

# LAS X AMERICAS


*Book 4, part 2*

AMAZONIA



# ¡Bienvenidos!

WELCOME ONBOARD TO BAR  
AMAZONIA, WHERE WE NOW TAKE YOU  
ON A NEW EXPEDITION.  
LAS AMÉRICAS - BOOK 4, IS A JOURNEY  
THROUGH THE DIVERSE CULTURES AND  
ORIGINAL PEOPLES OF THE NEW WORLD.



## Committed to freshness

AT BAR AMAZONIA WE MAKE ALL JUICES, SYRUPS FROM  
SCRATCH DAILY. WE SQUEEZE FRESH LIMES, ORANGES &  
OTHER FRUITS IN HOUSE TO ENSURE FRESHNESS IN EVERY SIP.

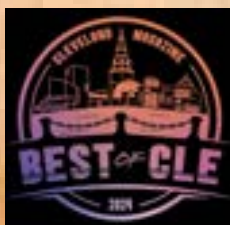
OUR WASHES AND INFUSIONS ARE ALSO ALL COOKED  
IN-HOUSE FOR AN EXTRA ADDED LAYER OF COMPLEXITY IN  
ALL OF OUR COCKTAILS.



## Our Crew & promise...

AMAZONIA IS THE VESSEL FOR EACH AND ONE OF US TO  
BRING TO YOU THE RICHNESS OF OUR LATIN AMERICAN  
HERITAGE AND CULTURE THROUGH TALES AND RECIPES  
FROM OUR REAL LIFE EXPERIENCES AND MEMORIES OF  
OUR ANCESTORS.

*we want you to enjoy the genuine offerings our team has  
put together for you, no smoke and mirrors, just plain and  
true creations made from childhood memories in our native  
lands.*





# Cocktails

COCKTAILS ARE LISTED FROM  
CRUSHABLE (EASY DRINKING)  
TO BOOZE FORWARD (BOLD)

## CORAZÓN DEL VALLE

AKA HEART OF THE VALLEY

Refreshing / Crushable / Untouched  
(Allergy: Pineapple, Cinnamon) (Na Available)

MACHU PISCO, CACHACA 51,  
CHAMPÚS.15



## WAYUU SOUL

Effervescent / Dry / Semi bitter  
(Allergy: Pineapple, Soy)

TANQUERAY LONDON DRY INFUSED  
WITH PLANTAINS, COMBIER, LUXARDO  
MARASCHINO LIQUEUR, GOOSEBERRY  
CORDIAL, ACIDIFIED PINEAPPLE JUICE,  
FOAM ( CAMPARI + ORANGE AND  
PINEAPPLE JUICE) .15

## ITACATE

AKA PROVISIONS

Culinary / Intrepid / Familiar  
(Allergy: Nightshade, Non Vegan)

JIMADOR BLANCO AND NORDEN  
AQUAVIT BIRRIA FAT WASHED,  
ACIDIFIED TOMATO WATER, CHARRED  
CORN SIMPLE SYRUP, FOAM  
(CILANTRO, LIME , JALAPENO)16



# CREOLE WINTER

Bright / Sour / Refreshing

PIERRE FERRAND, CALVADOS, ACID ADJUSTED  
TAMARIND CORDIAL, CHARRED LIME OLEO  
SACCHARUM, LIME AND LEMON JUICE, AQUAFABA,  
CHERRY BARK AND BURLESQUE BITTERS, SALINE 15



## COCONUT SONG

Semi Smoky /  
Hint of bitterness / Tropical

(Allergy: Coconut and/or Soy) (Na Available)

RITTENHOUSE RYE, PELOTÓN DE LA  
MUERTE, CYNAR 70, COCONUT CARAMEL,  
CHARRED LIME OLEO SACCHARUM,  
CHARRED LIME JUICE, AQUAFABA 15

## PAI PA SUN DOWN

Creamy / Semi Sweet / Citrusy  
(Allergy: Dairy, NON VEGAN)

LILLET BLANC, SUZE, PASSION FRUIT AND  
LULO OLEO SACCHARUM, VANILLA SWEET  
CREAM, CAVA. 16



# LADAY LATE

Warming / Vegetal /  
Spicy

PELTON DE LA MUERTE  
AND CALVADOS INFUSED  
WITH TOASTED FENNEL AND  
ROSEMARY, ORANGE  
HABANERO SHRUB,  
PASSIONFRUIT AND LULO  
OLEO SACCHARUM,  
VANILLA DE MADAGASCAR,  
SALINE SOLUTION 16



# MOUNTAIN SLOPE

Spiced / Boozy / Cozy

OLD FORESTER 100,  
CACHACA, GENEPY LE  
CHAMOIS, AMARO  
NONINO, ANGOSTURA  
BITTERS, COFFEE, SIMPLE  
SYRUP 15





# RAINFOREST RITUAL

( Build Your Own Cocktail ) \$18

*Available Only at the Bar*

## SPIRIT

TEQUILA - VODKA - BOURBON - RYE - GIN - AMARI - MEZCAL - RUM

## FLAVOR

CHAMPUS - GOOSEBERRY CORDIAL - ACIDIFIED TAMARIND

ACIDIFIED PINEAPPLE - COCONUT CARAMEL

CHARRED LIME OLEO

## STYLE

CRUSHABLE - SOUR - FLIP - STIR N STRONG - TIKI

OR SMOKED WITH PALO SANTO FOR THE ULTIMATE RITUAL EXPERIENCE

# THE CLASSICS

HAPPY HOURS: SUNDAY - FRIDAY ( 4PM -6PM )

\$2 OFF ALL COCKTAILS, BEERS & WINE BY THE GLASS.

OLD FASHIONED \$14

PAPER PLANE \$14

NEGRONI \$14

COSMOPOLITAN \$14

MANHATTAN \$14





# BEERS & WINES

## GELIDA / CAVA - SPAIN 15/50

*Produced in the Traditional Method with secondary fermentation taking place in the bottle, this Cava offers complex citrus flavors with a nice toasty note showing on the finish*

## MOKOROA / WHITE WINE - SPAIN 15/58

*This Txakoli wine boasts high acidity, salinity, and an intriguing minerality that gives it its refreshingly clean taste. White peach, green apple, citrus and white flowers lead to the fresh, tangy essence of the Basque coast - slightly chalky, suffused with hints of citrus, reminiscent of the ocean breeze that caresses its vines.*

## CALCU / CAB FRANC - CHILE 15/54

*blends red fruit aromas with spicy touches of dark chocolate, finishing with smooth, silky tannins*

## CAN BLAU / RED WINE - SPAIN 16/62

*Blau is a Spanish red wine produced by the renowned Juan Gil Group in the region of Montsant. An expressive, intense Mediterranean wine, it is made from a blend of Samsó (a.k.a Carignan), Grenache and Syrah, all of them grown in different kinds of soils.*

## BROOKLYN LAGER 5

Light **LAGER** ABV: 5.2%

## WAR PIGS FOGGY GEEZER 7

Fruity **HAZY IPA** ABV: 6.8%

## BLACK WIDOW CIDER 6

**BLACKBERRY & FRESH APPLE CIDER**  
ABV: 6%

## MILLER HIGH LIFE 5

**LAGER** ABV: 4.1%

## BEST DAY KOLSCH (NA) 5

## BEST DAY IPA (NA) 5





# PIZZAS

## WOOD-FIRED, NEAPOLITAN, POOLISH-STYLE

CAREFULLY PRE-FERMENTED IN HOUSE FOR A PERFECT LIGHT AND AERATED CRUST

WE HOPE YOU ENJOY THE CRAFTSMANSHIP BEHIND OUR PIZZAS.

**PISTACHIO** D.O.P Tomato sauce, red onion, thyme, mozzarella \$22 (CN) (V)

**MARGHERITA** D.O.P Tomato sauce, mozzarella, EVOO, basil \$20 (V)

**CHICKEN TINGA** red onion, bbq sauce, mozzarella \$26

**MARINARA** D.O.P Tomato sauce, oregano, basil, garlic \$18 (VGN)

**SPICY SALAMI** D.O.P Tomato sauce, mozzarella, arugula, honey \$24 (S)

**PEPPERONI** D.O.P tomato sauce, mozzarella, \$22 (S)

**CHAMPIGNON** mushroom cream sauce, mozzarella, arugula, shaved parmesan \$22 (V)

**HAWAIIAN** D.O.P tomato sauce, mozzarella, smoked ham, caramelized pineapples, oregano \$22 (S)

**CAMPFIRE S'MORES** chocolate & hazelnut spread, pistachios, marshmallow creme \$18 (CN)

## BUILD YOUR OWN

### PICK A SAUCE :

D.O.P tomato sauce • pesto •  
mushroom cream • bbq \$18

### TOPPINGS :

salami \$3 • red onion \$1 • mushrooms \$1 • prosciutto \$4  
arugula \$2 • smoked ham \$2 • cherry tomatoes \$2  
chicken tinga \$5 • pineapples \$1 • birria beef \$5  
v \$1 • pepperoni \$3 • meatballs \$4





# SALADS

**CAESAR** Romaine, wood-fired croutons, Parmesan and home-made Caesar dressing \$12 (V)

**CAPRESE SALAD** with seasonal garlic roasted tomatoes, fresh mozzarella & aged balsamic vinaigrette 12 (v) (gf)

Colombian street **SHRIMP CEVICHE** cilantro, onion & mild tomato sauce, tostadas \$16 (GF)

**CHICKEN TINGA TOSTADAS** with avocados, roasted red pepper, and roasted aioli, served with tostadas \$16 (GF)

## SMALL PLATES

house-made **CREAM OF MUSHROOMS SOUP** with wood-fired croutons & shaved parmesan \$12 (V)

homemade all beef **MEATBALLS**, D.O.P marinara sauce, mozzarella, toast points & pecorino romano cheese \$16

roasted tomato **GUACAMOLE**, tostadas \$14 (VGN) (GF)

3 braised birria beef **TACOS** with aji amarillo with green apple slaw on flour tortillas \$16 (GF)

**PAPAS BRAVAS** wood-fired potatoes, chorizo, melted cheese, aji amarillo, garlic aioli \$18 (GF)

**PAPAS CHORREADAS** wood-fired potatoes, topped with Colombian "Hogao" a fragrant warm salsa (VGN) (GF) \$16

**AREPA** grilled corn cake tortilla (GF) topped with beef tenderloin \$18 chicken tinga \$16 veggies \$14

Wood-fired beef tenderloin **ANTICUCHOS** (skewers) served with potatoes & hogao \$22 (GF) (S)

dulce de guava, cheese & chontaduro mini **SKEWERS** with spicy honey & panela flakes \$14 (V) (S) (GF)

("CHONTADURO" A KNOWN APHRODISIAC, IS A SAVORY PEACH PALM FRUIT FOUND IN THE AMAZON RAINFOREST)

# HAPPY HOUR IN OUR HOUSE

\$2 OFF ALL COCKTAILS,  
BEER & WINE

SUN-FRI 4PM-6PM

APPLIES TO DINING  
ROOMS, PATIO & BAR

Three cocktails are served on a silver tray. The first is a pinkish-red drink with a white foam top and a citrus garnish. The second is a dark drink with a white foam top and three dark garnishes. The third is a clear drink with a green garnish. A small glass bottle of water is also on the tray.

AMAZONIA



A woman with dark hair is smiling and holding a drink with a straw. She is in a social setting, likely a bar or club, with other people and lights visible in the background. The image has a warm, slightly grainy aesthetic.

—AMAZONIA—

**Celebrate**  
**LIFE'S**  
**VICTORIES**  
**AT AMAZONIA**

BOOK YOUR EVENT WITH US  
[INFO@AMAZONIABAR.COM](mailto:INFO@AMAZONIABAR.COM)



## Special Occasion?

*celebrate it with one of  
our new house made cakes*

**RED VELVET CAKE \$24**

**VANILLA CAKE \$22**



**Blackberry  
Gelato \$10**





**Chocolate or  
Red Velvet  
Volcano \$13**

Head Explorer &  
Poison Maker  
*Sebastian Albornoz*



**BAR**  
**AMAZONIA**  
presents

CASA  
ABIERTA

DEEP HOUSE

OCT 11th  
NOV 8th  
DEC 13th

**TEEZ**  
HOUSE. TECHNO. GROOVES

—  AMAZONIA —