

PIG LATIN

DINNER MENU



WEEKLY HAPPENINGS

MARGARITA MONDAY

50% OFF ALL MARGARITAS
EVERY MONDAY, ALL DAY LONG

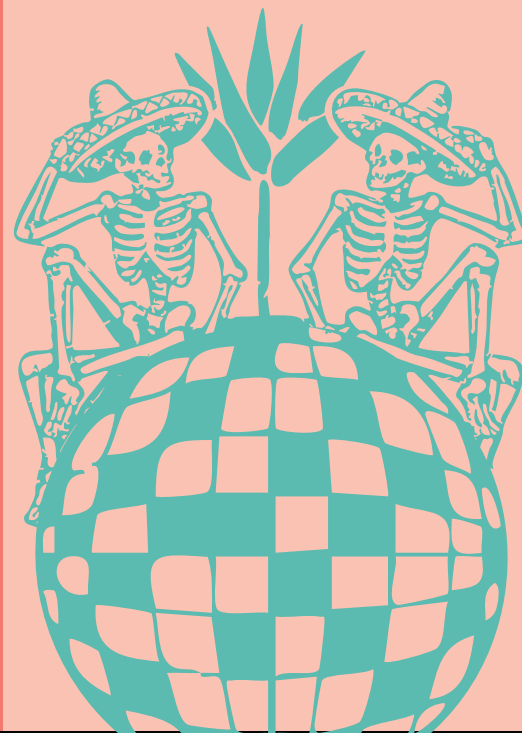
TACO TUESDAY

COMING SOON

HAPPY HOUR

HAPPY HOUR EVERY TUESDAY - FRIDAY
FROM 4-6PM

*Less Egos
Mas Amigos*



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

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

\$18

CHICHARRÓN

Crispy Japanese Berkshire Pork Belly,
Guacamole, Salsa Verde

\$18

MAHI MAHI

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

\$18

JERK CHICKEN 🌶️🌶️

Thyme-Habanero Aioli, House Slaw

\$18

CAMARONES

Cilantro & Lime Marinated Red Argentinian
Shrimp, House Slaw, Paprika Aioli

\$22

PORTOBELLO MUSHROOM (M)(VG)(GF)(DF)

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

\$14

CARNITAS (GF)

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

\$15

" 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

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

\$22

BEAST BURGER

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

\$25

AMERICANO BURGER

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

\$18

ROYAL RANCH PRIME RIB DIP ★

Grilled Onions, Horseradish Cream, Truffle Aioli, Chimichurri,
Gruyere, Bone Broth

\$22

EXTRAS:

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

MAINS



Steaks are cooked to Medium Rare unless otherwise requested.

ROYAL RANCH FLAT IRON STEAK (GF) ★

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

\$52

ROYAL RANCH RIBEYE STEAK (GF) ★

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

\$62

GRILLED KING SALMON (GF)

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

\$34

CHILEAN SEABASS (GF)

Whipped Potatoes, Grilled Broccolini, Toasted
Pistachios, Saffron Ahi-Amarillo Buerre Blanc,
Cilantro Oil

\$58

FISH & CHIPS

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

\$26

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



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

DESSERT



TRES LECHE

Layered Milk Trio-Soaked Cake, Vanilla Bean,
Whipped Cream

\$10

DRAGON FRUIT ICE 'CREAM' (GF)(DF)

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

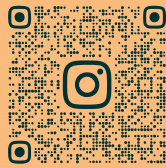
\$9

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

- @PIGLATIN.EAGLE
- (208) 723 - 7744
- PIGLATIN.US



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