

**CHINATOWN
ROASTERY
SUMMER 2019**



LATIN FOOD | BRUNCH | COFFEE

ARTS DISTRICT
1120 S. Main St Ste 110
Las Vegas, NV 89104
702.586.8255 Ext 1
MON - SAT 7 AM - 9 PM
SUN 9 AM - 3 PM

DOWNTOWN SUMMERLIN
2120 Festival Plaza Dr #140
Las Vegas, NV 89135
702.586.8255 Ext 2
MON - SAT 8 AM - 9 PM
SUN 9 AM - 5 PM



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20% auto gratuity for parties of 6 or more | Up to 4 split checks per party | Chef limits modifications of food.

Menu by Chef Israel Martinez

BREAKFAST

SERVED UNTIL 4 PM

All eggs may be upgraded to egg whites for \$2

BETWEEN BREAD

choose potatoes, plantain chips, or fruit

*BREAKFAST BAGEL ^{§10}

Sesame seed bagel, white avocado cream cheese, 2 egg omelet, cheddar cheese

*EGG & CHEESE SANDWICH ^{§11} *WHITE OR WHEAT BREAD*

Choice of sausage or bacon, pink sauce, 2 scrambled eggs & cheddar

*CROISSANT SANDWICH 2.0 ^{§9.5}

Fresh baked croissant, 2 egg omelet, choice of sausage or bacon, sharp cheddar, tomato, aioli

*BREAKFAST BURGER ^{§13}

Brioche bun, 5 oz angus patty, pink sauce, mozzarella, guacamole, bacon, mixed greens, sunny side up egg

SKILLETS ^{GF}

*LATIN HASH 2.0 ^{§13}

Pulled short rib, chive potatoes, roasted peppers, caramelized onions, fried egg

*CHILAQUILES ^{§12} **add short-rib or chicken tinga** ^{§4}

Sliced avocado, black beans, 2 scrambled eggs, sour cream, chips, salsa verde

*RIBEYE & EGGS ^{§15}

Ribeye sliced, 2 eggs your way, chive potatoes, chimichurri

BACON + BRUSSELS ^{§11}

Garlic, lime avocado cream, 2 country style eggs, bacon bits, green onions, house sauce

OMELETS ^{GF}

choose potatoes, plantain chips, or fruit

*KALE CHORIZO ^{§13}

3 eggs in chorizo, sliced mushrooms, sautéed kale, parmesan

*CHICKEN TINGA ^{§13}

3 egg omelet in spicy tomato salsa, chicken tinga, queso, sour cream

*EGG WHITE ^{§14} **soyrizo** ^{§3} **smoked salmon** ^{§4}

Mozzarella, spinach, tomatoes, finished with avocado & cracked pepper

WAFFLES

Belgian style, A la carte

TRES LECHES ^{§10}

Berry compote, chocolate chips, coconut flakes, coconut whip

CHURRO ^{§11}

Cinnamon, mexican chocolate, blueberries, whip cream

^{GF} gluten-free

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

BENEDICTS ^{GF}

Served on Arepas (corn cakes) with plantain chips

*AREPA BENNY ^{\$13}

2 poached eggs, short-rib, spinach, tomato, salsa verde hollandaise

*SMOKED SALMON ^{\$14}

2 poached eggs, sautéed kale, red onions, tomato, chipotle hollandaise

*VEGGIE BENNY ^{\$13}

2 poached eggs, asparagus, mushrooms, roasted peppers, onions, chimichurri, tomatoes

ON BREAD

*AVOCADO TOAST ^{\$10}

Smashed avocado, poached egg, cherry tomato tossed with basil, lemon zest

SMOKED SALMON TOAST ^{\$11}

Scottish salmon, cream cheese, red onion, capers

SMOKED LOX BAGEL ^{\$10}

Poppy seed, smoked Scottish lox, capers, red onions, scallion cream cheese

TOMATO, BASIL & A BAGEL ^{\$9} add avocado ^{+\$2}

Honey wheat, plain cream cheese, cherry tomatoes in basil vinaigrette, balsamic reduction

BUTTER & BERRY COMPOTE ^{\$7}

Daily made blueberry & strawberry compote

HEALTHY ^{GF}

BIONICO PARFAIT ^{\$9}

Local Rooster Boy specialty granola, seasonal fruit, condensed milk, Greek yogurt & honey

*MORNING POWER SKILLET ^{\$11}

Sliced avocado, spanish rice, black beans, 2 scrambled egg whites, red salsa, queso fresco

FRUIT BOWL ^{\$6}

A LA CARTE

*2 EGGS, 3 MAPLE BACON & POTATOES ^{\$10} ^{GF}

*2 BREAKFAST EMPANADAS ^{\$8}

TOASTED BAGEL (sesame, poppy, wheat) ^{\$4}

WAFFLE & FRESH BERRIES ^{\$8}

Whip cream

ASSORTED PASTRIES ^{\$3}

SLICED TOAST & BUTTER ^{\$3}

AREPA CON QUESO ^{\$6} ^{GF}

LUNCH

SERVED 10AM - 4PM

All eggs may be upgraded to egg whites for \$2

APPETIZERS

EMPANADA SAMPLER ^{\$20}

Short rib, chicken tinga, garlic shrimp, queso & spicy mushroom + sauces

AREPA TRIO ^{\$24} ^{GF}

La Paisa, Grilled Chicken, and Veggie Arepas

*CEVICHE 2.0 ^{\$15} ^{GF}

Marinated shrimp, citrus, jalapenos, red onions, cucumbers served with a bowl plantain chips

LATIN FOOD

*LOMO SALTADO ^{\$16.5}

Thin sliced rib-eye, fresh onions & jalapenos, soy sauce, Spanish rice, crispy fries, sunny side up egg

*BANDEJA PAISA ^{\$19}

Ribeye, chimichurri, pork belly, Spanish rice, grandmas black beans, avocado, fried egg

*STEAK & YUCA FRITES ^{\$20}

8 oz ribeye steak, chimichurri, parmesan yuca fries

GARLIC LIME CHICKEN ^{\$15}

Grilled chicken breast, chimi^{GF}urri, sautéed mushrooms, asparagus

AREPAS ^{GF}

Served with Spanish rice and black beans

*LA PAISA ^{\$15}

Pulled short rib, maduros, queso, black beans, fried egg, avocado, chicken skins, dash of honey

GRILLED CHICKEN ^{\$13}

Diced grilled chicken, capers, parmesan, pickled onions, sauteed kale finished with chimichurri

VEGGIE ^{\$13}

Sauteed mushrooms, roasted peppers, asparagus, tomato, avocado

AREPA CON QUESO ^{\$9}

Butter, queso fresco, mozzarella

EMPANADAS

Stuffed puff pastries

LUNCH EMPANADA BOWL ^{\$12}

Choose 2 empanadas, served with Spanish rice, black bean, small salad

CHOOSE: short rib, chicken tinga, quesos, garlic shrimp, spicy mushroom

^{GF} gluten-free

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BETWEEN BREAD

Choose plantain chips, crispy fries, soup or salad

TURKEY CLUB \$12.5 *WHITE OR WHEAT BREAD*

Deli turkey, maple bacon strips, mixed greens, tomato, garli aioli

CHIPOTLE CHICKEN \$12.5 *WHITE OR WHEAT BREAD*

Pulled chicken, chopped romaine, queso fresco, lime avocado cream

***SOFRITO BURGER** \$16

5 oz angus patty pressed with sofrito seasoning, bacon, mozzarella, hash browns, mixed greens, house pink sauce

CHIMICHURRI STEAK \$15

Steak roll, thin sliced ribeye, guacamole, mixed greens, chimichurri

SOUP & SALADS

GRILLED CHICKEN KALE CAESAR \$12

Rough chopped kale, house croutons, parmesan, sliced grilled chicken breast

CILANTRO STEAK SALAD \$13 **GF**

Cilantro lime dressing, mixed greens, ribeye strips, cherry tomatoes, avocado, red onions

AVOCADO SALAD \$9 **GF**

Fire roasted corn in pico de gallo, cilantro, sliced tomato, queso, avocado

TOMATO BISQUE \$9

Served with a grilled cheese croissant

HEALTHY **GF**

LUNCH POWER BOWL \$14

Chicken breast, roasted peppers, rice, black beans, sliced avocado, mushrooms

AVOCADO RELLENO \$9

Avocado boats, tuna in greek yogurt, capers, red onion, red grapes

A LA CARTE

CRISPY FRIES \$5

Aioli, chopped kale, pink sauce

YUCA FRITES \$6

Parmesan, garlic aioli

FRESH ASPARAGUS \$5 **add sunny side up egg** \$2

Made to order, lemon zested

SAUTEED BRUSSELS \$6 **add sunny side up egg** \$2

In lime juice, parmesan, toasted pecans

MADUROS \$5

Served with condensed milk

CUCHINI'S BLACK BEANS \$5

Grandmas recipe, queso, cilantro

SPANISH RICE \$4.5

YUCA MASH \$6

Chili oil

BOWL OF PLANTAIN CHIPS \$4

*Ask about our vegan and vegetarian options.

GF gluten-free

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DINNER

SERVED AFTER 4 PM

All eggs may be upgraded to egg whites for \$2

STARTERS

EMPANADA SAMPLER ^{\$20}

Short rib, chicken tinga, garlic shrimp, queso & spicy mushroom + sauces

AREPA TRIO ^{\$24} ^{GF}

La Paisa, Grilled Chicken, and Veggie Arepas

*CEVICHE 2.0 ^{\$15} ^{GF}

Shrimp, citrus, jalapenos, tomato & clam juice, onions, cucumbers served with a bowl plantain chips

CHICKEN TINGA NACHOS ^{\$12} ^{GF}

Cheese fondue, sour cream, queso fresco, pickled jalapenos, carrots, & onions

TACO TRIO ^{\$13}

Medium flour tortillas: chicken tinga taco, short rib taco & veggie taco

BETWEEN BREAD

Choose plantain chips, fries, soup or salad

TURKEY CLUB ^{\$12.5} *WHITE OR WHEAT BREAD*

Deli turkey, maple bacon strips, mixed greens, tomato, garli aioli

CHIPOTLE CHICKEN ^{\$12.5} *WHITE OR WHEAT BREAD*

Pulled chicken, chopped romaine, queso fresco, lime avocado cream

SOFRITO BURGER ^{\$16}

Brioche bun, 5 oz angus patty, mixed greens, pink sauce, hash browns, mozzarella, bacon, fried egg

CHIMICHURRI STEAK ^{\$15}

Steak roll, thin sliced ribeye, guacamole, mixed greens, chimichurri

MAINS

*LOMO SALTADO ^{\$16.5}

Thin sliced ribeye, fresh onions & jalapenos, soy sauce, Spanish rice, crispy fries, sunny side up egg

BANDEJA PAISA ^{\$19}

Ribeye steak thick sliced, sunny side up egg, sliced avocado, maduros, pork belly with rice & queso black beans

DINNER EMPANADA BOWL ^{\$16}

Choose 3 empanadas, served with Spanish rice, black beans, small salad

FRIED LIME CHICKEN BREAST ^{\$16}

Thin slice breast, panko crust, yuca mash, rice, black beans, fresh lime

***SOUPS, SALADS AND A LA CARTE ITEMS AVAILABLE FROM THE LUNCH MENU.**

^{GF} gluten-free

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PLANT BASED

LATIN FOOD | VEGAN | COFFEE

BREAKFAST ^{GF} Served until 4 pm

OVERNIGHT CHIA PUDDING ^{\$7} available all day

Coconut milk, agave, seasonal fruit, mint

GAMMA SMOOTHIE ^{\$8}

Blended avocado, celery, lime juice, coconut water, spinach, cilantro, agave

VEGAN HASH ^{\$12}

Sliced mushrooms, chive potatoes, asparagus, roasted peppers & onions

LUNCH Served 10am - Close

PLANTAIN CHIPS & DIP ^{\$9}

Black bean dip, spicy tomato salsa, salsa verde, bowl of chips

VEGAN POWER BOWL ^{\$14}

Spanish rice, black beans, mushrooms, gardein chicken, roasted peppers & onion mix

VEGAN EMPANADA BOWL ^{\$13}

Rice, black beans, small salad. Choose 2 empanadas - spicy mushroom, black bean & soyrizo rajas

VEGAN EMPANADA SAMPLER ^{\$12}

Spicy mushroom, black bean, soyrizo rajas + sauces

VEGETARIAN BURGER ^{\$13}

Brioche bun, mozzarella, crispy hash browns, mushrooms in salsa verde

MADURO VEGAN BURGER ^{\$14}

Plantain bun, salsa verde mushrooms, avocado, black bean patty, mixed greens

DINNER Served after 4 pm

YUCA SAUTE ^{\$12}

Sauteed yuca, chives, mixed peppers, garlic, sazón seasoning

ELOTE "CUPCAKES" ^{\$11}

Plantain cups, fire roasted corn, jalapenos, pepper, red onions, garlic

SOYRIZO BRUSSEL SPROUTS ^{\$13}

Sauteed brussels, mushrooms, red wine vinegar, pickled carrots

GARDEIN LIME CHICKEN ^{\$14}

Gardein breast, asparagus, chimichurri, mushrooms, carrots

VEGAN LOMO SALTADO ^{\$15}

Mushroom stir fry, onions, jalapenos, soy sauce, Spanish rice, crispy fries

DESSERTS

SERVED AFTER 10 AM

BERRY EMPANADAS \$9

Deep fried puff pastries filled with berry compote, Nutella drizzle, seasonal gelatto

ESPRESSO FLAN \$8

Sea salt whip cream, fresh strawberries, shot of espresso

ELVIS PRESS \$8

Pressed croissant, Nutella, peanut butter, bacon, maduros & fruit

AFFOGATO \$7

Double espresso shot poured over a scoop of seasonal gelato

SEASONAL GELATO \$5

Ask your server for flavor

CHILDRENS MENU

BREAKFAST Served until 4 pm

MINI PANCAKES \$6

PLAIN WAFFLE & STRAWBERRIES \$7

EGGS & BACON \$5

LUNCH & DINNER Served 10am - Close

2 CHEESE EMPANADAS \$8

Served with fries or fruits

GRILLED CHEESE CROISSANT & SOUP CUP \$8

Tomato bisque

CHICKEN FINGERS \$9

Cheese dip & fries

PLAIN CHEESEBURGER & FRIES \$9

Mozzarella

FRUIT BOWL \$6

served anytime

KIDS BAR

KIDS MILK \$2.5

ARNOLD PALMER \$4

ARMANDO PALMER \$5

MARTINELLIS APPLE JUICE \$4

ORGANIC ORANGE JUICE \$4

KIDS HOT CHOCOLATE \$4

NUTELLA HOT CHOCOLATE \$5



COFFEE & TEA

SERVED ALL DAY EVERY DAY

COFFEE BAR

HOUSE COFFEE [§]3/3.5

Rotating blends

COLD BREW [§]4.5/5

12 hour toddy + tower

BULLETPROOF [§]6

Left Coast MCT, Kerrygold butter, house coffee

CAFÉ CON LECHE [§]5

House coffee, condensed steamed milk

ON TAP

NITROGEN COLD BREW [§]6

House made

G.T. SYNERGY KOMBUCHA [§]6

Living food for the living body

SLOW BAR *DINE IN ONLY

KALITA POUROVER [§]5/5.5

Hand poured, made to order, clean & focused flavor

FRENCH PRESS [§]7

Choose origin, share me

SIPHON [§]9

For the true coffee geeks. Takes 10-15 minutes

TEA BAR

VARIETAL HOT TEAS [§]3.5

Earl grey, English breakfast, mate green, or peppermint

SLOW BREW BLACK ICED TEA [§]3.5/4

Desert blossom, floral notes, 8 hour steep

HIBISCUS ICED TEA [§]4.5/5

House made, unrefined sugar cane, cucumber steeped

VANILLA CHAI LATTE [§]5/5.5

Steamed milk, cinnamon crust

LAVENDER FOG [§]5.5/6

Earl grey tea, house made lavender, whole milk

COFFEE & TEA

SERVED ALL DAY EVERY DAY

TIP CUP PREMIUM TEA SERVICE

DIRECT-TRADE *dine in only

THYOLO ESTATE BLACK ^{§6}

Notes: bold, matly, woody, smooth

THYOLO ROASTED GREEN ^{§6}

Notes: nutty, vegetal, tangy

A LA CARTE

SPARKLING WATER 300ml ^{§5}

ZICO COCONUT WATER ^{§5}

VOSS FLAT WATER 300ml ^{§5}

SODA POP ^{§3}

ESPRESSO BAR

DOUBLE ESPRESSO ^{§3}

MACCHIATO ^{§3.75}

CUBAN CORTADO ^{§5}

LATTE ^{§4.5/5}

Flavors +\$1: vanilla, Mexican mocha, Nutella, caramel, white chocolate, hazelnut
Milk alternative +\$1: almond, coconut, heavy cream (breve)

LAVENDER INFUSED LATTE ^{§5.5/6}

Daily made lavender syrup

MEXICAN SPICED LATTE ^{§5.5/6}

Abuelita chocolate, 5 spice housemade syrup

HONEY VANILLA LATTE ^{§5.5/6}

Cinnamon crust, vanilla mist

SALTED CARAMEL LATTE ^{§5.5/6}

Cracked sea salt, caramel drizzle

COCONUT TURMERIC LATTE ^{§5.5/6}

Coconut syrup, cinnamon, short latte (8oz)

BON BON LAYERED LATTE ^{§5.5} *hot only

Sweet latte, condensed milk, coco powder, short latte (8oz)

BEET ROOT LATTE ^{§6/6.5}

Organic powdered beet root, zested agave, espresso, foam

MATCHA BAR CAFÉ GRADE

Refined taste & flavor, drink at your own discretion

TURMERIC WELLNESS SHOT ^{§5}

MATCHA GREEN TEA LATTE ^{§5/5.5}

MATCHA BULLETPROOF ^{§6}

MATCHACCINO ^{§5}

BEER + WINE + COCKTAILS

SUMMERLIN | DINE IN ONLY

CRAFT

10 BARREL BREWING CUCUMBER SOUR \$7

JOSEPH JAMES FOXTAIL GLUTEN-FREE ALE \$6

ROGUE COLD BREW NITRO IPA \$8

FOUNDERS GREEN ZEBRA SOUR \$7

KRONENBOURG BLANC 1776 \$7

STELLA ARTOIS \$7

ROSE BAR

BABE BUBBLES, CALIFORNIA \$13

Canned for safe travels. Dry with citrus aromas

TXOMIN TXAKOLI, RARE SPAIN \$14

Tangy and sharply defined

PINK PARTY, CALIFORNIA \$11

Hints of melon with a lush finish

FLOR PROSECCO, ITALY \$11

A sparkle full of citrus and stone fruit

NOTORIOUS PINK, GRENACHE FRANCE \$15

Opens with an attractive mild strawberry bouquet

DEAR MOM, OREGON \$9

Good ol' Oregon

BOTTLES OF HOUSE CAVA & ROSE \$30

RED & WHITE

DEAR MOM, OREGON WHITE \$8

DEAR MOM, OREGON RED \$8

HOUSE FAVORITE RED \$12

HOUSE FAVORITE WHITE \$12

COCKTAILS \$10

Low ABV cocktails to keep you smiling

STADIUM OF 51

Vermouth, cherry syrup, amontilado, hibiscus bitters

THE EQUALIZER #2

Latin cold brew, lemon, PX sherry, cocchi americano, bitters

KOMB CORRECT

Tart watermelon kombucha, dry vermouth, club soda

MIMOSAS \$9

Also known as breakfast cocktails

LAVENDER MIMOSA

HIBISCUS MIMOSA

BEER-MOSA

MAKERS & MIMOSAS \$16

DIY Mimosas

BOTTOMLESS FOR 2 HR \$22

BEER + WINE + COCKTAILS

ARTS DISTRICT | DINE IN ONLY

CRAFT

JOSEPH JAMES HOP RAIDER ^{\$6}

10 BARREL BREWING CUCUMBER SOUR ^{\$7}

KRONENBOURG BLANC 1776 ^{\$7}

REVISION BREWING BLONDE ALE ^{\$7}

KONA BIG WAVE GOLDEN ALE ^{\$7}

WELLS BANANA BREAD ALE ^{\$7}

DRAFT \$6

Rotated Selection

RED & WHITE

INFAMOUS GOOSE, SAUVIGNON BLANC ^{\$9}

HOUSE FAVORITE RED ^{\$11}

FREAKSHOW, CABERNET SAUVIGNON ^{\$12}

HOUSE FAVORITE WHITE ^{\$11}

COCKTAILS \$10

CAIPIRINHA

Avua cacacha, fresh limes, raw simple

MADE IN BLOODY

Cutwater bloody mary, Helix vodka, black pepper, tabasco, chicken skin

BEES KNEES

St. George gin, lemon juice, honey

FUERZA

Ancho Reyes, jalapenos, lime, agave

HIBISCUS MOJITO

Fresh muddled mint, silver rum, raw simple, house hibiscus punch

CLASSIC OLD FASHION

Bourbon, sugar cube, bitters, lemon peel

THE EQUALIZER #2

Cold brew, lemon, PX sherry, cocchi americano, bitters

MIMOSAS \$9

Also known as breakfast cocktails

LAVENDER MIMOSA

HIBISCUS MIMOSA

BEER-MOSA

MAKERS & MIMOSAS ^{\$16}
DIY Mimosas

BOTTLES OF HOUSE CAVA & ROSE ^{\$30}

BOTTOMLESS FOR 2 HR ^{\$22}