LA MONTAÑA TRANSLATES TO "THE MOUNTAIN" - A
DEDICATION TO LOST SOULS AND THE MOUNTAINS
THEY CLIMBED. LA MONTAÑA ALSO SERVES AS A
REMINDER OF WHERE WE'RE FROM AND WHAT
MOUNTAINS WE'VE HAD TO CLIMB TO GET TO WHERE
WE ARE.

THIS SPACE WAS BUILT BY A TEAM OF FRIENDS WITH IMPERFECT JOURNEYS TO NEW LANDS - WE HAVE EXPERIENCED BEING TARGETED FOR OUR DIFFERENCES AND THE LOSS OF LOVED ONES ALONG THE WAY.

THE RESULTING SPACE IS AN UNPOLISHED AMALGAM
OF WHO WE ARE. IT IS A VIBRANT MIX OF VARIOUS
PARTS OF THIS WORLD THAT BECAME STRONGER
THROUGH HARMONY.

THE ITEMS ON THIS MENU ARE HEAVILY INSPIRED BY MEMORIES, JOURNEYS, AND ASPIRATIONS. WE'RE VERY GRATEFUL FOR YOUR PRESENCE AND HOPE YOU ENJOY THESE ITEMS AS MUCH AS WE'VE ENJOYED WORKING ON THEM

THANK YOU FOR BEING A PART OF OUR STORY.



# LA MONTAÑA

TASTE OF LATIN ASIA ALL-DAY HANGOVER CURES

DINNER

# **SOFT BEVERAGES**

ACQUA PANNA (750 ML) 8
BOTTLED COKE (355 ML) 5
BOTTLED SPRITE (355ML) 5
FLAVORED JARRITOS 4

Pellegrino (750 ml) 8 Can Diet Coke 2

# **SPECIALTY COCKTAILS**

OUR SPECIALTY COCKTAILS ARE MEANT TO BE EXPERIENCED BEYOND SIMPLY BEVERAGE. THEY ARE INSPIRED BY PLACE AND TIME. PLEASE ALLOW A BIT OF TIME AND POSSIBLE STEPS TABLESIDE. WE DEVELOP AND FORMULATE THESE RECIPES FOR EACH SEASON. CUSTOM ORDERS CAN'T BE MADE. UNFORTUNATELY.

### FALLEN SPIRITS IN PLEIKU | 16

HORNITOS REPOSADO, TOASTED RICE, GREEN TEA SYRUP | ICED

### **GUIDING LIGHT | 16**

LOS VECINOS MEZCAL, GINGER, LIME, WOODCHIP SMOKE | ROCKS

# CIRCLES OF LIFE | 14

LOS VECINOS MEZCAL, LUXARDO, ORANGE BITTERS | ROCKS

# TROPICAL MEMORIES | 14

HORNITOS AÑEJO CRYSTALLINE, COCONUT, LEMONGRASS, PINEAPPLE | ROCKS

## **SUNRISE** | *12*

HORNITOS BLANCO, ORANGE, ROSE WATER | ROCKS

### LUCKY NAY | 14

HORNITOS REPOSADO, ORANGE, GOLDEN SALT | *UP View our Full Liquor List by Scanning QR Code:* 



PLEASE ASK ABOUT SEASONAL DESSERTS

# **ENTREES**

# QUESABIRRIA (G) 18

BEEF BARBACOA, CHIHUAHUA CHEESE CONSOME, SALSA VERDE, LIME

### SEAFOOD DIABLO | 26

RED CHIPOTLE CURRY, SHRIMP, RICE, SOURDOUGH

• VEGETARIAN OPTION AVAILABLE •

### MOLCAJETE | 29

STEAK, CHICKEN, CHORIZO, CHEESE, ONIONS, PICO, TORTILLAS

# HOISIN BBQ RIBS | 25

Half racks Braised ribs, vietnamese slaw, rice

### VIETNAMESE NOODLE BOWL | 17

BBQ PORK OR CHICKEN. SERVE WITH VERMICELLI, FRIED EGG ROLL, FRESH MINT, CILANTRO, PICKLES, LETTUCE, CUCUMBERS, SWEET & SOUR CHILI FISH SAUCE

### AL PASTOR\* 19

THIN CUTS OF ASIAN LATIN FUSION MARINATED PORK, PINEAPPLE, TORTILLAS. SALSA VERDE

### CARAMEL GINGER CHICKEN\* 19

Caramel Lemongrass, ginger, chicken. Serve with steam rice, fresh mint, cilantro, pickles, lettuce, cucumbers, sweet & sour chili fish sauce

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE BE AWARE THAT NORMAL KITCHEN OPERATIONS INVOLVE SHARING COOKING SURFACES, UTENSILS AND COMMON FRYER OIL. WHILE WE MAKE EVERY EFFORT TO ENSURE YOUR FOOD IS PREPARED SAFELY, THE POSSIBILITY EXISTS THAT THESE ITEMS MAY COME IN CONTACT WITH ALLERGENS. DUE TO THESE CIRCUMSTANCES WE ARE UNAWARE TO GUARANTEE ANY MENU ITEMS ARE ENTIRELY FREE OF ALLERGENS. 20% GRATUITY INCLUDED ON PARTIES OF 6 OR MORE.

# **CERVEZAS**

RED OAK 7

DOS X AMBER 7

MODELO ESPECIAL 7

# **SAKE**

YUKI NO BOSHA 35

Junmai Ginjo, Filtered, 300 mL

ЈОТО *28* 

Junmai Nigori, Unfiltered, 300 mL

### **TEQUILA FLIGHTS**

OUR TEQUILA AND MEZCAL FLIGHTS INCLUDE .75 OZ OF EACH SPIRIT AND LIMES ON SIDE.

### LA FAMILIA 25

Espolón Blanco, Cien Años Reposado, Hornitos Añejo Black Barrel

### LOS FUMADORES 35

400 Conejos Mezcal, Mezcal Union One, Siete Misterios

### LOS FAMOSOS 45

Deleon Platinum, Teremana Añejo, Casamigos Mezcal

# WINES

#### WHITES

Pinot Grigio, Protea - South Africa - 10 glass - 36 bottle Chardonnay, Carmel Road - California - 9 glass - 32 bottle Albariño, Forjas del Salnes 'Leirana' - Spain - 58 bottle Chablis, Dom. Feuillebois Montmains Ier Cru - France - 122 bottle

#### **ROSE & SPARKLING**

Sokol Blosser Rosé of Pinot Noir - Oregon - 13 glass - 48 bottle Barcino Cava Brut - Spain - 10 glass - 36 bottle Cava Blend, Segura Viudas Brut Reserva 'Heredad' - Spain - 66 bottle Champagne, Moët & Chandon Brut Imperial - France - 139 bottle

#### REDS

Tempranillo, Bodegas Lan Crianza - Spain - 10 glass - 36 bottle Monastrell-Cabernet, Vinos Atlántico "Gordo" - Spain - 11 glass - 40 bottle Tempranillo, Bodegas Lan Gran Reserva - Spain - 54 bottle Sangiovese, Fattoria Poggerino "Chianti Classico" - Italy- 60 bottle Merlot-Cabernet Franc, Lassegue "Saint-Emilion" - France - 112 bottle Pinot Noir, Gran Moraine - Yamhill-Carlton, Oregon - 125 bottle Cabernet Sauvignon, Jordan Vineyards - California - 130 bottle

# **TAPAS**

### AVOCADO SALAD (V) (G) 9

VIETNAMESE SPRING DRESSING, MIXED GREENS, TOMATO, RED ONION, AVOCADO AND CUCUMBER

### ASIAN BEEF TACOS (G) 10

TWO MINI SOFT SHELL TACOS, ASIAN BRAISED BEEF, ONION, CILANTRO

• VEGETARIAN OPTION AVAILABLE •

### ROASTED EGGPLANT (V) (G) 10

CHIHUAHUA CHEESE , TOMATO, THAI BASIL, GLAZE BALSAMIC, OLIVE OIL, PICO.

#### **BURRATA PESTO (G) 14**

Thai basil, lime, tomatoes, and vinegar , olive oil, asian chimichurri. Vietnamese rice cracker

### CARPACCIO\* (G) 17

THIN CUTS OF ANGUS BEEF, TEQUILA VINAIGRETTE, BASIL OIL, AND PARMESAN CHEESE, ARUGULA

#### MONTAGNARD WINGS 12

DOUBLE FRIED WINGS, SWEET CHILI, GARLIC SOY, SESAME SEED

### EDAMAME GUACAMOLE (G) 12

EDAMAME, CORN CHIPS, TOMATOES, AVOCADO, CHIPS

# **TAPAS**

### VIETNAMESE CAPRESE (V) (G) 11

BALSAMIC REDUCTION TOMATOES, MINT, BASIL, QUESO FRESCO, OLIVE OIL, RICE CHIP

#### FRIED SPRING ROLLS 8

DRIED MUNG BEAN NOODLES, PORK, CARROTS, MUSHROOM, SHALLOTS, SWEET & SOUR CHILI FISH SAUCE

### SAIGON CEVICHE & CHIPS (G) 17

POACHED SHRIMP, OCTOPUS, MINT, ONIONS, CUCUMBER, LIME,
AVOCADO, CHIMICHURRI

• VEGETARIAN OPTION AVAILABLE •

### FIRECRACKER SHRIMP 12

SHRIMP, CRAB, CREAM CHEESE, SMOKY SWEET CHILI SAUCE

### GRILLED OCTOPUS (G) 17

OCTOPUS, OLIVE OIL, TOMATOES, CHIMICHURRI, RICE CHIPS

# QUESO OAXACA (V) (G) 14

OAXACA CHEESE, PICO, CHIPS

CHORIZO | 3

PASTOR | 4

STEAK\* | 5

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