

JOIN US FOR THESE WEEKLY SPECIALS:

HAPPY HOUR- Wed-Sun, 4-6pm \$5 select cocktails & appetizers

WINE NOT WEDNESDAY- half price all wine bottles

CHEF'S TASTING MENU THURSDAY- 4+ course prix fixe for \$25

SUNDAY SUPPER- family-style fried chicken dinner weekly at 5pm



dinner

summer 2018

wednesday- sunday 5pm-close

we operate a scratch kitchen that uses wheat, soy, nuts & dairy
please notify your server of any allergies
18% gratuity added to parties of 6+ | no separate checks please
items & prices subject to change

to share

tamal | \$10 (available after 5pm)

roasted pork, bbq salsa, cotija

avocado fries | \$10

chipotle-lime aioli

empanadas | \$10

ground beef, chimichurri

nachos | \$10

chipotle-cheddar cheese sauce,
beans, pickled red onions, guacamole,
sour cream, choice of pork or chicken

soup & salad

seasonal soup | \$4/8

summer kale salad | \$10.5

tomatoes, cucumbers, radish, parmesan,
caesar-yogurt dressing, bread crumb

cauliflower salad | \$8.5

olives, celery, fresh herbs, black
olive oil, lemon vinaigrette

aztec salad | \$10

field greens, tomatoes, avocado, black
beans, jack cheese, tortilla strips, lime

add grilled chicken, steak or spicy shrimp | \$7

seasonal entrées

roasted chicken | \$22

garlic scape smashed potatoes,
herb salad, green mojo

pan-seared salmon | \$25

summer succotash,
roasted red pepper sauce, corn farm butter

grilled skirt steak | \$26

pasilla-black bean salsa,
cactus & mushroom salad, pico de gallo

hand made gnocchi | \$18

tomatoes, eggplant, house made
farmers cheese, pepita pesto,

roasted pork loin | \$20

creamy grits, sautéed summer
vegetables, maple-jalapeño glaze

sandwiches

el cubano | \$13

pulled pork, ham, jack, pickled onion-poblano relish
served with cilantro-lime slaw

grilled shrimp & fried oyster po'boy | \$15

arugula, tomato, house giardiniera, cajun mayo

plantain sandwich | \$13

seasoned grilled chicken, cheddar,
pickled red onion, cilantro-lime slaw
served with Cuban black beans & rice

vegetable burger | \$11.5

house made patty, L.T.O., spicy aioli
served with a pickle & choice of side

grilled chicken sandwich | \$13

jack cheese, L.T.O., garlic aioli
served with pickle & choice of side

slagel family farm beef burger | \$13

L.T.O., whole grain mustard aioli
served with pickle & choice of side

sides

elotes | \$6

Cuban black beans & rice | \$4

mac & cheese | \$5

farm greens | \$4

fries | \$4

ask about our
catering & events
program!