



Breakfast Menu



QUINTO

COCINA DE FUEGOS

Continental Buffet • 28

Artisan Pastries, Bread & Bagel, Assorted Cereal & Muesli, Seasonal Fruits, Cheese & Charcuterie,
Greek Yogurt, Overnight Cold Oats, Scrambled Eggs, Daily Sides

Brew Coffee or Tea

Main Course Only 19

Main Course

Continental Buffet, Main Course,
Special Coffee or Juice 37

Avocado Toast

Artisan bread, poached
eggs, avocado spread,
queso fresco

Royal Avocado Toast

Artisan bread, smoked salmon,
poached eggs,
avocado spread, red onion,
capers

Quinto Burrito

Flour wrap tortilla, scrambled eggs,
bacon, Swiss cheese, guacamole,
pico de gallo, roasted potatoes

Belgian Waffle

Tres leches sauce,
raspberry coulis

Healthy Omelet

Organic egg whites, cherry tomatoes,
mushrooms, asparagus

EAST Omelet

Whole eggs, bacon, Swiss cheese,
sun dried tomatoes

Two Eggs Any Style

Scrambled, boiled, sunny side up
choice of one side dish

Sides • 7

Apple Wood Bacon

Half Avocado

Breakfast Potatoes

Sauteed Spinach

Pork Sausage

Brunch Classics 12

Prosecco
Mimosa
Bellini
Bloody Mary

Special Coffee 6,50

Double Espresso
Machiato
Cappuccino
Flat White
Latte
Hot Chocolate

Tea 6,50

Green Jasmin Pearl
Sencha Green
Earl Grey
English Breakfast
Chamomile
Peppermint

Juice 6,50

Fresh Orange Juice
Pineapple
Apple
Grapefruit
Cranberry
Lemonade

Applicable taxes and 18% service charge will be added to your bill. For parties of 6 or more 20% service charge will be added.

Los impuestos aplicables y un cargo de servicio de 18% es automáticamente agregado a todas las cuentas.

Un cargo de servicio de 20% es automáticamente agregada a todas las cuentas de grupos de 6 o más.



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All Day Menu



QUINTO

COCINA DE FUEGOS

Para Empezar . To Start

Tartar de Salmón 4oz Salmon trout, pickles, sun-dried pepper aioli, fried potato stick 19	Mejillones al Pesto PEI mussels, white wine reduction, spinach-pistachio pesto, Artisan sourdough 26	Jalea de Mariscos Beer-battered shrimp & calamari, mango relish, coconut leche de tigre 19	Tabule y Labneh Quinoa, farro, barley, mixed herbs, cucumber, cranberry, basil-serrano labneh 18	Zanahoria Rostizada Heirloom grilled carrots, grated tomato, tahini yogurt, pistachio-fennel crumbs 16	Pizzette de Aguacate y Hongos Feta cheese, avocado, roasted beech mushrooms 28
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Clásicos de Quinto . Quinto's Classics

Ensalada de Tomate Heirloom tomato, llajua sauce, Artisan roasted crostini, goat cheese, herb oil 18
Gambas al Ajillo Jumbo Gulf shrimp, garlic, olive oil, sweet potatoes 29
Pulpo a la Plancha Seared octopus, potatoes confit, paprika 34
Provolone al Horno Baked provolone cheese, Artisan bread 20
Empanada Salteña Hand cut beef, olives, boiled egg, salsa llajua 12
Empanada de Pollo Chicken, onions, poblano pepper, cream, corn 12
Hongos Rostizados Local farm's assorted mushrooms, hazelnut salsa verde, herb oil 26
Burrata y Pera Red wine infused pear, burrata, prosciutto, roasted bread crumbs 21

De la Parrilla . From our Wood-fired Grill

Bife Angosto 14oz NY strip steak, chimichurri 48	Rack de Cordero 14oz New Zealand rack of lamb 48
Entrecôte 14oz Ribeye steak, chimichurri 54	Pargo a la Talla Grilled red snapper fillet, dried pepper marinade, lemon 48
Secreto Ibérico de Bellota 8oz Acorn fed pork ribeye cap, chimichurri 47	Pollo al Horno Oven roasted organic half chicken 34
Add Tiger Prawns 24	Add Grilled Chorizo 10

Entraña 12oz Prime skirt steak, chimichurri 57	Tapa de Costilla 8oz Prime ribeye cap, chimichurri 52	Entrecôte con Hueso 32oz Prime cowboy steak bone-in, chimichurri, potato bâtonnet 175	Bife Angosto con Hueso 24oz Prime NY strip steak bone-in, chimichurri, roasted onion, avocado 98
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Selección de Cortes Prime . Prime Selection

Para Acompañar . Sides . 12

Papas Escrachadas Smashed potatoes	Arroz y Garbanzo Za'atar jasmine rice, roasted chickpea, braised onions	Ensalada Roja Red endive, castelfranco lettuce, roasted beet vinaigrette, green goddess sauce, feta cheese, almonds	Ensalada Verde Mixed greens, Dijon-Champagne vinaigrette	Ensalada de Calabacín Marinated zucchini, citrus-mint vinaigrette	Verduras al Horno Wood-fire roasted vegetables
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Principales . Main Course

Pesca del Día Fresh fish of the day, couscous, cilantro, parsley, cream MP
Branzino Whole Mediterranean sea bass 49
Coliflor Adobada Roasted cauliflower, adobo, sesame & cauliflower purée, almonds 23
Milanese Breaded NY strip steak, Dijonnaise, llajua sauce 34
Arroz Negro Calamari sofrito, bomba rice, squid ink stock, tiger prawn, crispy rice 42
Linguini al Pesto Linguini pasta, spinach pesto, white anchovie, grana padano cheese, pistachio 28
Tagliolini Negro Squid ink pasta, lemon cream, Jumbo lump crab meat, fresh herbs 36



QUINTO

COCINA DE FUEGOS

Tragos . Cocktails

16

Chili Rita

Tequila Reposado, Red Wine, Thai Chili, Lime Juice, Agave Syrup

Blood Orange Pisco Sour

Pisco, Blood Orange Juice, Lime Juice, Agave Syrup, Egg White

Caipi Maracuyá

Vodka, Passion Fruit, Cane Sugar

Melocotón

Tequila Silver, Peach Purée, Cointreau, Lime Juice, Agave Syrup

Quinto Old Fashioned

Torched Orange Peel Infused Bourbon, All Spice, Clove Syrup

Montezuma

Mezcal, Cucumber Juice, Jalapeño, Agave Syrup, Lime Juice

La Revancha del Anana

Tequila Silver, Strawberry, Pineapple Juice, Chili Liqueur, Hibiscus Syrup

Lychee Blossom

Vodka, Junmai Sake, Lychee Juice, Elderflower Liqueur

Mezcal Negroni

Mezcal, Italian Bitter Aperitivo, Sweet Vermouth, Orange Bitters, Charred Grapefruit Peel

Wildgarden Cup

Hendrick's Flora Adora, Lemon Juice, Syrup, Soda, Cucumber, Raspberry & Mint

Gin & Tonic . 17

La Copa del '50

London Dry Gin, Grapefruit Juice, Pink Peppercorn

Lychee & Co

Gin Liqueur, Lychee Purée, Cointreau, Lime Juice

Al Sur del Trópico

Orange Infused Gin, Peach Purée, Fresh Thyme

Strangled Parrot

London Dry Gin, Elderflower Liqueur, Cucumber, Fresh Basil

Un Pie en el Chuy

London Dry Gin, Fresh Blueberries, Lime Juice, Mint

Clérico

White Wine, Crème de Cassis, Green & Red Apple, Fresh Lemon & Orange Juice

Sangría

Red Wine, Orange Juice, Vodka, Green & Red Apple

Pitchers . 55

Vino por Copa . Wine by the Glass

Espumante . Sparkling

Torressella, Prosecco, Veneto, Italy 15

Mumm, Champagne, Cuvée Prestige, Reims, France 23

Ca' del Bosco, Franciacorta, Italy 22

Blanco . White

Pinot Bianco, Kettmeier, Alto Adige, Italy 13

Pinot Grigio, Pighin, Friuli, Italy 14

Trivento Reserve, White Malbec, Mendoza 14

Albariño, Bodegas Garzon, Maldonado, Uruguay 15

Chardonnay, L.A Cetto, Valle de Guadalupe, Mexico 15

Sauvignon Blanc, Cloudy Bay, New Zeland 15

Rosé

Alta Vista, "Vive" Mendoza, Argentina, 14

Chiarretto, Cà Maiol, Riviera del Garda, Italy 15

Pink Sky

Fresh Blueberries, Lime Juice, Syrup

Strawberry Virgin Mojito

Fresh Strawberries, Lime Juice, Syrup, Fresh Mint, Soda

Passion

Passion Fruit, Lime Juice, Syrup, Soda, Mint

Virgin Mojito

Lime Juice, Syrup, Fresh Mint, Soda

Mocktails . 12

Tinto . Red

Valpolicella D.O.C., Masi Bonacosta, Veneto, Italy 13

Malbec, Perro Callejero, Mendoza, Argentina 14

Pessimst by Daou, Paso Robles, California 16

Cabernet Sauvignon, Scarlet Vine, Maipo Valley, Chile 15

Tempranillo, Barón de Ley Reserva, Rioja, Spain 15

Cabernet Sauvignon, Educated Guess, California, USA 16

Pinot Noir, Bodega Malma, Patagonia, Argentina 14

Pinot Noir, Roco Gravel Road, California, USA 17



Vino por Copa . Wine by the Glass

Champagne & Espumante

Champagne & Sparkling

Torressella, Prosecco, Veneto, Italy	13
Chandon, Garden Spritz, Argentina	15
Mumm, Champagne, Remis, France	26

Rosé

Garzón, Maldonado, Uruguay	14
Chiarretto Riviera Del Garda, Ca'Maiol, Italy	15

Selección Especial . Special Selection

Blancos/Rosé

Regular price Sales price

Albariño Single Vineyard, Garzon, Maldonado, Uruguay, 2018	82	72
Sauvignon Blanc, Terrunyo, Los Boldos, Chile, 2020	78	45
Torrentes, Solo Contigo, La Rioja, Argentina, 2014	75	45

Champagne

Taittinger Prestige, Rose, Reims , France	145	125
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Tintos

Tempranillo, Marques de Riscal, Rioja, Spain	75	50
Pinot Noir, Barda, Patagonia, Argentina, 2020	75	45

Blanco

White

Pinot Bianco, Kettmeier, Alto Adige, Italy	13
Pinot Grigio, Pighin, Friuli, Italy	14
Viognier, Alto de la Ballena, Maldonado, Uruguay	14

Albariño, Bodegas Garzon, Maldonado, Uruguay	15
Chardonnay, L.A. Cetto, Valle de Guadalupe, Mexico	15
Sauvignon Blanc, Garzon, Maldonado, Uruguay	17

Tinto

Red

Valpolicella D.O.C., Masi Bonacosta, Italy	13
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Tannat, Garzón Reserva, Maldonado, Uruguay	13
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Tempranillo, Bajon de Ley Reserva, Rioja, Spain	15
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Pinot Noir, Bodega Malma,Patagonia, Argentina	14
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Malbec, Perro Callejero, Mendoza, Argentina	14
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Carmenere, Montes Alpha, Colchagua Valley, Chile	14
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Cabernet Sauvignon, Scarlet Vine, Maipo Valley, Chile	15
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Cabernet Sauvignon, Educated guess, California, USA	16
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Pinot Noir, Roco Gravel Road, Oregon, USA	17
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Champagne

Champagne blanc

Torressella, Prosecco, Veneto, Italy	65
Cuvée , Prestige, Franciacorta, Ca' del Bosco, Lombardy, Italy	95
Taittinger Brut, Le Francaise, Reims, France	115
Mumm, Champagne, Remis, France	145
Canard- Duchene" Leonie Cuvée", Reims, France	150
Charles Heidsieck, Reims, France	185
Ruinart, Blanc de Blanc Brut, Reims, France	190
Billecart, Brut, Reims, France	198
Dom Perignon Brut, Épernay, France, 2009	525
Perrier-Jouët “Belle Epoque” Brut, Épernay, France, 2007	380
Armand de Brignac, Reims, MV	1100

Champagne rosé

Torressella, Prosecco, Veneto, Italy	65
Taittinger, Prestige, Brut Rosé, Reims, France	145
Canard- Duchene, Brut Rosé, Reims, France	180
Ruinart, Brut Rosé, Reims, France	220
Billecart-Salmon, Brut Rosé, France	225

Blanco. White

Chardonnay

Catena, “Alta”, Mendoza, Argentina, 2019	80
L.A. Cetto, Valle de Guadalupe, Mexico, 2021	60
Hearst Ranch Glacier Ridge, Monterrey Valley, 2017, USA	70
Chablis, Grand Regnard, Burgundy, France, 2019	107
Far Niente, Napa Valley, USA, 2019	125

Otras cepas

Pinot Grigio, Pighin, Friuli, Italy, 2020	60
Viognier, Alto de la Ballena, Maldonado, Uruguay, 2019	67
Albariño,Terras Gaudas, Rias Baixas, Spain, 2020	68
Sauvignon Blanc, Garzón, Maldonado, Uruguay, 2020	65
Pinot Bianco, Kettmeir,Alto Adige, Italy, 2020	60
Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand, 2018	70
Torrentes, San Pedro de Yacochuya, Salta, Argentina, 2017	70
Albariño, Bodegas Garzon, Maldonado, Uruguay 2021	65
Gewurtztraminer, Domaine Zind-Humbrecht, Alsace, France, 2015	68
Etna Bianco , Tenuta di Fessina, Erse, Italy	60
Viognier, Darioush, Napa Valley, 2021	125

Rosé

Chiarretto, Del Garda, Ca' Maiol, Italy, 2018	65
Bodega Garzon, Maldonado, Uruguay, 2018	65
Château Miraval, Côtes de Provence, France, 2020	70

Magnums

Château Miraval, Côtes de Provence, France, 2016	130
Domaine OTT, Château de Selle, Provence France, 2016	198

Tinto . Red

Tannat-tannat blends

Garzon Reserva, Maldonado, Uruguay, 2020	65
Luz de Luna, Narbona, Carmelo, Uruguay, 2017	140
Monte Vide Eu, Tannat-Merlot-Tempranillo, Montevideo,Uruguay, 2018	150
Balasto, Tannat-Cab Franc-Petit Verdot-Merlot Marselan, Maldonado, Uruguay, 2018	160

Malbec

Dark Amethyst, Mendoza, Argentina, 2016	65
Perro Callejero, Mendoza, Argentina, 2019	68
Ernesto Catena “Siesta”, Mendoza, Argentina, 2016	69
Bramare,Vina Cobos, Mendoza, Argentina,2019	92
Zuccardi Concreto, Mendoza, Argentina, 2020	98
Yacochuya, Cafayate Valley, Salta, Argentina, 2014	145
Catena Zapata "Argentino", Mendoza, Argentina, 2018	239

Blends

Cuvelier Los Andes, Gran Vin, Mendoza, Argentina, 2017	93
Bodega del Fin del Mundo, Special Blend, Argentina, 2018	129
Opus One, Napa Valley, USA, 2015	610
Opus One, Napa Valley, USA, 2013 - Magnum	1,210

Cabernet Sauvignon

Scarlet Vine, Maipo Valley, Chile, 2019	68
Educated Guess, North Carolina, USA, 2019	70
Achaval Ferrer, Lujan de Cuyo, Mendoza, Argentina	86
Buena Vista, Napa Valley, USA, 2019	98
Manso de Velasco, Curico Valley, Chile, 2013	147

Cabernet Franc

Alto de la Ballena, Maldonado, Uruguay	67
El Enemigo, Mendoza, Argentina, 2019	78
Zuccardi "Poligonos", Mendoza, Argentina, 2018	82

Pinot Noir

Bodega Malma, Patagonia, Argentina	67
Garzón, Single Vineyard, Maldonado, Uruguay, 2018	70
Roco, Gravel Road, California, USA	75
Walt, Santa Rita Hills, USA, 2018	84

Syrah

Morgan, Santa Lucia Highlands, California, 2018	67
Montes Alpha, Colchagua Valley, Chile, 2018	71

Carmenere

Montes Alpha, Colchagua Valley, Chile, 2020	60
Concha y Toro, Terrunyo, Chile, 2018	90

Ventana a Europa . Window to Europe

Tempranillo

Baron de Ley Reserva, Rioja, Spain	70
Numanthia, Tinta de Toro, Toro, Spain, 2018	103
Aalto, Ribera del Duero, Spain, 2019	145
Bodegas Emilio Moro, Ribera del Duero, Spain, 2019	80

Otras cepas

Valpolicella D.O.C, Masi Bonacosta, Italy, 2020	60
Chianti Classico, Borgo Escopeto, Italy, 2019	60
Barolo, Beni di Batasiolo, Piemonte, Italy 2018	98
Amarone della Valpolicella, Parolvini, Italy, 2019	140
Brunello di Montalcino, Podere la Vigna, Italy, 2017	140
Monastrell, Bodega Juan Gil, Silver, Jumilla, Spain	60





Martini Nights

(Every Thursday at 6pm)



QUINTO

COCINA DE FUEGOS

Create your own Martini 10 4oz

Choose your kick

Vodka or Gin

Choose your style

Dry Dirty Rocks
Stirred Shaken up

Choose your garnish

Olives or Lemon Twist

Classic Martinis

Cosmopolitan

Ketel One Citroen, Cointreau,
cranberry juice, fresh lime juice,
orange twist

Perfect Martini

Tanqueray Gin, dry vermouth,
sweet vermouth, olives

Apple Martini

Ketel One, green apple
schnapps, lemon juice,
apple slice

French Martini

Ketel One, Chambord,
pineapple juice, lemon twist

Lemon Drop Martini

Ketel One, Limoncello,
syrup, lemon twist, lime
juice

Quinto Signatures

Green Summer

Tanqueray, midori, lime juice,
syrup, foam

Lychee Blossom

Ketel One, Junmai Sake,
lychee juice, elderflower
liquor

Coconut Espresso Martini

Ketel One, Kahlua, espresso,
coconut foam

Peach Martini

Ketel One, creme yvette,
peach puree, lychee juice,
lime juice





Lunch Menu

(Lunch Monday to Saturday)



QUINTO

COCINA DE FUEGOS

Para Empezar • To Start

Ensalada de Tomate 
Heirloom tomato, llajua sauce,
Artisan roasted crostini,
goat cheese, herb oil 18

Empanada de Pollo
Shredded chicken, onions,
poblano pepper, cream, corn 12

Pulpo a la Plancha 
Pan seared octopus,
potatoes confit, paprika 34

Gambas al Ajillo 
Jumbo Gulf shrimp, garlic,
chili oil, sweet potatoes 29

Jalea de Mariscos
Beer-battered shrimp & calamari,
mango relish, coconut leche de tigre 19

Empanada Salteña 
Hand cut beef, olives,
boiled egg, salsa llajua 12

Pizzette & Sandwiches

Pizzette Fugazzeta
Braised onion, provolone, oregano 19

Pizzette de Mortadella
Mortadella, stracciatella cheese, bianca sauce,
spinach pesto 19

Pizzette de Soppressata Picante
Spicy soppressata, mozzarella cheese, peperonata 19

Quinto Burger
8oz. Angus beef, brioche bun, Dijon aioli, lettuce,
aged provolone cheese 23

Capicola Sandwich
Folded pita bread, thin capicola, provolone cheese, arugula,
mustard sauce 21

Caprese Sandwich
Folded pita bread, tomato, fresh mozzarella cheese,
green pesto 18

Del Mar • From the Sea

Pesca del Día 
Fresh fish of the day, oven vegetables MP

Branzino 
Whole Mediterranean sea bass 48

Para Acompañar • Sides • 12

Papas Escrachadas
Smashed potatoes

Ensalada Roja
Red endive, castelfranco lettuce, roasted
beet vinaigrette, green goddess sauce, feta
cheese, almonds

Ensalada Verde
Mixed greens, Dijon-
Champagne vinaigrette

Verduras al Horno
Wood-fire roasted vegetables

Applicable taxes and 18% service charge will be added to your bill. For parties of 6 or more 20% service charge will be added. Los impuestos aplicables y un cargo de servicio de 18% es automáticamente agregado a todas las cuentas. Un cargo de servicio de 20% es automáticamente agregado a todas las cuentas de grupos de 6 o más.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions. Several menu items contain peanuts, tree nuts, fish, shellfish, eggs, milk, soy and gluten. Inform your server if you have a food allergy.

Lunch on the Fly • 35

Monday

Para Empezar • To Start

Ensalada de Tomate
Heirloom tomato, llajua sauce,
Artisan roasted crostini,
goat cheese, herb oil

Para Continuar • To Continue

Filete de Branzino
Grilled Mediterranean sea bass fillet,
cucumber yogurt, green tomatillo salad

Tuesday

Pizzette de Hongos
Oyster mushroom, salsa
bianca, mozzarella cheese,
lemon zest

Vacío
8oz Flap steak, chimichurri,
served with potato bâtonnet

Wednesday

Tartine de Tomate
Artisan bread, tomato confit,
spinach-pistachio pesto,
stracciatella cheese

Milanesa de Pollo
Breaded boneless chicken cutlet,
Dijonnaise and llajua sauce, arugula salad

Thursday

Gambas al Ajillo
Jumbo Gulf shrimp, garlic,
chili oil, sweet potatoes

Mortadella Sandwich
Folded pita bread,
pistachio mortadella, arugula,

Friday

Jalea de Mariscos
Beer battered shrimp &
calamari, coconut & mango
leche de tigre

Linguini al Pesto
Linguini pasta, spinach pesto, white
anchovie, grana padano cheese,
pistachio

Para Cerrar • To End

Pastelito de Guayaba y Queso
Guava & cheese stuffed puff pastry,
vanilla ice cream, graham crumble



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QUINTO

COCINA DE FUEGOS

Tragos . Cocktails
16

Chili Rita

Tequila Reposado, Red Wine,
Thai Chili, Lime Juice, Agave Syrup

Blood Orange Pisco Sour

Pisco, Blood Orange Juice,
Lime Juice, Agave Syrup, Egg White

Caipi Maracuyá

Vodka, Passion Fruit, Cane Sugar

Melocotón

Tequila Silver, Peach Purée, Cointreau,
Lime Juice, Agave Syrup

Quinto Old Fashioned

Torched Orange Peel Infused Bourbon,
All Spice, Clove Syrup

Montezuma

Mezcal, Cucumber Juice, Jalapeño,
Agave Syrup, Lime Juice

La Revancha del Anana

Tequila Silver, Strawberry, Pineapple Juice,
Chili Liqueur, Hibiscus Syrup

Lychee Blossom

Vodka, Junmai Sake, Lychee Juice,
Elderflower Liqueur

Mezcal Negroni

Mezcal, Italian Bitter Aperitivo, Sweet Vermouth,
Orange Bitters, Charred Grapefruit Peel

Wildgarden Cup

Hendrick's Flora Adora, Lemon Juice, Syrup,
Soda, Cucumber, Raspberry & Mint

Gin & Tonic . 17

Pitchers . 55

La Copa del '50

London Dry Gin, Grapefruit Juice,
Pink Peppercorn

Lychee & Co

Gin Liqueur, Lychee Purée, Cointreau,
Lime Juice

Al Sur del Trópico

Orange Infused Gin, Peach Purée,
Fresh Thyme

Strangled Parrot

London Dry Gin, Elderflower Liqueur,
Cucumber, Fresh Basil

Un Pie en el Chuy

London Dry Gin, Fresh Blueberries,
Lime Juice, Mint

Clérico

White Wine, Crème de Cassis,
Green & Red Apple, Fresh Lemon
& Orange Juice

Sangría

Red Wine, Orange Juice,
Vodka, Green & Red Apple

Vino por Copa . Wine by the Glass

Mocktails . 12

Espumante . Sparkling

Torressella, Prosecco, Veneto,
Italy 15

Mumm, Champagne,
Cuvée Prestige, Reims, France 23

Ca' del Bosco, Franciacorta,
Italy 22

Blanco . White

Pinot Bianco, Kettmeier,
Alto Adige, Italy 13

Pinot Grigio, Pighin,
Friuli, Italy 14

Trivento Reserve,
White Malbec, Mendoza 14

Albariño, Bodegas Garzon,
Maldonado, Uruguay 15

Chardonnay, L.A Cetto,
Valle de Guadalupe,
Mexico 15

Sauvignon Blanc, Cloudy
Bay, New Zeland 15

Rosé

Alta Vista, "Vive" Mendoza,
Argentina, 14

Chiaretto, Cà Maiol,
Riviera del Garda,
Italy 15

Pink Sky

Fresh Blueberries, Lime Juice,
Syrup

Strawberry Virgin Mojito

Fresh Strawberries, Lime Juice,
Syrup, Fresh Mint, Soda

Passion

Passion Fruit, Lime Juice,
Syrup, Soda, Mint

Virgin Mojito

Lime Juice, Syrup, Fresh Mint,
Soda

Tinto . Red

Valpolicella D.O.C., Masi Bonacosta,
Veneto, Italy 13

Malbec, Perro Callejero,
Mendoza, Argentina 14

Pessimst by Daou, Paso Robles,
California 16

Cabernet Sauvignon, Scarlet Vine,
Maipo Valley, Chile 15

Tempranillo, Barón de Ley Reserva,
Rioja, Spain 15

Cabernet Sauvignon, Educated Guess,
California, USA 16

Pinot Noir, Bodega Malma,
Patagonia, Argentina 14

Pinot Noir, Roco Gravel Road,
California, USA 17



Brunch Menu

(Sunday)



QUINTO

COCINA DE FUEGOS

Brunch de Barrio

78 pp*

Barra Fria

Tostada de Atún

Yellowfin tuna, fried corn tortilla, mango, guacamole, onion, spicy pepper aioli

Tostada de Ceviche

Yellowtail snapper, white leche de trigre, guacamole, roasted sweet potato, red onions

Tostada de Aguachile

Poached shrimp, fried corn tortilla, cucumber, pepper, red onion, guacamole

Ostras y Michelada

3 pcs Blue Point oysters, soy, lime, beer, tabasco, worcestershire sauce

Vuelve a la Vida

Seafood cocktail (shrimp, octopus, calamari), orange-lime-tomato cold broth, avocado, tortilla chips

Causa de Pulpo

Seared octopus, aji amarillo, mashed potato, macha aioli, octopus chicharrón

Del Fuego

Queso Fundido con Chorizo

Melted provolone cheese, chorizo, fresh tortillas

Masa de Cangrejo

Yellow corn dough, crab sofrito filling, salsa roja, sour cream

Barbacoa de Pollo

Fire oven roasted adobo marinated chicken

Coliflor Adobada

Roasted cauliflower, adobo, sesame & cauliflower purée, almonds

Fugazzeta Milanese

Breaded chicken, mozzarella, confit onions, oregano

Pargo a la Talla

Marinated snapper fillet, cooked a la Parrilla

Tabla de Chorizo

Argentinian chorizo, morcilla, salchicha parrillera, chimichurri

Arepa Reina Pepiada

Pulled chicken, avocado cream, corn arepa

Tabla de Carne

Grilled skirt steak, NY strip steak, rack of lamb, chimichurri
Serve 3 people

Chilaquiles

Skirt steak, corn tortilla chips, salsa verde, sour cream, queso fresco

Baja Tacos

Deep-fried grouper tacos, purple cabbage, chipotle aioli, avocado

Para Cerrar

Flan de Vainilla y Dulce de Leche

Tostada de Tres Leches

Volcán de Chocolate

Paleta de Mango

Paleta de Mango y Chamoy

Paleta de Coco

**Free flow food and drinks limited to 2 hours from the first order*

Applicable taxes and 18% service charge will be added to your bill. For parties of 6 or more 20% service charge will be added.

Los impuestos aplicables y un cargo de servicio de 18% es automáticamente agregado a todas las cuentas.

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QUINTO

COCINA DE FUEGOS

Quinto Signatures

Ojo Rojo

Beer, clamato, lime juice, tajin rim, pepper, salt, tabasco, traditional dark sauce

Tamarindo Picante

Spicy tamarind vodka, pineapple juice, Cointreau, agave syrup, lime juice

Carajillo

Liquor 43, espresso

Caipiroska

Vodka, lime, syrup

Blood Orange Pisco Sour

Pisco, blood orange juice, lime juice, agave syrup, egg white

Paloma

Mezcal, grapefruit soda, lime juice

Cantarito

Mezcal, orange juice, grapefruit juice, lime juice, grapefruit soda, tajin rim

Coconut Espresso Martini

Vodka, coffee liquor, espresso, coconut foam

Finnish Cooler

London dry gin, lychee juice, lime juice, honey, grapefruit Hey, Hei

Brunch Classics

Prosecco

Torressella, Veneto, Italy

Pinot Noir

Maison Nicolas, Pays d'Oc, France

Sauvignon Blanc

Guenoc, California, USA

Mimosa

Prosecco, orange juice

Bellini

Prosecco, peach juice

Bloody Mary

Vodka, tomato juice, tabasco, worcestershire sauce, lemon juice, olive, celery

Beer Corner

Charro

Lagunitas IPA

Pacífico

Corona
Presidente

Modelo Rubia
Stella Artois

Modelo Negra
Bud Light

Soft Drinks

Mexican Coke

Jarritos

Squirt

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QUINTO

COCINA DE FUEGOS

La Tentación del Barrio

Tequila

- Clase Azul Reposado 30
- Clase Azul Gold 55
- Clase Azul Añejo 75
- Clase Azul Extra Añejo "Ultra" 245
- Don Julio Alma Miel 25
- Don Julio Rosado Reposado 25
- Don Julio 1942 Extra Añejo 30
- Casa Dragones Reposado 25
- Casa Dragones Añejo 35
- Jose Cuervo "Reserva de la Familia" 40

Whisk(e)y

- Macallan, 18yr 45
- Macallan, 25yr 245
- Royal Salute, 21yr 40
- Royal Salute, 38yr 95
- Chivas Regal, 18yr 25
- Chivas Regal, 25yr 55
- Johnnie Walker Blue Label 45
- Glenlivet, 18yr 30
- Glenlivet, 25yr 65
- Belvenie, 14yr "Caribbean Cask" 25

Rum

- Zacapa XO 25
- Diplomatico Ambassador 40
- Flor de Caña, 25yr 35

Cognac

- Remy Martin XO 35
- Martell Cordon Bleu 30

Digestivos

- Bailey's 8
- Sambuca Romana 8
- Fernet Branca 8
- Sandeman, 10yr, Tawny Port 8
- Jägermeister 8

○ Best offer of our premium liquor selection during our Brunch de Barrio

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Dessert Menu



QUINTO

COCINA DE FUEGOS

Postres

Cheesecake de Chocolate

Dark Chocolate, Cream cheese, Graham Crust, Fresh Passion-Fruit & Orange Sauce, Caramelized Pistachio 14

Crème Brûlée de Horchata 12

Fondant de Dulce de Leche

Dulce de Leche Fondant, Banana Ice Cream, Pecan Cookie 14

Pan de Elote

Corn bread, vanilla ice cream, dulce de leche 14

Helados & Sorbet 10

- Banana
- Dulce de Leche
- Choco-Coco Sorbet
- Strawberry Sorbet

*ask your server about special flavor of the day

Vinos De Postre

Sandeman 10, Tawny Port 12

Sandeman 20, Tawny Port 25

Sandeman Founders, Reserve 32

Digestivos • 13

Bailey's
Disaronno Amaretto
Sambuca Romana
Fernet Branca
Cointreau
Grand Marnier
Borghetti

Cognac

Hennessy Paradis 220
Remy Martin 1738 16
Remy XO 58
Martell XO 64
Martell Crandon Bleu 50

Cocktails de Cierre • 16

Coconut Espresso Martini

Vodka, Kalhwa, Espresso, Coconut Foam

Key Lime Pie Martini

Limocello, Lime Juice, Cream, Sugar Cane, Lime Zest

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Kids Menu



QUINTO

COCINA DE FUEGOS

Kids Menu

Margherita Pizza

mozzarella, San Marzano tomato
sauce, basil 18

Chicken Tenders & Fries 18

Pasta

Rigatoni, pomodoro sauce 14

East Burger

Creekstone Beef House mix, bun, lettuce, tomato,
mozzarella, Dijon aioli, fries 19

Helados & Sorbet 10

- Banana
- Dulce de Leche
- Choco-Coco Sorbet
- Strawberry Sorbet

*ask your server about special flavor of the day



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