

CUCINA

SMALL PLATES

sourdough flatbread. seasonal fare	\$10
grilled watermelon. arbol chile vinaigrette, macadamia nut butter, young cilantro, black ants G	\$9
seared duck breast. smoked beet puree, barley, saba, fennel pollen	\$12
romanesco cauliflower. romesco, shaved radish, green garlic oil, fried mortadella, tarragon, pink peppercorns G V	\$9
tandoori spiced lamb chops. smoked tomato harissa, mint & green chili chutney, cacao creme fraiche G	\$13
ahi tuna poke. guajillo chile, mango, avocado, wonton chip	\$14
mole rojo. grilled octopus, nopal cactus pico, fried yucca, hibiscus cream	\$13.5
crab cakes. shrimp mousseline, cilantro paint, chipotle cucumber slaw	\$14
popcorn chicken. pan fried noodles, wild mushrooms, thai basil, ginger chile paste	\$12
fried avocado. tamarind curry, romaine, cashew candy, green chile emulsion V	\$13
tempura wild gulf prawns. garlic-sesame slaw, papaya ponzu, sunflower kernel, chile sugar	\$15

G Gluten Free **V** Vegetarian (or can be)

warning: consuming raw or under cooked meat, poultry, seafood, shellfish and eggs may increase the risk of food borne related illness.

GREEN

arugula. fried garbanzo, dried figs, pickled gooseberries, pecorino romano V	\$8
purple kale. quinoa, feta, dried cherries, pine nuts, black raspberry vinaigrette G V	\$9
baby iceberg. ground tempeh, bean threads, pickled mushrooms, yuzu mayonnaise G V	\$11

LARGE

smoked pork shoulder. utah trout, black bean puree, sake-cilantro butter, super sweet corn, wild greens G	\$24
baked risotto. green onion soubise, chicken leg confit, prosciutto di parma, pea shoot G	\$23
sesame ahi steak. kafir lime rice, hot & sour cabbage, sambal-coconut cream G	\$25
grilled petite shoulder filet. pomme frites, roasted broccolini, glace de viande, house aioli	\$24
house made pasta.	mp

Owner: Dean Pierose III

Chef: Joey Ferran