

A P P S

BLACK BEAN HUMMUS

pepitas. tostadas. chili oil. \$9

BAM DOG

wagyu beef. masa batter. corn smut mayo.
pickled vegetables. \$8

QUESO FUNDIDO

cheese dip. chorizo. lager. pico de gallo.
chips. \$10

TEMPURA SQUASH BLOSSOMS

wagyu beef. masa batter. corn smut mayo.
pickled vegetables. \$8

T A C O S \$4.5 each

- pairing suggestions by Mark Hastings & his beard

CARNE BORRACHA

beer braised beef. salsa negra. huckleberry
salsa. manchego cheese

- Krystal Weiss & 41 Peaks

AL PASTOR

pork. onion. lime. cilantro. pineapple.

- Fog Machine & ZymoPunk Pils

ROCKFISH

rockfish tempura. tequila lime tartar sauce.
fermented cabbage. cilantro.

- Sunspring Wit & ZymoPunk Pils

SMOKED CHICKEN

chili rojo. tomatillo-avocado salsa. queso
fresco.

- Exklusiv & Faclon ridge

AVOCADO

smoked shiitake. black bean. sprouts.

- Krystal Weiss & Sunspring Wit

M E A L S

all meals come with beans and rice.

CHILAQUILES

(chee-lah-kee-lehs) salsa roja. cilantro.
chevre. egg. \$11

add meat. \$4

PORK CHILI VERDE

pork fat rice. beans. pico. tortillas. lime. \$12

CARNITAS PLATE

pork fat rice. onion+cilantro. lime. tortillas.
tomato-avocado salsa

CHIMICHANGA

seasoned beef gingerly swaddled in a
tortilla. \$8

ENCHILADAS

4 smoked chicken enchiladas. salsa suiza.
crema.

A D D I T I O N S

HOUSE MADE SALSAS

Roasted Salsa | tomatillo-avocado | salsa
roja | salsa negra | salsa habanero. \$1

CHIPS

3 sisters. portland oregon. \$3

PICO DE GALLO

cherry tomato. onion. cilantro. \$3

PICKLED VEGETABLES

carrot. cauliflower. bell pepper. onion.
jalapeno. radish. \$4

1/2 AVOCADO

maldon salt. \$2

F O O D