



COMPLIMENTARY FILTERED
STILL OR SPARKLING WATER
OFFERED TO ALL GUESTS

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



~ Crafted without seed oils, using only
beef tallow, butter, & EVOO for superior taste.

*20% GRATUITY ADDED TO
PARTIES OF 10 OR MORE



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

ADD: Carne Asada \$11 | Jerk Chicken \$6 |
Wild-Caught Argentinian Red Shrimp \$8

TAPAS



MADUROS (V) \$10

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

SHRIMP CEVICHE 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, Argentinian-Style
Chimichurri. Served with 2 Mi Rancho
Corn & Flour Blend Tortillas

KOREAN KALBI SHORT RIBS (GF) \$26

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

LAMB BIRRIA TACOS \$23 ★

Slow-Braised Lamb Shank, Quesillo,
Cilantro, Onion, Spiced Guajillo Consommé

SALADS



Add Additional Protein to any Salad.

PROTEIN ADD ONS:

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

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) \$13

Carrot, Tomato, Cucumber, Grana Padano,
7-Minute Egg, **Ranch** or **Champagne-Balsamic
Vinaigrette**

STREET TACOS



3 Street-Style Tacos, proudly served
on Mi Rancho Gluten Free Corn Tortillas.

Please no mix-and-match | Add a side
of Spanish Rice & PL Refried Beans \$1.50

CARNE ASADA \$18

Grilled Royal Ranch Prime Skirt Steak,
Guacamole, Fried Onions, PL Taco Sauce

MAHI MAHI \$18

Lightly Beer-Battered, Pico de Gallo,
PL Taco Sauce, Paprika Aioli

CAMARONES \$22

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

CARNITAS (GF) \$15

Slow-Braised Pork Shoulder, Pico de Gallo,
PL Taco Sauce, Pickled Red Onion

CHICHARRÓN \$18

Crispy Japanese Berkshire Pork Belly,
Guacamole, Fried Onions, Salsa Verde

JERK CHICKEN \$18 🌶🌶

Thyme-Habanero Aioli, House Slaw

PORTOBELLO MUSHROOM (V) (VG) (GF) (DF) \$14

Truffle-Marinated Portobello Mushrooms,
Pico de Gallo, PL Taco Sauce

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

Whipped Potatoes, Seasonal Vegetables, Smokey
Eggplant, Charred Lemon

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, 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 \$18

Fresh Wagyu Tri-Tip & Brisket Patty,
American Cheese, Bacon, Lettuce, Tomato,
Onion, Fry Sauce, Brioche Bun

CUBANO \$18 ★

Roasted Pork Shoulder, Prosciutto, Whole
Grain Mustard, Swiss Cheese, Bread &
Butter 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, Coconut-Based Dairy Free
Ice Cream, Tropical Fruits

"OUR GLOBALLY INSPIRED MENU DEFIES CULINARY
CONVENTIONS, REINTERPRETING BOLD LATIN FLAVORS
WHILE CELEBRATING THE ART OF SHARED PLATES."

*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.

50% OFF MARGARITAS EVERY MONDAY, ALL DAY LONG

Tacos. Tequila. Good Times

PIG LATIN

WEEKLY HAPPENINGS...

MARGARITA MONDAY
50% 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



PIGLATIN.US

PIG LATIN

