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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.

Head Explorer & Poison Maker - Sebastian Albornoz Quartermaster & Stage Director - Louis Morales Cartographer & Captain - Juan Vergara Master Gunner & provisions - Carlos Vergara



\$2 OFF ALL COCKTAILS, BEER & WINE

SUN-FRI 4PM-6PM

APPLIES TO DINING ROOMS, PATIO & BAR



Cocktails

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

EXPEDITION

Evolving / Vegetal / Mild (Coconut Allergy) (Na Available)

VODKA, COCONUT, SWEETPEA, PINEAPPLE, VANILLE DE MADAGASCAR, COMBIER, SALINE. 15





TERRA NOVA

Bold / Light / Botanical (Coconut Allergy)

COCONUT FAT WASHED PISCO, GENEPY, CHAREAU, BOULARD CALVADOS, VANILLE, VERJU, CHERRY BARK BITTERS 16

DORADO

Citrusy / Fruity / Crushable (Coconut Allergy) (Na Available)

APEROL, LILLET BLANC, GIN, LIME, SAPOTE, SIMPLE SYRUP. 15





Earthy / Warming / Familiar (Nut Allergy) (NA Available)

BLANCO TEQUILA, LILLET BLANC, AMARO NARDINI, COFFEE, SIMPLE SYRUP, ZA'ATAR. 15





Semi Bitter / Smoky / Hidden Booze

RYE WHISKY, AMARO NONINNO, MELETTI, LICOR 43, LAPHROAIG, TRANSATLANTIC AND ORANGE BITTERS, 15

Smoky / Earthy / Complex (Nut Allergy) (NA Available)

MEZCAL, GENEPY, AMARO NONINO, LICOR 43, LIME JUICE, BURLESQUE **BITTERS, ORANGE COFFEE FOAM. 15**





Velvety / Fluctuating / Tropical

RUM BLEND, COLOMBIANA SODA, LAGER, CITRIC SOLUTION, MELETTI, **CHAMOMILE** 15

by Maghenar Pope

Smoky / Nutty / Refreshing

NOCCINO ITALIAN LIQUEUR, SCOTCH + PLUM BRANDY, CACAO NIB, DATES, CARBONATED **COCONUT WATER, SALINE. 16**





KILA / CAVA - SPAIN 13/50

Cava, Penedes, Spain- This Spanish Cava boasts impressive balance between its flavors of pear, white flowers, and zesty citrus and its firm, crisp finish. Dry and delicate, this is a delicious sparkling wine.

MUGA / ROSE - SPAIN 14/54

a delicate, rose-pink hue that embodies the essence of a classic rosé. The nose is met with an intense and complex bouquet featuring notes of ripe peach, succulent strawberry, and delicate white blossoms. Upon tasting, the wine reveals a harmonious blend of well-integrated acidity and generous volume, showcasing the balanced fruit flavors that linger on the palate. The finish is notably long, leaving a delightful aftertaste of stone fruit and subtle citrus nuances.

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.

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%





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.

DI ZUCCA pumpkin sauce, eggplant, artichokes \$22 (v)

PISTACHIO red onion, thyme, mozzarella \$22 (CN) (V)

MARGHERITA mozzarella, EVOO, basil \$20 (v)

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

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

SPICY SALAMI mozzarella, arugula, honey \$24 (s)

PEPPERONI D.O.P Italy tomato sauce, mozzarella, \$22 (s)

CHAMPIGNON mushroom cream, mozzarella, arugula, shaved parmesan \$22 (v)

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

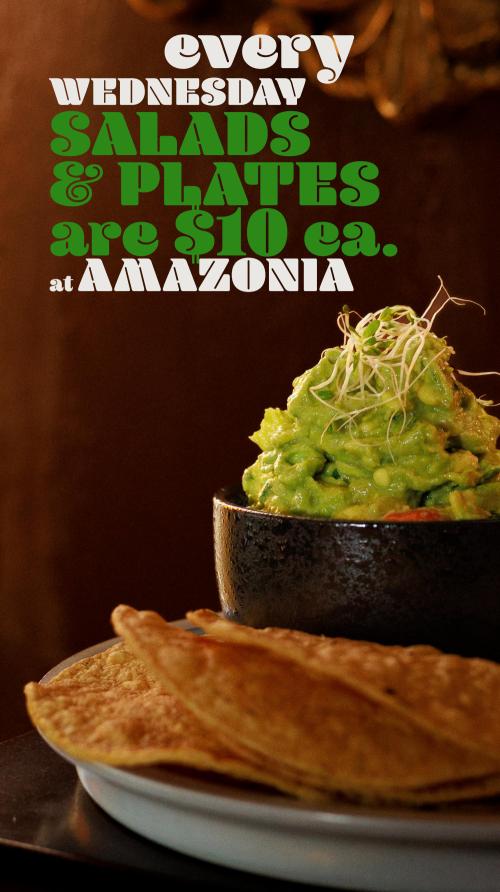
BUILD YOUR OWN

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)



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 corn tortillas \$16 (GF)

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

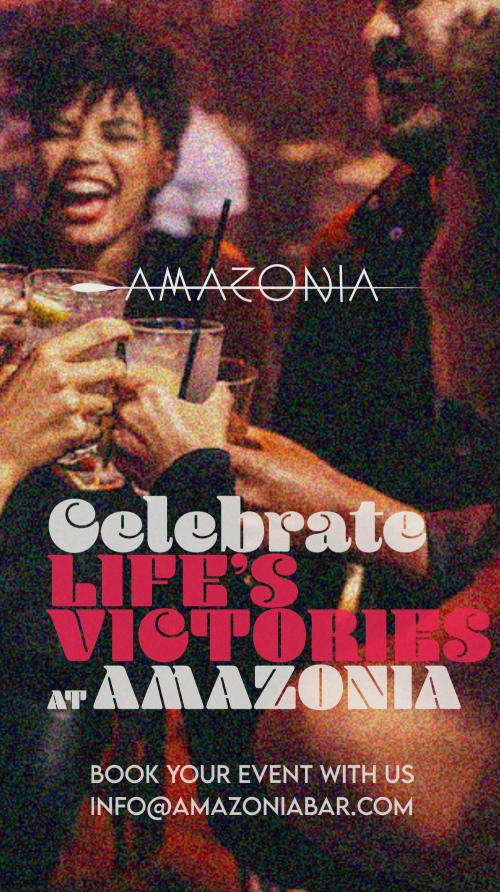
PAPAS CHORREADAS wood-fired potatoes, topped with Colombian "Hogao" a fragrant warm salsa (VGN) (GF) \$16

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

Wood-fired beef tenderloin ANTICUCHOS (skewers) \$22(GF)

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)







Upcoming ENTERNAMENT at AMAZONIA

FRIDAY AUGUST 15TH UNKNOWNPHRAZES 10 PM

(DJ DE EXPERIENCIA SÓNICA)

FRIDAY AUG 22ND

SOUND JOURNEY 5PM-6:30PM (PATIO)

(JUNGLE HEALING SOUND EXPERIENCE)

POLAROID PHOTO BOOTH 7PM-10PM
LIVING TREES PERFORMANCE 6PM-9PM
FLACO FLASH 10PM (LATIN PARTY)

SATURDAY AUG 23RD

DJ IKDUBAKU (PATIO) 5PM-9PM

(JUNGLE HEALING SOUND EXPERIENCE)

UNKNOWNPHRAZES 10PM

(DJ DE EXPERIENCIA SÓNICA)

SUNDAY AUG 24TH

JUSTO SABORIT Y SU BANDA

4PM-7PM (PATIO) (LIVE LATIN MUSIC)

