ERMANOS

Bar

COCKTAILS

CORE VALUES 13
Frankly Apple Vodka, lime, mint, ginger beer

THE MONSOON 13
Jalapeño infused tequila, lime, tamarindo syrup, Peychaud's, soda

WALNUT OLD FASHIONED 13
Bourbon, Nonino, demerara, mole bitters

COCONUT CAIPIRINHA 13
Cachaça, coconut rum, lime, demerara

CORPSE REVIVER N°3 14
Gin, lemon, sweet vermouth, Luxardo Maraschino, dry curacao, allspice dram rinse

POMEGRANATE GIN FIZZ 16
Sloe Gin, Gran Ponche, Grand Marnier, lemon, egg white, demerara, soda water

ORANGE GLORY 13
Aperol, dry curacao, orange soda, Prosecco

ERMANOS SANGRIA 13
Cabernet Sauvignon, apricot liqueur, Luxardo Maraschino, honeysuckle liqueur, lemon, OJ

OAXACAN SMASH 15
Mezcal, lemon, honey, raspberries, mint

ESPRESSO MARTINI 15
Vodka, cold brew, vanilla, espresso liqueur, served on nitro tap

BOILER MAKERS

RIBBON SPECIAL 9
PBR & Benchmark

BLACK EAGLE 9
Tecate & Corazon

IRISH BREAKFAST 9
Guinness & Jameson

APPLES TO ORANGES 9
Papago Orange Blossom & Frankly Apple Vodka

PORTAL QUICKIES

GREEN TEA 8
Irish whiskey, peach, lemon, green tea

MONTENEGRO 8
Berry-infused Italian Amaro

MEXICAN CANDY 8
Mezcal, Xila, watermelon,
Mango Habanero Gunslinger, Tajín rim

PEÑASCO 8
Cucumber, jalapeño and cilantro infused tequila, lime,
Clamato-sangrita chaser

BEER

ROTATING MENU

"We have two lives, and the second begins when we realize we only have one." Confucius

WINE

WHITE

			6oz	9oz	btl
LITORALE	VERMENTINO	Tuscany, ITA	10	15	36
RILEY'S LOOKOUT	SAUVIGNON BLANC	Marlborough, NZ	11	16	40
LOLA	CHARDONNAY	Sonoma, CA	13	20	48
TARIMA MEDITERRANEO	WHITE BLEND	Valencia, SPA	11	16	40
FAISAO	VINHO VERDE	Veneto, ITA	10	15	36

SPARKLING & ROSÉ

			6oz	9oz	btl
MAS FI	CAVA	Tarragona, SPA	11	16	40
LA CREMA	ROSÉ	Monterey, CA	12	18	44

RED

			6oz	9oz	btl
ALTANO	RED BLEND	Duro, POR	12	18	44
POGGIO VIGNOSO	CHIANTI	Tuscany, ITA	11	16	40
ANKO	MALBEC	Salta, ARG	10	15	36
ALTOCEDRO	CABERNET SAUVIGNON	Mendoza, ARG	14	20	52
PARDUCCI	PINOT NOIR	Mendocino, CA	12	18	44

WEDNESDAYS: 6/9 SPECIAL
6OZ FOR $6, 9OZ FOR $9

"Either give me more wine or leave me alone." Rumi

APPS

FRIES 8
House cut, twice fried to perfection with house made ketchup

CAMARONES CULICHI (gf) 17
Sautéed shrimp smothered in a roasted poblano cream sauce, served with warm corn tortillas

SONORAN MEAT & CHEESE BOARD 22
Spanish chorizo, house cured bacon, manchego, Welsh cheddar, rotating goat cheese and other house made toppings served with Barrio bread

NACHOS 17
Smoked Gouda mornay, pico, ancho hot sauce and local tortilla chips
Add chicken +6 ground beef or chorizo +8 Add steak +9

ELOTE 16 (gf)
Fire roasted corn, cotija, spicy remoulade, guajillo hot sauce, local tortilla chips
Add chicken +6 ground beef or chorizo +8 Add steak +9

BRUSSELS & BACON 12
Chile honey, garlic, shallots

MAC 'N CHEESE 14
Smoked Gouda mornay, panko herb crust
Add house cured bacon +3 Add all natural chicken +4

CALABRIAN BUFFALO CAULIFLOWER (v) 14
Spicy fried cauliflower, served with Fresno lime veganaise and ranch

SOUP DU JOUR 6/9
Chef's whim, made from scratch

SANDWICHES

Served a la carte. Sides optional. Gluten free bread +1

TURKEY AND BRIE 15
Smoked turkey breast, brie, green apple, caramelized onions, arugula, citrus chive aioli on Barrio bread

SPICY FRIED CHICKEN SANDWICH 15
Buttermilk chicken, house fermented wasabi pickles, spicy remoulade on a brioche bun

SONORAN CHICKPEA TORTA (v) 15
Chickpea tuna salad, red onion, grilled poblano, capers topped with shredded lettuce, avocado and fresno lime veganaise on a torta bun

ZIP BURGER* 15
7oz angus, French onions, lettuce, tomato, mayo on a brioche bun
Add cheese +1.5 Add house cured bacon +3

OLD PUEBLO BURGER* 15
Spicy beef chorizo, roasted poblano, avocado, lettuce, tomato, chiltepin aioli on a brioche bun | Add cheese +1.5 Add house cured bacon +3

ERMANO CUBANO 16
Braised pork, ham, chimichurri, Gruyère, spicy remoulade, house pickles on an amoroso roll

SIDES

FRIES 5
SOUP DU JOUR 6
SMALL SALAD (gf, v) 6
COLLARD GREENS (gf) 7
TRUFFLE MASH (gf) 8
HOUSE CURED BACON 5
BARRIO BREAD 5

"Your body is not a temple, it's an amusement park. Enjoy the ride." A. Bourdain

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

SALADS

Add chicken +6 jumbo shrimp +7 steak* +9

CAESAR 15
Chopped romaine hearts drizzled with a robust Caesar dressing, topped with garlic croutons, cherry tomatoes and shaved Parmesan.

SWEET 'N SAVORY KALE 16
Candied pecans, golden raisins, shallots, avocado, mint, strawberry tarragon vinaigrette, topped with goat cheese

HOUSE SALAD (v) 12
Fresh mixed greens, garden vegetables, garlic croutons, radish sprouts, tossed in your choice of dressing

MAINS

BUTTERMILK FRIED CHICKEN 22
Two bone-in thighs, chile honey, collard greens & jalapeño mac 'n cheese

TERES MAJOR STEAK* 30
10 oz Bistro Filet with Bordelaise sauce and herb truffle butter, garlic tarragon mashed potatoes, honey-chili glazed bacon Brussels sprouts

JERK SALMON 24
Served on a sweet potato poblano mash and collard greens, topped with fresh mango pico

OXTAIL BARBACOA PASTA 18
Pappardelle tossed in oxtail cream demi sauce, elote and topped with Parmesan

WINGS ALL DAY

14 (served all day)

Eight wings tossed with choice of sauce, served with ranch

Buffalo calabrian chili or
Lemon Pepper Parmesan

NON-ALCOHOLIC BEVS

HOUSE BREWED SUN TEA 4
LEMONADE 4
SODA 3.50
PELLIGRINO 6
BOYLAN ORANGE SODA 5
BOYLAN ROOT BEER 5

DESSERT

CHEF'S CHOICE 9
ask your server

FOR PARTIES OF 8 OR MORE, SPLIT CHECKS ARE NOT ALLOWED. A 20% GRATUITY WILL BE APPLIED.

HAPPY HOUR

Every Day 4-6pm

Friday & Saturday 10-midnight *(full food menu not available)*

COCKTAILS $10

THE MONSOON
Jalapeño infused tequila, lime, tamarindo syrup, Peychaud's, soda

WALNUT OLD FASHIONED
Bourbon, Nonino, demerara, mole bitters

ERMANOS SANGRIA
Cabernet Sauvignon, apricot liqueur, Luxardo Maraschino, honeysuckle liqueur, lemon, OJ

ESPRESSO MARTINI
Vodka, cold brew, vanilla, espresso liqueur, served on nitro tap

BOILER MAKERS $8

RIBBON SPECIAL
PBR & Benchmark

BLACK EAGLE
Tecate & Corazon

HALF OFF WINE BOTTLES

$6 WELL DRINKS

$2 OFF DRAFT BEER

FOOD

NACHOS 14
Smoked Gouda mornay, pico, ancho hot sauce and local tortilla chips
Add chicken +6 Add ground beef or chorizo +8 steak +9

LARGE FRIES 6
House cut, twice fried to perfection with house made ketchup

MAC 'N CHEESE 12
Smoked Gouda mornay, panko herb crust
Add bacon +3 Add chicken +4

OLD PUEBLO BURGER* 15
Spicy beef chorizo, roasted poblano, avocado, lettuce, tomato, chiltepin aioli on a brioche bun
Add cheese +1.5 Add house cured bacon +3

CALABRIAN BUFFALO CAULIFLOWER (v) 12
Spicy fried cauliflower, served with cashew aioli and house ranch

CAESAR 12
Chopped romaine hearts drizzled with a robust Caesar dressing, garlic croutons, tomatoes, shaved Parmesan
Add chicken +6 jumbo shrimp +7 steak* +9

WINGS 12
Eight wings tossed with choice of sauce, served with ranch
Lemon pepper parmesan Buffalo calabrian chili

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
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