

## SMALL PLATES



- CHIPS & SALSA FLIGHT** \$11  
House-Made Tomatillo & Roja Salsas, Queso Blanco, PL Refried Beans
- GUACAMOLE** M(VG)(DF) \$13  
Avocado, Cilantro, Tomato, Red Onion, Lime, Jalapeño, Salt-Dusted Tortilla Chips
- ADD POMEGRANATE AND MANGO** | +2
- PANDEBONO** \$12  
Colombian Style Cheese Bread, Butter, Sea Salt
- QUESO BLANCO** (M) \$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
- AMBERJACK TIRADITO\*** (GF) \$19  
Valencia Orange, Mango, Jalapeno, Lime Yogurt, Chili Oil
- CARIBBEAN CEVICHE\*** ★ \$18  
Mahi Mahi, Rockfish, Red Shrimp, Coconut Lime Marinade, Red Onion, Bell Pepper, Cilantro, Mango, Dragon Fruit & Kiwi
- SPANISH OCTOPUS** (GF) \$28  
Fire Roasted Romesco, Lemon
- 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** (M) \$10  
Monterey Jack, White Cheddar & Mozzarella, Pico de Gallo

**ADD PROTEIN:**

Jerk Chicken +6 | Carne Asada +11 | Wild-Caught Argentinian Red Shrimp +8

## TAPAS



- MADUROS** (M) \$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** (M) \$20  
Fresh Poblano Peppers, Melted Oaxacan Cheese, Crushed Tortilla Chip Crust, Tomatillo & Pepita Sauce, Crema
- LAMB BIRRIA TACOS** ★ \$23  
Slow-Braised Lamb Shank, Quesillo, Cilantro, Onion, Spiced Guajillo Consommé
- GIANT ARROW SQUID** (GF) \$35  
Grilled Whole New Zealand Arrow Squid, Lime Yogurt, Togarashi

## SALAD



- GREEN GODDESS CAESAR** \$14  
Artisan Romaine, Garlic Chicharron, Green Goddess Caesar Dressing, Cotija Cheese
- BEET & GOAT CHEESE** (M) \$16  
Arugula, Roasted Beets, Creamy Goat Cheese, Candied Pecans, Raspberry-Walnut Vinaigrette
- MIXED GREENS** (M)(GF) \$13  
Carrot, Tomato, Cucumber, Grana Padano, 7-Minute Egg, Ranch or Champagne-Balsamic Vinaigrette
- CHICORY SALAD** \$12  
Sliced Asian Pear, Candied Pecan, Blue Cheese, Honey Bacon Vinaigrette

**ADD PROTEIN:**

Prime Skirt Steak +11 | Grilled Shrimp +8 | Jerk Chicken +6 | King Salmon +24

## TACOS

3 TACOS PER ORDER

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  
Cilantro & Lime Marinated Red Argentinian Shrimp, House Slaw, Paprika Aioli
- CARNITAS** (GF) \$15  
Slow-Braised Pork Shoulder, Pico de Gallo, PL Taco Sauce, Pickled Red Onion
- CHICHARRÓN** \$18  
Crispy Japanese Berkshire Pork Belly, Guacamole, Salsa Verde
- JERK CHICKEN** 🌶️🌶️ \$18  
Thyme-Habanero Aioli, House Slaw
- PORTOBELLO MUSHROOM** \$14  
(M)(VG)(GF)(DF)  
Truffle-Marinated Portobello Mushrooms, Pico de Gallo, PL Taco Sauce

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

## HANDHELDS



Served with choice of Truffle Fries or House Salad.

- PL BURGER** \$22  
Fresh Wagyu Tri-Tip & Brisket Patty, Bacon Jam, Chipotle Aioli, American Cheese, Toasted Brioche Bun
- BEAST BURGER** \$25  
Wild Boar, Venison, Elk & Wagyu Patty, American Cheese, Lettuce, Tomato, Onion, Jalapeño Bacon, Fry Sauce, Toasted Brioche Bun
- AMERICANO BURGER** \$18  
Fresh Wagyu Tri-Tip & Brisket Patty, American Cheese, Bacon, Lettuce, Tomato, Onion, Fry Sauce, Toasted Brioche Bun
- ROYAL RANCH PRIME RIB DIP** ★ \$22  
Grilled Onions, Horseradish Cream, Truffle Aioli, Chimichurri, Gruyere, Bone Broth

**EXTRAS:**

Cheese +1 | Bacon +3 | Wagyu Patty +4

## SIDES



- MASHED POTATOES** (M)(GF) \$7
- GRILLED ASPARAGUS** (M)(GF) \$7
- PORTOBELLO MUSHROOMS** (M)(GF) \$8
- SPANISH RICE** (GF) \$5
- PL REFRIED BEANS** (GF) \$5
- SEASONAL MIXED VEGETABLES** (M)(GF) \$7
- TRUFFLE & HERB FRENCH FRIES** (M) \$9

## MAINS



Steaks are cooked to Medium Rare unless otherwise requested.

- ROYAL RANCH FLAT IRON STEAK** (GF) ★ \$52  
(10 oz) Prime Cut Flat Iron Steak with Whipped Potatoes & Grilled Asparagus. Choice of Chimichurri or Anejo Peppercorn Sauce
- ROYAL RANCH RIBEYE STEAK** (GF) ★ \$62  
(14 oz) Prime Cut Ribeye with Whipped Potatoes & Grilled Asparagus. Choice of Chimichurri or Anejo Peppercorn Sauce
- GRILLED KING SALMON** (GF) \$34  
(Cooked Medium) Served with Mango Salsa, Whipped Potatoes & Grilled Asparagus
- CHILEAN SEABASS** (GF) \$58  
Whipped Potatoes, Grilled Broccolini, Toasted Pistachios, Saffron Ahi-Amarillo Buerre Blanc, Cilantro Oil
- FISH & CHIPS** \$26  
Lightly Breaded Arctic Cod in Beer Batter, Seasoned Fries, Coleslaw, Tartar Sauce

**WHERE'S THE BEEF (FROM)? SCAN HERE TO LEARN MORE!**



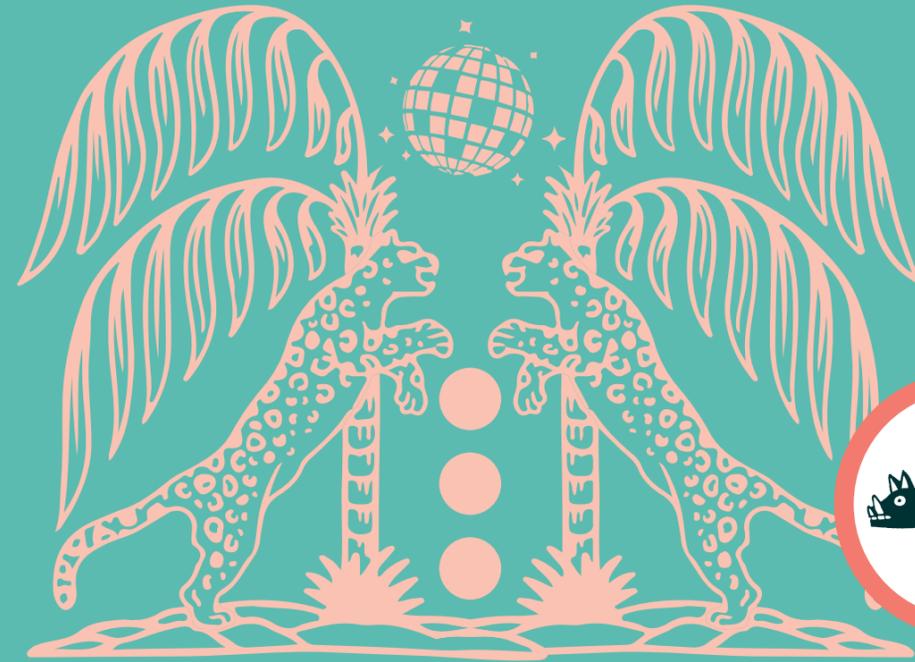
## DESSERT



- TRES LECHE** \$10  
Layered Milk Trio-Soaked Cake, Vanilla Bean, 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

# PIGLATIN

## DINNER MENU



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

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## WEEKLY HAPPENINGS

### MARGARITA MONDAY

50% OFF ALL MARGARITAS  
EVERY MONDAY, ALL DAY LONG

### TACO TUESDAY

COMING SOON

### HAPPY HOUR

HAPPY HOUR EVERY TUESDAY - FRIDAY  
FROM 4-6PM

*Less Egos  
Mas Amigos*

