

Quinto

la huella

SOCIAL HOUR
Thursdays 5:00 pm- 7:30 pm

MENU

8

Chorizo
sausage

Morcilla
blood sausage

Empanadas
chef selection

Calamares fritos
crispy calamari, pimientos mayonnaise

Pizzetta
fresh mozzarella, tomato

SUSHI

10

ROLLS - 8 PIECES
New York
salmon, avocado, dill

Spicy Salmon
shiso leaves

Spicy Amadai
micro cilantro

Langoustine
avocado, shrimp

Blamanru
white fish, mango, arugula

BEBIDAS

Cerveza Tirada

5

Hefeweizen - El Jefe, Wakefield
Floridian Hefeweizen - Funky Buddha
Indian Pale Ale - Hop Gun IPA- Funky Budha
Blond Ale - La Rubia - WBC

Cerveza Botella

5

Peroni
Heineken

Vinos por Copa

8

Pinot Grigio, Pighin, Friuli, Italy
Pinot Noir, Domaine Martinolles, France
Rose, Villa Pereire, Cotes de Provence, France

TRAGOS CLASICOS DE LA HUELLA

8

Melocoton
Corralejo Silver, Peach Puree, Triple Sec, Lime Juice
Mojito
Brugal Extra Dry, Fresh Lime, Sugar, Mint Leaves
Quinto Old Fashion
Infused Maker's Mark, Allspice & Clove Syrup
Anana Del Este
Infused Russian Standard with Pineapple & Chili

We support local farming, organic & free-range products. 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. Applicable taxes and 18% service charge will be added to your bill. For parties of 6 or more 20% service charge will be added.