

APPETIZER TUESDAY

SPINACH PUFF PLATE \$12

Four of our house-made spinach puffs: made with cream cheese, feta, parmesan and spices. Garnished with mixed greens

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 MARINATED OLIVES \$11

House-marinated olive assortment made with green olives, Kalamata olives, black olives, and caper berries marinated in citrus, olive oil, garlic, fennel, cloves, rosemary, parsley, and red pepper flakes. Served with corn chips. Perfect option to pair with sipping mezcal



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

Illegal 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, Illegal Reposado, Creyente Joven



