



**NOCHE LATINA**  
**LATIN**  
*Night*

## FEATURING SPECIALTY COCKTAILS

### CAIPIRINHA \$10

*Originated in Brazil*

leblon cachaça, two cubes of sugar muddled with a fresh lime

### CLERICO \$12

*Originated in Uruguay*

veramonte "primus" cabernet sauvignon, triple Sec, diced in-season fruit, lemon-lime soda

### FERNANDITO \$10

*Originated in Argentina*

fernet-Branca, cola, fresh lemon wedge

### CLASSIC PISCO SOUR \$9

*Originated in Peru*

pisco, fresh squeezed lime juice, simple syrup, aromatic bitters, fee foam

## FOOD FEATURES

### CARIBBEAN FRIED PORK WITH TOSTONES & MOJO SAUCE \$10

*Originated in Dominican Republic*

fried pork with fried green plantains and dipping sauce.

### PASTELILLOS \$8

*Originated in Galicia and Portugal*

seasoned braised beef mixed with sweet plantains wrapped in empanada dough and deep fried

### CROQUETAS DE CAMARONES \$9

*Originated in Cuba*

shrimp, onion, garlic, and traditional seasoning, rolled in breadcrumbs and deep-fried

### CHICHARRONES \$5

*Originated in Spain*

fried pork skins "cracklings" served in a paper bag

**PLAYERS' EDGE** Must be 21 or older with a valid ID to purchase and consume alcohol. Drink responsibly. Tax and gratuity not included. Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness. Menu offerings are subject to change. See Players Club for complete details. Management reserves all rights. If you or someone you know has a gambling problem, please call 1.888.ADMIT.IT.