



San Antonio Restaurant Week | Dinner

\$35/person* | January 13-27
Daily | 5PM - close

ENHANCE YOUR MEAL WITH A WINE or BEER PAIRING!

*Tier 1: Additional \$25/person for one glass of wine with each course**

*Tier 2: Additional \$35/person for one glass of wine with each course**

*Beer Pairing: Additional \$20/ person for one beer with each course**

1st COURSE (choice of)

**Tier 1: Lovo Prosecco or Tier 2: Ghisolfi Otto Note Barbera*
Beer: Deep Ellum Dallas Blonde

Chipotle Caesar

chipotle caesar dressing, toasted pepitas, manchego, serrano pineapple, avocado, tortilla strips

Bison Meatballs

bourbon brown sugar glaze, scallions, grilled sourdough

2nd COURSE (choice of)

**Tier 1: Stags Leap Viognier or Tier 2: Chateau de Treviac Grenache Blend*
Beer: Southern Star Winter Warmer

Mayan Stew

smoked pulled turkey, hominy, sweet potato, roasted corn, mole broth, Mexican crema

Crispy Polenta Cake

warm charred red cabbage candied bacon slaw, gorgonzola crème

3rd COURSE(choice of)

**Tier 1: Chez Jerome Colombard or Tier 2: Guado al Tasso Il Bruciato*
Beer: Rio Blanco Pale Ale

Skillet Lazy Lasagna

Italian sausage, pomodoro & béchamel sauces, provolone, basil pesto

Flamin' Hot Cheetos Salmon

coconut pineapple rice, cucumber tomatillo pico

Butch's Badass Boudin Burger

fried egg, shredded pork belly, chipotle ketchup, garlic aioli, Wine Dive frites

MINI DESSERT (\$5 each)

Peach Upside Down Cake

salted caramel, Kraken rum cherries

Please no substitutions

Entire table ordering is recommended but not required

.Consuming raw or undercooked seafood, meat or eggs may increase your risk of foodborne illness.

*Price excludes tax/tip.