



Breakfast Menu



QUINTO

COCINA DE FUEGOS

Continental Buffet • 30

For an extra \$8 enjoy the buffet, a main course and a specialty coffee or juice

House 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

Avocado Tartine

Fresh avocado, toasted seeds,
house sourdough, lemon,
local sprouts & radish

18

Add two poached eggs 6

Add smoked salmon 9

QUINTO Omelet

French style omelet served with
choice of tomato, onion, pepper,
mushroom, spinach, ham,
bacon, Swiss cheese,
provolone cheese or feta cheese

20

Two Eggs Any Style

Two cage-free eggs prepared
any style, served with
breakfast potatoes, local greens,
choice of bacon, sausage or ham

20

Eggs Benedict

Poached cage-free eggs,
English muffins, bacon,
Hollandaise sauce

24

Shakshuka

Wood-fired guajillo
pepper & tomato sauce,
two cage-free eggs,
avocado, crispy masa

22

Waffles

Vanilla Chantilly cream,
berry jam,
hazelnut brown butter

18

Açaí Bowl

Granola, banana,
fresh berries, pepitas

17

Sides

Crispy Breakfast Potatoes

Rosemary, Espelette pepper

8

Half Avocado

8

Smoked Bacon

9

Pork Sausage

8

Sautéed Spinach

8

Brunch Classics 12

Prosecco

Mimosa

Bellini

Bloody Mary

Double Espresso

Machiato

Cappuccino

Flat White

Latte

Hot Chocolate

Specialty Coffee 6,50

Tea 6,50

Green Jasmin Pearl

Sencha Green

Earl Grey

English Breakfast

Chamomile

Peppermint

Juice 7,50

Fresh Orange Juice

Pineapple

Apple

Grapefruit

Cranberry

Lemonade



Applicable taxes and 20% service charge will be added to your bill. Los impuestos aplicables y un cargo de servicio de 20% es automáticamente agregado a todas las cuentas.

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Lunch Menu



The ideal lunch to fit your cravings and schedule

Para Empezar

To Start - served together with your main course

Pincho de Gambas

Jumbo Gulf shrimp, garlic and lemon aioli

or

Bruschetta y San Daniele

Homemade flatbread, salsa llajua, San Daniele prosciutto

Para Continuar - Crea tu Milanese

To Continue - Build your milanese

Choose your Protein

Carne

NY strip steak

Pollo

Chicken breast

Vegetariana

Eggplant

Choose your Style

Tradicional - simply breaded

A Caballo - two sunny-side-up eggs

Napolitana - Ham, mozzarella cheese, fresh tomatoes

Fugazzeta - Confit onions, mozzarella cheese, oregano

Tres Quesos - Manchego cheese, provolone cheese, mozzarella cheese

Served with a side of house green, cherry tomato, cucumber, vinaigrette.
Charred lemon and Dijonnaise sauce.

Para Cerrar . Dessert

Torta de Tres Leches

Chocolate ganache, fresh strawberries



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All Day Menu



QUINTO

COCINA DE FUEGOS

Para Empezar . To Start

Tartar de Res Hand cut prime steak, shallots, capers, Dijon mustard, onion ash roasted sourdough 22	Hamachi Crudo Raw hamachi, passion fruit leche de tigre, habanero oil, cancha crumble 22	Causa de Pulpo Seared octopus, olive aioli, beet & potato cold purée, avocado, octopus chicharrón 21	Burrata y Pera  Red wine infused bartlett pear, burrata, prosciutto, pistachio crumble 21
Provolone al Horno  Wood-ovenbaked provolone cheese, roasted sourdough 20	Pulpo al Pastor  Seared octopus , guajillo pepper and orange marinade, charred pineapple 34	Gambas al Ajillo  Jumbo Gulf shrimp, sweet potatoes, garlic and lemon aioli, olive oil, roasted sourdough 29	Ensalada de Tomate  Heirloom tomato, roasted house crostini, goat cheese, herb oil 21
Frito de Mar Beer-battered shrimp & calamari, huancaína tartare, criolla sauce, yuca frita 29		Polenta y Hongos Creamy polenta, sautéed wild mushrooms, onions, poached egg, wine jus, chives 21	

Para Continuar . To Continue

Selección de Cortes . Meat Cut Selection

Bife Angosto 14oz NY strip steak 48	Entrecôte con Hueso 32oz Prime cowboy steak bone-in, crispy potatoes, rosemary bouquet, choice of two sides 195	Bife Angosto con Hueso 24oz Prime NY strip steak bone-in, roasted onion, charred avocado 98	Rack de Cordero 14oz New Zealand rack of lamb 48
Entraña Prime  10oz Prime skirt steak 57	<i>All our meats are served with our homemade salsa verde</i>		
Entrecôte 14oz Ribeye steak 56			

De La Parrilla y Otros Fuegos . From our Wood-fired Grill

Quinto Burger 8oz Australian wagyu beef, maple candied bacon, caramelized onion, aged provolone cheese, roasted garlic aioli, arugula, French fries 37	Pasta y Trufa Homemade spaghetti, basil sauce, aged Parmesan, wine jus, mushrooms, truffle 32	Coliflor Adobada  Adobo roasted cauliflower, smoked eggplant cream, lentil salad, roasted cashew crumble 28
Pollo al Horno Slow cooked chicken, wine jus, charred scallions 34	Pesca del Día Catch of the day, served with mixed grains salad, cucumber, cranberry, basil-serrano yogurt 44	Pizzette de Entraña y Hongos Salsa blanca, prime skirt steak, wild confit mushrooms, cherry tomato, arugula, balsamic glaze 32
Milanesa  Breaded steak, Dijonnaise, llajua sauce, charred lemon 34	Branzino  Grilled butterflied Mediterranean Sea Bass, anticuchera sauce, braised pepperonatta 59	Extras <i>Add-ons</i> Grilled chorizo 10 Grilled morcilla 12 Jumbo Gulf shrimp 12
Choose your Style 10 A caballo - two sunny-side-up eggs Napolitana - Ham, mozzarella cheese, fresh tomatoes Fugazzeta - Confit onions, mozzarella cheese, oregano Tres Quesos - Manchego, provolone, mozzarella cheese		

Para Acompañar . Sides

Truffle Fries French fries, truffle oil, aged parmesan cheese, chives, 18	Arroz Amarillo White onion, vegetable broth, butter 14	Tabule y Labneh Quinoa, farro, barley, cucumber, cranberry, mixed herbs, basil-serrano labneh 18	Ensalada Verde  Mixed greens, Dijon-Champagne vinaigrette 14
Papas Escrachadas Smashed potatoes 14	Verduras al Horno  Wood-fire seasonal roasted vegetables 14	Batata Rostizada Sweet potato, brown butter, chives 14	

From the Lab to the Glass

Cocktail selection crafted in our mixology lab

Salto del Fraile Gin, Matcha, Crème de Cacao, Lime Juice, Syrup 17	Al Olivo Martini Vodka Washed Greek Yogurt, Bell Peppers, Lillet Blanc, Botija Olives, Sea Water 17	Fernet Spritz Fernet Branca, Bourbon, Lime Juice, Ginger Beer, Syrup, Mint 18
Spicy Guavarita Mezcal, Tequila, Chilli Agave Infused, Guava, Thai Chilli a la Parrilla 17	Ocaso Dark Rum, Banana Liqueur, Chocolate Bitter 19	Clarita Colada Silver and Dark Rum, Clarified Pineapple, Coconut Cream & Milk 19
Chili Rita Tequila Blanco, Red Wine,Thai Chili, Lime Juice, Agave Syrup 19	Blood Orange Pisco Sour Pisco, Blood Orange Juice, Lime Juice, Agave Syrup, Egg White 19	Mezcal Negroni Mezcal, Italian Bitter Aperitivo, Sweet Vermouth, Orange Bitters, Charred Grapefruit Peel 19
Caipi Maracuyá Vodka, Passion Fruit, Cane Sugar 17	Montezuma Mezcal, Cumcumber Juice, Jalapeño, Agave Syrup, Lime Juice 19	

Gin & Tonic

17

La Copa del '50 London Dry Gin, Grapefruit Juice, Pink Peppercorn	Al Sur del Trópico Orange Infused Gin, Peach Purée, Fresh Thyme	Un Pie en el Chuy London Dry Gin, Fresh Blueberries, Lime Juice, Mint
Lychee & Co Gin Liqueur, Lychee Purée, Cointreau, Lime Juice	Strangled Parrot London Dry Gin, Elderflower Liqueur, Cucumber, Fresh Basil	

Zero Proof Cocktails (Non-Alcoholic)

16

Sunset Feeling Zero Proof Rum, Yunnan Black Tea, Pineapple, Strawberry, Whey	Calamansi Pie Spritz Zero Proof Gin, Calamansi, Hallabong, Coconut Water	Guava Paloma Zero Proof Tequila Blanco, Guava, Shio Koji, Grapefruit
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Vino por Copa

Wine by the Glass

Espumante Sparkling	Blanco White	Rosado Rosé
Torressella, Prosecco, Veneto, Italy 18	Pinot Grigio, Pighin, Friuli, Italy 17	Chiaretto, Cà Maiol, Riviera del Garda, Italy 16
	Alvarinho, Soalheiro, Monção e Melgaço, Portugal 18	
	Sauvignon Blanc, Details by Sinegal, North Coast, USA 17	
	Chardonnay, L.A Cetto, Valle de Guadalupe, Mexico 16	

Tinto

Red

Malbec, Perro Callejero, Mendoza, Argentina 16	Tempranillo, Barón de Ley Reserva, Rioja, Spain 16
Pinot Noir, Malma Reserva, Patagonia, Argentina 17	Cabernet Sauvignon, Details by Sinegal, Sonoma County, USA 16

Cerveza

Beer8

Presidente, pilsner	Tropical Original, Vienna lager
Stella Artois, pilsner	Tropi Crystal, pilsner
Sapporo, lager	Tropi Flaca, pilsner
Bud light, light lager	Lagunitas, India Pale Ale



Dessert Menu



QUINTO

COCINA DE FUEGOS

Postres

Cheesecake Basque

Cream cheese, aged Manchego cheese,
Pedro Ximenez sherry foam 14

Pavlova de Maracuyá

Meringue, homemade passion fruit sorbet,
fresh mango, micro mint 14

Fondant de Dulce de Leche

Dulce de leche fondant,
homemade banana ice cream, pecan cookie,
white chocolate Graham crumble 14

Helados 10

- Banana
- Dulce de Leche
- Pistachio
- Chocolate

Sorbet 10

- Berries
- Lemon
- 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 Grandon Bleu 50

Cocktails de Cierre • 16

Coconut Espresso Martini

Vodka, Kalhua, Espresso,
Coconut Foam

Key Lime Pie Martini

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

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Brunch Menu

(Every Sunday)



QUINTO

COCINA DE FUEGOS

Brunch de Barrio

75 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

Trio de Ceviche

Passion fruit-Jalea, Nikkei-avocado mousse, roasted poblano ceviche

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

Quesabirria

Braised short rib in dried pepper broth, provolone, short rib reduction, corn tortilla

Barbacoa de Pollo

Fire oven roasted adobo marinated chicken

Coliflor Adobada

Roasted cauliflower, adobo, sesame & cauliflower purée, almonds

Anticucho de Entraña

Panka chilli, yellow chilli pepper, marble potato

Cigalas a la Parrilla

Grilled marinated prawn, anticuchera sauce

Empanada de Queso

Smoked Gouda Mozzarella, white onions

Choripan

Grilled Argentinian chorizo, chimichurri, baguette

Tabla de Carne

Grilled skirt steak, NY strip steak, baby pork ribs, chimichurri
Serve 3 people

Chilaquiles

Shredded chicken, 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

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Fresh Coconut

Virgin 19
Add 2oz. of house spirits +12



QUINTO

COCINA DE FUEGOS

Free Flow Package

20 pp*

Quinto Signatures

Ojo Rojo

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

Tamarindo Picante

Spicy tamarind vodka, pineapple juice, Alma Finca, agave syrup, lime juice

Quinto Carajillo

Nixta corn liquor, espresso

Fernet Spritz

Fernet Branca, Bourbon, lime juice, ginger beer, syrup, mint

Caipiroska

Vodka, lime, syrup

Blood Orange Pisco Sour

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

Paloma

Mezcal, grapefruit soda, lime juice

Spicy Guavarita

Tequila, mezcal, spicy jalapeno infusion, guava, pepper a la Parrilla

Cantarito

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

Coconut Espresso Martini

Vodka, coffee liquor, espresso, coconut foam

Mango Mai Tai

Rum, mango liquor, orange liquor, mango, agave syrup

Hibiscus Runner

White Rum, dark Rum, Hibiscus Rum, pineapple juice, lime juice, orange juice, agave

Brunch Wines

Prosecco

Torressella, Veneto, Italy

Pinot Noir

Maison Nicolas, France

Sauvignon Blanc

Guenoc, California, USA

Beer Corner

Pacifico

Lagunitas IPA

Corona

Presidente

Modelo Rubia

Stella Artois

Modelo Negra

Bud Light

Soft Drinks

Mexican Coke

Jarritos

Squirt

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





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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QUINTO

COCINA DE **FUEGOS**

Selección de Vinos · [Wine List](#)



Vino por Copa . *Wine by the Glass*

Champagne & Espumante

Champagne & Sparkling

Torressella, Prosecco, Veneto, Italy 15

Mumm, Cuvée Prestige, Champagne,

Reims, France 23

Ca' del Bosco, Franciacorta, Italy 22

Rosé

Alta Vista, "Vive" Mendoza, Argentina 14

Chiaretto Riviera Del Garda, Ca'Maiol, Italy 15

Blanco

White

Pinot Bianco, Kettmeier, Alto Adige, Italy 13

Pinot Grigio, Pighin, Friuli, Italy 14

Sauvignon Blanc, Details by Sinegal, North Coast, USA 16

Trivento Reserve, White Malbec, Mendoza 14

Albariño, Bodegas Garzon, Maldonado, Uruguay 15

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

Vodka

Ciroc 16

Belvedere 16

Absolut Elyx 16

Zyr 13

Crystal Head 16

Ketel One 16

Ketel One Botanical Cucumber & Mint 15

Ketel One Botanical Peach & Orange Blossom 15

Ketel One Botanical Grapefruit & Rose 15

Cognac

Remy Martin V.S.O.P 14

Remy Martin 1738 16

Remy Martin XO 40

Martell XO 64

Martell Cordon Bleu 50

Tequila & Mezcal

Maestro Dobel Diamante 17

Don Julio Blanco 17

Don Julio Reposado 25

Don Julio Añejo 28

Don Julio 70 30

Don Julio 1942 60

Don Julio Alma Miel 75

Don Julio Primavera 35

Don Julio Rosado 30

Casa Dragones Blanco 23

Casa Dragones Reposado 45

Casa Dragones Joven 75

Casa Dragones Añejo 60

Komos Reposado 28

Komos Añejo 37

Komos Extra Añejo 96

Clase Azul Reposado 60

Clase Azul Gold 110

Clase Azul Añejo 145

Clase Azul Ultra 435

Amarás Mezcal 17

Amarás Reposado 19

Jose Cuervo Reserva de la Familia 65

Dos Hombres Mezcal 14

Centenario Plata 17

Centenario Reposado 24

Centenario Añejo 27

Digestives

Bailey's 16

Disaronno 16

Fernet Branca 16

Frangelico 16

Jagermeister 16

Licor 43 14

Sambuca 16

Sandeman 12

Dow's Tawny 12

Dow's Fine Ruby 12

Limoncello 16

Selección Especial . *Special Selection*

Blancos

Albariño Single Vineyard, Garzon, Uruguay, 2022 72

Torrentes, Solo Contigo, La Rioja, Argentina, 2014 45

Champagne

Taittinger Prestige, Rose, Reims , France 125

Ca' del Bosco , Franciacorta, Italy 95

Tintos

Garzón Tanat, Uruguay, 2021 60

Malbec, Salentein Reserve,

Mendoza, Argentina, 2020 50

Tinto

Red

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

Pessimst by Daou, Paso Robles, California 16

Tempranillo, Barón de Ley Reserva, Rioja, Spain 15

Pinot Noir, Barda, Patagonia, Argentina 14

Malbec, Perro Callejero, Mendoza, Argentina, 14

Carmenere, Montes Alpha, Colchagua Valley, Chile 14

Cabernet Sauvignon, Scarlet Vine, Maipo Valley, Chile 15

Cabernet Sauvignon, Details by Sinegal,

Sonoma County, USA 16

Pinot Noir, Roco Gravel Road, Oregon, USA 17



Rum	Gin
Colección Brugal 1888 16	Tanqueray 15
Brugal Collection Visionaria 24	Tanqueray Sevilla 15
Flor de Caña Blanco 13	Tanqueray 10 17
Flor de Caña, 12yr 16	Whitley Neill 13
Flor de Caña, 18yr 20	No3 London Dry Gin 16
Flor de Caña, 25yr 38	Hendricks Original 16
Ron Abuelo Añejo,12yr 18	Monkey 47 22
Diplomático Ambassador 48	Pomp & Whimsy 33
Zacapa Solera 23 17	
Zacapa XO 34	
Mount Gay Black XO 16	
Appleton Estate 12	
Bacardi Superior 15	

Single Malt Whiskey	Blended Whisky
The Macallan, 12yr 21	Chivas, 18 yr 23
The Macallan, 18yr 60	Chivas, 25yr 80
The Macallan Rare Cask 88	Royal Salute, 21yr 45
The Macallan, 25yr 275	Royal Salute, 38yr 75
Oban, 14yr 22	Johnnie Walker Black Label 17
The Glenlivet 12yr 19	Johnnie Walker Gold Label 32
The Glenlivet 18yr 40	Johnnie Walker Blue Label 65
The Glenlivet, 25yr 135	Buchanan's, 12 yr 18
Glenmorangie, 12yr La Santa 20	Buchanan's, 18yr 22
Glenmorangie, 10yr 17	Nikka Coffey 20
Lagavulin, 16yr 26	Hibiki 27
The Balvenie, 12yr DoubleWood 22	The Yamazaki 40
The Balvenie, 14yr Caribben Cask 25	
Glenfiddich, 12yr 21	
Glenfiddich, 14yr 21	
Glenfiddich, 21yr 275	
The Yamazaki, 12yr 40	
Laphroaig 10yr 17	

Rye Whisky

Bulleit 16
Angels Envy 32

Champagne & Espumante

Champagne & Sparkling

Sparkling

Torresella, Prosecco, Veneto, Italy 65
Torresella, Rose Prosecco, Veneto, Italy 70
Franciacorta, Ca' del Bosco, Lombardy, Italy 95

Champagne blanc

Taittinger Brut, La Française, Reims, France 115
Mumm, Cuvée Prestige, Reims, 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 175
Dom Perignon Brut, Épernay, France, 2009 525
Perrier-Jouët “Belle Époque” Brut, Épernay, France, 2007 380
Armand de Brignac, Reims, MV 1100

Champagne rosé

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, 2021 80
L.A. Cetto, Valle de Guadalupe, Mexico, 2022 60
Hearst Ranch Glacier Ridge, Monterrey Valley, 2017, USA 70
Alpasión, Alto Valle de Uco, Argentina, 2021 98
Chablis, Grand Regnard, Burgundy, France, 2019 107
Far Niente, Napa Valley, USA, 2022 125

Otras cepas

Trivento Reserve, White Malbec, Mendoza, 2022 60
Pinot Grigio, Pighin, Friuli, Italy, 2022 60
Albariño,Terras Gaudas, Rias Baixas, Spain, 2021 68
Sauvignon Blanc, Details by Sinegal, North Coast, USA 60
Sauvignon Blanc, Langtry, Guenoc Valley 70
Pinot Bianco, Kettmeir,Alto Adige, Italy, 2022 60
Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand, 2023 70
Albariño, Bodegas Garzon, Maldonado, Uruguay 2022 65
Riesling, Trimbach France, 2021 68
Viognier, Darioush, Napa Valley, 2021 125

Rosé

Chiaretto, Del Garda, Ca' Maiol, Italy, 2022 65
Alta Vista, "Vive" Mendoza, Argentina, 2023 65
Château Miraval, Côtes de Provence, France, 2023 70
Bodegas Garzon Rose, Maldonado, Urugauy 2022 65

Magnums

Château Miraval, Côtes de Provence, France, 2016 130
Domaine OTT, Château de Selle, Provence France, 2016 198
Malbec Rosé, Bodegas Garzón Maldonado, Uruguay 2022 150

Tinto . Red

Tannat-tannat blends

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, 2019 65
Perro Callejero, Mendoza, Argentina, 2021 68
Ernesto Catena “Siesta”, Mendoza 69
Norton Privada, Mendoza, Argentina 2019 85

Bramare,Vina Cobos, Mendoza, Argentina, 2021 92
Zuccardi Concreto, Mendoza, Argentina, 2021 98
Yacochuya, Cafayate Valley, Salta, Argentina, 2016 145
Catena Zapata "Argentino", Mendoza, 2021 239

Blends

Cuvelier Los Andes, Gran Vin, Mendoza,, 2018 93
Pessimist by Daou, Paso Robles, California, 2022 70
Malma Universo, Blend, Patagonia, Argentina, 2019 115
Opus One, Napa Valley, USA, 2015 610
Alpasión, Private Selection, Argentina, 2018 95

Cabernet Sauvignon

Cabernet Sauvignon, Details by Sinegal,
Sonoma County, USA 70
Manso de Velasco, Curicó Valley, Chile 130
Langtry, Tephra Ridge, Lake Countty 2021 95
Achaval Ferrer, Mendoza, 2020 86
Chateau Buena Vista, Napa Valley, 2020 98
Don Melchor, Puente Alto, Chile 2020 250

Cabernet Franc

El Enemigo, Mendoza, Argentina, 2019 78
Zuccardi "Poligonos", Mendoza, 2020 82
Alto la Ballena, Maldonado 2015 70

Pinot Noir

Bodega Malma, Patagonia, Argentina 67
Roco, Gravel Road, California, USA, 2021 75
Walt, Santa Rita Hills, USA, 2019 84

Syrah

Morgan, Santa Lucia Highlands,
California, 2019 67
Montes Alpha, Colchagua Valley, Chile, 2021 71

Carmenere

Montes Alpha, Colchagua Valley, Chile, 2021 60
Concha y Toro, Terrunyo, Chile, 2019 90

Ventana a Europa . Window to Europe

Tempranillo

Barón de Ley Reserva, Rioja, Spain, 2018 70
Numanthia, Tinta de Toro, Toro, Spain, 2017 103
Aalto, Ribera del Duero, Spain, 2020 145
Bodegas Emilio Moro, Ribera del Duero,
Spain, 2020 80

Otras cepas

Valpolicella D.O.C, Masi Bonacosta,
Italy, 2020 60
Chianti Classico, Borgo Escopeto, Italy, 2021 60
Barolo, Beni di Batasiolo, Piemonte, Italy 2019 98
Amarone della Valpolicella, Parolvini,
Italy, 2019 140
Brunello di Montalcino, Podere la Vigna,
Italy, 2018 140



QUINTO

COCINA DE FUEGOS

Selección de Licores . Spirits List



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



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.



@quinto.miami