

SMALL PLATES

Marinated olives 3

House pickles 3

Guacamole 6/11
avocado, onions, chiles, cilantro,
garlic, lime

Ropa Vieja 8
Cuban style braised beef, sweet
plantains, aji amarillo mayo, queso
fresco

Fried Calamari 8
Cocktail sauce, mango glaze

Pork Belly Sliders 8
Cabbage slaw, brioche,
aji panca glaze

Arrachera 13
Angus skirt steak, rice and beans,
sweet red onion, chimichurri sauce

Daily soup cup 4 bowl 6

N/A COCKTAILS

Agua Fresca 4
“Fresh Water” of seasonal fruit

Mojito Smoothie 5
Mango, pineapple, mint,
lemon syrup

Passion Fruit Iced Tea 4

SALAD

Caesar Salad 8
Romaine hearts, croutons,
parmesan, white anchovies
Add steak, shrimp or chicken \$5

Shrimp Salad 12
Baby lettuce, green beans,
hearts of palm, crispy rice,
passion fruit vinaigrette

Chop Salad 10
Chicken, bacon, blue cheese,
hearts of palm, avocado, egg,
sherry vinaigrette

Farmer’s Market Salad 6
Local greens, seasonal vegetables,
artisanal cheese

TACOS

Crispy Whitefish 3
cabbage slaw, spicy tartar

Pork Carnitas 3
queso fresco, tomatillo sauce,
sesame, avocado

Beef Barbacoa 4
Chihuahua cheese, ancho pepper,
avocado, chile escabeche

SANDWICHES

All sandwiches served with housemade tropical chips

Short Rib 12

Grilled red onions, Roelli white cheddar,
chimichurri, sourdough bread

Beer Battered Fish 10

Lake Whitefish, cabbage slaw, spicy tartar, brioche

Charcuterie Sub 10

Smoked ham, salami, Serrano ham, Iberico cheese,
giardiniera, romaine, oregano vinaigrette, French roll

Chivito 11

Grilled ribeye, ham, bacon, cheddar, fried egg, spicy aioli, pretzel roll

Chicken Milanese 9

Oaxacan cheese, arugula, giardiniera, criolla sauce, French roll

Roasted Vegetable 9

Piquillo peppers, Chihuahua cheese, maitake mushrooms,
house focaccia

Nicoise 10

Spanish tuna, romaine, egg, dijon aioli, tomato jam,
olive relish, baguette

ADD SOUP OR SALAD \$4



CARNIVALE
The Spice of Life

SPECIALTY DRINKS

Mojito	8.75
Bacardi rum, fresh mint leaves, limes, simple syrup	
Raspberry Mojito	9.75
Bacardi razz rum, raspberry puree, fresh mint leaves, limes	
Coconut Mojito	9.75
Bacardi rock coconut rum, coconut puree, fresh mint leaves, limes	
Carnivale Margarita	9.75
Gran Centenario tequila, Cointreau, limonada	
Caipirinha	8.75
Pitu Cachaca, limes, simple syrup	
Carnivale Martini	10.75
Gran Centenario reposado tequila, Cointreau, pomegranate juice, fresh lime juice	
Red Sangria	8.50
Red wine, brandy, triple sec, tropical fruits	
Frozen Margaritas	8.75
Passionfruit, pomegranate, mango	
Juniper Blossom	9.75
Hendrick's gin, muddled cucumber, lime, orange, pomegranate puree	

WORLD BEER

Negra Modelo, Mexico	5.75
Pacifico, Mexico	5.75
Xingu, Brazil	6.00
Estrella Damm, Spain	6.00
Delirium, Belgium	8.00
St. Pauli Girl N/A	5.00

LOCAL BEER

Goose Island Matilda	8.00
Goose Island Honkers	5.75
Goose Island Winter	5.75
Metropolitan Flywheel	6.00
Metro Krank Shaft	6.00
Half Acre Daisy Cutter	6.00
Half Acre Gossamer	6.00
Ebel's Weiss	6.00
Miller Lite	5.00

WHITE WINES

Tamari, Torrontes, Argentina	2009...10...40
Jordan, Chardonnay, California	2009...14...56
Clava, Sauvignon Blanc, Chile	2010....8...32
Cucao, Chardonnay, Chile	2010....9...36
Raptor Ridge, Pinot Gris, Oregon	2010...13...52
Salneval, Albariño, Spain	2010....9...36
Pazo de Monterrey, Godello, Spain	2009... 10...40
Kung Fu Girl, Riesling, Washington	2010....9...36

RED WINES

Doña Paula, Malbec, Argentina	2010....9...36
Catena, Malbec, Argentina	2009...14...56
Kunde Estate, Cab Sauv, California	2009...10...40
Casa Lapostolle, Merlot, Chile	2010....9...36
Leyda, Pinot Noir Reserva, Chile	2010...11...44
Torres, Tempranillo, Spain	2009....8...32
La Garnacha Salvaje, Garnacha, Spain	2009....9...36
Bozeto de Exopto, Red Blend, Spain	2010...12...48

Executive Chef David Dworshak
General Manager Michael Sands

Carnivale strongly supports local farmers, artisans from the midwest and uses only sustainable or wild seafood

18% gratuity added to parties of 6 or more
All major credit cards accepted