

EVENING FARE
MENU

MICO

DAILY
5PM-10PM

PICADA

MEAT & CHEESE BOARD — 26

Daily Selection of Artisanal Meats and Cheeses, Olives, House
Made Chutney, Sweet Drop Peppers

APERITIVOS

SOUTH AMERICAN
DIP & SPREAD TRIO 15

Avocado Guasacaca, Purée De Pallares Rojo,
Crème De Aji Amarillo, Taro Root Chips

NC SMOKED TROUT AND
PEACH SALAD 15

Baby Heirloom Tomatoes, Chimichurri Buttermilk
Vinaigrette

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

PAMPAS SPICED LUMP CRAB SALAD 18

Lime Compressed Watermelon, Cataloupe, Avocado,
Pickled Watermelon Rind

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

*SALSA VERDE ROASTED
SALMON 30

Carolina Gold Rice, Baby Spinach, Icy Blue
Mussels, NC Shrimp, Moqueca Broth

OAK GRILLED SUMMER
VEGETABLE PAELLA 25

Saffron Rice, Summer Squash, Roasted
Mushrooms, Capers, Castelvetro Olives

SLOW BRAISED LAMB GNOCCHI 41

Crispy Maitake Mushrooms, English Peas,
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

*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 EACH

SWEET PLANTAINS • OAK GRILLED SUMMER VEGETABLES • 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 *****



COCKTAILS



MICO

Strawberry Infused Tito's
Vodka, Licor 43, Passion Fruit,
Honey Syrup, Lemon

* 16 *

GRAND BO OLD FASHIONED

Elijah Craig 'Grand Bohemian',
Queen City 22' Private Barrel
Select Bourbon, Demerara,
Black Walnut Bitters

* 24 *

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 *

WINES BY THE GLASS



SPARKLING WINE

Nicholas Feuillate • Champagne • France	22
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, 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
Calcu 'Gran Reserva' • Calchagua Valley, Chile	12

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
Hindsight Vineyards • Cabernet Sauvignon • Napa Valley, 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
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

***** CERVEZA *****

ON DRAFT

Bohemian Citra • Juicy IPA • 7.0% • Service Brewing	9
Penguin Pils ∞ • Pilsner • 5.0% • Legion Brewing	8
Lucifest 'Oktoberfest' ∞ • Märzen Lager • 6.0% • Devil's Logic Brewing	8
Mountain Candy ∞ • IPA • 7.5% • Sycamore Brewing	9
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, Juicy Jay ∞ • Hazy IPA	8
NoDa, Hopsidasical ∞ • Hazy IPA	7
Guinness • Stout	7
St Paulie Girl, Non-Alcoholic • Lager	6

∞ Brewed in North Carolina