

# RESTAURANT WEEKS MENU



Dinner | \$45

First Course (choice of)

**CANNELLINI BEAN CHOPPED SALAD**

romaine lettuce + cannellini beans + organic cherry tomatoes + applewood bacon + house blue cheese dressing

or

**FARM TO TABLE ORGANIC GRILLED VEGETABLES 12**

a selection of grilled seasonal local organic vegetables + shishito peppers + tahini yogurt sauce

Second Course (choice of)

**BBQ SHRIMP**

Altstadt lager sauteed wild caught pink gulf shrimp + worcestershire + cajun spice

or

**GOCHU I.P.A. WINGS**

savory, sweet, & spicy gochujang pepper sauce

Third Course (choice of)

**GRILLED BONE-IN PORK CHOP & MOLE VERDE**

Vande Rose farms bone-in pork chop + mole verde + grilled pear + pepitas

**PUTTANESCA GRILLED RED SNAPPER**

sauteed wild caught gulf red snapper + olives + capers + cauliflower + tomato + red pepper flakes + sourdough toast

**BEER BRAISED RABBIT TACOS DORADOS**

Deer Creek white cheddar + spicy rabbit broth + avocado + jalapeño crema + salsa of the moment + red cabbage + queso fresco + cilantro + Oaxacan heirloom corn tortillas

**CHIMICHURRI STEAK & PATATAS BRAVAS (\$10 Supplement)**

8oz pasture raised & 100% grass fed ribeye + chimichurri + fried potatoes + red pepper aioli



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