

## BOCADILLOS

**Mezcla de Fiesta**-candied black lime cashews, garlic chile peanuts, chulpe corn, cilantro, lime- 4

**Queso Fundido**- pico verde, pepitas, rajitas, tostada, cilantro- 10 add chorizo verde- +4

## MARISCOS

**Agua Chile**- citrus brined scallop, chilled cucumber jugo de chile, crushed avocado, radish, red onion- 18

**Albacore Tuna Ceviche**- roasted lemon dressing, marinated romaine, purslane, parsley, ají chile puff, pickled jalapeño- 17

**Bang Island Mussels** - ají soy butter, bianco di napoli tomato, white wine, grilled ciabatta, with ají panca aioli, fresh herbs-20

## VEGETALES

**El Guiso**- braised heirloom beans, requesón dumplings, charred cabbage, poached egg, chile garlic condiment, spicy herbs- 15

**Brócoli Saltado**- stir fried broccoli and oyster mushroom, sesame chili glaze, patatas, ají panca aioli, chive crepes- 22

**Mole Negro**- roasted winter squash, burrata, mole crumble, squash vinaigrette- 17

## CARNES

**Chicken Liver Pâté**- fresno chili jam, pistachio, stone fruit, sal de gusano, fresh herbs, tostadas-15

**Carnitas**- veal breast, guacamole, pico verde, tortillas- 25

**Crispy Pig Tail**- onion and tamarind glaze, jicama, cabbage, crispy pig ears, citrus, tortillas, herbs-18

**Braised Short Rib**- chile verde, hominy, yellow indian woman beans, squash, shallot, pickled chiles-24

**'El Pollo Bronco'**- charcoal heritage chicken, charred pepper salsa, salted cabbage, grilled onion, crema, tortillas- 24/44

## DULCES

**Coconut Suave**- macadamia nut butter crunch, mango, toasted coconut - 3/8

**Hoja Santa Suave**- goat's milk caramel, salted peanut, cocoa chile crisp- 3/8

**Churros**- lime and vanilla sugar, brown butter curd- 3/8

## BEAR'S PICNIC BASKET

Let the chefs choose your adventure

Four courses- 55

Five courses- 65

Full participation required.