



*20% GRATUITY ADDED TO PARTIES OF 10 OR MORE

PL = PIG LATIN 🌶 = SPICY ★ = STAFF FAVORITES
(V) = VEGETARIAN (VG) = VEGAN (GF) = GLUTEN FREE
(DF) = DAIRY FREE

50% OFF MARGARITAS EVERY MONDAY,
ALL DAY LONG



~ Our menu is crafted without seed oils, using
only beef tallow, butter, & EVOO for superior taste.



SMALL PLATES



CHIPS & SALSA FLIGHT \$11

House-Made Tomatillo & Roja Salsas,
Queso Blanco, PL Refried Beans

GUACAMOLE (V) (VG) (DF) \$13

Avocado, Cilantro, Tomato, Red Onion,
Lime, Jalapeño, Salt-Dusted
Tortilla Chips

QUESO BLANCO (V) \$10

White Queso, Mixed Bell Peppers,
Salt-Dusted Tortilla Chips

QUESO FLAMEADO \$13

Oaxacan Cheese, Mexican Style Chorizo,
Charred Scallion Verde, Crispy Flour
Tortillas

EMPANADAS \$12 ★

Braised Beef, Idaho Potatoes, House
Seasoning Mix, Aji Sauce

MINI CRAB CAKES \$28

Premium Dungeness Crab, Bell Pepper,
Garlic, Cilantro, Sweet Thai Chili
Remoulade

A5 WAGYU TATAKI \$19

Seared Japanese Wagyu, Lime Ponzu,
Nori, Tofu Purée, Wasabi Microgreens

CARIBBEAN CEVICHE* \$18 ★

Mahi Mahi, Rockfish, Bay Shrimp,
Coconut Lime Marinade, Red Onion,
Bell Pepper, Cilantro, Mango,
Dragon Fruit & Kiwi

SPANISH CALAMARI FRITO \$22

Queen Olives, Pimento, Shallots,
Fire Roasted Romesco

GRILLED SHRIMP SKEWERS (GF) \$16

Wild Caught Argentinian Red Shrimp,
Cilantro-Lime Butter

JERK CHICKEN ANTICUCHOS (GF) \$16 🌶🌶

Spicy, Authentic Jerk-Marinated Chicken
Thigh, Cucumber Salad

CRISPY BURRITO \$9

Choice of Chicken or Bean & Oaxacan
Cheese, Salsa Roja & Salsa Verde

CHEESE QUESADILLA (V) \$10

Monterey Jack, White Cheddar &
Mozzarella, Pico de Gallo

PROTEIN ADD ONS:

ADD: Prime Skirt Steak \$11 | Grilled Shrimp \$8 |
Jerk Chicken \$6 | King Salmon (Cooked Medium) \$21

TACO PLATES



2 Tacos Proudly Served on Signature
Mi Rancho Corn & Flour Blend Tortillas
w/ a Side of Spanish Rice & Refried Beans.

PRIME SKIRT STEAK \$20

Grilled Royal Ranch Prime Skirt Steak,
Guacamole, Fried Onions

JERK CHICKEN \$18 🌶🌶

Jerk-Marinated Chicken, House Slaw,
Spicy Habanero-Thyme Aioli

CAMARONES \$22

Wild Caught Argentinian Red Shrimp,
Cilantro-Lime Marinade, House Slaw

STREET TACOS



3 Street Tacos Proudly Served on Mi Rancho
Corn Tortillas w/ Pico de Gallo, Cilantro,
& Signature Hildebrandt Taco Sauce. Please
no Mix-and-Match.

CARNE ASADA (GF) \$18

Grilled Prime Royal Ranch Skirt Steak

MAHI MAHI \$18 ★

Lightly Beer Battered, Paprika Aioli

CARNITAS (GF) \$14

Slow-Cooked Pork, Pickled Red Onion

CHICHARRÓN (GF) \$18

Crispy Japanese Berkshire Pork Belly,
Guacamole, Salsa Verde

PORTOBELLO MUSHROOM (V) (VG) (GF) (DF) \$13

Marinated & Sautéed Portobello Mushrooms

SALADS



Add Additional Protein to any Salad.

GREEN GODDESS CAESAR \$14

Artisan Romaine, Garlic Chicharron, Green
Goddess Caesar Dressing, Cotija Cheese

BEET & GOAT CHEESE (V) \$16

Arugula, Roasted Beets, Creamy Goat Cheese,
Candied Pecans, Raspberry-Walnut Vinaigrette

MIXED GREENS (V) (GF) \$12

Carrot, Tomato, Cucumber, Ranch or
Balsamic Vinaigrette

WATERMELON SALAD (V) \$16

Baby Arugula, Watermelon, Mint, Blueberries,
Strawberries, Walnuts, Radish, Goat Cheese,
Champagne-Balsamic Vinaigrette

TAPAS



MADUROS (V) \$10

Ripened Plantains, Brown Sugar &
PL Tajin, Habanero-Thyme Aioli

SHRIMP TOSTADAS \$12 ★

Wild Caught Mexican Shrimp, Mini
Tostadas, Lime, Cilantro, Tapatio

LOLLIPOP LAMB CHOPS (GF) \$35 ★★

Frenched Lamb Chop, Rosemary, Thyme,
Garlic, Olive Oil

CHIMICHURRI SKIRT STEAK (GF) \$29 ★

Grilled Prime Royal Ranch Skirt Steak,
House Seasoning, Parsley-Cilantro
Chimichurri

KOREAN KALBI SHORT RIBS (GF) \$25

Marinated Short Ribs, Garlic, Ginger,
Sesame & Kimchi

AGUACHILE (GF) \$18 🌶

Wild Caught Argentinian Red Shrimp, Chile
Verde Sauce, Cucumber, Avocado, Microgreens

AHI POKE* \$18

Fresh Ahi Tuna, Soy Sauce, Garlic,
Ginger, Sesame, Avocado, Wonton Chips

CHILE RELLENO (V) \$20

Fresh Poblano Peppers, Melted Oaxacan
Cheese, Crushed Tortilla Chip Crust,
Tomatillo & Pepitas Sauce, Crema

MAINS

Where's the Beef (From)?
Scan here to learn more:



Steaks are Cooked to Medium Rare
Unless Otherwise Requested.

ROYAL RANCH FLAT IRON STEAK (GF) \$52 ★

(10 oz) Prime Cut Flat Iron Steak with
Mashed Potatoes & Grilled Asparagus. Choice
of Chimichurri or Anejo Peppercorn Sauce

ROYAL RANCH RIBEYE STEAK (GF) \$58

(14 oz) Prime Cut Ribeye with Mashed
Potatoes & Grilled Asparagus. Choice of
Chimichurri or Anejo Peppercorn Sauce

GRILLED KING SALMON (GF) \$30

(Cooked Medium) Served with Mango Salsa,
Mashed Potatoes & Grilled Asparagus

MEDITERRANEAN BRANZINO (GF) \$30

Summer Vegetable Succotash, Whipped Potatoes,
Cilantro Beurre Blanc

FISH & CHIPS \$26

Lightly Breaded Arctic Cod in Beer Batter,
Seasoned Fries, Coleslaw, Tartar Sauce

HANDHELDS



Served with choice of Truffle Fries or
House Salad.

EXTRAS: Cheese \$1 | Bacon \$3 | Wagyu Patty \$4

PL BURGER \$22 ★

Fresh Wagyu Tri-Tip & Brisket Patty,
Bacon Jam, Chipotle Aioli, Grilled
Jalapeños, American Cheese, Brioche Bun

BEAST BURGER \$25

Wild Boar, Venison, Elk & Wagyu Patty,
American Cheese, Lettuce, Tomato, Onion,
Jalapeño Bacon, Fry Sauce, Brioche Bun

AMERICANO BURGER \$16

Fresh Wagyu Tri-Tip & Brisket Patty,
American Cheese, Fry Sauce, Brioche Bun
Make it PL Style: Add Bacon, Lettuce,
Tomato, & Onion \$4

TURKEY BLTA \$22

Gaston Bakery Croissant, Sliced Turkey,
Red Leaf Lettuce, Thick-Cut Bacon, Tomato,
Avocado, Mayo

CUBANO \$18 ★

Roasted Pork Shoulder, Prosciutto, Whole
Grain Mustard, Swiss Cheese, Dill Pickles,
Butter Roll

SIDES



MASHED POTATOES (V) (GF) \$7

GRILLED ASPARAGUS (V) (GF) \$7

PORTOBELLO MUSHROOMS (V) (GF) \$8

SPANISH RICE \$5

PL REFRIED BEANS \$5

SEASONAL MIXED VEGETABLES (V) (GF) \$7

TRUFFLE & HERB FRENCH FRIES (V) \$9

DESSERT



TRES LECHE \$10

Layered Milk Trio-Soaked Cake, Vanilla,
Whipped Cream

DRAGON FRUIT ICE 'CREAM' (GF) (DF) \$9

Pig Latin x Stella's Ice Cream
Collaboration, Dairy Free Ice Cream,
Tropical Fruits

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE OUR RISK OF A FOOD BORNE ILLNESS.
*PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES BEFORE PLACING YOUR ORDER.

"Our globally inspired menu defies culinary conventions, reinterpreting
bold Latin flavors while celebrating the art of shared plates."



Sabor, Explore, Repeat.

PIG LATIN

WEEKLY HAPPENINGS...

MARGARITA MONDAY
HALF OFF MARGARITAS EVERY
MONDAY, ALL DAY LONG

TACO TUESDAY
COMING SOON

HAPPY HOUR
HAPPY HOUR EVERY TUESDAY-FRIDAY
FROM 4-6PM



THANK YOU FOR VISITING!
LET'S KEEP IN TOUCH...



@PIGLATIN.EAGLE



(208) 723-7744



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PIG LATIN

