



Seasonal Farm to Table

\$85/per person

“When we can”

Passed:

Peach & Duck
Luark’s Honey, Basil

Smoked Trout Rilette
Everything Crisp

Cherry & Goat Cheese Puff

Start:

Heirloom Tomatoes
Burrata, Sunflower seeds, Cress, Balsamic

Main:

Herb-rubbed Beef Tenderloin

Cornmeal Crusted Trout

Gratin Sweet Potato

Corn & Squash

Dessert:

Stone Fruit Brown Butter Crumble

Freshly whipped cream



Fiesta Menu:

\$70/person

Apps:

House Chips

Homemade Salsa, Chile Con Queso, & Guacamole

Petra's Poppers

Cilantro crema

Duck & Mushroom Quesadillas

Green Chile, Pico

Dinner:

Saloon Caesar

Cotija cheese, red pepper, corn crunch, pepitas

Bison and Chickpea Enchiladas

Fajitas

Shrimp, Beef, Chicken

Peppers, Onions

Fixins

Burracha Beans

Mexi Quinoa & Herbs

Dessert:

Mexicano Cafe Gelato

Churros- raspberry, dulce

Peach Tres Leches



Tacos! Tacos! Tacos!

\$65/person

Apps:

House Chips

Homemade Salsa, Chile Con Queso, & Guacamole

Dinner:

Composed Chef Tacos:

Shrimp Tacos Dorados

Fried corn tortilla, pickled onion, cilantro

Warm Soft Beef Tacos

Tomatoes, Queso Cheese

Vegan Taco

Chickpea, Mushroom, Avocado Cashew Crema

Grilled Chicken Street Tacos

Ancho Chile Spice, Onion, Cilantro, Lime

Sides:

Quinoa Pilaf and Borracha Beans

Desserts:

Sopapillas, Brownies, Chocolate Chip Cookies