

BAR BITES

EL GAUCHO BURGER*

1/2 pound Certified Angus Beef® Prime ground Tenderloin grilled with thick sliced bacon, Pepperjack cheese, red onion, tomato, lettuce and Chipotle aioli; served with french fries

15

STEAMED CLAMS

White wine butter sauce

12

BABY BACK RIBS

Original recipe since 1953

16

TUNA TARTARE*

Hawaiian Ahi Tuna diced and served with toasted pine nuts, peppers, onions, capers, pears, soy sauce and toast points

14

CRAB CAKES

Dungeness crab cakes finished with roasted red pepper pesto

16

TOMATO, MOZZARELLA AND BASIL SALAD

Balsamic reduction and olive oil

10

EL GAUCHO CHEESE BREAD

Classic garlic cheese bread basket

3

STEAK SANDWICH*

Custom 28-day dry-aged Certified Angus Beef® Prime Tenderloin grilled to perfection on top of Gaucho baguette, onion butter; served with Au Jus and fries

20

PORK CARNITAS POORBOY

served with french fries

16

TENDERLOIN DIABLO

Tenderloin steak bites in our classic diablo sauce. Hot!

16

WICKED SHRIMP

Prawns sauteed in our house made wicked seasoning. Spicy Hot!

16

DIVER SEA SCALLOPS & PRAWNS

Grilled and served with lemon beurre blanc and herb linguine

19

FRIED CALAMARI

Roasted Poblano Aioli

14

COASTAL CHEDDAR MAC N' CHEESE

Penne pasta with English Coastal Cheddar

12

POWER HOUR

Available in the Lounge only

Happy Hour Menu Available Upon Request

Sunday and Monday - 4:00pm - Close
Tuesday thru Thursday - 4pm to 6pm and 9pm to Close
Friday - 4pm to 6pm and 10pm to Close
Saturday - 10pm to Close

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

SIGNATURE DRINKS

THE \$100 MARTINI

THE "BLING-BLING" OF MARTINIS. STOLI ELITE VODKA, GRAND MARNIER 150 AND REMY MARTIN'S LOUIS XIII. MR. FRANKLIN WOULD BE PROUD
100

LOUIS XIII IS THE WORLD'S PREMIER COGNAC MADE FROM A UNIQUE BLEND OF 1200 OF REMY MARTIN'S RAREST AND OLDEST EAUX-DE-VIE. BOTTLED IN A LUXURIOUS HANDBLOWN BACCARAT CRYSTAL DECANTER.

EL GAUCHO BARTENDERS SPECIAL

A weekly cocktail selected by the talented and fabulous (not to mention good looking) El Gaucho bartenders. Always changing and always great.

12

STARRY NIGHT

This drink will guarantee a romantic evening even if your date doesn't. Stoli Razberi, Blue Curacao, muddled lemon, Sweet & Sour, Sprite and finished off with a drop of Chambord

10

FLIRTINI

Absolut Peach, Peach Schnapps, peach nectar and a splash of Champagne to tickle your nose.

10

THE COWBOY

Bulleit Bourbon, splash of Triple Sec, soda water muddled with fresh orange served with an orange twist. A true bourbon lovers dream come true.

12

LATITUDE 57

Hendricks Gin, Triple Sec, Sprite and a splash of Sweet & Sour, muddled with fresh orange, lemon and Serrano chiles. Trust me, Try it!

11

BELVEDERE BLISS

Belvedere Citrus Vodka, Triple Sec, splash of Sweet & Sour and soda muddled with fresh lime, orange and basil. Your taste buds will be on cloud nine.

12

PINK LEMONADE

Stoli Razberi, Triple Sec, fresh cranberry juice and muddled lemon served up in a martini glass with a sugared rim. A childhood favorite grows up.

10

XXX MARTINI

Stoli Elite X-tra dry, X-tra chilled, X-tra Roquefort stuffed olives. Nothing else to add.

22

EL GAUCHO LEMONDROP

Belvedere Citrus Vodka, Triple Sec, Sweet & Sour muddled with fresh lemon, served with a sugared rim. A true classic in a new age.

12

NON-ALCOHOLIC SELECTIONS

REDBULL 5

VOSS STILL WATER 8 / 4

VOSS SPARKLING WATER 8 / 4

THOMAS KEMPER ROOT BEER 4