fried rice, topped with a fried egg

Salmon Caramelizado* 27
tamarind caramelized salmon ginger-chardonnay sauce, wilted kale, wild mushrooms

Crispy Whole Sea Bass 27
arugula, quinoa, roasted peppers, sweet plantain, black olives, cilantro mojito GF

Shrimp and scallops 27
pan seared sea scallops and shrimp, lobster ravioli in a chipotle, honey-chardonnay sauce

Paella Palomino 26 GF
seafood paella, saffron rice, shrimp, clams, mussels, sea scallops, chorizo
*+add lobster **$10***

Churrasco a la Parrilla*28
grilled skirt steak, stir-fried rice sweet plantains, crispy fried onions, saffron mojito, green chimichurri

Pollo a la parrilla 22 GF
grilled seared half a chicken, fingerling potato, roasted pepper, poblano corn salsa

NY steak fajita* 30 GF
Grilled NY steak, corn tortilla, pico de gallo, manchego cheese

Veggie risotto $20
Asparagus, sweet peas, shitake mushrooms, golden beets, manchego-truffle oil

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BEER

Botellas 6

Corona, Corona Light, Tecate, Modelo Especial, Presidente, Amstel Light, Heineken Light,Heineken, St. Pauli Girl N.A. (non-alcoholic) Estrella, Bohemia, Two Roads IPA

Del barril 7

Pacifico, Lager • Mexico
Stella Artois, Lager • Belgium
Allagash, Belgian White • Portland, ME
Thimble Island, IPA • Branford, CT

COCKTAILS

RUM

Mojito 12

*Rum, Limes, Mint, Simple Syrup, Sour Mix **Flavors** (Passion Fruit, Mango, Pineapple, Blackberry, Coconut, Strawberry Guava)*

Strawberry Daiquiri 12

Real McCoy Rum, Maraschino Liquer, Lime Juice, Strawberry Simple Syrup, Grapefruit Juice

Caipirinha 12

*Cachaca, Fresh Limes, Sugar, Lime Juice **Flavors***
Passion Fruit, Coconut-Passion Fruit

MEZCAL & TEQUILA

Oaxacan Old Fashioned 12

Luna azul Reposado Tequila, Peloton Mezcal, Agave, Xocolate Mole Bitters

Matador 12

Xicaru Mezcal, Roasted Pineapple Syrup, Lime Juice, Ancho Reyes Chilli

Paloma 12

Espolon Blanco, Lime Juice, Grapefruit Soda

Tequila French 75 12

Luna azul Silver, Strawberry Syrup, Lime Juice, Prosecco Dropped

Margarita 11

*Tequila Blanco, Orange Liquor, Agave Nectar, Lime Juice **Flavors 12***
Passion Fruit, Mango, Blackberry, Pomegranate

PISCO

Pisco Sour 12

Capel Pisco, Simple Syrup, Egg Whites, Fresh Lime, Bitters

GIN

Paper Plane 12

Bombay Gin, Blood Orange Liquor, Apperol, Lime Juice, Rhubarb Bitters

Late check-out 12

Roku gin, lemon, Campari, passion fruit, oloroso

BOURBON

New Haven Sour 12

Four Roses Bourbon, Simple Syrup, Lemon Juice, Garnacha Splash

Black Manhattan 12

Four Roses Bourbon, Angostura Amaro, Agave, Angostura Bitters

VODKA

Tropical Dream 12

Titos Vodka, Mint Syrup, Prickly Pear Puree, Lemon Juice, Soda, Rhubarb Bitters

Wild Moon 12

Absolut Vodka, Licor 43, Wild Moon Lavender, Lemon, Soda, Mint

Pasion Picante 12

Jalapeno Infused Vodka, Elderflower Liquor, Fresh Lime, Passion Fruit

BEBIDA VIRGENES

(non-alcoholic)

Mango Lemonade 4

Fresh mango puree, muddled lemon and sugar

Strawberry Lemonade 4

Fresh strawberries, muddled lemon and sugar

Arnold Palmer 4

Muddled lemon, sugar and fresh brewed iced tea

VINOS – BLANCOS

Faustino, White Rioja • Spain 8
Terranoble, Sauvignon Blanc • Chile 2017 8
Dona Paula Los Cardos, Chardonnay • Argentina 2017 8
Fat Gaucho, Torrontes • Argentina 2017 10
Zenato, Pinot Grigio • Italy 2017 9
Urban, Riesling • Germany 2018 8
Bellesuche, Rosé, Cotes du Rhone • France, 2017 10
Shaya, Verdejo • Spain 2017 10
Ramon Bilbao Albariño • Rias Baixas 2018 10
Avant by Kendall-Jackson, Chardonnay • California 12

VINOS – ROJOS

Protocolo, Rioja • Spain 2018 8
Alto Vino Evodia, Garnacha • Spain 2017 8
Tarima, Monastrel • Jumilla Spain, 2017 9
Eyzaguire, Merlot • Chile 2017 9
Kadabra, Cabernet Sauvignon • Argentina 2017 9
Fat Gaucho, Malbec • Argentina 2018 10
Rosario Vera Rioja, • Spain 2017 11
Heron Pinot Noir • California 2016 10
Girls on the Vineyard, Cabernet Sauvignon • California 2017 12
Terra d'Oro, Zinfandel, Amador County• California 2014 12

SPLITS

Segura Viudas, Cava • Spain 8
Vina Jolanda, Prosecco • Italy 10

SANGRIA

Blanco, rioja, pomegranate & prosecco

Glass 8 • Pitcher 28

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Summer Saturday's Prix Fixe Brunch Menu $20.00

First Course

(Choice of)

Kale-romaine salad *pumpkin seeds, cotija cheese, olive oil citrus vinaigrette, garlic croutons*

BBQ ribs *chipotle BBQ ribs, blue cheese, pineapple-jicama slaw*

Ceviche de Camaron * *shrimp, mango, pineapple, red onion, citrus juices*

Cauliflower *roasted cauliflower, pumpkin seeds, aji amarillo, lime mojito*

Short ribs empanadas *shitake mushrooms, onions, goat cheese, raisins guajillo sauce*

Second Course

(Choice of)

Pacifico Eggs Benedict **poached eggs served over jumbo lump crab cake, home fries, cilantro hollandaise*

Ensalada con salmon *salmon salad, mesclun greens, avocado, tomato, egg, manchego cheese, fig balsamic vinaigrette*

Chaulafan *Latin fried rice, sweet plantains, rice, scallions, sweet peas shiitake mushrooms (your choice of shrimp or chicken)*

Chicken chopped salad *grilled chicken, black beans tomato, corn salsa, romaine, guacamole, pineapple vinaigrette*

Veggie quesadilla *mushrooms, quinua, roasted pepper, avocado, queso fresco, jalapeño aioli, roasted corn salsita, pomegranate reduction*

*Gaucho Steak** *grilled Filet Mignon and eggs, any style, saffron lime mojito sauce*

Nuevo Latino Frittata open omelet, cheddar cheese, chorizo, roasted peppers, caesar salad garnish

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