

Cocktails

Popsicle Margarita | 16

Maestro Doble Reposado®

Margarita served with an infused popsicle.

Aperol Spritz | 14

Aperol, prosecco, and soda, fresh and bubbly.

Bellini | 11

Prosecco with white peach purée, light and fruity.

Bloody Mary | 13

Vodka with tomato juice and spices, the ultimate brunch classic.

Margarita | 14

Tequila, triple sec, and lime, served with a salted rim.

Mimosa | 11

Classic brunch cocktail: prosecco, orange juice & spherifications.

Mojito | 14

Rum, mint, sugar, soda, and lime, refreshing and bright.

Popsicle Mojito | 16

Havana Club Rum®

Refreshing mojito with a fruity popsicle.

Negroni | 14

Gin, red vermouth, and Campari, bitter and elegant.

Piña Colada | 14

Rum, pineapple, and coconut, creamy and tropical.

Screwdriver | 11

Vodka and orange juice, simple and classic.

Red Sangria Glass | 12 or Pitcher | 23

Red wine, fresh fruits, and a touch of brandy. Classic from Spain.

White Sangria Glass | 12 or Pitcher | 23

White wine, fresh fruits, and a splash of liqueur. Classic from Spain.

Agua de Valencia | 11

Valencian cocktail with cava, orange juice, vodka, and gin. Classic from Spain.

Beer & Wine

Draft Beer

Miller Lite | 6

Modelo Especial | 7

Ambita Strawberry | 7

Angry Orchard | 7

Blue Moon | 7

Dos Equis Lager | 7

Michelod Ultra | 7

Corona Premiere | 7

Guinness | 9

Bottled Beer

DOMESTIC

Coors light | 6

Miller Lite | 6

Yuengling | 7

Bud Light | 7

IPA Voodoo Ranger | 6

Michelod Ultra | 7

IPA Lagunitas | 7

IMPORT

Corona Extra - Mexico | 7

Corona Premiere - Mexico | 8

Heineken - Netherlands | 8

Heineken 0,0 - Netherlands | 7

Modelo Especial - Mexico | 8

XX Lager - Mexico | 8

House Wine

Chardonnay | 14

Moscato | 14

Pinot Grigio | 14

Sauvignon Blanc | 14

Cabernet | 14

Merlot | 14

Pinot Noir | 14

Autor Cocktails

Bistrology presents an exclusive signature cocktail menu crafted by Mario Cellé.
Our renowned Italian bartender celebrated for transforming mixology into an art form.

Basil Fresca | 15

Fresh basil and ripe strawberries meld with citrus brightness, offering a garden-fresh, aromatic delight.

Blue Velvet | 15

Botanical gin infused with lychee's exotic sweetness and citrus zest, lifted by crisp tonic and edible flowers.

Midnight Espresso Martini | 15

An indulgent fusion of Spain and the UK —elvety coffee liqueur, Colombian espresso, and sweet citrus notes, crowned with the aroma of fresh coffee beans and finished under a smoky bubble.

Passion Negroni | 15

A tropical reimagination of the classic Negroni, where ripe passion fruit brightens the herbal depth of gin, sweet vermouth, and bitters, creating a vibrant and smooth finish.

Riviera Sunset | 15

Italian glamour meets Mexican spirit in a sparkling blend of citrus, herbs, and a touch of bittersweet elegance.

Pink Paloma Rosé| 15

Mexican tradition reimagined with blanco tequila, bright pink grapefruit, lime, and a sparkling touch of refinement.

Kentucky Lavender| 15

Smooth Buleir bourbon layered with organic lavender's floral charm, a soft cloud of texture, and bright citrus lift.

California Dream | 15

Inspired by the cool dry desert nights — tequila reposado refined balance of citrus, florals, and aromatic bitters.

Boujee Mojito| 15

A sophisticated take on the Caribbean classic, where mint, pineapple, and a hint of agave meet sparkling refreshment.

Shareables

From the Sea



Charboil Octopus | 28 🔴 Most Loved

Two selected octopus tentacles served with traditional anticuchera red sauce and a vibrant green sauce, finished with a delicate carrot purée, cherry tomatoes and three golden potato slices.

Causa Limeña | 23

Traditional Peruvian yellow potato seasoned with aji amarillo, layered with fresh ceviche, topped with crispy fried sweet potato strands and finished with delicate coral crisps.

Tuna Tartare | 22

Selected tuna tartare and premium diced tuna, served over a bed of fried rice cloud and topped with fried shallots, onion, sesame oil, soy sauce, fresh lemon, ginger, cilantro, toasted sesame seeds and finished with selected microgreens.

Fried Calamari | 17

Crispy calamari marinated with the special house blend, served with a lo macho sauce, garnished with mini red peppers drops, fresh lemon, and delicate parsley.

Pacific Gold Prawns | 18

Four prawns marinated with the house blend, finished with vibrant green sauce, fresh lemon and delicate parsley.

Land Bites



Beef Tartare | 23 🔴 Most Loved

Selected prime beef blend with capers, fresh lemon, chives, cornichons, garlic, and cilantro, served with a house-made tartar dressing and three pieces of artisanal bread.

Rybeye Chicharron | 24

Seasoned ribeye bites with house seasoning, freshly made artisanal guacamole, crispy plantain chips, delicate plantain strings, fresh chives, and selected microgreens.

Colombian Empanadas | 13

Five golden empanadas served with freshly made guacamole, house-crafted Colombian aji, finished with fresh chives and selected microgreens.

Stuffed Patacones | 17

Three crispy green plantain cups filled with fresh guacamole, pork chicharrón, tender chicken, and seasoned beef, finished with fresh chives and delicate microgreens for a bright, aromatic touch.

Entrées

Andean Steak Cachapa | 27

Peruvian-Venezuelan fusion featuring tender lomo saltado paired with a freshly grilled cachapa filled with queso de mano, finished with fresh cilantro for a fragrant, vibrant touch.

Pacific Sun Ceviche | 27 🔴 Most Loved

Peruvian-style ceviche featuring selected tender fish, fresh leche de tigre with onion and cilantro, finished with delicate fried sweet potato strands and two colorful edible coral garnishes.

Cordon Bleu | 26

Chicken cordon bleu seasoned with the house blend, stuffed with ham, melted cheese and bacon, served with a dijon house-made sauce, and finished with fresh parsley and selected microgreens.

Glory Lamb | 32

Seasoned lamb rack served over creamy mashed potatoes, paired with sautéed vegetables, and finished with a rich red wine reduction. A perfect choice for lamb lovers.

Peruvian Lomo Saltado | 25 🔴 Most Loved

9 oz premium beef "lomo saltado" is a popular, traditional peruvian dish, a stir fry that typically combines marinated beef with onions, tomatoes. The best of peruvian culture fused with oriental food in a single dish. welcome to the authentic flavor of Peru.

Colombian Grill | 47 (2 people)

Traditional Colombian-style grill featuring chorizo, morcilla, grilled steak, chicken, empanadas, arepa, and crispy patacones, served with house-made aji, fresh guacamole, and vibrant chimichurri.

Fire & Grill

Enhance your dish with your choice of side, available for an additional charge.

Filet Mignon | 42

Selected 8-ounce filet mignon, served with a rich crimini mushroom sauce, garnished with our carrot sauce, tomato cherry and your choice of accompaniment.

Creamy Atlantic Salmon | 28

Tender marinated 6-ounce salmon served with a vibrant rich butter and lemon sauce, finished with an elegant edible fish-shaped garnish.

Premium Select Tomahawk | 150

Selected 36-ounce tomahawk steak presented tableside on a Himalayan salt stone, finished with vibrant chimichurri on top, with your choice of accompaniment. (Includes two sides of your choice)

Premium Select Ribeye | 50 🔴 Most Loved

Selected 16-ounce ribeye seasoned with the house blend, topped with panca butter, finished with fresh rosemary for aromatic depth, and accompanied by a delicate carrot sauce and cherry tomatoes.

Chef's Sides

Mash Potatoes | 8

House-made creamy mashed potatoes, crafted for a smooth texture and rich potato flavor, the perfect classic accompaniment.

Loaded Potatoes | 9

Sautéed potato wedges with selected bacon, fresh spring onions, house-made sour cream, and fresh parmesan on top.

French Fries | 8

Parmesan Truffle French Fries | 10

Golden French fries finished with truffle oil, grated parmesan and freshly cut parley.

Asparagus with Chimichurri | 8

Grilled asparagus finished with vibrant chimichurri, adding freshness and a refined herbal touch to your plate.

Creamy Classics

Risotto ai Quattro Formaggi | 23

Creamy risotto crafted with a selection of four premium cheeses—gorgonzola, parmesan, mozzarella, and provolone—finished with fresh cut parsley.

Spaghetti Emilia with Black Truffle | 33 🔴 Most Loved

Truffle cheese pasta prepared tableside in a dramatic presentation, finished inside a whole cheese wheel, accompanied by fresh black truffles shave and your choice of protein. (Finished tableside in a Parmesan wheel with fresh truffle)

Enhance your dish with your choice of side, available for an additional charge.

Grilled Chicken | 7

Grilled Shrimp | 11

Grilled Steak | 11

Signature Burguers

Upgrade your burger with Parmesan Truffle Fries (+\$8)

Arepa Burguer | 19

7 oz beef patty, artisanal black bun, fried cheese, fresco cheese, 2 strips of bacon, avocado slices & Pesto Mayo.

The American Ghost | 22

7 oz Double patty, artisanal black bun, American yellow cheese, arugula, slice tomato, red onion, 2 bacon strips & melted mozzarella on top.

Monterrey Burger | 19

7 oz premium beef patty, artisanal black bun, jalapeño aioli, avocado slices, "mexican chori-queso," & roasted jalapeño.

The Big GB | 18 🔴 Most Loved

7 oz premium beef patty, artisanal black bun, "Bacon-Lemon" Home made Sauce, muenster cheese & caramelized onions.

Kids' Favorites

Kids Cheeseburger | 11

Juicy beef patty, artisanal black bun and melted cheese, served with crispy French fries.

Kids Chicken Fingers | 11

Golden crispy chicken fingers, served with French fries.