

## BUBBLES

### DELAHAIE nv

brut rose • Champagne 20

### DEUTZ nv

brut • Champagne 20

### MARQUES DE GELIDA

cava brut nature • Spain 15

## WHITE

### ARRELS 2017

albariño • Rias Baixas, Spain 14

### CLOS PEGASE 2018

sauvignon blanc • Napa Valley, USA 15

### ELSA BIANCHI 2018

torrontes • Mendoza, Argentina 12

### EMPIRE ESTATE 2017

riesling • Finger Lakes, New York, USA 14

### RYAN COCHRANE

"SALOMON HILLS" 2016

chardonnay • Santa Maria Valley, USA 16

## ROSE

### SKINNER ROSE 2018

blend • El Dorado, Sierra Foothills USA 14

## RED

### EL CENTIMO REAL "CRIANZA" 2010

tempranillo • Rioja, Spain 15

### EMBLEM 2015

cab sauvignon • Napa Valley USA 18

### JEFF RUNQUIST 2017

petit verdot • Stanislaus County CA 15

### MIURA 2017

pinot noir • Santa Lucia Highlands, USA 15

### PENFOLDS BIN 2 2017

shiraz & mataro • S. Australia • Australia 25

### SIETE FINCAS 2016

malbec • Mendoza, Argentina 15

## RESERVE LIST

Served table side with our coravin

## WHITES

### CATENA ALTA "WHITE BONNES" 2016

chardonnay • Uco Valley • Argentina

3oz. 45 • 5oz. 69

### KISTLER "LES NOISITIERS" 2016

chardonnay • Sonoma Coast

3oz. 25 • 5oz. 32

### PETER MICHAEL "L'APRES MIDI" 2017

sauvignon blanc • Knights Valley

3oz. 22 • 5oz. 35

## RED

### QUINTESSA 2016

cabernet sauvignon • Rutherford • Napa Valley

3oz. 50 • 5oz. 80

### SPRING MOUNTAIN 2010

cabernet sauvignon • Spring Mountain • Napa Valley

3oz. 25 • 5oz. 35

### VEGASICILIA VALBUENA #5 2012

tempranillo • Ribera del Duero • Spain

3oz. 58 • 5oz. 97

### WAYFARER "GOLDEN MEAN" 2015

pinot noir • Fort Ross Sea view • Sonoma

3oz. 39 • 5oz. 60

# Cocktails

BY LA MAR

## SEASONAL

### SMOKEY BEETS

mezcal, liquor 43, fresh lime juice,  
house made eucalyptus & star anise  
syrup, beets, guava, and charcoal salt



16

### EL DORADO

tequila reposado, housemade butternut  
squash cordial, lemon juice, agave,  
and rosemary



16

## SIGNATURE COCKTAILS

Bottle serves 4

### EL CHOLITO

caravelado pisco, cucumber,  
jalapeno, lime, jalapeno ice,  
apple cider, and spiced rim



15.5



52.5

### EL VOLCÁN

aji amarillo gin, lime,  
mezcal, aperol, agave,  
and aji amarillo ice



15



52

### PRICKLY PEAR MARGARITA

tequila pueblo viejo,  
prickly pear puree,  
and lime



14



47

### SANTA ROSA

gin, luxardo bianco,  
bénédictine, rose syrup,  
and lemon



14



52

### SPICY MELON

watermelon tajin lollipop infused  
bourbon, lemon, passion fruit, orange,  
and chateau liquor



15.5



52.5

## LA MAR CLASSICS

### PISCO SOUR

pisco, lime juice,  
egg white, and  
angostura bitters



13.5

### PREMIUM MOSTO PISCO

mosto verde pisco,  
lime, egg white, and  
angostura bitters



16.5



## BEER DRAFT

### FORT POINT VILLAGER IPA

ipa • San Francisco CA 7

### LAGUNITAS PILS

czech style pilsner • Petaluma, CA 7

## BOTTLES

### ABK - SCHWARZBIER

black ale • 500ml • Germany 9

### ANCHOR STEAM

amber ale • San Francisco, USA 8

### CLAUSTHALER

non alcoholic • Germany 7

### CRISTAL

lager • Lima, Peru 7

### CUSQUENA

lager • Cusco, Peru 7

### DRAKES

ipa • San Francisco, USA 8

### FORT POINT KSA KOLSCH

light ale • San Francisco, USA 7

### NEGRA MODELO

dark lager • Mexico City, Mexico 7

## SAKE

### RIHAKU JUNMAI

textured, smoky and sweet notes  
10 glass / 65 bottle (720ml)

## NON ALCOHOLIC

### CHICHA MORADA

purple corn, pineapple, and spices 5

### INKA KOLA

lemon verbena soda 4

### SPICY PASSION SODA

ginger, passion fruit, and lime 6

## MOCKTAILS

### CUCUMBER SPRITZ

cucumber & jalapeno juice,  
lime juice, and sprite 8

### INCA SPRITZER

housemade cranberry syrup, fresh  
lemon juice, and fresh orange juice 8

### PIÑA PUNCH

pineapple, lemon, orange  
juice, pineapple juice, and mint 8

\*spike any mocktails with your choice of well spirits for 6

## ◆ TIRADITO ◆

### Nikkei

Ahi tuna, passion fruit leche de tigre and honey nikkei sauce 19.5

### Verde

Wild salmon, creamy smoked avocado, jalapeño pepper leche de tigre and taro threads 20.5

## ENSALADAS

### Quinoa Salad

Organic Peruvian quinoa, burrata, lettuce, arugula, cherry tomatoes, basil and parmesan dressing 19

### Tuna Salad

Ahi tuna tataki, seasonal greens, radish, daikon, orange, passion fruit dressing and toasted sesame seeds 19

### Plancha Veggie

Grilled seasonal vegetables, glazed with pachikay sauce, lime juice and garlic chips 19

### Berenjena Criolla

Fried eggplant glazed with mango and aji amarillo chutney, over chickpea humus 19

## EMPANADAS

### Beef 15

### Chicken 14

### Choclo 14.5

### Mushroom 14

### Empanada Tasting

A tasting of four empanadas 26

## PIQUEOS

### Las Roquitas

Rockshrimp wrapped with crispy squid ink tempura, served over crispy rice paper, and tartara chifa sauce 24

### Tostones de Platanó

Crispy fried and toasted green plantain with aji Amarillo cream 12

### Frito de la Casa

Two roquitas, chicken empanadas, choclo empanadas, and four plantain toast with aji Amarillo and rocoto sauce 31

## SIDES

### Quinoa Salad 8

### Rice 5

### Fries 5

## ◆ CEBICHE ◆

### Clásico

Catch of the day in a classic leche de tigre, with red onion, habanero, corn, and sweet potatoes 20.5

### California

Tombo tuna in avocado leche de tigre, purple corn tortilla chips 19.5

### Nikkei

Ahi tuna, red onion, japanese cucumber, daikon, avocado, nori in a tamarind leche de tigre 19.5

### Vegan

Grilled zucchinis, roasted sweet corn and mini peppers, kabocha squash chips, cancha served on creamy jalapeño leche de tigre 16

### Mixto

Catch of the day, shrimp, calamari, octopus in rocoto leche de tigre 19.5

### Cebiche Tasting

A selection of our most popular cebiches: Clásico, Mixto and Nikkei 36

### Bandeja de Cebichería

Cebiche clásico, tiradito la mar, causa limeña and nigiri anticuchero 69

## ◆ CAUSA ◆

Whipped potatoes topped with seafood or vegetarian ingredients

### Limeña

Dungeness crab, avocado, and creamy aji amarillo sauce 17

### Nikkei

Ahi tuna tartar, avocado, nori, and rocoto cream 16

### Causa Veggie

Purple potatoes, asparagus escabeche, avocado, tomato and fried garlic 14

### Causa Tasting

A selection of each of our causas 29

## ANTICUCHOS

### Pescado

Wild salmon, charapita, quinoa tamal and pickled radish chalaca 26

### Pulpo

Octopus, kabocha squash loco, fried fava beans, garlic chips and black olive aioli 29

### Pollo

Chicken, sweet potato, chalaca and huacatay cream 16

## MAR Y TIERRA

### Salmón Criollo

Grilled wild salmon served on creamy black rice glazed with parihuela chifa sauce 35

### Jalea

Peruvian style fried catch of the day, shrimp, and calamari served with plantain chips, yuca, chalaca, and cebichería tartara sauce 24

### Lomo Saltado

Traditional Peruvian style beef tenderloin, tomatoes, cilantro, garlic, soy and oyster sauce, potatoes, and rice 37

### Camarones Picantes

Grilled jumbo prawns, black lentil tacu-tacu, aji Amarillo and coconut milk sauce, and white scallion sautéed 36

## ARROCES DE LA MAR

### Arroz con Mariscos

Catch of the day, shrimp, and calamari in wok-fried rice with aji panca, vegetables, green peas, white wine, and rocoto cream 29

### Quinoa Chaufa

Wok-fried quinoa, bell peppers, seasonal vegetables, and fried egg 25 (add seafood 9)

## ◆ SANGUCHES ◆

HOMEMADE SANDWICHES ON ACME BUN

### Crab Sanguche

Dungeness crab with mayonnaise, avocado, cherry tomatoes, tari sauce, lettuce in an acme bread 19.5