

EL AMERIKANO

KITCHEN + DRINK

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**

ESPRESSO

Cappuccino single **2** double **3**

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

Americano single **3** double **4**

French Press **2**

Proudly Serving
STUMPTOWN
COFFEE ROASTERS

COFFEE ON DRAFT

Nitro Cold Brew **5.5**

Cold Brew **5**

Cold Brew Cappuccino milk foam | cinnamon **5.5**

Cold Brew Cortado vanilla | cream | cinnamon **5.5**



WHITES

Joel Gott Sauvignon Blanc Napa, California	8	24	32
melon notes with balanced finish of meyer lemon zest			
Charles Smith Riesling Columbia Valley, Washington State	8	24	32
white peach and mandarin orange, long finish with high acidity and minerality			
Skeleton Gruner Veltliner Glanz, Austria	8	24	36
notes of fruit, light mineral undercurrent, full finish			
First Press Chardonnay Napa Valley, California	10	27	38
yellow apple and citrus, mellow notes of American oak			
The Seeker Rosé Provence France	9	26	37
floral aromas with bright citrus, white peach and red berry flavors			
Sparkling Wine rotating varietals	7		30

REDS

La Merika Pinot Noir Central Coast, California	8	24	32
cloves and vanilla, well-balanced finish with red berries			
Gerard Bertrand Syrah, Carignan Minervois, France	9	26	37
rich and full with blackberry, prune and roasted coffee			
La Tremenda Monastrell Alicante, Spain	9	26	37
blackberries with hints of sweet spice, toast and cocoa			
Hahn Merlot Central Coast	9	26	37
aromas of black cherry and raspberry, flavors of plum, dark chocolate, smooth finish			
The Rule Cabernet Sauvignon Napa Valley, California	11	28	40
strawberry, vanilla and tobacco, black cherry finish			

BOTTLED

Negra Modelo ABV 5.4% amber lager Mexico	5		
Victoria ABV 4.0% Vienna lager Mexico	5		
Spaten ABV 5.9% Ur-Märzen Munich	6		
Franziskaner ABV 5.2% weissbier Bavaria	6		

DRAFT

Hoegaarden ABV 4.9% white ale Belgium	7		
Stella Artois ABV 5.2% pilsner Belgium	6		
Deschutes Black Butte ABV 5.2% porter Orego	7		
Ballast Point Big Eye ABV 7.0% Indian pale ale California	7		

DRINKS

 with house-made syrups, sweeteners & infused liquor

Jamaica Collins lillet blanc, hibiscus syrup, fresh lime juice, soda water	9
Moscato Mule moscato, ginger beer, fresh lime juice	9
Michelada beer, clamato, tajin, Worcestershire sauce, hot sauce, fresh lime juice	9
Basque Sipper red wine, coca cola, fresh lime juice	9
El Winston agave wine, chili cider syrup, gancia americano, fresh lime	9
Canela Shandy Indian pale ale, cinnamon, agave syrup, fresh lemon, lillet blanc	9
Amerikano Sangria red wine, chili cider, citrus, fresh orange	9
Margarita house-made syrup, fresh lime juice, agave wine, salted rim	9
Jalisco Negroni agave wine, gancia americano, weet vermouht, fresh lime	9
Spicy Margarita jalapeño infused agave wine, fresh lime juice, house-made syrup, tajin salted rim	9

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

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

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
Chorizo 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

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.

MAY WE BRING OUR OWN BOTTLE OF WINE TO THE RESTAURANT?

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