

patagon

argentine grill

lunch menu

salads

PNW GREENS 10
smoked green olive, mustard seed,
romano, avocado dressing (v)

CAESAR 12
boquerones, breadcrumb,
parmigiano reggiano

HEIRLOOM TOMATO 12
chickpea, spinach, goat cheese,
champagne vinegar (v)

add

chicken 6
salmon 8
flank 8

parrilla

GRILLED SALMON 14
asparagus, spring onion,
chicken jus

*FLANK "VACIO" 15
chimichurri,
grilled broccoli

BLOOD SAUSAGE 14
papa, heirloom tomato,
smoked olive, egg

sandwiches

choice of side

FRIED ROCKFISH 14
remoulade, arugula, dill

*GRILLED CHICKEN 13
chimichurri aioli,
tomato, lettuce

*PATAGON BURGER 14
grass fed beef, tomato,
chapa onion, arugula

SMOKED LAMB 12
Sloppy joe

add

bacon 2 - serrano ham 2
smoked gouda 1 - provolone 1

"Inspired by the Asadors of Argentina, we carefully select free range, grass fed, humanely treated animals for our restaurant. We use local hardwoods to infuse the flavors of slow roasting embers into each and every dish."

Chef Stephen Moore

pequeños platos

LAMB EMPANADA 10
lentel, carrot, herb

PIMIENTA EMPANADA 8
poblano, corn, oaxaca (v)

*HALIBUT CEVICHE 14
avocado, citrus, tapenade

PAPPARDELLE 15
lemon, sage, dungeness crab

sides 4

fries
grilled broccoli
braised greens
charred green beans
house pickled veg
cream corn

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.
A 20% service charge is added to each guest check. At least 18% of the guest check will be shared among the team. 2% will be retained by the hotel to support wages and benefits.