



QUINTO

COCINA DE **FUEGOS**

Breakfast Menu



QUINTO

COCINA DE FUEGOS

Continental Buffet • 28

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 5

Add smoked salmon 8

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, petit 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, pumpkin jam, hazelnut brown butter

18

Whipped Ricotta Tartine

Toasted house sourdough, fall spices plum jam, glazed figs, cacao nibs, local honey

17

Continental Buffet, Main Course, Special Coffee or Juice 37

Sides

Crispy Breakfast Potatoes

Rosemary, Espelette pepper

8

Half Avocado

8

Nuskes Smoked Bacon

9

Pork Sausage

8

Sautéed Spinach

8

Brunch Classics 12

Prosecco

Mimosa

Bellini

Bloody Mary

Special Coffee 6,50

Double Espresso

Machiatto

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

Pinapple

Apple

Grapefruit

Cranberry

Lemonade

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Lunch Menu



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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

De la Tierra • From the Earth

Entraña Prime
12oz. Skirt steak, chimichurri, French fries 57

Entrecôte
14oz. Ribeye steak, chimichurri,
smashed potatoes 54

Vacío Prime
8oz. Prime flap steak, chimichurri,
French fries 42

Milanesa de Pollo
6 oz. Breaded chicken paillard 34

Tagliolini Negro
Squid ink pasta, lemon cream,
Jumbo lump crab meat, fresh herbs 36

Ensalada Niçoise
Grilled yellowfin tuna, Taggiasca olives,
soft boiled egg, pickled cauliflower, roasted potato,
Champagne mustard dressing 34

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

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Lunch on the Fly

35pp

Para Empezar • To Start

Spicy Steak Tartare

3oz. hand cut skirt steak, focaccia crostini, spinach pesto, llajua sauce,
pink pepper syrup

or

Stromboli

Baked turnover filled with spicy pepperoni, fresh mozzarella, provolone cheese

Para Continuar • To Continue

Tuna Steak Salad

6oz. adobo marinated tuna steak, roasted avocado & onions, fresh cilantro,
baby arugula, lemon vinaigrette

or

Roasted Cauliflower

Za'atar rice, lemon cream, crispy rice, gremolata

Para Cerrar • To End

Fondant de Dulce de Leche

Dulce de leche mini fondant, banana ice cream, pecan cookie



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QUINTO

COCINA DE FUEGOS

Tragos . Cocktails 16

Chili Rita

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

Caipi Maracuyá

Vodka, Passion Fruit, Cane Sugar

Quinto Old Fashioned

Torched Orange Peel Infused Bourbon, All Spice, Clove Syrup

La Revancha del Anana

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

Mezcal Negroni

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

Blood Orange Pisco Sour

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

Melocotón

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

Montezuma

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

Lychee Blossom

Vodka, Junmai Sake, Lychee Juice, Elderflower Liqueur

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

Al Sur del Trópico

Orange Infused Gin, Peach Purée, Fresh Thyme

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

Lychee & Co

Gin Liqueur, Lychee Purée, Cointreau, Lime Juice

Strangled Parrot

London Dry Gin, Elderflower Liqueur, Cucumber, Fresh Basil

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, Details by Sinegal, Sonoma Valley, USA 16

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

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, Sinegal, Napa Valley, USA 16

Pinot Noir, Bodega Barda, Patagonia, Argentina 14

Blend, Norton Privada, Mendoza, Argentina 17



QUINTO

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All Day Menu



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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

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

Entrecôte

14oz Ribeye steak, chimichurri 54

Secreto Ibérico de Bellota

8oz Acorn fed pork ribeye cap, chimichurri 47

Rack de Cordero

14oz New Zealand rack of lamb 48

Pargo a la Talla

Grilled red snapper fillet, dried pepper marinade, lemon 48

Pollo al Horno

Oven roasted organic half chicken 34

Add Tiger Prawns 24

Add Grilled Chorizo 10

Selección de Cortes Prime . Prime Selection

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

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

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Wood-fire roasted vegetables

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Vegan Friendly



QUINTO SIGNATURES



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Cabernet Sauvignon, Sinegal, Napa Valley, USA 16

Pinot Noir, Bodega Barda, Patagonia, Argentina 14

Blend, Norton Privada, Mendoza, Argentina 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
Tannat, Garzón Reserva, Maldonado, Uruguay	13
Tempranillo, Bajon de Ley Reserva, Rioja, Spain	15
Pinot Noir, Bodega Malma, 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, Educated guess, California, USA	16
Pinot Noir, Roco Gravel Road, Oregon, USA	17

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, Kettmeier, 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



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COCINA DE FUEGOS

Dessert Menu



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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

Helados & Sorbet 10

- Banana
- Dulce de Leche
- Pistachio
- Chocolate
- Berries
- Lemon
- Flavor of the day

*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, Kalhua, Espresso, Coconut Foam

Key Lime Pie Martini

Limoncello, Lime Juice, Cream, Sugar Cane, Lime Zest

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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
Numantheria, 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, Parolvi,
Italy, 2019 140
Brunello di Montalcino, Podere la Vigna,
Italy, 2017 140
Monastrell, Bodega Juan Gil, Silver, Jumilla,
Spain 60



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Martini Nights

(Every Thursday at 6pm)



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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





QUINTO

COCINA DE **FUEGOS**

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

Poblano leche de Tigre

Ceviche-roasted poblano pepper sauce, roasted corn, local snapper

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

Fugazzeta Milanesa

Breaded chicken, mozzarella, confit onions, oregano

Anticucho de Langostino

Grilled marinated prawn, anticuchera sauce

Empanada de Pescado

Fish, olives, pickle pepper and almonds

Arepa de Pernil

Pulled pork confit, green mojo, corn arepa

Tabla de Carne

Grilled skirt steak, NY strip steak, baby pork ribs, 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.

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



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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, Alma Finca, agave syrup, lime juice

Quinto Carajillo

Nixta corn liquor, 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

Cabernet Sauvignon

Sinegal, Napa Valley, USA

Sauvignon Blanc

Details by Sinegal, Sonoma Valley, 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
BudLight

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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QUINTO

COCINA DE **FUEGOS**

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

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

*ask your server about special flavor of the day



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