

MIX & MATCH

POLLO A LA BRASA ^G

South American rotisserie chicken, brined for 12 hours + slow cooked over wood charcoal. Served with house made inti picante and aji amarillo sauce

CHICKEN OPTIONS	SERVING SIZE	COST PP
Mix of Dark + White	1/4 Chicken	\$5.00
White Meat	1/4 Chicken	\$6.00
Cilantro Mojo Chicken	1/4 lb.	\$6.00
<small>Pulled, slow cooked rotisserie chicken mixed with house made cilantro mojo sauce (vinegar, olive oil, onions and cilantro)</small>		
Tiritas De Pollo	3 Tenders	\$5.00
<small>Cassava breaded chicken strips, deep fried + tossed in our 6 spice seasoning. Served with Chicken + Whiskey BBQ and Mango-Guayaba BBQ sauce</small>		

SANGÜICHES

SANDWICH OPTIONS	SERVING SIZE	COST PP
Pollo Frito	1/2 Sandwich	\$5.00
<small>Cassava breaded chicken, jalapeño cheddar roll, aji amarillo mayonnaise, fresh tomato, iceberg lettuce, Greek yogurt mustard sauce, crispy bacon and pepper jack cheese</small>		
Borracho Wrap	1/2 Wrap	\$5.00
<small>Pulled rotisserie chicken, guasacaca, arroz chaufa, pepper jack cheese, aji amarillo mayonnaise, salsa criolla, iceberg lettuce, sweet corn and yuca fries in a flour tortilla</small>		
Pollo A La Brasa Wrap	1/2 Wrap	\$4.00
<small>Pulled rotisserie chicken, fried sweet plantains, sour cream, feta cheese, iceberg lettuce and salsa criolla in a flour tortilla</small>		
Inti Wrap ^V	1/2 Wrap	\$4.00
<small>Black bean miso hummus, avocado, lettuce, grape tomatoes, fresh cut jalapeño, sweet plantain, sour cream and feta cheese in a flour tortilla</small>		
Nacho's Poquito Wraps	2 Mini Wraps	\$4.00
<small>Pulled pollo a la brasa mixed with smoked gouda, fresh corn kernels and spices, stuffed in a nacho cheese crusted flour tortilla and deep fried</small>		

MINIMUM CATERING ORDER \$150

We prefer a 3 hour minimum notice but we will always try to make it happen. Give us a call if you're in a pinch!

ACOMPANAMIENTOS

SIDE OPTIONS	COST PP
Caribbean Cole Slaw ^{G V}	\$2.00
<small>Red and white cabbage, carrots, Caribbean pineapple dressing</small>	
Guasacaca + Chips ^{G V}	\$4.00
<small>Fresh avocado, red onion, cilantro, red bell pepper, lime juice, and salt. Served with green plantain chips</small>	
Roasted Corn + Tomato Salad ^{G V}	\$2.00
<small>Oven roasted tomatoes, corn, red onion, cilantro, Tajín, cilantro lime vinaigrette</small>	
Cucumber Olive Salad ^{G V}	\$2.50
<small>Red onions, chopped cilantro, sliced black olives, red bell pepper, green plantain crumble, orange vinaigrette</small>	
Yuca Fries (5 Pieces) ^{G V}	\$2.00
<small>Dusted with Tajín (chili, lime, salt seasoning)</small>	
Arepitas (7 Pieces) ^G	\$2.50
<small>Deep fried pork crackling corn flour dough</small>	
Sweet Plantains (5 Pieces) ^{G V}	\$2.50
<small>Deep fried, served with Chancaca (raw sugar cane syrup)</small>	
Arroz Blanco ^{G V}	\$2.00
<small>Steamed basmati rice</small>	
Arroz Chaufa ^G	\$2.50
<small>Steamed basmati rice with soy sauce, rice vinegar, green onion, cilantro, bacon, sesame</small>	
Arroz Congri ^{G V}	\$2.00
<small>Mix of steamed basmati rice, our house seasoned black beans, and salsa criolla</small>	
Peperonata Criolla ^V	\$2.50
<small>Fresh bell peppers, jalapeños, tomatoes, onions, garlic, sofrito, smoked oil, seasonal vegetables and salsa criolla</small>	
Green Plantain Chips ^{G V}	\$2.00
<small>Deep fried and dusted with Tajín (chili, lime, salt seasoning)</small>	
Black Beans ^{G V}	\$2.50
<small>Slow cooked with fresh cilantro, cumin and sofrito</small>	

BEBIDAS

	Serving Size	Cost Per person
INCA KOLA	12 oz	\$2.00
<small>Perú</small>		
COCA-COLA	12 oz	\$2.50
<small>México</small>		
GUARANÁ ANTARCTICA	11.8 oz	\$2.50
<small>Brasil</small>		
COLOMBIANA	12 oz	\$2.50
<small>Colombia</small>		
TOPO CHICO	12 oz	\$2.50
<small>México</small>		
COCONUT WATER	17.6 oz	\$3.00
BOTTLED WATER	16.9 oz	\$2.00

DULCE

AVAILABLE UPON REQUEST.
PLEASE CONTACT THE RESTAURANT

^G **Gluten Friendly**
Recipe contains no gluten but may have trace amounts of gluten due to cross contamination from other foods

^V **Vegetarian**
Recipe is plant based and contains no animal products



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