

RAW BAR

- HAMACHI TIRADITO (GF)16
Heirloom tomato jam, peppermint infused olive oil, lemon zest, roasted pignolis, crispy quinoa
- CEVICHE MIXTO (GF).....15
Scallops, pulpo, squid, cucumber, avocado, cilantro, aji amarillo leche de tigre
- ESCABECHE DE PULPO (GF).17
Octopus, chorizo colorado, scallions, capers, cilantro, grape tomatoes, chipotle hummus
- EL SALMON BRULEE (GF)16
Verlasso Salmon tartar, fromage brulee, strawberry & ginger leche de tigre, micro bull blood greens
- TUNA TIRADITO19
pickled seaweed, mandarin segments, aji amarillo, mandarin bitters
- CRUDO TASTING.....30
Chef's selection

SALADS

- GRILLED CAESAR SALAD (V) (GF).....13
Grilled romaine, tomato confit, Dominican fried cheese croutons, pickled radishes, house made Caesar dressing, anchovy salt
Add: Salmon, Shrimp or Steak.....8
- LA PULPERIA SALAD (V).....15
Farro, parsnips, beets, feta cheese, cherry tomatoes butternut squash, orange maple vinaigrette
Add: Salmon, Shrimp or Steak.....8
- BURRATA20
Spinach-jalapeno pesto, heirloom tomatoes, roasted garlic-saffron aioli
- BABY KALE SALAD12
Carrots, beets, red onions, grilled corn, manchego cheese, deviled eggs, pomegranate mussels vinaigrette
Add: Salmon, Shrimp or Steak.....8

BRUNCH SPECIALS

- LOBSTER & BAKED EGG (GF)20
Fresh Maine lobster, frame baked egg, herbs, crema de blue cheese, fresh cream, truffled scented toasted bread
- LA PULPERIA OMELETTE (GF)15
caramelized onion, roasted red peppers, tomato confit, chihuahua cheese, home fries, house salad
- EGGS BENEDICTS.....17
two poached eggs, sangria braised sort ribs aji amarillo hollandaise sauce
- TORTILLA ESPAÑOLA (V) (GF)14
Spanish style omellete, potato confit, onions
Cheese...2 | Chorizo.....4
- MILANESA SANDWICH.....15
Latin style country crispy steak, lettuce, tomato, fried egg, onion, avocado-jalapeño crema ciabatta bread
- TOSTADA.....17
Pulled pork, Mexican chorizo, black beans, crispy corn tortilla, two eggs over easy, guacamole, crema, roasted tomato-chipotle sauce
- STEAK & EGGS.....20
grilled skirt steak, eggs, salad, provenzal fries

EMPANADAS

two per order

DE CARNE 9

Argentinean style ground beef, hard boiled eggs, hidrated golden rasings, cumin, chimichurri

DE MAIZ 9 (V)

creamy corn, Manchego cheese

RANCHERA 9

braised pork, black beans, cotija cheese, chipotle peppers, roasted corn, cilantro

SEASHORE 12

creamy spinach, Maryland lump crabmeat

UNLIMITED COCKTAILS

\$30 per person for two hours
from 12:00pm - 4:00pm

MIMOSA | BLOODY MARY
SCREWDRIVER | RED & WHITE SANGRIA

ADD \$5

VAMPIRO
"Latin Bloody Mary" la pitaya silver tequila, spicy Sangrita, lime

LA LOCA
Crystal Colombian liqueur passion fruit, agave nectar, Tajin, lime

EL CHILANGO
La Pitaya by Riazul tequila, Cointreau, tamarind, La Pulperia's spicy salsa

STARTERS

- TRADITIONAL GUACAMOLE (GF) (V).....12
avocado, onion, cilantro, tomato
- QUESO FUNDIDO.....11
Chihuahua cheese, spanish chorizo, caramelized onions, toasted bread
- TAQUITOS DE LANGOSTA.....19
Crispy wonton shells, Maine lobster, grilled pineapple, avocado cream, spicy Kewpie mayo

(V) VEGETARIAN | (GF) GLUTEN FREE

Named after the general stores found throughout South America, La Pulperia will offer Carlos' simple yet refined food from the countries of Latin America, with European influences from places like Italy and Spain.

CHEF: CARLOS BARROZ NO SUBSTITUTIONS

CONSUMING RAW OR UNDERCOOKED MEAT, FISH, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

COCKTAILS

HAND-CRAFTED

LA PULPERIA 57th 13

Riazul Tequila, fresh pineapple, fresh cilantro, lime juice, Volcanic Lava Salt rim

EL CHILANGO 13

Rancho Alegre Tequila, Cointreau orange liquor, tamarind nectar, piquant Habanero & salt rim

MILLIONAIRE ROW 35

Pink peppercorn infused London dry gin, Fresh squeeze ruby red grapefruit, fresh lemon juice, 24k edible gold flakes

KION CHILCANO 14

Pisco 100, peach, ginger nectar, fresh lemon, ginger candy

INCA ROSA 15

Machupisco pisco, fresh guava pure, luxardo cherries liquor, fresh lemon juice

COQUITO PASSION 14

Don Q Silver, Don Q Coconut Rum, passion fruit purée, agave nectar, fresh mint

OAXACAN BEAUTY 18

Buen bicho mezcal, antica formula vermouth, Campari, Pama liquor, tangerine oil's

OLD FASHIONED 16

Bulleit bourbon, angostura bitters, orange bitters, amarena cherries, brown & white sugar cubes

THE SMOKY ROOM 15

House mezcal & Milagro, passion fruit purée, fresh pomegranate juice, agave nectar

AÑEJO MARGARITA 16

Espolon Tequila Añejo, Cointreau Noir, Fresh lime juice & Nectar agave

Our crafted cocktails are made with the finest spirits and local fresh seasonal ingredients

DRAFT BEERS 7

Stella Blue Moon Goose Island IPA

BEER BOTTLES 8

COLOMBIA Aguila PERU Cusqueña
 ARGENTINA Quilmes COSTA RICA Imperial
 MEXICO Pacifico | XX Lager | Victoria
 Tecate | Modelo Especial

RED WINES BY THE GLASS

PINOT NOIR, LEYDA VALLEY 13
 Maule Valley, Chile
 CABERNET SAUVIGNON, BODEGA PRIVADA 12
 Mendoza, Argentina
 MALBEC, BODEGA PRIVADA 12
 Mendoza, Argentina
 CARMENERE, TERRA NOBLE 12
 Maule Valley, Chile
 MERLOT, PALMER VINEYARDS 12
 Long Island, NY

ON THE ROCKS MARGARITAS 12

Passion Fruit, Strawberry or Sangria

SANGRIA 12

Red or white

MICHELADA 8

Tecate Beer, valentina-maggie sauce

WHITE WINES BY THE GLASS

SAUVIGNON BLANC, PAUL BUISSE 11
 Touraine AOP, France
 TORRONTES, LOCA LINDA 11
 Uco Valley, Argentina
 CHARDONNAY, HIDDEN CRUSH 12
 Valle Central, USA
 ALBARIÑO, PALMER VINEYARDS 12
 Long Island, NY
 ROSE, HECHT 13
 Provence, France
 PINOT BLANC, HUGEL 13
 Alsace, France
 SPARKLING
 BRUT, CAVAS HILL, Spain 12

TEQUILA

RIAZUL SILVER 12
 RIAZUL REPOSADO 14
 RIAZUL AÑEJO 16
 MILAGRO S.B.R SILVER 14
 MILAGRO S.B.R REPOSADO 16
 MILAGRO S.B.R AÑEJO 18
 DON JULIO BLANCO 12
 DON JULIO REPOSADO 14
 DON JULIO AÑEJO 16
 DON JULIO 1942 34
 HERRADURA SILVER 12
 HERRADURA REPOSADO 14
 HERRADURA AÑEJO 16
 D'LEON SILVER 12
 TIERRAS SILVER 12
 PATRON SILVER 12
 PATRON REPOSADO 14
 PATRON AÑEJO 16

MEZCAL

SAN LUIS DEL RIO 16
 MINERO, DEL MAGUEY MEZCAL 16
 CHICHICAPA, DEL MAGUEY MEZCAL 16
 LOS AMANTES MEZCAL JOVEN 13
 VIDA MEZCAL, DEL MAGUEY 13
 ILEGAL MEZCAL JOVEN 14
 EL BUHO MEZCAL 13
 MONTELOBOS MEZCAL 14
 SANTA PEDRERA 17
 BUEN BICHO MEZCAL 13

RUM

ZACAPA RUM 15
 DON Q GRAN ANEJO 15
 SANTA TERESA 1796 16
 HABANA CLUB BLANCO 13
 HABANA CLUB AÑEJO 16
 ATLANTICO RUM 13

WHISKEY

THE BALVENIE 14YRS 18
 LAGAVULIN 16YRS 18
 GLENFIDDICH 15YRS 17
 MACALLAN 12YRS 14
 BUCHANAN'S 12 12
 JAMESON 12
 CHIVAS REGAL 12YRS 14

BOURBON

BASIL HAYDEN'S 14
 WOODFORD RESERVE 14
 MAKER'S MARK 13
 BULLEIT BOURBON 14

COGNAC

REMY MARTIN 1738 20
 REMY MARTIN, FINE CHAMPAGNE 16
 HENNESSY PRIVILEGE 16
 HENNESSY V.S.O.P 13
 HINE, RARE , V.S.O.P 16