

CHOCHADITAS

Bar snacks. For the bar or the table.  
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Nuts Bravas 5

Chicha Belly 9

Elotitos baby corn, smoked guajillo, queso seco. 8

Chicharrones Mixtos 8

QUESILLO

Traditional Nicaraguan street food made with hand-pulled quesoillo cheese, house-milled corn tortillas, plantain vinegar pickled onions, crema & cilantro. We recommend one for each hand.  
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Tipico 3.75

Pollo Desmenuzado 4.50

Baho-style Pork 4.50

Langosta on a squid ink tortilla. 7

ADD ON  
avocado +1.50

ENSALADAS Y VEGETALES

Face it, plants taste good, too. These are the greens you deserve.  
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Pipian Asado chimichurri. 8

Curtido green cabbage, tomato, sea beans, pickled green papaya, plantain vinegar. 6

ANTOJITOS

These appetizing plates are recommended for sharing with your friends.  
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Yuca Fritters 8

Arroz con Pollo Buñuelos 10

Guacamole Nicaraguense salt cured egg, toasted pistachio. 9

Vigorón crispy salmon skin, curtido, pickled green papaya, yuca . 12

Salpicon Rilletes short rib, smoked coconut, pickled baby vegetables, “gallopinto” chimi-chip. 16

Churrasco seared skirt steak, quequisque shoestring fries, salsa jalapeña. 22

Alitas Tip Top rosquilla crusted wings, ginger-pineapple glaze. 12

Baho slow cooked pork, maduros, crispy rice. 15

Conchas Negras pineapple mignonette. 12

Crudo fluke. 15

ASK US  
We know these aren't familiar dishes. Let us answer your questions or recommend our favorites!

DULCES

Sweets to share with your sweetie. Or keep it all to yourself.  
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Maduras Infiernos churro, sweet plantains, queso seco, corn ice cream. 10

Passion Fruit Tres Leches 10

Please inform your server of any food allergies or dietary restrictions. We are happy to make any necessary changes.

Consuming raw or undercooked meats poultry, seafood, or eggs may increase your risk of foodborne illnesses.

## CRAFTO EN DRAFTO 11

Craft cocktails on draft.  
They're perfect every time.

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**Jungle Boogie** Chicha Oscuro Rum Blend of St Lucian, Jamaican, St. Croix & Plantation O.F.T.D. Rums, Cappelletti bitter aperitivo, pineapple cordial, shadow lime, hibiscus rooibos soda.

**Sur-Side** Botanist Gin, verjus, lime stock, cilantro soda, served long with ancho verde 'drop.'

**Surfer On Acid** Chicha coconut rum, Plantation pineapple rum, amaro, Kahlani coconut rum liqueur, pineapple gomme, orange cream citrate.

**Nitro Cafecito** Nitro-charged Flor de Caña 7-year, Smith & Cross Jamaican overproof, cherry liqueur, cacao, single estate Nicaragua cold brew. Served up.

**Pitaya Per-pull Drink** Quinoa vodka, creme de peche, pitaya, cardamom, lime stock, Cava.

**Nica Libre** Flor de Caña 4- & 7-year rums, kola nut soda, aromatic bitters, lime essence.

## CÓCTELES 12

Craft cocktails shaken, stirred, and crafted just for you. Also perfect every time.

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**Agua-Caté-Dral** Blanco Tequila, Joven Mezcal, Singani 63 & Pisco flash-blended with avocado, lime and sea salt. Garnished with cracked black and pink peppercorns.

**Blufields Swizzle** Chicha funky rum blend of Flor de Caña 4 Extra Dry, Parabubes Oaxacan Rum, Haitian Clairin Soujous, & Rum Fire Jamaican Overproof, banana liqueur, coconut oil, butterfly pea flower & lime.

**Bushwick Drip Cocktail** Chicha drip-coffee rum, Redemption Rye, Spanish sweet vermouth, Amer Picon, maraschino liqueur, coffee-cured cherry.

**Corn Maize** corn whiskey, Vago Elote Mezcal, habañero shrub, cornflower distillate, lime bitters, achiote-cilantro dust. Served on the rocks.

**Pan-American Sunrise** Oak-aged Cachaça, pineapple juice, pitaya-pomegranate grenadine, lime, tepache, absinthe. Served long.

**True R(h)umance** Flor de Caña 12-year, Real McCoy 5-year, Rhum Clement Select Barrel, hibiscus grenadine, orange bitters, hibiscus bitters. Served on the rocks.

**Chicha Gin Fizz** Apostles Argentine Gin, coconut horchata, pitaya, eggless whites, rose water, soda.

**El Gibson Sucio** Bluecoat American Gin and Xoriguer Gin de Mahon stirred with Spanish dry vermouth & pickled onion brine. Served up with a brined onion.