



## Entrees

Seasoned with Imported Argentinean Salts & Mild Spices

**PEPPERCORN ENCRUSTED 8OZ FILET IN BRANDY CREAM SAUCE (GF)** 49  
Served with Au Gratin Potatoes & Sautéed Mushrooms

**8OZ GRILLED FILET MIGNON (GF)** 45  
Served with Mashed Potatoes & Sautéed Green Beans with Bacon & Onions

**14OZ GRILLED RIB-EYE (GF)** 51  
Served with Baked Potato & Asparagus

**GRILLED BEEF MEDALLIONS WITH BLACKENED TIGER SHRIMP (GF)** 49  
Served with Brandy Cream Sauce & Blackened Jumbo Tiger Shrimp with Garlic Butter Sauce, Mashed Potatoes & Grilled Asparagus

**\*PAN-SEARED 12OZ OF RACK OF LAMB WITH LINGONBERRY SAUCE (GF)** 47  
Served with Creamy Polenta & Roasted Delicious Grape Tomatos

**TWO 8OZ GRILLED PORK CHOPS (GF)** 34  
Served with Roasted Garlic Mashed Potatoes, Special Sauce of Sautéed Apples, Walnuts, Raisins and Mushrooms served on the side

**16OZ GRILLED CHICKEN BREAST OREGANO (GF)** 30  
Served with Oregano, Aji Molido & Lemon Butter Sauce, Mashed Potatoes & Roasted Red Pepper

**CHICKEN ROULETTE ARGENTINEAN STYLE** 39  
Chicken Breast Stuffed with Roasted Red Peppers, Spinach, Mushrooms, Smoked Gouda Cheese & Prosciutto Ham Served with Julienne Vegetables & Jasmine Rice

**TROUT CRISTINA** 36  
Special Trout with Sliced Almonds Sautéed in Brown Butter with Jasmine Rice & Grilled Asparagus

**PAN-SEARED SALMON (GF)** 35  
Served with a Compote of Dijon Aioli or Sun-Dried Tomatoes, Mashed Potatoes & Grilled Asparagus

**PAN-SEARED BLACKENED MAHI MAHI (GF)** 45  
Served with Lobster Risotto, Julienne Vegetables & Red Pepper Sauce

**\*MIXED GRILL - DAILY SEAFOOD SELECTION, SHRIMP & SCALLOPS (GF)** 45  
Served with Lemon Butter & Jasmine Rice & Grilled Asparagus

**7OZ. POACHED MAINE LOBSTER TAIL (GF)** MP  
Served with Chipotle Compound Drawn Butter, Jasmine Rice & Grilled Asparagus

**\*SHRIMP & SCALLOPS SERVED WITH PENNE RIGATE PASTA** 35  
Served with Roma Tomatoes & Basil Lemon Butter Sauce

**SEAFOOD RAVIOLI** 22  
Served with Tomatoes, Argentinean Reggiano Cheese in a Lemon Butter Sauce

**\*LINGUINE CARBONARA** 22  
Served with Peas & Pancetta in a Roasted Garlic Cream Sauce

### ENTREE ADDITIONS

7oz Poached Lobster Tail with Chipotle & Drawn Butter MP  
4oz Salmon 8 | 8oz Salmon 16 | Grilled Shrimp (4) 16 | Scallop 9  
2.5oz Filet Medallion 6 | 8oz Grilled Chicken 10



## Other Special Choices

**PIROPOS-STYLE 8OZ BURGER** 15  
Ground Filet Mignon on Brioche Bun with Stilton Blue Cheese Crumbles Plus Trimmings & Fries

**IRMA'S FILET SANDWICH** 16  
Pan-Seared Filet Mignon, Sliced Juliane Red Onions & Worcestershire Sauce on a Toasted Brioche Bun with French Fries or Sweet Potato Fries

**TACOS PIROPOS** 10  
Two Tacos: Beef, Chicken or Fish, on Corn Tortilla, Lettuce, Cilantro Sour Cream, Pico de Gallo & Avocado Salsa

**ARGENTINEAN-STYLE FLATBREAD PIZZA** 12  
Bacon, Tomato, Mozzarella & Toppings of the Day

**PIROPOS BROASTER CHICKEN BASKET** 13  
Three Piece Chicken Basket with Fries All White Add 3

**HOME-MADE ARGENTINEAN POTATO CHIPS** 8  
Argentinean-Style Chips Drizzled with Fresh Garlic Gorgonzola Cheese Sauce

**LOADED BAKED POTATO** 10  
Butter, Sour Cream, Cheese, Chives, Fresh-made Bacon Bits & Argentinean Aji Molido Mild Spice

## Appetizers & Soups

**BASKET OF BREAD** 4  
with a Trio of Argentinean Sauces

**ARGENTINEAN STYLE CRAB BISQUE** 10

**SOUP OF THE DAY** 8

**BREADED CALAMARI** 15  
with Cilantro Pesto Aioli & Lemon Tomato Sauce

**\*TWO JUMBO SCALLOPS** 20  
Wrapped in Applewood-Smoked Bacon Over Corn Relish & Chipotle Aioli

**CRAB CAKES** 18  
with Cilantro Pesto Aioli & Lavosh Crackers

**BACON WRAPPED SHRIMP** 20  
(6) with Chipotle Aioli on a Bed of Baby Greens

**BRIE EN CROUTE** 16  
Served with Apricot Aji Molido Preserves & Honey Balsamic Reduction

**CEVICHE CITRUS MARINATED SHRIMP & LOBSTER** 14  
with Tomatoes, Red Onions, Cilantro & Avocado & Lavosh Crackers

**CHILLED SHRIMP COCKTAIL** 12  
(4) Large Shrimp with Creme Salsa Golf or Red Cocktail Sauce

## Empanadas

**BEEF** Onions, Olives, Raisins & Spices  
**CHICKEN** Onions, Roasted Peppers & Spices  
**THREE CHEESE** Onions & Spices  
**CAPRESE** Mozzarella & Tomato with Basil  
**FISH** Shrimp, Scallops, Fish of the Day  
**CORN** Onions & Red Pepper  
**3.50 Each or 3 for 10**

## Salads

**ENSALADA DE LA CASA** 12  
Romaine Lettuce, Tomatoes, Onions, Avocado, Apples & Walnuts with Red Wine & Aji Molido Vinaigrette

**\*CAESAR TRADICIONAL** 12  
Romaine Hearts with Garlic Croutons, Grated Reggianito Cheese & Anchovies

**ENSALADA FRESCA** 12  
Avocado, Grape Tomatoes, Red Onions & Cilantro Tossed with Salt, Pepper, Cumin, Extra-Virgin Olive Oil & Lime Juice

**PIROPOS CHOP** 12  
Chopped Romaine Lettuce, Crispy Pancetta, Carrots & Onions with Stilton Blue Cheese Dressing

**SALAD ADDITIONS**  
8oz Grilled Chicken 10 |  
4oz Salmon 8 | 8oz Salmon 16  
Scallop 9 | 2.5oz Filet Medallion 6

### SIDES

Lobster Risotto 10 Sautéed Spinach 6  
Au Gratin Potatoes 10 Grilled Asparagus 10  
Sweet Potato Fries 6 Green Beans with  
Argentinean French Bacon & Red  
Fries 6 Onions 6

\*Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any food allergies!

"A Taste of Argentina"





### Reds

	Glass	Bottle
Red Blend - Sottano Classico Mendoza, Argentina	11	42
Malbec - Catena Mendoza, Argentina	13	50
Cabernet Sauvignon - Ben Marco Valle de Uco, Argentina	14	54
Pinot Noir - Siduri Willamette Valley, OR	15	58
Zinfandel Red - Turley Napa Valley, CA	15	58
Malbec - Altos las Hormigas Mendoza, Argentina		46
Malbec - Ben Marco Expressivo Mendoza, Argentina		80
Malbec - Luca Mendoza, Argentina		85
Malbec - Catena Alta Mendoza, Argentina		120
Malbec - Cocodrillo Mendoza, Argentina		65
Malbec - Catena Zapata Mendoza, Argentina		215
Cabernet Sauvignon - Catena Mendoza, Argentina		50
Cabernet Sauvignon - Kaiken Mendoza, Argentina		55
Cabernet Sauvignon - "Unshackled" by Prisoner Napa Valley, CA		65
Cabernet Sauvignon - Honig Napa Valley, CA		99
Cabernet Sauvignon - Chappellet Blend   Napa Valley, CA		150
Cabernet Sauvignon - Silver Oak Alexander Valley, CA		160
Cabernet Sauvignon - Caymus Napa Valley, CA		180
Blend - Susana Balbo Malbec/Cabernet   Mendoza, Argentina		50
Blend - Tikal Patriota Bonarda/Malbec   Mendoza, Argentina		54
Blend - Luca Beso de Dante Malbec/Cabernet   Mendoza, Argentina		90
Blend - The Prisoner Proprietary Blend   Napa Valley, CA		115
Blend - El Coco, The Crane Assembly Proprietary Blend   Napa Valley, CA		180
Petite Syrah - Stags' Leap Napa Valley, CA		95
Pinot Noir - Domain Serene Willamette Valley, OR		177
Tempranillo - Anciano Valdepeñas Castilla, Spain		39
Zinfandel - G.B. Crane Disciples Blend   Napa Valley, CA		130

### Whites

	Glass	Bottle
Riesling Dry - Ann Amie Willamette Valley, OR	11	42
Sauvignon Blanc - Kim Crawford Marlborough, New Zealand	13	50
Chardonnay - Catena Mendoza, Argentina	13	50
Malbec de Blanco - Vicentin Mendoza, Argentina	13	50
Chardonnay - Finca las Mores San Juan, Argentina		38
Chardonnay - Louis Jadot Pouilly-Fuisse Pouilly-Fuisse, France		85
Chardonnay - Luca Mendoza, Argentina		85
Chardonnay - Cakebread Napa Valley, CA		120
Bordeaux Blanc - Château Lamothe de Haux France		32
Pinot Gris - A to Z Pinot Willamette Valley, OR		42
Sémillon - Mendel Mendoza, Argentina		55

### Sparkling - Champagne

	Glass	Bottle
Prosecco - Gian Carlo Italy	9	34
Torrontés - New Age Torrontés/Moscato   Mendoza, Argentina	9	34
Malbec Rose - Reginato Mendoza, Argentina	12	46
Prosecco - Ruffino N.V. Italy	13	50
Moscato D'Asti - Michele Chiarlo Nivole Italy (375ml)	14	28
Cava Brut - Perlada Catalunya, Spain		35
Champagne - Veuve Clicquot La Grande Dame Brut, France		150
Champagne - Moët et Chandon Impérial Brut, France		180
Champagne - Dom Pérignon Brut, France		Market

### House Wines

Glass 9 | Bottle 34

Malbec - Tilia
Cabernet - Tilia
Chardonnay - Tilia
Torrontés - Tilia
Pinot Grigio - Santa Julia
Rose - Zolo
Red Sangria Sweetened Red Wine, Fruit, with a Touch of Brandy, Served over Ice
White Sangria White Wine, Fresh Fruit, Served over Ice

What is a Piropo? 1. An amorous compliment 2. A flirtatious remark

### Featured Cocktails

<b>COSMO BLANCO</b>	13
<i>Premium Vodka, Orange Liqueur &amp; White Cranberry Juice</i>	
<b>MOSCOW MULE</b>	13
<i>Premium Vodka, Ginger Beer, Bitters &amp; Lime Served in a Copper Mug</i>	
<b>STRAWBERRY BASIL LEMONADE</b>	13
<i>Premium Vodka &amp; House Made Sweet &amp; Sour with Muddled Basil &amp; Strawberry</i>	
<b>WANDERING GAUCHO</b>	12
<i>Gold Tequila, Pear Liqueur &amp; Muddled Lemon, Served Over Ice</i>	
<b>PALOMA PIROPOS</b>	13
<i>Premium Tequila, Fresh Squeezed Grapefruit Juice, Simple Syrup, Lime Juice, &amp; a Splash of Club Soda, Served in a Martini Glass with Salt Rim</i>	
<b>CHOCOLATE MARTINI</b>	14
<i>Vanilla Vodka, Godiva White Chocolate Liqueur &amp; Cream Served in a Chocolate Drizzled Martini Glass</i>	



### Liqueurs

Aperol	9		
Kahlúa	9		
Godiva White Chocolate	10		
Limoncello	12		
Frangelico	12		
Sambuca	12		
Campari	12		
Irish Cream	12		
B&B	15		
Drambuie	15		
Amaretto Disaronno	15		
		<b>Armagnac, Brandy &amp; Cognac</b>	
		Grand Marnier	15
		Remy Martin	18
		Armagnac	22
		Camus Borderies	38
		Camus XO	45
		<b>Port</b>	
		Croft Fine Ruby	11
		Ramos Pinto Tawny Port 10yr	12
		Taylor Fladgate 10yr	10
		Ramos Pinto Tawny Port 20yr	20

### PIROPOS OFFERS A VARIETY OF CALL OPTIONS

Please Drink Responsibly and Drive Safely

#### BOURBON

Four Roses, Seagram Seven, Jim Beam, Southern Comforts 9  
J Rieger, Jack Daniels, Jameson, Crown Royal (Apple Vanilla), Wild Turkey, Makers Mark 10  
Knob Creek, Bulliet, Four Roses Small Batch 12  
Woodford Reserve, Four Roses Select, Buffalo Trace 15  
Basil Hayden 18 Monogram 30

#### SCOTCH

Dewards 9  
Johnnie Walker Black 12 / Glenlivet 12yr 15  
Glenmorangie Nector or Baivenie 12yr 18 / Macallan 12yr or Oban 24

#### VODKA & GIN

Skeptic 9 Absolut, Belvedere, Grey Goose, Lenark, Tito's 10  
Chopin, Ketel One 12  
Beefeater 9  
Rieger's, Tanqueray, Hilbing Argentinean 10  
Hendricks, Bombay Sapphire, Empress 12  
Nolet's 15

#### TEQUILA

Sauza Gold, Sauza Blue, Xicala Mezcal 9  
Marcame Resposado, Maracame Blanc 10  
Patron Silver 12  
Don Julio Repesado, Cuervo 1800, OroAnejo 15  
Suavecito 18

#### RUM

Bacardi Silver, Capital Morgan, Malibu, Callisto Botanical 9  
Goslings Black Seal, Novo Fogo Cachaca, Ronizalco 10yr 10

#### RYE

Templeton 4yr, Ry3 RumCask 10  
Whistle Pig Piggyback 6yr 12  
Ry3 Private Reserve 15  
Rieger Rye 15  
Whistle Pig 10yr Straight 18  
Whistle Pig 12yr Old World 28  
Whistle Pig Boss Hog 10z 50 20z 90



Buckler Non-Alcoholic	5
Bud Light - Coors Light - Miller Light - Blue Moon	6
Michelob Ultra - Doulevard Pale Ale - Doulevard Wheat	7
Boulevard Tank 7 Ale	9
Stella Artois - KC Bier Co Dunkel - Xingu	8
Modelo Especial	6
Bell's Two Hearted Ale - Lagunitas	9



## Desserts

### *Torta de Banana* 10

Piropos Signature Banana Cake Layered with Whipped Cream Cheese Frosting Served with Creme Anglaise & Our Home-Made Raspberry Sauce



### *Churros Al Chocolate* 8

Caramel-Stuffed Churros Served with Vanilla Bean Ice Cream Drizzled with Argentinean Dulce de Leche & Hot Chocolate Ganache



### *Torte de Chocolate* 8

Dark Chocolate Mousse Cake with Cream Anglaise & Argentinean Dulce de Leche



### *Mousse de Chocolate* 7

Chocolate Mousse



### *Creme Brulee* 10

Creme Brule set Aflame Tableside



### *Bread Pudding* 8

Black & Golden Raisins, Dried Apricots, Creme Anglaise & Argentinean Dulce de Leche  
OR have it, Deep-Fried, for Even More of a Tasty Treat 10



### *Flan al Caramelo* 8

Traditional Argentinean Style Flan with Dulce de Leche & Whipped Cream



### COFFEE

Parisi Bros. Piropos Blend (Full Strength) 5  
Guatemala Blend (Decaffeinated)

### ESPRESSO

Rich Italian Blend Espresso

### CAPPUCCINO

8

### LATTE

8

### CAFE PIROPOS

10

Coffee with Irish Cream & Dulce de Leche Topped with Whipped Cream

### HOT TEA

6

A Selection of Fine Teas From Around the World

### ARGENTINEAN TEA

6

Cruz de Malta Mate Cocido | Common Traditional Tea Very Popular in Argentina. Simple Yerba Mate Brewed in a Tea Bag with Milk or Sugar Added. Imported from Buenos Aires.



### Liqueurs

Aperol 9

Kahlúa 9

Lillett Blanc 9

Godiva White Chocolate 10

Limoncello 12

Frangelico 12

Sambuca 12

Campari 12

Irish Cream 12

B&B 15

Drambuie 15

Amaretto Disaronno 15

### Armagnac, Brandy & Cognac

Grand Marnier 15

Remy Martin 18

Armagnac 22

Camus Borderies 38

Camus XO 45

*Port*

Croft Fine Ruby 11

Ramos Pinto Tawny Port 10yr 12

Taylor Fladgate 10yr 10

Ramos Pinto Tawny Port 20yr 20

Taylor Fladgate 20yr 18