

LA PÉRGOLA
BAR + GRILL

cocktails

AVIÓN	14
avión reposado tequila, aperol, amaro nonino lemon juice	
MAI TAI GUSTOSO	16
gustoso silver and dark rum, malibu rum, lime juice, grenadine, pineapple juice, triple sec	
DIRTY WHISKY SOUR	14
jameson whiskey, luxardo, lemon juice, demerara, egg whites*	
CADILLAC MARGARITA	16
1800 reposado tequila, grandeza, grand marnier, fresh citrus, cranberry juice	
MEZCAL NEGRONI	15
mezcal el silencio, campari, sweet vermouth	
HAZELNUT ESPRESSO MARTINI	14
tito's vodka, baileys, frangelico, espresso	
PÉRGOLA	13
1800 reposado tequila, mezcal el silencio, chocolate bitters, agave	
CUBANO MOJITO	14
captain morgan rum, mint, fresh citrus, club soda, demerara	
PIÑA COLDA	13
captain morgan rum, dairy-free piña colada mix, pineapple juice, on the rocks	
BERRY TONIC	13
bombay gin, tonic, lemon juice, berry purée	

\$3 OFF COCKTAILS

MON – FRIDAY

OPEN – 2P

zero proof

MOJITO	10
mint, fresh citrus, club soda, demerara	
PIÑA COLADA	10
dairy-free piña colada mix, pineapple juice, on the rocks	
MARGARITA	10
fresh citrus, demerara	

** consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness*

** a discretionary charge of 4% is added to each guest check that goes directly to our culinary team that insures your food is always an experience*

** a service charge of 20% is added to each guest check for parties of 6 or more guest*

wines

<i>washington</i>	<i>glass</i>	<i>bottle</i>
CHATEAU STE. MICHELLE CHARDONNAY	12	42
CHATEAU STE. MICHELLE RED BLEND	12	42
COLD CREEK BLEND	17	62
NORTHSTAR MERLOT	15	55
ETHOS CHARDONNAY	24	89
 <i>california</i>		
PATS & HALL SONOMA COAST CHARDONNAY	14	51
 <i>italy</i>		
GUADO AL TASSO BUCUATO	20	75
LA MARCA PROSECCO	12	41
 <i>france</i>		
NICOLAS FEUILLATE BRUT FRENCH CHAMPAGNE		80

beers

<i>draft</i>	
MAC & JACK	7
MANNY'S	7
HAYSTACK HEFEWEIZEN	7
RAINIER	6
 <i>local and imports</i>	
MODELO ESPECIAL	6
MODELO NEGRA	6
SKY KRAKEN PALE ALE	6
GOLDEN PILSNER	6
BODHIZAFSA	6

sodas

PEPSI	5
PEPSI DIET PEPSI ORANGE CRUSH STARRY GINGER BEER LEMONADE ICE TEA FRUIT PUNCH	

spirits

make it a cocktail +2.5

BLANCO TEQUILA

1800	12
1800 Coconut	11
Avión	12
Calirosa	19
Casamigos	16
Cazadores	12
Centenario	12
Clase Azul	30
Código	22
Corzo	14
Dobel	14
Dobel Humito	14
Don Julio	16
Espolón	12
Herradura	14
Hornitos	12
Patrón	16
Tesoro	13

REPOSADO TEQUILA

1800	13
Avión	13
Casa Noble	14
Casamigos	17
Casamigos Cristalino	21
Cazadores	13
Centenario	13
Clase Azul	35
Código	23
Corzo	15
Dobel	15
Dobel Diamanté	15
Don Julio	17
Don Julio Primavera	19
Don Julio Rosado	19
Espolón	13
Herradura	15
Hornitos	13
Patrón	17
Tesoro	14

AÑEJO TEQUILA

1800	14
1800 Cristalino	22
Avión	14
Calirosa	24
Casa Noble	15
Casamigos	20
Cazadores	14
Centenario	14
Clase Azul	95
Corzo	15
Dobel	16
Don Julio	19
Don Julio 1942	37
Don Julio 70 Clara	18
Espolón	14
Herradura	16
Hornitos	14
Patrón	18
Tesoro	16

EXTRA AÑEJO TEQUILA

1800 Milenio	47
Avión 44	30
Clase Azul Gold	85
Grand Centenario Leyenda	33

ORGANIC TEQUILA

Dulce Vida Añejo	14
Dulce Vida Blanco	12
Dulce Vida Reposado	13

MEZCAL

Amaras Cupreata	16
Amaras Espadin	15
Casamigos	22
Clase Azul	47
Creyente	14
Del Maguey	16
El Silencio	12
La Luna Tequilena	21
La Luna Chino	23
La Luna Espadincillo	15
Gracias A Dios	14
Ilegal Blanco	14
Ilegal Reposado	15
Sombra Joven	13
Sombra Reposado	15
Union	12
Vida	12
Xicaru Silver	13

VODKA

Grey Goose	11
Ketel One	12
Tito's	12

GIN

Bombay Sapphire	11
Hendricks	12
Tanqueray	12
Aviaton	13
Rainier	11

RUM

Captain Morgan	11
Gustoso Blanco	12
Gustoso Dark	12
Kraken Black Spiced	12
Santa Teresa	11

BRANDY

E.J.	11
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COGNAC

Hennessy	13
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WHISKEY

Bulleit Bourbon	13
Bulleit Rye	13
Chivas Regal	12
Crown Royal	13
Jack Daniel's	12
Jameson	12
Jameson Orange	11
Jim Beam	11
Makers Mark	12
Screwball	11

SCOTCH

Glenlivet	14
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50% OFF TEQUILAS

NEAT OR ON THE ROCKS

MON - TUESDAY

ALL DAY

appetizers

CHICHARRÓN GUACAMOLE	19
ribeye chicharrón, guacamole, pico de gallo, totopos	
CAPRESE BRUSCHETTA	14
macrina baguette, basil pesto, basil, mozzarella, sun-dried tomatoes, balsamic glaze	
QUESO FUNDIDO	17
mozzarella, fontina and parmesan cheese, aged chorizo, cremini mushrooms, poblano peppers, totopos	
EMPANADAS	17
masa, beef picadillo, queso blanco, chipotle mayonnaise, cilantro aioli, pico de gallo	
CALAMARI	17
breaded calamari, chipotle mayonnaise, garlic aioli	
COCONUT SHRIMP	20
pineapple chutney, tartar sauce	
CRAB DIP	20
mozzarella and fontina cheese, cream cheese, macrina baguette slices	

desserts

CRÈME BRÛLÉE	11
homemade, topped with a berry reduction	
CHURROS WITH VANILLA ICE CREAM	10
TIRAMISU	12
homemade with rum	
AFFOGATO	10
vanilla ice cream, espresso, baileys irish cream	

favorites

pastas

BASIL PESTO PASTA 27

homemade basil pesto, fettuccine pasta,
parmigiano reggiano, macrina baguette slices
CHICKEN +4 | SALMON +7 | SHRIMP +6

MUSHROOM CAMPANELLE PASTA 28

white mushroom cream sauce, campanelle
pasta, parmigiano reggiano, macrina baguette
slices
CHICKEN +4 | SHRIMP +6

RAGÙ PASTA 29

ragù bolognese, pappardelle pasta, parmigiano
reggiano, macrina baguette slices

LASAGNA 29

ragù bolognese, lasagna pasta, ricotta,
mozzarella, parmigiano reggiano, macrina
baguette slices

sandwiches

MANCHEGO BURGER 22

macrina brioche, ground angus*, applewood
bacon, manchego, caramelized onions,
tomatoes, little gem lettuce, burger sauce,
cilantro aioli
FRIES OR SALAD

CAPRESE CHICKEN PESTO 22

macrina organic sour white, grilled chicken,
basil pesto, pecorino, parmigiano reggiano,
mozzarella, lettuce, tomatoes
FRIES OR SALAD

AVOCADO FETA 22

macrina brioche, grilled chicken, avocado feta
spread, mozzarella, bacon, lettuce, tomatoes,
cilantro aioli
FRIES OR SALAD

grill

SURF AND TURF	37
medium well top sirloin*, grilled prawns, red wine mushroom sauce, creamy smashed potatoes, macrina baguette slices	
FAJITAS	29
choice of protein, bell peppers and onions, mozzarella, spanish rice, tortillas, guacamole, sour cream, pico de gallo	
CHICKEN TOP SIRLOIN* +5 SHRIMP +6	
MOLE OVER GRILLED CHICKEN	26
chicken breast, mole poblano, avocado, spanish rice, tortillas	
SMOKED CHIPOTLE CREAM CHICKEN	27
grilled chicken, smoked chipotle cream sauce, cherry tomatoes, mushrooms, poblano peppers, spinach, creamy smashed potatoes, macrina baguette slices	
T-BONE STEAK	34
cremini mushrooms, asparagus, mozzarella, fries	

seaside

HALIBUT IN LEMON BUTTER	35
lemon butter sauce, mixed peas and carrots, creamy smashed potatoes, macrina baguette slices	
SALMON IN CREAM	34
garlic cream sauce, applewood bacon, spinach, sun-dried tomatoes, creamy smashed potatoes, macrina baguette slices	
GRILLED OCTOPUS	36
lemon chimichurri, smoked paprika, sweet potato purée, salad (lettuce, cherry tomatoes, cucumbers, onions, radish, orange lemon vinaigrette), charred pepper oil	

\$3 OFF FAVORITES

MON – FRIDAY

OPEN – 2P

los très tacos

VEGAN CREMINI	21
cremini mushrooms, bell peppers, onions, spinach, corn tortillas, pickled red onions, avocado and charred tomatillo salsa	
CARNITAS	21
pulled pork, corn tortillas, pickled red onions, avocado spread, cilantro, charred tomatillo salsa	
STEAK	22
bavetta steak*, corn tortillas, red onions, guacamole, cilantro, charred tomato salsa	
COCONUT SHRIMP	22
flour tortillas, slaw, pineapple chutney, tartar sauce	
BAJA ROCKFISH	22
flour tortillas, slaw, tartar sauce, pico de gallo, avocado spread	

soups

TORTILLA SOUP	20
braised chicken, consommé, mozzarella, queso fresco crumbles, corn tortilla strips, sour cream, avocado, cilantro	

salads

LITTLE GEM	19
little gem lettuce, cream dressing, sunflower seeds, sesame seeds, almonds	
CHICKEN +4 SKIRT STEAK* +5 SALMON +7	
PÉRGOLA	20
little gem and red leaf lettuce, lemon-orange olive oil dressing, chèvre, cucumber, cherry tomatoes, castelvetrano olives	
CHICKEN +4 STEAK* +5 SALMON +7	

\$3 OFF LOS TRÈS TACOS, SOUPS AND SALADS

MON – FRIDAY

OPEN – 2P

kids

ages 12 and under

MAC AND CHEESE	13
CHICKEN TENDERS AND FRIES	13
CREAM OR TOMATO SAUCE PASTA	14

cocktails

happy hour only

LADY COSMO	12	8
vodka, triple sec, cranberry juice, lime juice		
BASIL GIMLET	13	9
gin, lime juice, basil, simple syrup		
MR MANHATTAN	13	8
bourbon, angostura bitters, sweet vermouth		
CLASSIC MARGARITA	14	9
blanco tequila, triple sec, fresh citrus, salted rim		
MICHELADA	12	9
modelo especial, lime juice, homemade chelada, clam juice, spicy rim		
PALOMA	13	8
blanco tequila, aperol, lime juice, grapefruit soda, salt, spicy rim		
OLD CUBAN	13	8
rum, campari, angostura bitters, bubbles, mint, lime juice		

wines

happy hour only

<i>california</i>	<i>glass</i>	<i>bottle</i>
CANYON ROAD CHARDONNAY	11 7	36 22
CANYON ROAD CABERNET SAUVIGNON	11 7	36 22

beers

happy hour only

draft

MAC & JACK	7	5
MANNY'S	7	5
HAYSTACK HEFEWEIZEN	7	5
RAINIER	6	4

local and imports

MODELO ESPECIAL	6	5
MODELO NEGRA	6	5
SKY KRAKEN PALE ALE	6	5
GOLDEN PILSNER	6	5
BODHIZAF	6	5

bites

happy hour only

CHICHARRÓN GUACAMOLE	19 15
ribeye chicharrón, guacamole, pico de gallo, totopos	
CAPRESE BRUSCHETTA	14 10
macrina baguette slices, basil pesto, basil, sun dried tomatoes, mozzarella, balsamic glaze	
QUESO FUNDIDO	17 13
mozzarella, fontina and parmesan cheese, aged chorizo, cremini mushrooms, poblano peppers, totopos	
PORK SLIDERS	17 13
macrina brioche, chipotle barbecue pulled pork, slaw, chipotle mayonnaise	
BEEF SLIDERS	17 13
macrina brioche, ground angus*, manchego, caramelized onions, chipotle mayonnaise	
EMPANADAS	17 13
masa, beef picadillo, queso blanco, chipotle mayonnaise, cilantro aioli, pico de gallo	
STEAK NACHOS	22 11
bavette steak*, homemade tortilla chips, mozzarella, cheddar, guacamole, pico de gallo, jalapeños	
STEAK BOWL	24 12
top sirloin steak*, chimichurri, garlic butter fries, tejano queso, avocado and charred tomatillo salsa	
SEAFOOD CEVICHE	22 11
shrimp, calamari, and white fish*, habanero sauce, ginger fish stock, red onions, cilantro, avocado, totopos	
CALAMARI	17 13
breaded calamari, chipotle mayonnaise, garlic aioli	
COCONUT SHRIMP	17 13
pineapple chutney, tartar sauce	
CRAB DIP	20 10
mozzarella and fontina cheese, cream cheese, macrina baguette slices	
LOBSTER MAC AND CHEESE	24 12
fontina and cheddar, macrina baguette slices	
AHI TOSTADA	22 11
yellowfin tuna*, avocado, lime aioli	

HAPPY HOUR

SUN – THURSDAY

2P – 5P, 9P – CLOSE

FRI – SATURDAY

2P – 5P, 10P – CLOSE

