

# APPETIZER TUESDAY

## **FRIED CARBONARA \$13**

House-made spaghetti carbonara (made with heavy cream, egg yolk, bacon, onion, garlic, butter, parsley, and parmesan) and then formed into a ball to fried to perfection. Garnished arugula

## **BACON ON BACON \$14**

Smoked Pork Belly, home-made BBQ, apple butter, Applewood smoked bacon, pickled vegetables, apple slices

## **PARMESAN BRUSSEL SPROUTS \$12**

Crispy fried Brussel sprouts served in a cast Iron dish with cracked black pepper and topped with shredded parmesan

## **CITRUS MEZCAL PAIRING \$12**

Slices of Blood Orange, Lemon, Cucumber and Mango powdered with Tajin



# MEZCAL TUESDAY

**40% OFF MEZCAL 4PM TO 6PM**

## **DISCOUNTED UNIQUE MEZCAL COCKTAILS:**

(served 4p to close)

### **MONTELOBO'S MEZCAL MARGARITA \$7**

### **HOT AUGUST NIGHT \$11**

Creyente Mezcal, jalapeno, wild blackberry syrup, pineapple juice, lime juice

### **SPRING FLING MEZCAL SOUR \$8**

Montelobos Mezcal, violet simple, lavender simple, fresh rosemary, lemon juice, egg whites

### **BLACKBERRY VIOLET MEXICAN MULE \$8**

Creyente Mezcal, wild blackberry simple, violet simple, lime, ginger beer

### **BLUEBERRY LAVENDER MEZCAL MARGARITA \$9**

Ilegal Reposado Mezcal, Cointreau, lavender simple, house-made blueberry marmalade, lime juice

### **PRICKLY LADY MEZCAL MOJITO \$8**

Montelobos Mezcal, desert pear simple syrup, fresh mint, lime juice

## **MEZCAL TASTING ONLY \$18**

Montelobos Espadin Joven, Yola Joven, Ilegal Reposado, Creyente Joven