



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**

spicy **cucumbers** sliced & topped with  
 fresh lime juice & chile salt **4**

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 & local  
 micro greens **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**

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 **14**

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

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

red chile **enchiladas**, smoked meats,  
 melted chihuahua cheese, black bean puree, lime  
 crema & cilantro **15**

**DAILY SPECIALS**

**MONDAY LCDG BURGER**

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

**FRIDAY FISH FRY**

beer battered cod, french fries, coleslaw,  
 smoked pepper tartar sauce **17**

**SATURDAY + SUNDAY**

**SMOKED ST. LOUIS STYLE SPARE RIBS**

achiote adobo rub, creamy slaw, sweet & tangy bbq sauce  
 1/4 rack **14**  
 1/2 rack **21**  
 full rack **36**

dessert

dark chocolate **pot de crème** with cinnamon  
 puffed rice & dulce de leche alfajore cookie **8**

**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

