

BAR BITES

410 BURGER*

1/2 pound Certified Angus Beef® Prime top sirloin, grilled with thick sliced bacon, English Coastal Cheddar cheese, onion, tomato, lettuce and Thousand Island dressing; served with our homemade white rose potato salad

15

AHI TARTARE*

Hawaiian Ahi Tuna diced and mixed with toasted pine nuts, peppers, onions, capers, pears, soy sauce and fresh squeezed lemon juice with toast points

13

WICKED LINGUINE

Prawns sauteed in white wine, beer, butter, and our secret blend of herbs and spices.

Spicy Hot!

19

MAC N' COASTAL CHEDDAR CHEESE

Penne pasta with English Coastal Cheddar

12

STEAK SANDWICH*

Custom 28-day dry-aged Certified Angus Beef® Prime top sirloin grilled to perfection on top of Gaucho baguette; finished with chimichurri sauce and homemade white rose potato salad

19

DIVER SEA SCALLOPS

Grilled then lightly dressed with beurre blanc

17

CRAB CAKES

Dungeness crab cakes drizzled with roasted red pepper pesto

17

BABY BACK RIBS

Original recipe since 1953

16

MIXED GREENS

Dijon vinaigrette with apples and almonds

9

SIGNATURE DRINKS

EL GAUCHO ELIT MARTINI

Stoli Elit vodka and a twist

22

IRISH SALAD

Effen Vodka, Jameson 18, a splash of sundried tomato and garlic infused brine. Served up with blue cheese stuffed olives

17

WICKED SODA

Mango and habanero infused vodka, strawberry puree, served on the rocks with a splash of soda.

15

BULLEIT BOURBON SMASH

Bulleit bourbon, mint, lemon, simple syrup, Angostura bitters

15

BELLA NEGRONI

Plymouth gin, grapefruit juice, Campari, grapefruit twist

14

BRAZILIAN POMEGRANATE CAIPIRINHA

Leblon Cachaca, lime, pomegranate, simple syrup

14

ORANGE DROP

Grey Goose L'Orange, triple sec, lemon and orange slices, sugar rim

14

MAKERS MARK MANHATTAN

Makers Mark, sweet vermouth, and Angostura Bitters

15

THE GOVERNOR

Bombay Sapphire gin, muddled lemon and basil, served on the rocks with a dash of bitters

15

COURVOISIER EXCLUSIF SIDECAR

Courvoisier Exclusif cognac, lemon, orange, Cointreau, orange twist

14

CUCUMBER MOJITO

10 Cane rum, Cointreau, mint, cucumber, lime simple syrup, soda

14

RED LION

Makers Mark, Calvados, simple syrup, finished with a float of Grand Marnier

15

CELTIC SUNSET

Jameson Irish Whiskey, Macallan Amber, and a dash of blood orange bitters, served over ice with a splash of sour mix.

14

BEAM BLACK FASHION

Jim Beam Black, Marischino cherries marinated in Benedictine, orange slice, sugar, soda

14

COUPE DE VILLE

Drambuie, Absolut Vanilla Vodka, and cranberry juice, shaken and served up with an orange twist.

15

NON-ALCOHOLIC SELECTIONS

RUSH LIQUID ENERGY DRINK

6

REDBULL REGULAR & SUGAR FREE

7

AQUA PANNA STILL WATER

7

PELLEGRINO SPARKLING WATER

7

POWER HOUR

Tuesday thru Friday 5pm to 7pm, Sunday & Monday 5pm to Close
All bar menu food items half off. Power Hour not valid on holidays.

Signature El Gaucho Garlic and Cheese Bread available during Power Hour 4

Select Cocktails 6 Manny's Pale Ale 4 Select Red & White Wines 5

PINEAPPLE MARTINI
vodka, triple sec, & pineapple

CUBA LIBRE
rum, coke, lime

BOURBON LEMONADE
bourbon & lemonade

GRAPEFRUIT MARTINI
grapefruit infused vodka

GAUCHO COLLINS
vodka or gin, soda, and sweet & sour

*Washington state law requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.