



POLLO A LA BRASA

South American rotisserie chicken brined in our unique combination of natural flavors for 12 hours and slow cooked over wood charcoal

SERVED WITH 2 SMALL SIDES

ADD \$1 FOR GUASACACA

WHOLE CHICKEN SERVED WITH 2 LARGE SIDES

1/4 CHICKEN DARK 8.99

1/4 CHICKEN WHITE 9.99

1/2 CHICKEN 11.99

1/2 CHICKEN WHITE 12.99

WHOLE CHICKEN 16.99

**INTI
SALSA PICANTE**

OR

**CILANTRO
MOJO SAUCE**

ACOMPAÑAMIENTOS

GF YUCA FRIES 4.99
Dusting of Tajín
(chili, lime, salt seasoning)

AREPITAS 4.99
Deep fried pork crackling corn
flour dough

GF SWEET PLANTAINS 3.99
Deep fried, served with Chancaca
(raw sugar cane syrup)
and sour cream

GF ARROZ BLANCO 1.99
Steamed Basmati rice

GF BLACK BEANS 3.99
Slow cooked with fresh cilantro,
cumin and sofrito (onions, red bell
pepper, garlic, leeks)

ARROZ CHAUFA 2.99
Soy sauce, rice vinegar, green
onion, cilantro, bacon, sesame
seeds

GF GUASACACA 4.99
Fresh avocado, red onion, chopped
cilantro, red bell pepper, lime juice,
salt and black pepper

GF ENSALADA DE COL 1.99
Carrots, purple and green
cabbage, Brussels sprouts,
mango mayonnaise

SOPA DE POLLO PICANTE 6.99

Natural chicken stock, pulled rotisserie chicken, fresh avocado, corn,
chopped cilantro

ENSALADAS

CHIFA NOODLES 10.99
Sliced pan seared chicken breast, rice noodles, chopped cilantro, roasted
peanuts, green plantain crumble, blanched shrimp, mango, fresh mint and
Asian vinaigrette

GF QUINOA 10.99 V
Cucumber, corn, cauliflower, flax seeds, red onion, red bell pepper and
mango vinaigrette

GF CUCUMBER FETA 10.99
Red onions, chopped cilantro, sliced black olives, red bell pepper, green
plantain crumble, extra virgin olive oil vinaigrette

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

GF

REINA DE CHICHARRÓN 9.99

Arepá (deep fried pork crackling corn flour dough) stuffed with pulled rotisserie chicken and avocado

SANGÜICHES

NACHO'S WRAP 10.99

Deep fried with pulled chicken breast, nacho cheese flour tortilla, muenster cheese, smoked gouda cheese, fresh corn kernels, green onion and pickled red onion

POLLO FRITO 10.99

Cassava breaded chicken breast, on a jalapeño-cheddar brioche, ají amarillo-mango mayonnaise, fresh tomato, iceberg lettuce, Greek yogurt mustard sauce, crispy bacon and smoked gouda cheese

POLLO A LA BRASA WRAP 9.99

Pulled rotisserie chicken, flour tortilla, Latin mango mojo, sweet plantains, sour cream, feta cheese crumbles, iceberg lettuce and salsa criolla

POLLO FRITO WRAP 9.99

Sliced Cassava breaded natural chicken breast, flour tortilla, fresh avocado, iceberg lettuce, ají amarillo mayonnaise

ALITAS DE POLLO

GF CHICKEN WINGS 8.99



MANGO-GUAYABA

Mango-guava BBQ



TOMATE DE ÁRBOL BBQ

Tomato tree BBQ



CHICKEN + WHISKEY

Smoky chipotle and whiskey BBQ

POSTRES

GF

COCO Y DULCE DE LECHE 5.99

Slow cooked white rice in coconut milk, condensed milk, buttermilk, cinnamon stick and shredded coconut

PICARONES Y CHANCACA 5.99

Deep fried mini sweet pumpkin doughnuts, chancaca (raw sugar cane syrup) and vanilla ice cream



We only serve Antibiotic Free, locally sourced chicken. No additives, MSG or Sodium Phosphate are ever used in our preparations.

We hope you enjoy the difference!

1738 14TH ST NW, WASHINGTON, DC 20009

202-667-2456 CHICKENANDWHISKEY.COM

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