

Menu

EL AMERIKANO

AMERICAN & LATIN KITCHEN

TO SHARE

CARNE

Bacon Deviled Eggs paprika, relish, chive **3**

Seared Lamb crispy potato, cabbage
escabeche, cotija, crema fresca, flour tortillas **8**

Mole Pork cotija, poblano, corn strips,
cilantro, flour tortillas **7**

Amerikano Fries chorizo, duo of cheese,
tomato, crema fresca, chive **8**

Prime Rib Nachos duo of cheese, onion,
red chimichurri, cilantro, crema fresca **9**

Asada Tacos portobello, caramelized onion,
red chimichurri, radish, cotija **8**

Rib Eye Picado char grilled rib eye,
mushrooms, sweet peppers, cabbage, goat cheese,
eggplant, pepitas, salsa verde, flour tortillas **9**

Albondigas pork meatballs, salsa verde,
cabbage escabeche, corn strips, cotija, cilantro,
crema fresca, flour tortillas **7**

Chorizo Sliders house made chorizo,
avocado, jalapeño, onion, mustard aioli **7**

VEGETABLES

Avocado Poblano Queso nuts, cotija,
cheddar, house made chips **5**

Mole Eggplant ancho chile, guajillo, cotija,
corn strips, chive **6**

Roasted Cauliflower Pesto cotija,
pepitas, cilantro, roasted corn, black bean **7**

Warm Mushroom Salad cabbage,
eggplant, goat cheese, pepitas, sweet peppers **7**

Cauliflower Fritas manchego, cilantro,
roasted garlic aioli **7**

Brussels Sprouts chirozo, crema fresca,
almonds, cotija, jalapeño **7**

Eggplant Enchiladas portobello,
caramelized onion, duo of cheese,
salsa roja, chive **6**

Portobello Fries chipotle adobo batter,
roasted garlic aioli, chive **7**

Mac 'n Queso jalapeño bread crumb,
mushroom, three cheese **6**

SOUPS

Chicken Tortilla manchego, roasted corn,
avocado, corn strips, cilantro **4**

Tomato Bisque croutons, parmigiano, chive **4**

SANDWICHES & BURGERS

Accompanied with house fries

Burger iceberg, tomato, avocado, cheddar,
bacon, 1000 island **14**

Patty Melt cheddar, manchego, caramelized
onion, portobello, sourdough **14**

Fried Chicken Sandwich citrus slaw,
pickles, roasted garlic aioli **11**

Grilled Cheese Dip manchego, cheddar,
avocado, sour dough, tomato bisque **9**

Fried Fish Sandwich parmigiano crust, citrus
slaw, tomato, tartar sauce **12**

Grilled Fish Sandwich char grilled, avocado,
tomato, citrus slaw, tartar sauce **12**

Prime Rib Sandwich slow roasted rib eye,
horseradish aioli, potato brioche, au jus **14**

Veggie Burger house made patty, iceberg,
tomato, avocado, cheddar, 1000 island **10**

GREENS

Michoacán Caesar char grilled romaine,
cotija, pepitas, roasted corn, croutons, house
Caesar dressing **9** add chicken **3**

EL A Salad carne asada, chopped greens, sweet
peppers, avocado, goat cheese, black beans, roasted
corn, cilantro ranch **12**

Manchego Salad chicken, dates, manchego
cheese, avocado, almonds, roasted corn, jalapeño
vinaigrette **11**

Prime Wedge Salad prime rib, iceberg,
bacon queso, tomato, deviled egg, 1000 island **12**

DESSERTS

Mexico City Brownie canela chocolate,
Spanish peanuts, marshmallow fluff **6**

Cobbler French vanilla,
brown sugar crumble **6**

Churrogato house made churro,
French vanilla, espresso **6**

Graham Cracker Pudding vanilla bean,
dulce de leche, cinnamon **6**

MAIN

Skirt Steak red chimichurri, onion oregano fritas **16**

Al Pastor Chop pork chop, al pastor glaze,
farro salad **16**

Enchiladas portobello, caramelized onion,
duo of cheese, salsa roja, house fries **12**

Verde Chicken char grilled 1/2 chicken,
Latin rub, salsa verde, madre rice **14**

Pan Fried Fish parmigiano crust, kale salad **16**

Grilled Fish cilantro pesto, cucumber
ceviche salad **17**

Asada Brava char grilled rib eye, Latin rub,
creamed corn poblano **19**

Skirt Steak & Enchilada portobello
and caramelized onion enchilada, red chimichurri,
madre rice **18**

SIDES

Cucumber Ceviche Salad avocado, almonds,
roasted corn, tomato, goat cheese, shallots **7**

Madre Rice Latin butter, cotija, black bean,
roasted corn, cilantro **7**

Farro Salad roasted corn, goat cheese, peppers,
pepitas, jalapeño vinaigrette **7**

Petite House Salad tomatoes, goat cheese,
croutons, nuts, chive, red wine vinaigrette **6**

Onion Oregano Fritas hand sliced onion
rings, Mexican oregano, salsa verde, cotija **7**

Creamed Corn Poblano char grilled corn,
cotija, cabbage, nuts, cilantro **7**

House Fries cotija, cilantro, Latin butter **5**

Kale Salad parmigiano, shallots, pepitas,
house Caesar dressing **7**

Kano Slaw dates, jalapeño, almonds, cilantro **7**

COFFEE

Cold Brew 12 oz. bottle **5**

French Press **4**

Proudly Serving
STUMPTOWN
COFFEE ROASTERS

ESPRESSO

Single **2** **Double** **3**

Cappuccino single **3** double **4**

Latte single **3** double **4**

Americano **2**



WHITES

			
Tramin <i>Pinot Bianco Termino, Italy</i>	9	20	30
crisp apple and tangerines with a touch of tropical fruits			
Joel Gott <i>Sauvignon Blanc Napa, California</i>	7	18	25
melon notes with balanced finish of meyer lemon zest			
Charles Smith <i>Riesling Columbia Valley, Washington State</i>	8	21	28
white peach and mandarin orange, long finish with high acidity and minerality			
Skeleton <i>Gruner Veltliner Glanz, Austria</i>	7	18	30
notes of fruit, light mineral undercurrent, full finish			
First Press <i>Chardonnay Napa Valley, California</i>	9	20	30
yellow apple and citrus, mellow notes of American oak			
Jean Vincent <i>Sancerre France</i>	11	25	50
lemon, grapefruit, crisp apple and bright minerality			

REDS

La Merika <i>Pinot Noir Central Coast, California</i>	8	21	28
cloves and vanilla, well-balanced finish with red berries			
Gerard Bertrand <i>Syrah, Carignan Minervois, France</i>	8	21	28
rich and full with blackberry, prune and roasted coffee			
Peter Lehmann	8	21	28
<i>Shiraz, Tempranillo, Mourvèdre, Grenache South Australia</i>			
vibrant cherry, red berries and spice, soft texture finish			
La Tremenda <i>Monastrell Alicante, Spain</i>	9	20	30
blackberries with hints of sweet spice, toast and cocoa			
Montes <i>Cabernet Sauvignon Colchagua Valley, Chile</i>	8	21	28
caramel and cinnamon with hints of mint, strong fruit finish			
The Rule <i>Cabernet Sauvignon Napa Valley, California</i>	11	25	40
strawberry, vanilla and tobacco, black cherry finish			

BOTTLED

Stella Artoise <i>pilsner Belgium</i>	5
Negra Modelo <i>amber lager Mexico</i>	5
Lefte Blonde <i>pale ale Belgium</i>	7
Widmer Hefeweizen	
<i>pale wheat ale Oregon</i>	6
Victoria <i>Vienna lager Mexico</i>	5
Matilda <i>Belgium pale ale Chicago</i>	7
Corona Light <i>lager Mexico</i>	5

DRAFT

Hoegaarden	
<i>white wheat beer Belgium</i>	7
Fat Tire	
<i>amber ale Colorado</i>	7
Deschutes Black Butte	
<i>porter Oregon</i>	7
Ballast Point Big Eye	
<i>Indian pale ale California</i>	7

DO YOU TAKE RESERVATIONS?

Unfortunately, we do not. It is first come, first serve.

WE ARE JUST WAITING ON ONE PERSON TO GET HERE, THEY ARE ALMOST HERE. WHY WON'T YOU SEAT US?

It is our policy that we do not seat incomplete parties. We operate on a first-come first-served basis, therefore only complete parties may order and be seated.

WHY THE DOLLAR CHARGE FOR EXTRA DRESSING/SAUCE?

Our dressings and sauces are made from scratch in house, and included with certain menu selections. Our dedication to quality in food extends to our dressing and sauces. If your menu selection is accompanied by a dressing or sauce, the first request for extra will be complimentary. Any additional request will be a dollar charge. We are only charging the cost of the ingredients. In our effort to keep costs down, we do not include extra sides in our pricing.

I'M ALLERGIC TO NUTS. ARE THERE ANY NUTS IN ANYTHING THAT IS NOT OBVIOUS?

Yes, we use 100% peanut oil for frying. All fried and blanched ingredients are exposed to peanut oil. Please ask our staff for details.

CATERING MENU

CARNE

Bacon Deviled Eggs	24 pieces	15
Seared Lamb	8-10 people	45
Mole Pork	8-10 people	40
Asada Tacos	12 pieces	45
Albondigas	20 pieces	35
Chorizon sliders	12 pieces	35

VEGETABLES

Avocado Poblano Queso (with corn chips)	8-10 people	20
Mole Eggplant	8-10 people	30
Roasted Cauliflower Pesto	8-10 people	30
Warm Mushroom Salad	8-10 people	35
Brussels Sprouts	8-10 people	35
Eggplant Enchiladas	12 pieces	30
Mac 'n Queso	8-10 people	30

GREENS

Michoacán Chicken Caesar	8-10 people	50
Manchego Salad	8-10 people	50

SANDWICHES & BURGERS (We kindly decline any modifications)

Fried Chicken Sandwich	8 orders	55
Grilled Cheese Dip	16 halves	45
Fried Fish Sandwich	16 halves	55
Grilled Fish Sandwich	8 orders	80
Prime Rib Sandwich	16 halves	90
Veggie Burger	8 orders	55

MAIN

Skirt Steak (sliced)	8-10 people	80
Al Pastor Chop (sliced)	8-10 people	70
Verde Chicken (topped with salsa verde & cilantro)	48 pieces	96

SIDES

Cucumber Ceviche Salad	8-10 people	45
Madre Rice	8-10 people	35
Farro Salad	8-10 people	40
House Salad	8-10 people	40
Kale Salad	8-10 people	40
Flour or Corn Tortillas	2 dozen	10

DESSERTS

Mexico City Brownie	12 pieces	30
Graham Cracker Pudding	12 pieces	30

Please allow 48-hour notice on all orders. • Minimum order of \$100.00.

Please visit elamerikano.com to download catering order sheet.

Fax or Email orders to 714.525.7171 or catering@elamerikano.com

FAQ

WE'RE CELEBRATING A SPECIAL OCCASION AND HAVE OUR OWN CAKE. CAN WE ENJOY IT FOR DESSERT AT THE RESTAURANT?

We are happy to store and refrigerate your cake while your party dines at El Amerikano. There will be a cake-cutting fee of a dollar for each guest in your party.

WE WANT TO BRING OUR OWN BOTTLE OF WINE TO THE RESTAURANT. HOW CAN WE ENJOY IT WITH OUR MEAL?

We are happy to let guests bring their own bottle of wine in for a \$10 corkage fee for the first (2) 750ml bottles.

CAN WE HIRE OUT THE WHOLE RESTAURANT/PATIO WITH ADVANCE NOTICE?

Yes, please email us at hr@thekhg.com for special event information.

DO YOU GIVE DONATIONS?

Yes! El Amerikano is a small organization with limited resources and therefore unfortunately cannot cater to every donation request. Though we do not approve every donation, we do consider those that are submitted to us. Please email your donation requests along with a valid Non-Profit Tax ID Number to hr@thekhg.com with at least 4 weeks advanced notice of your event.