

## MARISCOS

- Albacore Tuna Ceviche\*** roasted lemon dressing, grilled romaine, crema, parsley, ají chile puff, pickled jalapeño 18  
**Mussels Conserva** marinated mussels, onion, garlic, jalapeño, roasted red peppers, plantain chips 18  
**Shrimp & Octopus Ceviche** braised octopus, shrimp, leche de tigre, sweet potato, avocado mousse, chulpe corn 22  
**Pan Seared Mahi Mahi** coconut green curry, ginger, garlic, crispy taro root, cilantro, peruvian sweet peppers 25

## VEGETALES

- Mole Negro Cauliflower** crispy cauliflower, mole negro, winter squash crema, pickled fresno, pepita, pistachio 15  
**Roasted Delicata Squash Salad** roasted delicata, apple poblano vinaigrette, pickled fennel, herb salad, puffed quinoa, cranberry 16  
**Brócoli Saltado\*** stir fried broccoli and oyster mushroom, sesame chili glaze, papas fritas, ají panca aioli, chive crepes 18  
**Kale & Brussel Sprout Ensalada** toasted almond vinaigrette, gouda, speck, serrano chili, nopales, dried mango 15  
**Pigeon Pea Escabeche** pigeon peas, carrot, onion, jalapeño, garlic, plantain chips 9  
**Beet Carpaccio** salt roasted beets, pickled kuri squash, queso fresco mousse, spicy oat pepita crunch, black pepper gastrique 14

## CARNES Y POLLOS

- Beef Tartare** tenderloin, charred onion aioli, sesame crumble, serrano puree, egg yolk jam, pickled mustard seed, tostadas 18  
**Empanada** chicken, avocado, poblano, tomatillo, crema 13  
**Mofongo** braised chicken, plantain, chicharron, green papaya cabbage slaw, mango habanero dressing 22  
**Crispy Pig Tail** caramelized onion & tamarind glaze, crispy pig ears, green chile sofrito, radish, cucumber, pickled onion 24  
**Asado de Res** wood grilled chuck tenderloin, chimichurri 24  
**Jerk Pollo** half of a mary's farm chicken, jerk marinade, lime 24  
**Chuletón** smoked bone in dry aged duroc pork chop, sweet potato orange puree, PX sherry glaze, crunchy spiced gandules, cilantro 28  
**Coconut Spare Ribs** pepper, garlic, cumin, oregano, orange mojo, toasted coconut 20  
**Chorizo Parrillero** argentinian pork sausage, chili flake, garlic, parsley, chimichurri, braised winter greens 12/20

## EN EL LADO

- Patatas** huancaína sauce, chives 7  
**Arroz Mamposteo'** bomba rice stewed with anasazi beans 7  
**Mashed Root Vegetables** seasonal roots, garlic, crispy shallots, parsley oil 7

## BEAR'S PICNIC BASKET

let the chefs choose your adventure  
family style coursing 45  
supplemental drink pairing available 35  
full participation required

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness