

LAS X AMERICAS


Book 4, part 1

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.*

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



HAPPY HOUR IN OUR HOUSE

\$2 OFF ALL COCKTAILS,
BEER & WINE

SUN-FRI 4PM-6PM

APPLIES TO DINING
ROOMS, PATIO & BAR



AMAZONIA

Cocktails

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

1541 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

EL DORADO

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

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



KOGI

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

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



MAYA

Semi Bitter / Smoky / Hidden Booze

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

QUECHUA

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

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



SIL SOLE

Velvety / Fluctuating / Tropical

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



COCKTAILS

WOOD-FIRED
La Pecora.
PIZZABAR

from our Sister Store

by Magdalena Medina

LA LUNA

Smoky / Nutty / Refreshing

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



THE CLASSICS

ALL CLASSICS ARE \$14 EA.

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

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

OLD FASHIONED
PAPER PLANE
SPICY MARGARITA
NEGRONI
COSMOPOLITAN
MANHATTAN
ESPRESSO
MARTINI



BEERS & WINES

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%





every
Tuesday
1/2 off
all PIZZAS
at AMAZONIA

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.

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

(V) VEGETARIAN (VGN) VEGAN (AV) AVAILABLE VEGETARIAN (CN) CONTAINS NUTS
(S) SPICY (GF) GLUTEN FREE (RW)* CONTAINS RAW MEAT, FISH OR EGGS

every
WEDNESDAY
SALADS
& PLATES
are \$10 ea.
at AMAZONIA



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 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)



—AMAZONIA—

Celebrate
LIFE'S
VICTORIES
AT AMAZONIA

BOOK YOUR EVENT WITH US
INFO@AMAZONIABAR.COM

DESSERT

A close-up photograph of a glass bowl filled with purple gelato. The gelato is topped with fresh blackberries and a single yellow pansy flower. The bowl sits on a dark, textured slate coaster. The background is softly blurred, showing hints of a restaurant interior.

*Blackberry
Gelato
for dessert*

A photograph of a smiling couple celebrating. The woman, with blonde hair and wearing a dark dress with a yellow collar, has her hands raised in excitement. The man, in a dark suit, is looking at her with a smile. Between them is a small white cake on a plate, decorated with gold tinsel and a single candle that is lit, creating a bright spark. The background is dark and out of focus.

*Special
Occasion?
celebrate it with one of
our new house made cakes*

RED VELVET CAKE \$24
VANILLA CAKE \$22

Upcoming ENTERTAINMENT 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)

—AMAZONIA—