

EVENING FARE MENU

MICO

DAILY 5PM to 10PM

PICADA

MEAT & CHEESE BOARD — 26

Salchichón Salami, Smoked Duck, Serrano Ham, Merry Goat Round,
 Asher Blue, Olives, House Made Chutney, Sweet Drop Peppers

APERITIVOS

- SOUTH AMERICAN DIP & SPREAD TRIO** 15
 Avocado Guasacaca, Purée De Pallares Rojo, Crème De Ají Amarillo, Taro Root Chips
- BAKED CAROLINA DREAM OYSTERS** 17
 Harissa Creamed Spinach, Bacon, Brown Butter Bread Crumbs
- NC SHRIMP AND COASTAL CATCH CEVICHE** 16
 Fried Green Tomatoes, Buttermilk Leche De Tigre, Baby Tomatoes
- PORTUGUESE CALDO VERDE SOUP** 9
 Linguica Sausage, Fingerling Potatoes, Local Kale
- *ARGENTINIAN SPICED BEEF CARPACCIO** 16
 Huacatay Bearnaise, Garlic Chips, Pickled Red Onion
- CHARRED SPANISH OCTOPUS** 20
 Black Bean Puree, Crispy Artichokes, Spanish Chorizo, Olive Caper Vinaigrette
- FENNEL & STRAWBERRY SALAD** 12
 Queso De Paraguay, Spiced Tempura, Baby Tender Greens, Orange Vinaigrette
- IMPOSSIBLE MEATBALLS** 15/26
 Kofta Spiced Impossible Meatballs, Stewed Chickpeas, Tomatoes, Grilled Pita Bread, Coriander Tofu "Aioli"

ENTRADAS

- BRANZINO A LA PARILLA** 35
 Grilled Whole Branzino, Roasted Marble Potatoes, Salsa Criolla, Grilled Asparagus, Charred Lemon
- CAROLINA WHITE SHRIMP** 29
 House Milled Corn Polenta, Sunchokes, Young Greens, Spotted Trotter Nduja, Shellfish Brodo
- QUEEN SCALLOPS AND CHILEAN SLOW ROASTED PORK BELLY** 44
 Yukon Gold Potato Puree, Orange Confit, Shaved Fennel
- DAY BOAT CATCH** MKT PRICE
 Simply prepared and served with the freshest local ingredients in the season
- PERUVIAN SPICED BREAST OF CHICKEN** 29
 Pulled Chicken Thigh and Wild Rice Croquette, Aji Verde, Baby Tomato, Haricot Vert, Cucumber
- *SIXTY SOUTH SALMON** 28
 Skewered and Dry Rubbed with Za'atar Spice, Coriander Labneh, Toasted Sesame Tahini, Seared a la Plancha
- 6 HOUR BRAISED ARGENTINIAN STYLE LAMB SHANK** 55
 Mushrooms a La Grecque, Baby Carrots, Parmesan Polenta
- HERBED POTATO GNOCCHI** 25
 Crispy Maitake Mushrooms, Pumpkin Seed Salsa

ASADO Choice of one sauce

Huacatay Bearnaise, Foie Gras Truffle Butter, Malbec Demi Glace or Chimichurri

CORTES FINOS Choice of one sauce

Huacatay Bearnaise, Foie Gras Truffle Butter, Malbec Demi Glace or Chimichurri

- *OJO DE BIFE** 52
 14 oz. Beef Ribeye
- *LOMO** 51
 8 oz. Beef Filet
- *ENTRAÑA** 33
 8 oz. Flat Iron Steak

- *DRY AGED 14 OZ. NY STRIP**
 MKT PRICE
- *32 OZ. PORTERHOUSE STEAK**
 MKT PRICE
- *AMERICAN WAGYU 7 OZ FILET & PAN SEARED NC SHRIMP** .. MKT PRICE

**This item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.*

SIDES — \$8 EA.

- SWEET PLANTAINS * BABY CARROTS & ZA'ATAR * TRUFFLE ROASTED MUSHROOMS
 SOUTH AMERICAN PARMESAN FRIES * YUCA FRITA * CRISPY BRUSSELS SPROUTS * CREAMY POLENTA
 FINGERLING POTATOES * HARICOT VERT & PRESERVED LEMON

 D. FERNANDES, Executive Chef *****



 J. CHAPMAN, Chef de Cuisine *****



✂ WINES BY THE GLASS ✂

COCKTAILS

MICO

Strawberry Infused Monkey in Paradise Vodka, Licor 43, Passion Fruit, Honey Syrup, Lemon
* 16 *

BOUJIE BOHEMIAN

Elijah Craig Small Batch Bourbon, Chambord, Simple, Lemon
* 18 *

VALLE DE LA LUNA

Ketel One Grapefruit & Rose Vodka, Elderflower, Aperol, Lemon, Grapefruit, Egg White
* 18 *

FIGGY FASHIONED

Basil Hayden's Bourbon, Fig Syrup, Orange Bitters, Cinnamon
* 19 *

MADAME MARIPOSA

Butterfly Pea Tea Infused Larios Gin, Simple, Lemon, Sparkling Wine
* 16 *

PRACTICE WHAT YOU PEACH

1800 Silver Tequila, Elderflower, Rose Syrup, Lemon, Peach Pureé
* 17 *

ROSY REVIVER

Sipsmith Gin, Lo-Fi Dry Vermouth, Cointreau, Rose Syrup, Lemon
* 15 *

QUEEN CITY SPRITZ

Stoli Blueberry, Honey Syrup, Lemon, Sparkling Wine
* 14 *

MONKEY BUSINESS

Monkey Shoulder Scotch, Domain de Canton Ginger, Maple, Lemon
* 17 *

KESSLER MARGARITA

Exótico Reposado Tequila, Grand Marnier, Triple Sec, Fresh Juices
* 15 *

SPARKLING WINE

Nicholas Feuillate • Champagne, France 12
Perelada, NV • Cava, Spain 12

WHITE WINE

Whitehaven • Sauvignon Blanc, Marlborough, New Zealand 16
Quartz 'Green' • Sauvignon Blanc, Casablanca Valley, Chile 14
Terlato • Pinot Grigio, Friuli Colli Orientali, Italy 14
El Porvenir 'Amauta' • Torrontés, Salta, Argentina 11
Chalk Hill • Chardonnay, California 18
Kessler by Raymond • Chardonnay, California 14

ROSÉ WINE

Studio by Miraval • Provence, France 15

RED WINE

Viña Cobos 'Felino' • Malbec, Mendoza, Argentina 14
Clos de los Siete • Malbec Blend, Mendoza, Argentina 16
Honoro Vera • Garnacha, Calatayud, Spain 12
Aguijon de Abeja Obrera • Cabernet Franc, San Juan, Argentina 14
Kennedy Shah • Merlot, Yakima Valley, Washington 14
Sea Sun by Caymus • Pinot Noir, California 18
Timbre Winery, Opening Act • Pinot Noir, Monterey, California 16
Montes 'Alpha' • Cabernet Sauvignon, Valle de Colchagua, Chile 15
Bonanza by Caymus • Cabernet Sauvignon, California 18
Kessler by Raymond • Cabernet Sauvignon, California 14

DESSERT WINE

Fattoria del Cerro 'Vin Santo' • Montepulciano, Italy 18
Penfolds Club 'Tawny' • Port, Australia 15
M. Chapoutier 'Banyuls' • Red Dessert Wine, Languedoc, France 18
Château Saint-Vincent • Sauternes, Bordeaux, France 12

CORAVIN BY THE GLASS

Paul Hobbs • Pinot Noir, Russian River Valley, California 35
Catena Alta Historic Rows • Malbec, Mendoza, Argentina 25
Hall • Cabernet Sauvignon, Napa Valley, California 44
Alesia 'Rhys Vineyards' • Chardonnay, Santa Cruz Mtn, California 35
Far Niente • Chardonnay, Napa Valley, California 45

***** CERVEZAS *****

ON DRAFT

Bohemian Citra • Juicy IPA • 7.0% • Service Brewing 9
Hasty Generalization ∞ • ESB • 4.9% • Devil's Logic Brewing 8
Penguin Pils ∞ • Pilsner • 5.4% • Legion Brewers 8
Mountain Candy ∞ • IPA • 7.5% • Sycamore Brewing 8
Radio Haze ∞ • Hazy IPA • 6% • NoDa Brewing Company 8
White Zombie ∞ • White Ale • 5.3% • Catawba Brewing Company 8

BOTTLES

Bud Light • Light Lager 6
Corona Extra • Lager 6
Stella Artois • Pilsner 7
Legion, Next Chapter ∞ • IPA 7
NoDa, Hopsidasical ∞ • Hazy IPA 7
Guinness • Stout 7
St Paulie Girl • Non-Alcoholic Lager 6

∞ Brewed in North Carolina