

SIPS & BEATS

EVERY WEDNESDAY
5-8 PM

ALL BEERS \$3 OFF
HOUSE SPECIALTY COCKTAILS 9.
HOUSE LIQUORS 8.
HOUSE MARTINIS 9.
SANGRIAS 7./28.

FEATURED COCKTAILS 9.

ESPRESSO MARTINI **LYCHEE SPRITZ**
Zyr vodka, J.F. Haden's espresso liqueur, simple syrup, espresso brewed Zyr vodka, J.F. Haden's lychee liqueur, lime juice, simple syrup, prosecco

SPICY MANGO MARGARITA
tequila, J.F. Haden's mango liqueur, lime juice, mango purée, agave syrup

HEY, HEI SELTZER 5.
cran-tan or lemon-berry

Skinny drinks available. Ask your server for details.

WINES



SPARKLING WINE

MIONETTO, PROSECCO ° 5/20
Italy NV

ROSÉ

WHISPERING ANGEL ° 8/32
Cotes de Provence 2022

WHITES

SAUVIGNON BLANC

MCBRIDE SISTERS COLLECTION ° 6/24
Marlborough, New Zealand 2022

J. DE VILLABOIS ° 5.5/22
Loire Valley, France 2021

PORTAL DEL ALTO, PRIVATE RESERVE ° 20
Central Valley, Chile 2021

PINOT GRIGIO

SANTA JULIA ° 5/20
Mendoza, Argentina 2023

CHARDONNAY

LUSH & CREAMY ° 5.5/22
Central Valley, Chile 2022

OTHER WHITES & BLENDS

SENDA VERDE, ALBARIÑO ° 7/28
Rias Baixas, Spain 2022

REDS

MALBEC

CATENA VISTA FLORES ° 6/24
Valle de Uco, Argentina 2021

PINOT NOIR

MIGUEL TORRES, CORDILLERA ° 8/32
Maule Valley, Chile 2021

MERLOT

SANTA EMA, RESERVA ° 6/24
Merlot, Maipo Valley, Chile 2021

CABERNET SAUVIGNON

E CLASS, RESERVA ° 8/32
Lujan de Cuyo, Argentina 2018

LAS MULAS, RESERVA ° 5/20
Central Valley, Chile 2021

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CEVICITO

CEVICHE TRADICIONAL ◦ 5 

fish, classic leche de tigre, cancha, choclo, sweet potato*

CEVICHE CREMOSO ◦ 5

fish, shrimp, creamy leche de tigre, ají limo, sweet potato*

CEVICHE CALLEJERO ◦ 6 

octopus, fish, shrimp, calamari, cancha, rocoto, crispy plantains*

PARA PICAR

SALCHIPAPAS ◦ 6 

Peruvian street food, beef sausages, french fries, topped with ají verde, ají amarillo aioli, ketchup and mayonnaise*

AJÍ DE GALLINA BITES ◦ 5 

Peruvian chicken stew, ají amarillo, crispy wonton, botija olives

TARTAR DE ATÚN ◦ 7

ahi tuna, Asian aioli, crispy wonton, scallion curls

CHIFA BAO BUN ◦ 4.5

hoisin pulled pork, pickled vegetables, salsa criolla

YUCA A LA HUANCAINA ◦ 6

fried yuca, huancaína sauce

TOSTON ◦ 4

avocado, salsa criolla, ají amarillo mojo
your choice of: pulled pork or shrimp

ANTICUCHO DE POLLO ◦ 8 

grilled chicken, potatoes, choclo, anticuchera sauce, ají de la casa

CONCHITA A LA PARMESANA ◦ 5 


scallop, parmesan cheese sauce, lime, garlic chips, grilled ciabatta bread

CAUSA CROCANTE ◦ 9

panko shrimp, whipped potato, rocoto aioli

EMPANADAS DE AJÍ DE GALLINA ◦ 7.5 

chicken stew, rocoto pepper aioli, ají amarillo

 platos tradicionales

5.24

*The consumption of raw or undercooked meat, seafood, and eggs increases the risk of foodborne illness. Please notify manager of any food allergies, we are unable to guarantee against all possible cross-contamination. 18% service charge will be added to parties of six or more. *Pisco y Nazca reserves the right to stop serving alcohol in compliance with state laws and company policies if necessary to prioritize a safe and enjoyable environment.*