

# Tango

*Proudly in the Heart of Arlington*

**WINE • COCKTAILS • BEER**

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## **SELECCIÓN DE 2017**



*Whether it is a good Cabernet, a crisp and refreshing Pinot Grigio or one of the many traditional Argentinean Malbecs, we have come a long way to present each and every single one of these carefully chosen bottles to best suit our food and spices while enhancing your experience at our tables. Enjoy it responsibly and welcome to Tango.*

*Ricardo J. Mermet,  
Owner and Founder*



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## *IT TAKES TWO TO TANGO....*

*If you love the food we cook, the wines we have chosen for you, our atmosphere and service, please, consider sharing the Tango experience with your friends, family, and loved ones.*



*Gift Cards available*

*Let us host your next party!*

*Catering services available!*

*(781-443-9000)*

*Follow us on Facebook and Twitter*

*Facebook.com/TangoArlington*

*Twitter.com/TangoArlington*

*www.tangoarlington.com*

## COCKTAILS

Straight up

<i>El Tangotini</i>	<i>Homemade pineapple vodka, Chambord®, raspberry puree, pineapple juice</i>	.. \$12 ..
<i>Buenos Aires</i>	<i>Grey Goose Vodka®, fresh lime juice, malbec wine, simple syrup.</i>	.. \$12 ..
<i>Pisco Sour**</i>	<i>Pisco Porton®, fresh lemon juice, egg white, sugar, Angostura® bitters.</i>	.. \$12 ..
<i>Obelisco</i>	<i>Rum Chata®, Malibu Rum®, Grand Marnier®</i>	.. \$12 ..
<i>Ginger Slings</i>	<i>Bombay Gin®, ginger liqueur, fresh lemon juice, ginger beer, simple syrup, lemon peel</i>	.. \$12 ..

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<i>Passion Margarita</i>	<i>Sauza Tequila®, Triple Sec, Passion Fruit Pureé, jalapeño, smoked salt rim</i>	.. \$11 ..
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<i>Capirinha</i>	<i>Lime juice, cachaça, sugar, lime wedges</i>	.. \$10 ..
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<i>Jack Manzana</i>	<i>Apple Brandy, Pilar Blond Rum®, Peach Schanapps, fresh lemon juice, simple syrup</i>	.. \$10 ..
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<i>Mojito</i>	<i>Bacardi Rum®, muddled mint, limes, fresh lime juice, sugar.</i>	.. \$10 ..
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<i>El Comandante</i>	<i>Bar Hill Vermont honey Gin, Saint Germain, goslings ginger beer, orange bitters, peeled orange</i>	.. \$11 ..
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<i>Roots and honey</i>	<i>Roots honey liqueur®, Makers Mark®, Lemon Juice, spicy honey</i>	.. \$10 ..
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<i>Red Sangria</i>	<i>Malbec wine, orange juice, triple sec, brandy</i>	Glass: \$9 Pitcher: \$34
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\*\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.



## BEER

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### DRAUGHT SELECTION

*Stella Artois (\$6)*

*Pale Lager. Leuven, Belgium. ABV 5.2%*

*Harpoon IPA (\$6)*

*Indian Pale Ale, Boston, Massachusetts. ABV 5.9%*

*Allagash White (\$7)*

*White Ale. Portland, Maine. ABV 5.0%*

*Kentucky Bourbon Barrel Ale (\$7)*

*Strong Ale. Lexington, Kentucky. ABV 8.2%*

*Newcastle Brown Ale (\$6)*

*English Brown Ale, Netherlands/Heineken. ABV 4.7%*

### BOTTLED UP

*Heineken (\$5)*

*Pale Lager. Zoeterwoude, Netherlands. ABV 5.0%*

*Lagunitas IPA (\$5)*

*Indian Pale Ale. Petaluma, California. ABV 6.2%*

*Amstel Light (\$5)*

*Pale Lager. Zoeterwoude, Netherlands. ABV 3.5%*

*Brooklyn Lager (\$5)*

*Red Lager. New York, New York. ABV 5.2%*

*Corona Extra (\$5)*

*Pale Lager. Mexico DF, Mexico. ABV 4.6%*

*Allagash Saison (\$6)*

*Belgium Style Ale. Portland, Maine. ABV 6.1%*

*Budweiser (\$5)*

*Pale Lager. Saint Louis, Missouri. ABV 5.0%*

*Nitro Milk Stout (\$6)*

*Stout. Longmont, Colorado. ABV 6.0%*

*Bud Light (\$5)*

*Pale Lager. Saint Louis, Missouri. ABV 4.5%*

*Chimay Ale (\$9)*

*Dubbel. Baileux, Belgium. ABV 7.0%*

*Sierra Nevada (\$5)*

*Indian Pale Ale. Chico, California. ABV 6.9%*

*HopBack (\$6)*

*Amber Ale. Hershey, Pennsylvania. ABV 6.0%*

*Clausthaler (\$5)*

*Amber, Non-Alcoholic, Germany. ABV 0.30%*

*Downeast Cider (can \$6)*

*Cider. Boston, Massachusetts. ABV 5.1%*

You must be at least 21 years old to legally consume alcohol. That's the law.



## WINES BY THE GLASS

AVAILABLE BY THE GLASS AND BOTTLES · CATEGORIZED BY GRAPE VARIETAL · VINTAGES SUBJECT TO CHANGE

### REDS

	<i>Glass</i>	<i>Bottle</i>
• <i>Ruta 22 2015, Malbec, Mendoza</i>	\$10	\$36
• <i>Catena Vista Flores 2014, Malbec, Mendoza</i>	\$12	\$44
• <i>Finca La Linda 2015, Tempranillo, Mendoza</i>	\$9	\$32
• <i>Del Fin Del Mundo 2015, Cab Sauv/ Malbec, Patagonia</i>	\$11	\$36
• <i>Kayken 2015, Cabernet Sauvignon, Mendoza</i>	\$11	\$38
• <i>Alfredo Roca 2015, Pinot Noir, Mendoza</i>	\$11	\$36

### WHITES

• <i>Santa Julia 2016, Pinot Grigio, Mendoza</i>	\$11	\$38
• <i>Finca La Linda 2014, Torrontes, Salta</i>	\$9	\$32
• <i>Norton Colección 2015, Sauvignon Blanc, Mendoza</i>	\$10	\$36
• <i>Norton Colección 2015, Chardonnay, Mendoza</i>	\$10	\$36
• <i>Pie de Palo 2016, Viognier, Mendoza</i>	\$8	\$30
• <i>Jelu Estate 2015, Malbec-Rosé, San Juan</i>	\$9	\$33



## ARGENTINEAN VARIETALS - BOTTLES

BY THE BOTTLE ONLY · CATEGORIZED BY GRAPE VARIETAL · VINTAGES SUBJECT TO CHANGE

- *Trapiche Broquel 2014, Malbec, Mendoza* \$38
- *Norton Reserva 2014, Malbec, Mendoza* \$45
- *Luigi Bosca D.O.C., Single Vineyard 2014, Malbec, Luján de Cuyo* \$52
- *Siesta 2012, Malbec, Mendoza* \$65
- *Catena Zapata Malbec Argentino 2011, Malbec, Mendoza* \$260
- *Catena Alta, Malbec 2013, Mendoza* \$105
- *Cuvelier Los Andes Colección 2011, 51% Merlot, 20% Syrah, 8% Cab-Sauv, Mendoza* \$48
- *Luigi Bosca Gala Dos 2013, 85% Cab-Sauv, 10% Cab-Franc, 5% Merlot, Mendoza* \$82
- *Norton Privada 2014, 40% Malbec, 30% Merlot, 30% Cab-Sauv, Mendoza* \$60
- *Zuccardi Tito 2014, 65% Malbec, 12% Cab-Sauv, 12% Ancellota, 10% Caladoc, Mendoza* \$74
- *Zuccardi Emma 2014, Bonarda, Mendoza* \$70
- *Dos Fincas 2015, Cabernet Sauvignon, Vale de Uco, Mendoza* \$33
- *Luigi Bosca 2012, Cabernet Sauvignon, Mendoza* \$42
- *Catena Alta 2011, Cabernet Sauvignon, Mendoza* \$90
- *Durigutti 2014, Cabernet Franc, Mendoza* \$36
- *Zuccardi Q 2010, Tempranillo, Mendoza* \$56
- *Alto Limay 2013, Pinot Noir, Patagonia* \$46
- *Del Fin Del Mundo 2007, Pinot Noir, Patagonia* \$58
- *Pascual Toso Syrah, 2008 Mendoza* \$36

# GRAPE VARIETALS: THE BASICS

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*The most common grape varieties from Argentina*

<i>Malbec</i>	<i>Deeply colored, spicy and rich, velvety texture. Argentina's most popular grape variety.</i>
<i>Bonarda</i>	<i>Bold, juicy, fruit forward, easy drinking. Argentina's second most popular grape variety.</i>
<i>Cabernet Sauvignon</i>	<i>Full Bodied with strong acidity and tannins</i>
<i>Tempranillo</i>	<i>Medium bodied with deep mocha and caramel notes</i>
<i>Pinot Noir</i>	<i>Soft fresh, delicate and fruity from Mendoza Deep red and earthy from Patagonia</i>
<i>Syrah</i>	<i>Light and fresh, lingers on the mouth. Blackberry flavors. Medium to full body.</i>
<i>Merlot</i>	<i>Medium tannins. Medium to soft body. Tobacco and blackberry are usual characteristics.</i>
<i>Torrontes</i>	<i>Apricot and peach aromas. Smooth texture, moderate acidity. The most common Argentinean white grape.</i>
<i>Chardonnay</i>	<i>Elegant, buttery and smooth. Nice apricot finish. Crispy acidity.</i>
<i>Pinot Grigio</i>	<i>Light, crisp and dry. This grape allows this wine to stand on its own.</i>
<i>Sauvignon Blanc</i>	<i>Remarkable acidity, high minerality, dry with a slightly spice flavor.</i>

**ALL OF OUR WHITE WINES WERE ADE AVAILABE BY THE GLASS.  
PLEASE CONSULT "BY THE GLASS" PAGE FOR MORE OPTIONS**

#### NOTICE:

According to the Massachusetts Alcoholic Beverages Control Commission, it is now permitted for patrons to retain and take off the premises only so much as it may remain of a bottled wine purchased by the patron in conjunction with a full meal. The bottle has to be securely resealed, placed in a tamper-proof plastic bag and the receipt attached for the patron to take home.