

WOOD-FIRED GRILL

GAUCHO

PARRILLA ARGENTINA

PEQUEÑOS

LA PICADA

  \$22

A "pick plate" of cured meats, cheeses, savorys, sundries & tostado. Your Server will explain today's offerings.

FUGAZZA

   \$13

Deep dish focaccia, salt cured onions, aged provolone, oregano, Spanish olives.

EMPANADAS

  \$10

2 pieces - oven baked and handmade daily, served with chimmi-churri.

{beef}- {chori-pollo}- {vegetale}

CHORIZOS

 \$11

Wood Grilled chorizo, carmies, fired roasted peppers, tostado, chimmi-churri.

PROVOLETTA

   \$15

Aged provolone al horno, fresh herb salad, roasted tomatoes & tostado.

CAMARONES

\$22

Jumbo white shrimp à la plancha, fresh garlic, rosemary, charred lemon, pimentón chimmi.

LOS CHIMMIS CON TOSTADO

  \$10

- Chimmi-Churri – herbs & garlic
- Ajo – roasted garlic chimmi
- Cebolla – caramelized onion chimmi
- Pimentón – wood fired red pepper chimmi

HAPPY HORA ESPECIALES!!!

TUESDAY / WEDNESDAY - FRIDAY
4PM - 6PM / 3PM - 6PM

HALF PRICE PEQUEÑOS - BAR SEATING ONLY!!

\$2 OFF DRAFTS & WINES BY THE GLASS - EVERYWHERE!!!



ENSALADAS

ADD A QUARTER POUND OF MEAT!! - \$6

VACÍO - POLLO - CHORIZO - PORK

BRAISED BEEF - 4 SHRIMP - TILAPIA FILET

*** LIMIT ONE SELECTION PER SALAD ***

LA CASA

 \$10

Heritage Field Greens, shaved radish, carrots, tomato, red onion, balsamic, extra virgin olive oil.

EL GAUCHO

 \$13

La Casa Salad, carmies, roasted papas & shrooms.

ARGENTINO

 \$15

El Gaucho, charred peppers, asparagus & avocado.

CON PAN

ON TOASTED MEDITERRA CIABATTA BREAD
CHOOSE POTATO CHIPS OR LA CASA SALAD

SUB PAPAS CASERAS!! - \$3

VEGETALE

  \$14

Papas, carmies, charred peppers, shrooms, zucchini, yellow squash, cebolla chimmi.

CARNE

 \$18

Sliced, wood-grilled Vacío steak, charred peppers, carmies & chimmi-churri.

CHOR Y PAN!!

 \$15

Chorizo sausage with charred peppers, carmies & pimentón.

BONDIOLA

 \$12

Slow roasted pork shoulder, carmies & dijon.

PESCADO

 \$16

Tilapia, charred lemon, carmies, fresh arugula.

STEAKBURGER

 \$16

Half-pounder, wood-grilled ground beef blend, chimmi churri, choice of two toppers.

ROSEMARY BRAISED BEEF

 \$15

Beef braised with fresh garlic & rosemary, carmies & horsey sauce.

POLLO

 \$15

Wood grilled chicken, bacon, field greens, tomato, avocado & ajo chimmi.

\$1
TOPPERS

field greens, tomato,
raw onion, arugula,
radish, carrot

\$2
TOPPERS

bacon, cheeses, avocado,
fried egg, carmies, papas,
charred peppers, shrooms,
pickled red onions



PAMPLONA

\$32

Free range, all natural roasted Amish Chicken breast stuffed with provolone, speck and sage, finished with brown butter, red peppers & lemon.

EL CATCHO DEL DÍA

MKT

Chef's selection of fresh seafood for the day! Please ask your Server for today's offering and preparation.

BERENJENA

\$22

Wood-fired eggplant with polenta, grilled trevisio, roasted tomato & romesco. **CONTAINS ALMONDS**

ACCOMPAÑAMIENTOS

PAPAS CASERAS

\$9

Seasoned potatoes à la plancha.

VEGETALES

\$12

Asparagus, zucchini, yellow squash, carmies, mushrooms, charred peppers, cebolla chimmi, balsamic-fig glaze.

CHAMPIÑONES

\$15

Roasted wild cremini, oyster and portobella mushrooms, balsamic, fresh thyme.

MAÍZ

\$8

Roasted corn on the cob, roasted garlic aioli.

LA CASA SIDE SALAD

\$5

Heritage Field Greens, shaved radish, carrots, tomato, red onion, balsamic, extra virgin olive oil.

ALLERGEN KEY

IN ADDITION TO LISTING THE MOST COMMON ALLERGENS ON ITEM DESCRIPTIONS, PLEASE REFER TO THE KEY BELOW TO GUIDE YOUR SELECTIONS.



VEGETARIAN



CONTAINS
GLUTEN



VEGAN



CONTAINS
DAIRY

ALWAYS INFORM YOUR SERVER ABOUT ANY DIETARY RESTRICTIONS.



CONSUMING RAW OR UNDERCOOKED FOODS
MAY RESULT IN FOODBORNE ILLNESS.

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES.
WHILE WE WILL DO OUR BEST TO ACCOMMODATE,
WE CANNOT GUARANTEE SAFETY.



WOOD-FIRED STEAKS!!

STEAKS ARE SERVED A LA CARTE...

OR MAKE IT A PLATE FOR \$5

CHOICE OF LA CASA SALAD OR PAPAS CASERAS,
SERVED WITH TOSTADO & CHIMMI-CHURRI

VACÍO

\$40

12 ounces, Wood-Grilled
"House Cut" Flap Steak.

BIFE DE CHORIZO

\$45

12 ounce, Wood-Grilled
New York Strip Steak.

LOMO

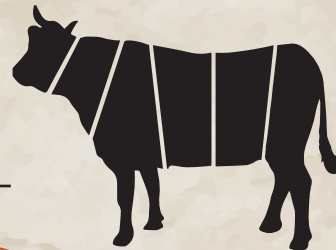
\$55

Half-pound, Wood-Grilled Filet
of Beef Tenderloin.

BIFE DE GAUCHO

\$75

Bone-in 24 ounces, Wood-Grilled
Ribeye Steak.



COMPARTIR

PARRILLADA MIXTA

\$95

Our signature, wood-fired mixed grill.
Wood-Grilled "House Cut" Vacío Steak

Pollo a la Parrilla with fresh garlic, thyme & lemon
& two Chorizo Sausages

Served with a round of Los Chimmis & Tostado.

SUGGESTED SERVING FOR 2 GUESTS OR MORE

PAELLA DEL GAUCHO

SOLO **FULL**
\$35 \$99

Calamari, shrimp, fish, mussels & sausage
sauteed with sofrito, simmered with turmeric
rice in a rich Achiote seafood broth with
charred tomato & lemon.



EL PRETZEL DEL CHE

\$10

Pretzel cake, strawberry jam & cream cheese mousse.

FLAN CARAMELO

\$6

Caramelized sugar syrup & daily topping.

MISTERIO DE CHOCOLATE

\$10

Chocolate cake with spiced ganache.



LOS VINOS



ESPUMOSO

PASCUAL TOSO, TOSO BRUT - Mendoza, ARG

BODEGAS VALDEORITE, CAVA BRUT ROSADO - Extremadura, ES

SANTA JULIA, "LA MANTIS", PET-NAT, CHARDONNAY - Maipú, ARG

CLOS DEL GUARANS, "LES SOMERES", WHITE BLEND - Catalonia, ES

CACIQUE MARAVILLA, "GUTIFLOWER", PET-NAT BLEND - Bio Bio, CL

STELLA CRINITA, "OMAGGIO", PET-NAT, CABERNET FRANC - Vista Flores, Mendoza, ARG

GLASS BOTTLE

\$12 \$42

\$14 \$49

\$55

\$70

**LIMITED \$75

\$69

BLANCO, ROSA & ANARANJADO

DOS MINAS, TORRONTES - Salta, ARG

KALEU, SAUVIGNON BLANC - Mendoza, ARG

AMALAYA, TORRONTES-RIESLING BLEND - Salta, ARG

MOSQUITA MUERTA, "CORDERO CON PIEL DE LOBO", CHARDONNAY - Mendoza, ARG

LAGARDE, "GOES PINK", ROSÉ OF PINOT NOIR - MALBEC BLEND - Mendoza, ARG

SANTA JULIA, "EL ZORRITO", ORANGE CHARDONNAY NATURAL - Mendoza, ARG

BIRA, "BIANCO D'Uco", MALVASIA - Mendoza, ARG

CATENA ZAPATA, "WHITE CLAY", SEMILLON - CHENIN BLANC BLEND - Luján de Cuyo, ARG

CATENA ZAPATA, "CATENA ALTA", CHARDONNAY - Mendoza, ARG

GLASS BOTTLE

\$12 \$42

\$12 \$42

\$14 \$48

\$15 \$48

\$14 \$48

\$16 \$50

\$55

**LIMITED \$75

**LIMITED \$79

TINTO

FIN DEL MUNDO, "POSTALES" PINOT NOIR - Patagonia, ARG

LAGARDE, "TEIA", MALBEC - PETIT VERDOT BLEND - Mendoza, ARG

SANTA JULIA, "EL BURRO", MALBEC NATURAL - Maipú, ARG

SAN HUBERTO, MALBEC - La Rioja, ARG

KAIKEN, "ESTATE", CABERNET SAUVIGNON - Mendoza, ARG

SANTA JULIA, ORGANIC TEMPRANILLO - Mendoza, ARG

ESTANCIA LOS CARDONES, "TIGERSTONE", GARNACHA - Tolombon Vineyard, Salta, ARG

SANTA JULIA, "LA VAQUITA", CLARETE NATURAL - Maipú, ARG

RICCITELLI, "THE APPLE DOESN'T FALL FAR FROM THE TREE", MALBEC NATURAL - Mendoza, ARG

ZAHA, "TOKO VINEYARD", MALBEC - Paraje Altamira, ARG

VIÑA COBOS, "BRAMARE" MALBEC - Valle de Uco, ARG

STELLA CRINITA, BARBERA NATURAL - Vista Flores, Valle de Uco, ARG

LA MADRID, "RESERVA", BONARDA - Agrelo, ARG

RAÚL PÉREZ, "ULTREIA SAINT JACQUES", MENCIA - Castilla y León, ES

LUCA, "LABORDE DOUBLE SELECT", SYRAH - Valle de Uco, ARG

MOSQUITA MUERTA, "PERRO CALLEJERO", CABERNET FRANC - Mendoza, ARG

LAGARDE, "GUARDA", CABERNET FRANC - Luján de Cuyo, ARG

LA MADRID, CABERNET SAUVIGNON - Agrelo, ARG

ESTANCIA LOS CARDONES, "ANKO FLOR DE CARDON", CABERNET SAUVIGNON - Salta, ARG

VIÑA COBOS, "COCODRILO" CORTE, ARGENTINE BORDEAUX STYLE BLEND - Mendoza, ARG

SALENTEIN, "NUMINA GRAN CORTE", ARGENTINE BORDEAUX STYLE BLEND - Valle de Uco, ARG

GLASS BOTTLE

\$13 \$46

\$15 \$49

\$16 \$50

\$12 \$42

\$14 \$49

\$12 \$42

**LIMITED \$75

\$50

\$55

**LIMITED \$100

**LIMITED \$110

**LIMITED \$75

\$65

\$68

\$95

\$58

\$70

\$55

\$71

**LIMITED \$82

**LIMITED \$125

GIN & VODKA

	1.5oz SINGLE	3oz DOUBLE
HENDRICK'S, GIN	\$13	\$20
BOMBAY SAPPHIRE, GIN	\$13	\$20
TANQUERAY LONDON DRY, GIN	\$13	\$19
WHITLEY NEILL, BLOOD ORANGE, GIN	\$12	\$18
FORDS, GIN	\$12	\$18
GREY GOOSE, VODKA	\$12	\$19
KETEL ONE, VODKA	\$12	\$18
SUNTORY HAKU, VODKA	\$11	\$17
TITO'S, VODKA	\$11	\$16

TEQUILA & MEZCAL

	1.5oz SINGLE	3oz DOUBLE
CLASE AZUL, REPOSADO	\$32	\$64
EL TESORO, BLANCO	\$16	\$24
CASAMIGOS, BLANCO	\$16	\$24
DERECHITO, BLANCO	\$16	\$24
ILEGAL, MEZCAL	\$14	\$25
ESPOLÓN, BLANCO	\$13	\$20
GRANJA NÓMADA, MEZCAL	\$14	\$25
AGAVALES, REPOSADO	\$12	\$17
AGAVALES, BLANCO	\$10	\$15

RUM

	1.5oz SINGLE	3oz DOUBLE
SANTA TERESA 1796	\$16	\$24
CAPTAIN MORGAN, SPICED	\$13	\$20
DIPLOMÁTICO PLANAS	\$12	\$18
SAILOR JERRY	\$12	\$18
BLACK CAT, WHITE	\$10	\$13

SOFT DRINKS

NON-ALCOHOLIC

FOUNTAIN DRINKS, REFILLABLE	\$3
COCA-COLA, DIET COKE, SPRITE, GINGER ALE, DR. PEPPER, MINUTE MAID LEMONADE, GOLD PEAK UNSWEETENED ICED TEA, FUZE SWEET TEA.	
BOTTLES	\$5
MEXICAN COCA-COLA, IBC ROOT BEER, JAMAICA'S FINEST GINGER BEER, BOYLAN'S CREAM SODA, BOYLAN'S BIRCH BEER, SAN PELLEGRINO MINERAL WATER 500ML.	



WHISKEY & BOURBON

	1.5oz SINGLE	3oz DOUBLE
JACK DANIEL'S, SINATRA SELECT, BOURBON	\$27	\$49
ANGEL'S ENVY PRIVATE GAUCHO SELECT, BOURBON	\$17	\$34
ANGEL'S ENVY, BOURBON	\$16	\$32
BOOKER'S, BOURBON	\$21	\$37
FOUR ROSES SINGLE BARREL, BOURBON	\$16	\$32
KNOB CREEK, BOURBON	\$14	\$26
WOODFORD RESERVE, BOURBON	\$14	\$26
ELIJAH CRAIG, BOURBON	\$14	\$26
MAKER'S MARK, BOURBON	\$14	\$26
JAMESON, IRISH WHISKEY	\$13	\$20
JACK DANIEL'S, BOURBON	\$12	\$19
QUALITY HOUSE, BOURBON	\$11	\$15

RYE

	1.5oz SINGLE	3oz DOUBLE
ANGEL'S ENVY	\$21	\$37
A. OVERHOLT MONONGAHELA MASH	\$15	\$26
WOODFORD RESERVE	\$15	\$26
OLD OVERHOLT 80	\$13	\$20

SCOTCH

	1.5oz SINGLE	3oz DOUBLE
BALVENIE 14YR, CARIBBEAN CASK	\$27	\$38
BALVENIE 12YR	\$23	\$34
DALMORE HIGHLAND 12YR	\$20	\$34
LAPHROAIG ISLAY 10YR, SINGLE MALT	\$19	\$30
JOHNNIE WALKER BLACK, BLENDED	\$16	\$27
DEWAR'S WHITE	\$14	\$25

AMARI, VERMOUTH & LIQUEUR

	1.5oz SINGLE		1.5oz SINGLE
FERNET - BRANCA	\$13	PUNT E MES	\$10
APEROL	\$13	LILLET BLANC	\$10
CAMPARI	\$13	DISARONNO, AMARETTO	\$13
AVERNA	\$13	LIBERTY POLE, BOURBON CREAM	\$13
MONTENEGRO	\$13	GRAND MARNIER	\$13
JANNAMICO SUPER PUNCH	\$13	STREGA	\$13
MELETTI	\$13	KAHLÚA	\$12
BRAULIO	\$13	ROTA 48 SILVER, CACHAÇA	\$12
CYNAR	\$13	CARAVEDO, PISCO	\$12
CARPANO ANTICA	\$12	LAZZARONI, AMARETTO	\$12

BODEGA



MARKETPLACE

COFFEE

Hot or Iced
Decaf Available

COFFEE	\$3
DOUBLE ESPRESSO	\$4
AMERICANO	\$5
MACCHIATO	\$5
CORTADO	\$5
CAPPUCCINO	\$6
LATTE	\$6
CAFÉ MIEL	\$5
Latte with cinnamon & honey	
CAFÉ CON LECHE	\$6
Latte with dulce de leche	
LATTES DE LA TEMPORADA	MKT
Please ask your Server about our Seasonal Featured Lattes.	

We proudly serve espresso from



FLAVOR SHOT

Torani flavored syrups \$1.50

VANILLA BEAN, HAZELNUT, ALMOND,
PEPPERMINT, SF HAZELNUT

Seasonal house made syrups \$1.50

PLEASE ASK YOUR BARISTA FOR OFFERINGS

TEA

Hot or Iced



YERBA MATE	\$6	\$4
BLACK TEA	\$5	\$3
ENGLISH BREAKFAST	\$5	\$3
CHAMOMILE	\$5	\$3
CHAI	\$5	\$3
CHAI LATTE		\$5
TÉ CON LECHE		\$6
Tea with textured milk		

CREAMERS

WHOLE MILK	
HALF & HALF	
OAT MILK	\$.50
COCONUT MILK	\$.75

SWEETENERS

WHITE SUGAR
ARTIFICIAL SWEETENER
HONEY
RAW SUGAR

NEWS

extra, extra, extra

IF YOU NEED THAT
LAST MINUTE GIFT IDEA...

MOST ART ON OUR WALLS IS FOR SALE!

WE HAVE GIFT CARDS!

HOW ABOUT A BOTTLE OF WINE?

HOODIES, T-SHIRTS, BANDANAS,

KNICK - KNACKS, PADDY - WHACKS ...

CHECK OUT OUR BODEGA AFTER DINING WITH US!!

GAUCHO'S MARKETPLACE FEATURING WINE & BEER TO GO, LOCAL COFFEE, TEA,
CHARCUTERIE GOODS, BREAD, DESSERTS, COOKIES, APPAREL, GIFT CARDS AND MORE!

WOOD-FIRED GRILL



PARRILLA ARGENTINA

CERVEZAS

DRAFT BEER ROTATES, ASK YOUR SERVER
FOR TODAY'S SELECTION!

PERONI \$8

Lager / 11.2oz bottle / 5.1% abv

YUENGLING \$5

Lager / 12oz can / 4.4% abv

TROEG'S BREWING Co, SUNSHINE PILS \$6

Pilsner, German Style / 12oz can / 4.5% abv

EAST END BREWING, HEFEWEIZEN \$8

Hefeweizen / 12oz can / 6.2% abv

LOGYARD BREWING, RESERVOIR LOGS \$7

Hazy Pale Ale / 12oz can / 5.5% abv

SLY FOX BREWING, HAZE FIX \$8

Hazy IPA / 12oz can / 5.5% abv

VICTORY BREWING, SOUR MONKEY \$7

Sour Tripel / 12oz can / 9.5% abv

WYNRIDGE FARMS, OG CIDER \$8

Cider / 12oz can / 6.0% abv

GUINNESS DRAUGHT \$8

Stout / 14.9oz can / 4.2% abv

WE ARE PROUD TO POUR SOME
LOCAL BREWERY PARTNERS FROM
PITTSBURGH & PA



PLEASE ASK YOUR SERVER FOR DAILY
OFFERINGS & SPECS

ALLEGHENY CITY BREWING Co

ELEVENTH HOUR BREWING Co

HOP FARM BREWING Co

GRIST HOUSE CRAFT BREWERY

VICTORY BREWING Co

PRIVATE COLLECTION

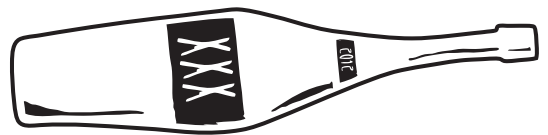
ANGEL'S ENVY® BOURBON FEATURES:

PRIVATE STOCK OLD FASHIONED \$20

Gaucha Private Collection Angel's Envy,
Demarera syrup, bitters.

ISIDORO \$18

Gaucha Private Collection Angel's Envy,
Punt e Mes, Strega.



HOUSE COCKTAILS

RED SANGRÍA \$10

Malbec, Fords gin, fruit juices, soda.

CAFÉ GAUCHO \$14

Tito's, Maggie's Farm coffee liqueur, espresso,
Amaretto, cinnamon simple.

PERSON I JUICED TO BE \$12

DHOS Bittersweet Orange, orange juice, soda.

ZERO PROOF

PINK CADILLAC \$12

Pasion tequila, Bauchant, pomegranate Pama
liqueur, lime, rose.

SANGRÍA, SIN SANGRE \$12

Rose City Fizz, lemon - lime soda. **ZERO PROOF**

EXPRESS YOURSELF \$13

Kentucky 75 Spiritless Bourbon, espresso,
oat milk, Demarera syrup. **ZERO PROOF**

TAKES TWO TO MANGO \$16

Derechito Blanco, Bauchant, fresno infused
mango juice, lemon.

VOODOO DOLL \$16

Santa Teresa 1796, Diplomático Planas, Pisco,
Maggie's Farm Falernum, passion fruit, lime.

ZERO-PROOF COCKTAILS
MAY INCLUDE LESS THAN .05% ABV