

TIER 1

\$108 for every 4 people (\$27 per person)

1 plate of each item for every 4 people in the party

Empanadas 4pc | \$20

*Sofrito, Tomato, Poblano, Cilantro,
Green Onion Argentinian Chimichurri Sauce*

Papas Bravas | \$15

Chipotle Aioli, Brava Sauce

Calamari | \$17

Brava Sauce, Cilantro Lime Aioli

Brussel Sprouts | \$16

Bacon, Sherry Vinegar, Cotija

Ahi Tartar Nachos* | \$18

Roasted Garlic Yuzu Aioli, Cucumber, Shallot, Parsley, Jalapeño, Wonton Chips

Pork Adobo Tacos | \$19

*Pico de Gallo, Chipotle Aioli, Watermelon Radish, Lime,
& Cilantro*

Churros | \$11

Dulce de Leche, Berry Coulis

**Prices are for food only, drink packages are sold separately

*Consuming raw or undercooked meats, poultry or seafood may increase the risk of food borne illness



TIER 2

\$149 for every 4 people (\$37.25 per person)
1 plate of each item for every 4 people in the party

Empanadas 4pc | \$20

Sofrito, Tomato, Poblano, Cilantro, Green Onion Argentinian Chimichurri Sauce

Papas Bravas | \$15

Chipotle Aioli, Brava Sauce

Calamari | \$17

Brava Sauce, Cilantro Lime Aioli

Brussel Sprouts | \$16

Bacon, Sherry Vinegar, Cotija

Big Island Kampachi Ceviche* | \$23

Ho Farm Tomato, Cucumber, Red Onion, Avocado, Cilantro, Blood Orange, Big Island Hot Honey, Chips

Chop Salad | \$21

Greens, Bacon, Egg, Ho Farm Tomato, Cucumber, Avocado, Black & Garbanzo beans, Corn, Pepitas, Cotija, OTW Ranch

Pork Adobo Tacos | \$19

Pico de Gallo, Chipotle Aioli, Watermelon Radish, Lime, & Cilantro

Chicken Verde Tacos | \$19

Verde Crema, Greens, Watermelon Radish, Lime, Watermelon Radish & Cilantro

Churros | \$11

Dulce de Leche, Berry Coulis

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TIER 3

\$179 for every 4 people (\$44.75 per person)
1 plate of each item for every 4 people in the party

Empanadas 4pc | \$20

Sofrito, Tomato, Poblano, Cilantro, Green Onion Argentinian Chimichurri Sauce

Papas Bravas | \$15

Chipotle Aioli, Brava Sauce

Calamari | \$17

Brava Sauce, Cilantro Lime Aioli

Big Island Kampachi Ceviche* | \$23

Ho Farm Tomato, Cucumber, Red Onion, Avocado, Cilantro, Blood Orange, Big Island Hot Honey, Chips

Charcuterie Board | \$27

Assorted Meat & Cheese, Fresh Fruit, House Made Sauces

Chop Salad | \$21

Greens, Bacon, Egg, Ho Farm Tomato, Cucumber, Avocado, Black & Garbanzo beans, Corn, Pepitas, Cotija, OTW Ranch

Poke Bowl* | \$25

Spicy Ahi & Shrimp, Cucumber, Red Onion, Avocado, Pickled Carrot, Cilantro, Watermelon Radish, & Rice

Lomo Saltado | \$30

Marinated 8oz NY Strip, Ho Farms Tomato, Peppers, Onion, Cilantro, Rice, Papas, Tamari Brava Sauce

Tres Leches | \$15

Rum Soaked Vanilla Cake, Dulce, Strawberries, Whipped Cream

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