



ST. JOE'S COUNTRY MARKET • BERKWOOD FARMS
 AU BON CANARD • RIDGELAND HARVEST FARM • MASIENDA
 DEEP ROOTED ORGANIC FARM • CIRCADIAN ORGANICS
 HARMONY VALLEY FARM • HOCH ORCHARDS • UPHOFF FAMILY FARM
 DRIFTLESS ORGANICS • NIMAN RANCH

CHIPS & SALSA

salsa pasilla, salsa verde 6
 WITH GUACAMOLE . . . 10

ENSALADA

spinach, ancho roasted squash,
 parmesan, hazelnuts, brown butter
 vinaigrette 10

PAPAS MACHAS

crispy gem potatoes, salsa macha,
 whipped ricotta, sugar cured jalapeños . . 11

BRUSSELS SPROUTS

charred lime chili vinaigrette, cilantro,
 toasted sesame seeds 10

CHARRED BEETS

goat cheese, pistachio dukkah,
 pilpelchuma sauce, citrus lace . . 10

SALBUTES

turkey en recado rojo, lettuce, onions en
 escabeche, avocado, salsa habanero 5

TACOS

TIKIN-XIC FISH

achiote marinated catfish, salsa verde, cabbage, crema,
 cilantro 4

SMOKED CARNITAS

smoked tomato salsa, onions, cilantro 4

BRISKET BARBACOA

salsa pasilla, pickled charred onions, cotija 4

WEEKEND SPECIALS

FRIDAY FISH FRY

WALLEYE

pepita-masa crusted walleye, roasted poblano potato cakes,
 smoked pepper tartar sauce 17

SATURDAY + SUNDAY

SMOKED ST. LOUIS STYLE SPARE RIBS

cochinita pibil adobo rub, spicy slaw, sweet & tangy bbq sauce
 1/4 rack 14
 1/2 rack 19
 full rack 26

TORTA AHOGADA

smoked pork, black bean puree, fried egg & pickled red onions with salsa de chile arbol 13

CARNE ASADA *

guajillo marinated skirt steak, mojo verde 14

SMOKED WINGS

adobo rubbed, bleu cheese, salsa jalapeño 13

DESSERT - HORCHATA POT DE CREME

cinnamon sugar puffed rice, vanilla cream, dulce de leche alfajor 8

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS.