

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

CORAZÓN DEL VALLE

AKA HEART OF THE VALLEY

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

MACHU PISCO, CACHACA 51,
CHAMPÚS.15



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



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



A DAY LATE

Warming / Vegetal / Spicy

PELOTON 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, GENEPI 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 - BEET KVASS

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



WINE & BEERS

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

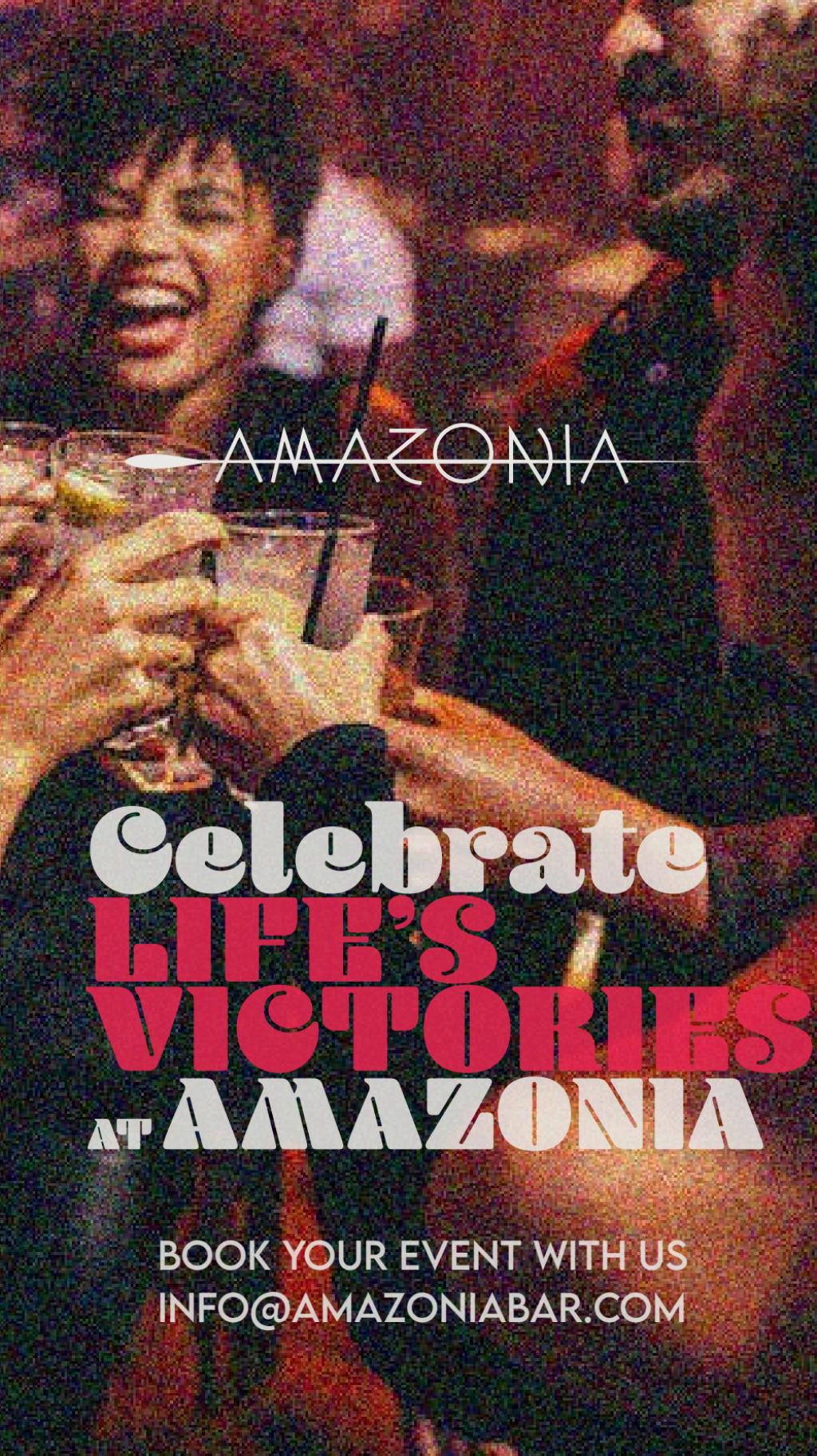
**\$2 OFF ALL COCKTAILS,
BEER & WINE**

SUN-FRI 4PM-6PM

**APPLIES TO DINING
ROOMS, PATIO & BAR**



AMAZONIA



AMAZONIA

Celebrate
LIFE'S
VICTORIES
AT AMAZONIA

BOOK YOUR EVENT WITH US
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