



SMALL BITES

CRISPY CHICKEN WINGS | \$16 | (GF)

MEZCAL LIME DRY RUB | CALABRIAN CHILI BUFFALO | WHISKEY BBQ
SERVED WITH CILANTRO RANCH OR BLUE CHEESE

TRUFFLE FRIES | \$10 | (GF)

LADY AND THE CHEF WHITE TRUFFLE OIL, PARMIGIANO REGGIANO, PARSLEY
(SWEET POTATO +2)

OXTAIL BIRRIA FRIES | \$18 | (GF)

OXTAIL BIRRIA, CONSOMMÉ GRAVY, QUESO FRESCO, FRIED EGG, GREEN ONION

BAO BUNS | PICK 3 FOR \$16

NASHVILLE HOT CHICKEN KARAAGE
BUTTER PICKLE, CABBAGE SLAW

OXTAIL BIRRIA

CILANTRO, SALSA VERDE AIOLI, OAXACA CHEESE

CRISPY PORK BELLY

HOISIN AIOLI, CILANTRO, TOASTED PEANUTS, PICKLED SLAW, JALAPENO
(ADD CONSOMMÉ +\$4)

SHRIMP CEVICHE | \$16 | (GF)

BLACK LIME AGUA CHILE, CUCUMBER, AVOCADO, CILANTRO, RED ONION

CATCH OF THE DAY CRUDO | \$18 | (GF)

LECHE DE TIGRE, CILANTRO, PICKLED FRESNO,
CRISPY GARLIC, AVOCADO, CILANTRO

CHARRED BROCCOLI | \$14 | (V) (GF)

GUAJILLO HUMMUS, SPICED CHICKPEAS, PRESERVED LEMON VINAIGRETTE
(ADD PARMIGIANO REGGIANO +1)

PORK BELLY BITES | \$15 | (GF)

HOISIN AIOLI, TOASTED PEANUT, CILANTRO, GREEN ONION, PICKLED SLAW

CHEESE CHARCUTERIE | \$20

SEASONAL ACCOUTREMENT, HONEYCOMB, OLIVES, MUSTARDS, PECORINO ROMANO,
CHEVRE, BLUE CHEESE, SALAMI, COPA, CRACKERS, & TOASTED BAGUETTE

SALADS

PURPLE KALE CAESAR | \$15 | (GF)

ROMAINE, PARMIGIANO REGGIANO, SPICED CROUTON,
BLACK PEPPER, FRIED ANCHOVY, HOUSE CAESAR DRESSING
(SIDE \$8)

HOUSE SALAD | \$14 | (GF)

MIXED GREENS, CHERRY TOMATO, SHAVED ONION, QUESO FRESCO,
SPICED NUTS, SHERRY VINAIGRETTE
(SIDE \$7)



BURGERS

SMASH BURGER | \$13

CHEDDAR, GRILLED ONIONS, HOUSE SPREAD

CLASSIC CHEESE BURGER | \$15

½ POUND ANGUS BEEF, CHEDDAR, ICEBERG, RED ONION, TOMATO, HOUSE SPREAD

BAHN MI BURGER | \$17

½ POUND ANGUS BEEF, PORK BELLY, PICKLED CUCUMBER,
DAIKON, CARROT, JALAPENO, HOISIN AIOLI, CILANTRO

OXTAIL BIRRIA BURGER | \$19

½ POUND ANGUS BEEF, SHREDDED OXTAIL, OAXACA CHEESE,
CABBAGE, SALSA VERDE AIOLI, GRILLED GREEN ONION
(ADD CONSOMMÉ +\$4)

VEGAN BURGER | \$16 | (V)

HOUSE ADOBO PORTOBELLO, AVOCADO, TOMATO, ONION, LETTUCE, PESTO
(ADD AVOCADO +\$2) (ADD BACON +\$4)

TACOS

2 FOR \$14 | 3 FOR \$19

WILD MUSHROOM TACO | (V)

BLACK BEAN PUREE, PICKLED ONION, JALAPENO, TOFU CHIPOTLE

BEER BATTERED FISH TACOS

MAHI MAHI, CILANTRO CREMA, PICO DE GALLO, QUESO FRESCO, CABBAGE

QUESABIRRIA TACO

OAXACA QUESO, OXTAIL BIRRIA, CILANTRO, BLUE CORN TORTILLA

DESSERT

CHURRO BREAD PUDDING | \$10

CHANTILLY, COFFEE STOUT CARAMEL SAUCE, MINT

APPLE TURNOVER | \$11

CARAMELIZED APPLES AND CINNAMON INSIDE FLAKEY PUFF PASTRY,
TOPPED WITH TOASTED ALMONDS, VANILLA ICE CREAM & DRIZZLED
WITH OUR VANILLA PORTER CARAMEL SAUCE.

(V) VEGAN | (GF) GLUTEN-FREE

OUR GLUTEN-FREE ITEMS ARE PREPARED IN OUR COMMON KITCHEN. WHILE WE TAKE STEPS
TO MINIMIZE THE LIKELIHOOD TO FLOUR, OUR GLUTEN-FREE ITEMS ARE NOT RECOMMENDED
FOR GUESTS WITH CELIAC OR ANY OTHER GLUTEN SENSITIVE DISORDER.



PREYBEER