

# W XYZ by Aloft®

<b>Guacamole con Mariquitas</b> Crispy green plantain chips served with house-made guacamole	<b>\$10</b>
<b>Chicken Or Beef Empanadas</b> Seasoned meat pies, served with green & red guasacaca	<b>\$12</b>
<b>Tequenos</b> Venezuelan cheese sticks, served with spicy guava sauce & cilantro aioli	<b>\$12</b>
<b>Vegetable Spring Rolls</b> Fried vegetable spring rolls served with house-made sweet chili sauce	<b>\$10</b>
<b>W XYZ Angus Burger</b> ½ lb Angus burger with your choice of cheese, served with French fries	<b>\$16</b>
<b>House Flatbread Of the Day</b> Chef's choice of flatbread pizza	<b>\$15</b>
<b>Parrillada</b> Grilled Picanha Steak Served with French Fries & green y red guasacaca.	<b>\$20</b>
<b>Tacos</b> Chicken or meat with peppers, lettuce, guacamole, Pico de Gallo, sour cream	<b>\$15</b>
<b>Korean BBQ Pork Tacos</b> Shredded Pork, Korean BBQ, Salw	<b>\$15</b>
<b>Crispy Fish Tacos</b> Crispy Fish, Slaw, Flour Tortilla, Avocado, Chipotle Crema, Cilantro	<b>\$15</b>
<b>Chicken Nuggets</b> Served with French fries	<b>\$10</b>
<b>Onion Rings</b>	<b>\$8</b>
<b>Mini Hotdog</b> Served with French fries	<b>\$10</b>

If you have any concerns regarding food allergies, please alert your server prior to ordering.

Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food-borne illness.

## **WINGS (5) + SIDE: \$12**

Sweet Chili

Korean BBQ

Buffalo Cauliflower

Garlic Parmesan

## **SIDE: \$5**

Bacon Cheese Fries

Regular Fries

White Cheddar Mac n Cheese

Kale & Quinoa Salad

Carrot & Blue Cheese Salad

## **DESSERTS**

Molten Chocolate Lava Cake      **\$10**  
Served with Berries and a scoop of vanilla ice cream

New York style Cheesecake      **\$10**  
Served with Chocolate Ganache

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## COCKTAILS

The Boombox \$14  
Bacardi 8yr Rum, Boombox Elixir, Angostura Bitters

The 45 \$14  
Bulleit Rye, Applejack Brandy, Martini Rosso Vermouth,  
Filthy Cherry Syrup, Campari

Heroes \$17  
Casamigos, Sombra Mezcal, Heroes Elixir, Dragon Fruit

Seattle Sound \$14  
Laphroaig, Lemon Juice, Pineapple, Angostura Bitters,  
Pepsi

Viva! \$14  
Bombay Sapphire, Raspberry Syrup, Lemon Juice, Monin  
Rose Syrup, Ginger Ale

Throwing Shade \$17  
Absolut Vodka, Jasmine Tea, Cranberry Juice, Honey  
Syrup, Lime Juice, Osborne Fino Sherry, Aperol, Angostura  
Bitters

## MOJITOS

Mojito Pina Colada \$14  
Pineapple Juice, Lime, coconut cream, Mints Leaves House  
Rum

Strawberry Mojito \$14  
Strawberry Puree, Lime, Mints Leaves, Rum, Ginger Ale

Coconut Mojito \$14  
Coconut Water, Mints Leaves, Coconut Cream, Malibu  
Coconut Liqueur, Lemon Juice

Passion Fruit Mojito \$14  
Passion Fruit Puree, Mints Leaves, Lime, Rum

Frutos Rojos Mojito \$14  
Fresh Raspberry, Strawberry And Blueberry, Mints Leaves,  
Rum, Lime, Simple Syrup

## CLASSIC DRAFT BEER

Miller Lite \$7

Yuengling Lager \$7

Lagunitas IPA \$7

Michelob Ultra \$7

## BOTTLED BEER/SELTZER

Bud Light	\$7
Michelob Ultra	\$7
Corona Extra	\$7. <sup>50</sup>
Modelo	\$7. <sup>50</sup>
Stella Artois	\$7. <sup>50</sup>
Blue Moon	\$7. <sup>50</sup>
Heineken 0.0	\$8
White Claw	\$7. <sup>50</sup>

## WHITE WINES

Chardonnay	\$9/\$45
Pinot Grigio	\$9/\$45
Sauvignon Blanc	\$9/\$45

## RED WINES

Cabernet Sauvignon	\$10/\$45
Merlot	\$9/\$40
Pinot Noir	\$9/\$40

## SPARKLING WINES

Prosecco	\$9/\$45
Brut	\$9/\$45