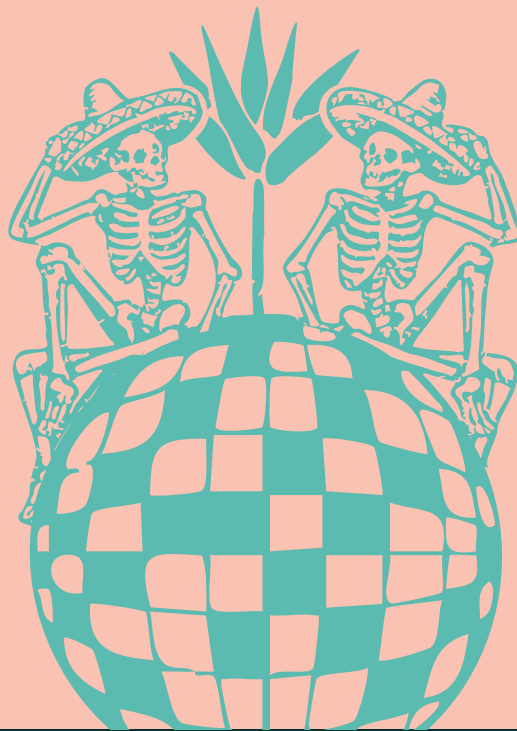


PIG LATIN



WEEKLY HAPPENINGS

MARGARITA MONDAY

50% OFF ALL MARGARITAS
EVERY MONDAY, ALL DAY LONG

TACO TUESDAY

4 CHEF FEATURED TACOS EVERY TUESDAY.
2 MENU CONSTANTS, 2 ROTATING WILDCARDS.

HAPPY HOUR

HAPPY HOUR EVERY TUESDAY - FRIDAY
FROM 4-6PM

SIP.
SABOR.
REPEAT.



INTRODUCTION



CHIPS & SALSA FLIGHT \$11

House-Made Tomatillo and Chile Rojo Salsas, Queso Blanco, PL Refried Beans



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

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

Add Pomegranate & Mango +2



QUESO BLANCO (V) \$10

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



ANTICUCHERIA

Peruvian Style Street Skewers, Reimagined

RED ARGENTINIAN SHRIMP (GF) \$17

Roasted Garlic Pepper Seasoning, Butter, Lime

JERK CHICKEN (GF) 🌶🌶🌶 \$16

Spicy Authentic Jerk-Marinated Chicken Thigh, Habanero Thyme Aioli

PRIME BAVETTE (GF) 🌶 \$24

Chimichurri Rojo

SEARED SCALLOPS (GF) MP

Grana Padano, Black Pepper, Butter

NAPA CABBAGE (V) (GF) \$13

Miso Butter, Chili Crunch



SEAFOOD TAPAS

MINI CRAB CAKES \$28

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

LECHE DE TIGRE (DF) \$17

Amberjack, Mango, Cucumber, Red Onion, Avocado, Coconut-Lime Leche de Tigre.

Served with Mini Tostadas

CHARRED SPANISH OCTOPUS (GF) \$29

Mediterranean Style Marinade, Fire Roasted Romesco, Lemon

SHRIMP TOSTADAS (DF) ★★ \$14

Wild Caught Mexican Bay Shrimp, Guacamole, Mini Tostadas, Lime, Tomato, Onion, Cilantro, Tapatio

AGUACHILE (DF) \$19

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

Served with Mini Tostadas

JERK SNAPPER (GF) (DF) 🌶🌶 \$39

Grilled Whole Red Snapper, Authentic Jerk Marinade, Lime

BOCADOS

EMPANADAS ★ \$13

Masa, Braised Beef, Idaho Potatoes, Aji Verde Sauce

MADUROS (V) (DF) \$10

Ripened Plantains, Brown Sugar & Tajin, Thyme Habanero Aioli

LOLLIPOP LAMB CHOPS (GF) ★★ \$35

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

CHIMICHURRI SKIRT STEAK ★★ \$30

Grilled Prime Royal Ranch Skirt Steak, House Seasoning, Cilantro Chimichurri.

Served with 3 Mi Rancho Corn & Flour Blend Tortillas

KOREAN KALBI SHORT RIBS (GF) \$27

72 Hour Marinated Short Ribs, Garlic, Ginger, Sesame & Kimchi

LAMB BIRRIA TACOS (GF) ★ \$23

Slow Braised Lamb Shank, Quesillo, Cilantro, Onion, Spiced Guajillo Consomme

WHOLE ROASTED CAULIFLOWER \$19

Pepita Crema, Toasted Sesame Dukkah, Chili Oil

ELOTE (V) \$10

Beef Tallow, Chipotle Aioli, Cotija, Lime

CHEESE QUESADILLA (V) \$10

Monterrey, White Cheddar, Mozzarella, Pico De Gallo.

Served with Salsa Verde & Roja

Add Protein:
Chicken Tinga +8 | Carne Asada +11 | Grilled Shrimp +9
Carnitas +7



SALAD

GREEN GODDESS CAESAR \$14

Artisan Romaine, Garlic Chicharrons, Green Goddess Caesar Dressing, Cotija Cheese, Lime

BEET & GOAT CHEESE (V) (GF) \$16

Arugula, Fire-Roasted Beets, Creamy Goat Cheese, Candied Pecans, White Balsamic Vinaigrette

MIXED GREENS (V) (GF) \$14

Organic Mixed Lettuces, Carrot, Cucumber, Cherry Tomato, Grana Padano, 7 Minute Egg, Ranch or Champagne Balsamic Vinaigrette

CHICORY SALAD (GF) \$14

Sliced Asian Pear, Candied Pecan, Blue Cheese Crumble, Honey Bacon Vinaigrette

Add Protein:
Chicken Tinga +8 | Carne Asada +11 | Grilled Shrimp +9
Carnitas +7 | Grilled King Salmon +24



THESE TACOS MAY CAUSE SERIOUS CRAVINGS.
PROCEED DELICIOUSLY.

ALL TACOS SERVED ON GLUTEN FREE
MI RANCHO CORN TORTILLAS.
ADD RICE & BEANS +\$1.50



TACOS

CARNE ASADA Grilled Royal Ranch Prime Skirt Steak, Guacamole, Fried Onions, PL Taco Sauce	\$19	CHICHARRON Crispy Japanese Berkshire Pork Belly, Guacamole, Salsa Verde	\$18
MAHI MAHI (GF) Blackened Grilled Mahi Mahi, Charred Corn Pico De Gallo, PL Taco Sauce, Paprika Aioli	\$18	CHICKEN TINGA (GF) Chipotle Braised Chicken Thigh, Pico De Gallo, Crema	\$16
CAMARONES Cilantro & Lime Marinated Red Argentinian Shrimp, House Slaw, Paprika Aioli	\$22	MAITAKE AL PASTOR (V) (VG) (GF) (DF) Roasted Maitake Mushroom, Adobo, Grilled Pineapple Pico De Gallo	\$17
CARNITAS (GF) Slow Braised Pork Shoulder, Pico De Gallo, PL Taco Sauce, Pickled Red Onion	\$15	LENGUA (GF) Cilantro, Onion, Avocado Salsa	\$21

MAINS

Served with choice of Fries
or House Side Salad

PL BURGER Fresh Wagyu Tri-Tip & Brisket Patty, Bacon-Onion Jam, Chipotle Aioli, American Cheese, Toasted Brioche Bun	\$22	ROYAL RANCH PRIME RIBEYE (GF) ★★ \$70 (14 oz.) Whipped Potatoes, Grilled Asparagus, Anejo Black Peppercorn Sauce	
ELK BURGER ★★ ★ 8 oz. Elk & Wagyu Blend Patty, Blue Cheese Crumble, Honey Bacon, Arugula, Truffle Aioli, Toasted Brioche Bun	\$28	GRILLED CREATIVE FARMS KING SALMON (GF) (8 oz. Served Medium) Whipped Yukon Potatoes, Grilled Asparagus, Mango Salsa	\$38
PRIME STEAK SANDWICH ★ 6 oz. Grilled Sirloin, Manchego Cheese, Arugula, Grilled Onions, Horseradish Aioli, Toasted Ciabatta	\$25	CHILEAN SEABASS (GF) (8 oz.) Whipped Potatoes, Grilled Broccolini, Toasted Pistachios, Saffron Aji Amarillo Beurre Blanc, Micro Cilantro	\$58
PICANHA CHURRASCO (GF) (12 oz) Prime Sirloin Cap, Whipped Potatoes, Pickled Red Onions, Asparagus, Cilantro Chimichurri	\$55	MARKET VEGETABLE TAGINE (V) (VG) Chickpeas, Onion, Bell Peppers, Tomato Reduction, Dried Apricots, Green Olives. <i>Served with Toasted Sourdough</i>	\$24
		POPCORN SHRIMP & CHIPS 1/2lb Lime Marinated Red Shrimp, Crispy Fries, Old Bay Tartar Sauce, Coleslaw	\$24

DESSERT

TRES LECHES Layered Milk Trio-Soaked Cake, Vanilla Whipped Cream	\$10
ARROZ CON LECHE Candied Pecan, Hibiscus Reduction, Horchata Ice Cream, Canela	\$13
MIXED BERRY PAVLOVA Vanilla Bean Meringue, Fresh Berries, Honey, Pistachio, Mint	\$11
ICE 'CREAM' Pig Latin x Stella's Ice Cream Collaboration: Seasonally Rotating Coconut Based, Dairy Free Ice Cream	\$9

SIDES

WHIPPED YUKON POTATOES (V) (GF) Butter, Maldon Salt	\$7
GRILLED ASPARAGUS (V) (GF) Saffron Aji-Amarillo Beurre Blanc	\$8
GRILLED BROCCOLINI (V) (GF) Grana Padano	\$13
SPANISH RICE (GF)	\$5
PL REFRIED BEANS (GF) Cotija Cheese	\$5
PORTOBELLO MUSHROOMS (V) (GF) Truffle Salt	\$8
SEASONAL MIXED VEGETABLES (V) (GF) Inquire with your server	\$9
CRISPY FRIES (V) Salt & Pepper	\$9

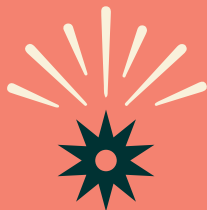
50%
OFF

ALL MARGARITAS
EVERY MONDAY
ALL DAY LONG

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE OUR RISK OF A FOOD BORNE ILLNESS.



THANK YOU FOR VISITING



◦ LET'S KEEP IN TOUCH ◦



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