



**PRIMER PLATO**

**CEVICHE\***

Ceviche is a seafood dish typically made from fresh raw fish cured in citrus juices.

**EL CLASICO** 🍷 🌱 lime juice, cancha, corn, onions, sweet potato. **13**

**THE MOSAIC** fish, shrimp, calamari, leche de tigre, rocoto, cancha, sweet potato. **12**

**SUNRISE** classic ceviche, pineapple, avocado, red bell peppers, cilantro, jalapeño. **10**

**TEQUEÑOS** 🌱 **7**

Queso fresco inside wonton wraps, flash fried served with our jalapeño tomatillo sauce.

**INCA BALLS** 🍷 🌱 **7**

Our causa dough stuffed with your choice of cheese or ground beef, rolled into balls, breaded, flash fried and served with rocoto cream sauce.

**YUCA A LA HUANCAINA** 🌱 **9**

Fried yuca sticks stuffed with cheese served with Huancaína sauce and our Inca sauce.

**EMPANADAS** **8**

**AJÍ DE GALLINA** Chicken stew, in a slightly spicy cream sauce.

**BEEF** Ground beef, carrots, peas, raisins.

**CHICHARRÓN** 🍷 **9**

Your choice of fried chicken or pork, served with our inca sauce, and a lime wedge.

**HUEVOS DIABLOS** **9**

Six deviled eggs: two classic, two chicken and two shrimp fillings.

**SANDWICHES**

SERVED WITH FRENCH FRIES OR SWEET POTATO FRIES

+ EGG - 2 / + AVOCADO - 3

**CHICHARRÓN SANDWICH** **11**

Fried pork with lettuce, fried sweet potato chips, salsa criolla served on a french baguette.

**EL INCA (BUTIFARRA)** 🍷 **12**

Jamon del pais (ham) with lettuce, salsa criolla served on a french baguette.

🍷 INCA FAVORITE 🌱 GLUTEN FREE 🌱 VEGETARIAN 🍷 SPICY

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**BRUNCH FAVORITES**

**DULCE FRENCH TOAST** **12**

Classic French toast stuffed with dulce de leche, served with fresh fruit.

**POLLO + WAFFLES** **14**

Our Inca Chicken fried served over our home made waffles, topped with maple honey syrup. Served with fresh fruit and home potatoes.

**CHORIZO BURGER** 🍷 **14<sup>50</sup>**

Our amazing homemade chorizo burger comes with avocado, salsa criolla, and a fried egg.

**PERUVIAN BENEDICT** **13**

Jamon del pais (ham) on an English muffin topped with a poached egg, and aji amarillo hollandaise sauce. Served with fresh fruit and home potatoes.

**SALMON BENEDICT** **14**

Smoked salmon on an English muffin, topped with a poached egg, and aji amarillo hollandaise sauce. Served with fresh fruit and home potatoes.

**NUTELLA PANCAKES** **12**

Pancakes with Nutella, served with fresh fruit.

**AVOCADO TOAST** **12**

Brioche toast topped with avocado, salsa criolla, roasted corn, sunny side up egg. Served with bacon, fresh fruit, and home potatoes. **+ SMOKED SALMON - 5**

**EL GRINGO OMELET** **14**

Seasoned ground chorizo with tomatoes, onions, bell peppers, aji panka, and mozzarella cheese. Served with fresh fruit and home potatoes.

**VEGGIE DELIGHT** **12**

Omelet with Portobello mushrooms, tomatoes, onions, bell peppers, and queso fresco. Served with home potatoes.

**BREAKFAST SALTADO\*** 🍷 **15**

A latin stir fry that combines marinated strips of steak with onions, tomatoes and our home potatoes served with rice and topped with an egg.

**INCA TACU TACU** **14**

A pan fried bean and rice cake topped with our marinated thinly sliced steak and topped off with a fried egg.

**SIDES**

- SALSA CRIOLLA **4**
- WHITE RICE **4**
- FRENCH FRIES **5**
- SWEET POTATO FRIES **5**
- BACON **3**
- LECHE DE TIGRE **5**



## COCKTAILS

### BLOODY MARY

ask your server for our homemade bloody mary mix flavors and toppings

10

### PURPLE RAIN

chicha morada, champagne, sugar cube

9

### LATIN ICE

white rum, fresh lime juice, sugar

9

### INCA SANGRIA

brandy, strawberry, pineapple, lemon

9

### PISCO SOUR

pisco, lime juice, sugar, egg whites

10

### STRAWBERRY SOUR

strawberry, lime juice, egg whites, amargo chuncho bitters

10

### PASSION SOUR

pisco, passion fruit puree, lime juice, egg whites, bitters

10

### CHILCANO

pisco, lime juice, Canada Dry ginger ale, Angostura bitters

9

### EL CAMPO

pisco, fresh muddled basil, lime juice, simple syrup

11

### LIMA LLAMA

pisco, lime, ginger beer

9

### PINEAPPLE MOJITO

classic mojito, fresh pineapple

10

## 9<sup>99</sup> LUNCH SPECIALS

MONDAY-FRIDAY • 11AM-3PM

Enjoy a different lunch feature each day paired with your choice of a 5oz beer for \$9<sup>99</sup>.

## BRUNCH

SATURDAY & SUNDAY • 11AM-3PM

Bottomless mimosas. \$15.

## HAPPY HOUR

MONDAY-FRIDAY • 3PM-8PM

## TRIVIA WEDNESDAY'S

7PM-9PM

Half off wine bottles.

## BOTTOMLESS MIMOSAS

15

CLASSIC • GRAPEFRUIT • PASSION FRUIT • CHICHA MORADA

## WINES

### REDS

#### TRAPICHE BROQUEL

CABERNET SAUVIGNON | MENDOZA | 2016

9/37

#### DISENO MALBEC

MALBEC | MENDOZA | 2017

9/35

#### MARK WEST

PINOT NOIR | CALIFORNIA | 2016

8/33

#### SANTA RITA SECRET

RED BLEND | CHILE | 2016

8/33

### WHITES

#### NOBILO

SAUVIGNON BLANC | NEW ZEALAND | 2017

9/35

#### V.NO DELLE VENEZIE

PINOT GRIGIO | ITALY | 2016

8/33

#### TRAPICHE OAK CASK

CHARDONNAY | MENDOZA | 2017

8/33

### SPARKLING

#### BRUT

MARQUIS DE LA TOUR FRANCE N.V

9/37

#### ROSE BRUT

MARQUIS DE LA TOUR FRANCE N.V

9/37

#### PROSECCO

MONTELLINA PROSECCO EXTRA DRY ITALY

9/38

INCA SOCIAL IS YOUR LOCAL COMMUNITY HANGOUT WHERE FOOD,

FRIENDS AND FLAVOR COME TOGETHER TO CREATE AN AUTHENTIC LATIN

EXPERIENCE. DISCOVER CLASSIC PERUVIAN CUISINE WITH A MODERN

FLAIR PAIRED WITH UNIQUE CRAFT BEERS AND GREAT PEOPLE.

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