



snacks

chips & salsa served with
 salsa pasilla, salsa verde **6**
 with **guacamole 10**

tixin-xic **fish taco**, achiote marinated
 catfish, salsa verde, cabbage, crema, cilantro **4**

chili marinated skirt **steak taco**, radish, smoked
 tomato salsa, cotija cheese, cilantro **4**

sweet potato **alambre** with melted chihuahua
 cheese, chipotle crema
 & cilantro **5**

oysters on the half shell served with LCDG hot
 sauce & charred shallot mignonette **3.5 each**

small plates

roasted squash & spinach **ensalada** with
 hazelnuts, puffed quinoa, parmesan cheese & brown
 butter vinaigrette **10**

charred **beets** served with pistachio dukkah,
 goat's cheese, pilpelchuma sauce, citrus lace &
 bulls blood **10**

smoked chicken **wings** tossed in a sweet chile
 sauce with cilantro & sesame seeds **12**

papas machas, crispy gem potatoes smothered
 in salsa macha with whipped ricotta & sugar
 cured jalapeños **11**

fried **brussels sprouts** in a charred lime-chili
 vinaigrette with cilantro & toasted sesame seeds **11**

ancho glazed **pork belly**, salsa de aguacate,
 hominy grits, shaved onions, cilantro, pickled
 fresno peppers **12**

large plates

crispy smothered **fried chicken** with
 chorizo-poblano gravy, onions, fresh herbs **15**

fried **fish torta** with chili lime slaw and cucumbers
 on a toasted brioche bun **15**

carne asada, adobo marinated skirt steak
 served with grilled king oyster mushroom &
 ancho butter **16**

pickled rock shrimp **tostada** with red onions,
 cucumbers, cilantro, avocado & creamy white
 bean purée **14**

smoked pork **torta ahogada** with black bean
 puree, fried egg, cebollas en escabeche & salsa
 de chile arbol **15**

DAILY SPECIALS

MONDAY BURGER NIGHT

double patty cheeseburger with melted american cheese, fried
 onions and dill pickles on a toasted brioche bun **14**

FRIDAY FISH FRY

beer battered walleye, roasted poblano potato cakes,
 coleslaw, smoked pepper tartar sauce **20**

SATURDAY + SUNDAY SMOKED ST. LOUIS STYLE SPARE RIBS

achiote adobo rub, creamy slaw, sweet & tangy bbq sauce
 1/4 rack **14**
 1/2 rack **19**
 full rack **26**

COCHINITA PIBIL

**gather up to 8 of your nearest & dearest for
 achiote marinated pork shoulder roasted
 in banana leaves, served with rice, tortillas,
 creamy black beans, pickled red onions &
 salsa xni-pec**

48 hour advanced notice required for reservations
 608.881.8800
 tami@lacrossedistilling.co

\$250 plus tax & gratuity with
 optional cocktail pairings

