



## JOY

### AREPITAS \$12

Sugar cane, muenster & smoked gouda cheese

### OYSTERS \$24 (HALF DOZEN)

Oyster of the day, latin mignonette, pulling hair sauce

### LATIN FALAFEL \$11

Avocado yogurt purée, cardamon

### HAMACHI TIRADITO \$21

Ají amarillo leche de tigre, avocado, crispy seabean, passion fruit glaze, red onions

### SEVEN REASONS CEVICHE \$24

Purple sweet potato, crispy quinoa, foam coconut leche de tigre, red onion

### TARTARE DE LOMITO ARGENTINO \$24

Sweet plantain brioche, kombu mayo, caramelized sesame seed, cured egg yolk

## KNOWLEDGE



### NOT A TRADITIONAL BEET SALAD \$23

Charred golden beet, almond cream cheese, puffed rice, cashews & beets purée, pepita crumble

### HOLLY BREAKFAST \$22

White sofrito & bacon, chorizo crumble, potato foam, duck egg, shaved truffle, manchego cheese, potato crystal

### CAULIFLOWER GNOCCHI \$25

Cherry marinara sauce, mango chutney, charred apple purée, chives, manchego cheese

### HOKKAIDO SCALLOP WITH CURRY \$33

Taro purée, watermelon radishes, crispy shallots, chives, coconut milk, black garlic

### OCTOPUS & LENTILS \$38

Ají amarillo sauce, rocoto & banana purée, avocado jalapeño purée

### CRISPY PORK BELLY \$27

Sweet plantain & chihuahua cheese canelón, ajicero salsa, mango guasacaca, congri rice



## MEMORIES

### EAT YOUR CALABAZA \$30

Shishito purée, pecan vinaigrette, basmati rice, golden raisins, chives

### FISH OF THE DAY FILET \$34

Corn cream, ensalada criolla, 7R sauce, feta nata

### LAMB LOIN PALO A PIQUE \$46

Australian lamb loin, forbidden rice, sweet plantains, black bean nata, venezuelan hot sauce

### LOMITO CON ALIGOTE \$58

Prime beef tenderloin, yuca aligote croquette, tatemada sauce

### THE DUCK DILEMMA \$45

Heart of palm & roasted squash purée, sweet & sour beet syrup, crispy potato, caramelized red onion, onion purée, torched avocado

### RICE FROM THE WOODS \$55

Bomba rice, crispy maitake, cilantro mojo, heart of palm & roasted squash purée, crispy shallots, black truffle

### WHOLE FRIED FISH \$96

Fish of the day, calamari, shrimp, scallops, margariteño rice, cilantro mojo, old bay sauce

### CHORIZO & PRAWNS BLACK RICE \$75

Bomba rice, chorizo calamari sofrito, capers mayo, cilantro mojo, salsa criolla, fried garlic

### CHULETÓN 25 DAYS DRIED AGE \$165

Roseda Farm 35 oz bone-in ribeye, shishito peppers, yuca aligote, chimichurri



## EXPERIENCE

**CHEF'S TASTING MENU \$160**  
**WINE PAIRING \$140**

...

A selection of curated dishes  
prepared daily by our Chef

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
A 5% Fair Wage Fee is added to all checks. 100% of this fee is distributed towards employee benefit and healthcare.



## COCKTAILS

### NOT YOUR TRADITIONAL PIÑA COLADA \$18

**Refreshing | Refined | Tropical**

Carupano, Havana club, pineapple, coconut, cloves, boozy foam, laurel, cardamon

### NEGRONI ANDINO \$18

**Exotic | Elegant | Clarified**

Roku, Campari, chicha morada, Dolin Vermouth

### TERRONCITO DE TAMARINDO \$17

**Refreshing | Tangy | Tropical**

Grey Goose, Ginger Liqueur, Aguardiente, espelette, tamarind, sugar cane

### MANGO BAJITO \$18

**Salted | Fresh | Caribbean**

Sagamore Rye, Disaronno, Sherry Oloroso, sumac, cardamom, mango, egg whites

### BOURBON STREET \$20

**Smoky | Sophisticated | Aromatic**

Elijah Craig, Calvados, apricot, thyme, nutmeg

### PATILLA ANDINA \$18

**Spice | Refreshing | United**

Caravedo, Lapostolle XO, Aguardiente, watermelon, cardamon, orange

### SEVEN REASONS OLD FASHIONED \$18

**Bold | Elegant | Entrancing**

Glenmorangie X, Santa Teresa 1796, Amaro, fig, Angostura

### SMOKY MELON \$18

**Smoky | Aromatic | Latin**

Siete Misterios Joven, Schochu, Cantaloupe, cinnamon, clove, melon, agave

### PASSION OVER PERFECTION \$20

**Delicate | Citrus | Elegant**

Patrón (Seven Reasons) Anejo, Siete Misterios Joven, passion fruit, rosemary, long pepper

## MOCKTAILS

### PASSION FRUIT LEMONADE \$9

### TAMARINDO LINDO \$10

## BEER

### POLAR Pale Lager, Venezuela 4.5% \$7

### MONOPOLIO IPA Indian Pale Ale, Mexico 6.2% \$8



# SURPRISE

## **MELTING CLOUD \$15**

Lemon custard, streusel, cookie sorbet, coconut foam,  
limoncello marshmallow, cotton candy

## **WHITE HEAVEN \$14**

Lychee gelée, soursop sorbet, white chocolate yogurt cream, meringue

## **PIÑA PARA LA NIÑA \$16**

Almond tuile, vanilla whipped ganache, ginger toffee, pineapple basil sorbet

## **GUAVA CHEESECAKE OUR WAY \$15**

Almond streusel, goat cheese ice cream, guava gummy, guava foam, guava cristal

## **CRISPY BANANA BOMB \$8**

Panipuri, banana tequila dulce de leche mousse,  
spice chocolate ice cream

## **AFTER DINNER**

Espresso \$4

Cappuccino \$6

Teas \$6

## **DESSERT COCKTAILS**

### **CARAJILLO \$16**

Licor 43, Cacao, Amarula, Frangelico, ristretto shot

### **SEVEN REASONS ESPRESSO MARTINI \$18**

Grey Goose Vodka, Faretti Biscotti, J. Rieger's Coffee Amaro, Espresso

## **DIGESTIVES**

Jägermeister	\$11
Licor 43	\$11
Disaronno Amaretto	\$11
Green Chartreuse	\$13
Faretti Biscotti	\$12
Fernet Branca	\$11
Campari	\$12
Bonal	\$11
Cardamaro	\$11
Pernod Absinthe	\$12
Lustau Fino	\$9
Lustau Dry Oloroso	\$9
Lustau Amontillado	\$9
East India Solera	\$10
Lustau PX	\$11
Kleos "Mastiha"	\$12
Romana Sambuca	\$12
Bonollo Amaro/Grappa	\$12
Dow's 10 yr Tawny Port	\$11
Dow's 20 yr Tawny Port	\$15



## BUBBLES

Zuccardi Cuvée Especial, Blanc de Blancs Mendoza, Argentina, NV	25/96
Veuve Clicquot, Brut Reims, France, NV	38/160
Ruinart "Blanc Singulier", Brut Reims, France, 2018	350
Dom Perignon, Brut Champagne, France, 2012	650
Krug, Grande Cuvee "170th Edition" Reims, France, NV	600

## ROSÉ

La Piu Belle, Rosé Cachapoal Valley, Chile, 2021	20/84
Cenyth, Rosé Sonoma County, California, 2022	102
Santa Julia, Brut Rosé Mendoza, Argentina, NV	16/65
Failla Geisse, "Cave Amadeu" Brut Rosé Serra Gaúcha, Brazil, NV	70
Telmont, Réserve Brut Rosé Champagne, France, 2022	48/182

## WHITE

White Clay "Catena" Semillon- Chenin Mendoza, Argentina, 2022	17/68
Leyda Coastal, Vineyard a Garuma, Sauvignon blanc, Chile 2021	15/63
Granbazán "Etiqueta Verde", Albariño Rias Baixas, Spain, 2022	18/76
Catena Alta, Chardonnay Mendoza, Argentina, 2020	26/119
Gessami, Blend Penedes, Spain, 2022	63
Pazo Barrantes, Albariño Rias Baixas, Spain, 2019	140
Viña Otano, Blend Rioja, Spain, 2015	120
Alphonse Mellot, Sancerre Loire Valley, France, 2021	135

## RED

Montes Alpha, Pinot Noir Aconcagua Valley, Chile, 2020	17/71
La Antigua Clásico "Reserva" Rioja, Spain, 2012	21/88
Monte Xanic "Calixa", Red Blend Valle de Guadalupe, Baja California, 2020	19/79
Miguel Torres, Carmenere Valle del Cachapoal, Chile, 2020	16/67
Zuccardi "Concreto", Malbec Mendoza, Argentina 2021	28/118
Vik "Milla Cala", Blend Cachapoal Valley, Chile, 2019	35/147
Chalone Vineyard, Pinot Noir Soledad, California, 2019	75
The Butler, Red Blend Mendocino County, 2016	144
Domaine Nico "Soeur et Frères", Pinot Noir Valle de Uco, Argentina, 2020	110
Terrazas de los Andes, Grand Malbec Mendoza, Argentina, 2019	118
Bodega Norton "Lote Negro", Blend Mendoza, Argentina, 2018	134
Alto Moncayo "Veraton", Grenache Campo de Borja, Spain, 2020	96
Pinea, Tempranillo Rioja, Spain, 2019	136
Imperial "Gran Reserva", Tempranillo Rioja, Spain, 2016	290
Numanthia, Tinta de Toro Toro, Spain, 2017	172
Vega- Sicilia Valbuena 5 Ribera del Duero, Spain, 2016	612
Pio Cesare, Barolo Piemonte, Italy, 2014	252
Saint Émilion "Lassègue" Grand Cru Bordeaux, France, 2012	84
Domaine Berthet-Rayne, Red Blend Châteauneuf du Pape, France, 2020	140
Domaine Prieur-Brunet "Santenay- Maladière" 1er Cru Burgundy, France, 2020	168
Don Melchor, Cabernet Sauvignon Puente alto, Chile, 2020	258
Alka "Hacienda Araucano", Carmenere Colchagua Valley, Chile, 2015	202
Vik "La Piu Belle", Blend Cachapoal Valley, Chile, 2019	254
Montes Folly, Syrah, Valle de Colchagua, Chile, 2019	323
"Purple Angel" By Montes, Carmenere Valle Del Salnes, Chile 2019	320
Clos Apalta, Blend Santa Cruz, Chile, 2018	380
Mt. Brave, Cabernet Sauvignon Napa Valley, California, 2019	338
Gernot Langes, Blend, Bodegas Norton, Lujan de cuyo, Mendoza. Argentina 2016	275
Concha y Toro "Terrunyo", Carmenere, Valle del Cachapoal, Chile 2018	120



## COCKTAILS

### PASSION OVER PERFECTION \$14

**Delicate | Citrus | Elegant**

Patrón (Seven Reasons) Anejo, Siete Misterios Joven, passion fruit, rosemary, long pepper

### SEVEN REASONS OLD FASHIONED \$15

**Blood | Elegant | Entrancing**

Glenmorangie X, Santa Teresa 1796, Amaro, fig, Angostura

### SMOKY MELON \$14

**Smoky | Aromatic | Latin**

Siete Misterios Joven, Schochu, Cantaloupe, cinnamon, clove, melon, agave

### PATILLA ANDINA \$13

**Spice | Refreshing | United**

Caravedo, Lapostolle XO, Aguardiente, watermelon, cardamon, orange



## BEER, WINE & BUBBLES

Alta Vista, Blanc de Blancs \$10

Santa Julia, Brut Rosé Mendoza, Argentina, NV \$13

White Clay "Catena" Semillon- Chenin Mendoza, Argentina, 2022 \$14

Leyda, Sauvignon blanc, Chile \$12

Skyside Cabernet Sauvignon Blanc, Napa County, California \$12

POLAR Pale Lager, Venezuela 4.5% \$5

MONOPOLIO IPA Indian Pale Ale, Mexico 6.2% \$6

## FOOD

### TEQUEÑOS \$13

Guava Jam, muenster & smoked gouda cheese

### OYSTERS \$20 (HALF DOZEN)

Oyster of the day, latin mignonette, pulling hair sauce

### LATIN FALAFEL \$8

Avocado yogurt purée, cardamon

### SEVEN REASONS CEVICHE \$18

Purple sweet potato, crispy quinoa, foam coconut leche de tigre, red onion

### TARTARE DE LOMITO ARGENTINO \$16

Sweet plantain brioche, kombu mayo, caramelized sesame seed, cured egg yolk

HAPPY HOUR