

BAR BITES

410 BURGER*

1/2lb Certified Angus Beef® Prime, bacon, english coastal cheddar, thousand island, lettuce, tomato, onion, taro chips
21

STEAK SANDWICH*

custom 28-day dry-aged Certified Angus Beef® Prime top sirloin, Gaucho baguette, chimichurri sauce, taro chips
25

AHI TARTARE*

pine nuts, hot peppers, capers, onions, pears, soy sauce, fresh lemon juice, crostini
16

TENDERLOIN DIABLO*

tenderloin tips sautéed in cajun style cream sauce
18

CRAB CAKES

dungeness crab, roasted red pepper pesto
17

MACARONI & CHEESE

gemelli, english coastal cheddar
12

ESCARGOT

garlic, herb butter, Gaucho bread
13

WICKED SHRIMP

four prawns sautéed with our custom Wicked Spice.
13

STEAMED CLAMS

white wine, spicy tomato sauce, chorizo, oregano
14

MIXED GREENS

dijon vinaigrette, apples, candied almonds
9

PORK CARNITAS

grilled avocado salsa, chipotle aioli
14

BABY BACK RIBS

original recipe since 1953
18

GAUCHO BREAD

signature garlic and cheese
5

THE GAUCHO 120

Tuesday thru Friday 5pm to 7pm, Sunday & Monday 5pm to close.
All bar menu food items half off. The Gaucho 120 not valid on holidays.

DISTANT BAY MERLOT

Washington State
6

MAKER'S MARK MANHATTAN

Maker's Mark bourbon, sweet vermouth, Angostura bitters
10

CA' DONINI PINOT GRIGIO

Delle Venezie
6

GRAPEFRUIT MARTINI

House infused grapefruit vodka, splash of grapefruit juice, lime
7

CSM INDIAN WELLS CHARDONNAY

Columbia Valley
9

FULL SAIL IPA

4

B.R. COHN CABERNET

North Coast
10

HOUSE SELECT VODKA OR GIN

Choose your mixer
6

*State law requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

SIGNATURE COCKTAILS

ACETO

Straight kentucky bourbon, basil, simple syrup, Boylan's Ginger Ale, dash of aged balsamic
15

MARILYN

Pomegranate infused vodka, Aperol, sour, muddled lemon and lime, champagne, up
13

ORANGE DROP

Orange infused vodka, Cointreau, lemon and orange slices, sugar rim
14

EL GAUCHO ELIT MARTINI

Stoli Elit Vodka filtered at sub-zero temperatures to release impurities, lemon twist, up
22

WICKED SODA

Mango and habanero infused vodka, strawberry puree, rocks, splash of soda
15

IOWA OLD-TIMER

Rye whiskey, Fernet Branca, Saint Germain elderflower liqueur, up, lemon twist
15

THE CLASSICS

DESCHLER

Top shelf bourbon, lemon juice, dubonnet rouge, cointreau, bitters
17

MARK TWAIN

Blended scotch whiskey, bitters, fresh lemon, simple syrup
16

SAZERAC

Rye whiskey, annisette rinse, simple syrup, bitters, orange twist
14

FRENCH 75

Top shelf gin, lemon, simple syrup, champagne, up
15

PIMM'S CUP

Pimm's #1, bitters, mint, Boylan's Ginger Ale, lemon, cucumber
11

MOSCOW MULE

Premium vodka, ginger beer, fresh lime sour
12

UPCOMING WINE EVENT

EL GAUCHO TACOMA PRESENTS LONG SHADOWS WINERY WINE DINNER

HOSTED BY

DANE NARBAITZ,

FRIDAY, APRIL 27TH, 2012 • 7PM

\$95 PLUS TAX AND GRATUITY INCLUDES FIVE COURSE MEAL AND WINE

Space is limited. Please call 253.272.1510 for reservations.